

VYA WHISPER DRY

Released in 2011 by fortified wine expert Andrew Quady, Vya Whisper Dry Vermouth is Quady's answer to the Vya fans who wanted a subtle carrier for their vodka martinis. The difference between Vya Extra Dry and Vya Whisper Dry is in the botanicals; although the same variety of botanicals are used, a much lighter infusion is made. This results in an aromatic, yet lightly flavored dry white wine experience that provides a more neutral base for cocktails.

A delicate, graceful vermouth, Vya Whisper Dry is infused with 15+ botanicals like elecampane, orris and fir needles that are light and bright on the palate. Vya Whisper Dry's base is a blend of dry white wine and Quady's own proprietary Essensia® Orange Muscat, a dessert wine with orange marmalade characteristics.

How to enjoy:

Vya Whisper Dry Vermouth's gentle botanicals pair especially well with vodka for a smooth and aromatic Martini. As an aperitif or digestif, simply pour Vya Extra Dry Vermouth on the rocks and add a twist of lemon to experience the enjoyment of a fine white wine with a little something extra. Vya Whisper Dry is equally fantastic in 3-ingredient cocktails, simple aperitifs, as a neutral, fresh base for an infusion, and for more complex cocktails.

ABV: 16%



"This feather-light vermouth has a pale gold hue and mild, almost neutral aroma. The drying palate has faint red and green apple tones and a barely-there vanilla exhale, finishing brisk and tart."

- Kara Newman, Wine Enthusiast, 2022



Vya Whisper Dry 750ml

Vya

VERMOUTH
Aperitif

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The Hummingbird

1 oz. Deviation Aromatized Orange Muscat
 1 oz. Vya Whisper Dry Vermouth
 1 oz. Prosecco
 5 blueberries

Muddle blueberries in a shaker with Deviation. Add ice and Vya Whisper Dry. Shake. Strain into a flute. Top with Prosecco.



Reverse Whisper Martini

2 oz. Vya Whisper Dry
 1 oz. Vodka or gin
 1 dash Orange bitters

Combine ingredients in a shaker or mixing glass with ice. Stir gently until very cold. Strain into chilled glassware. Garnish with strip of lemon peel or olive.



Elderflower Manhattan

2 oz. Rye whiskey
 1 oz. St-Germain Elderflower Liqueur
 ½ oz. Vya Whisper Dry Vermouth
 2 dashes Bittercube Boulevardier Bitters
 Garnish: Lemon twist

Add all ingredients to a mixing glass, then add ice and stir. Strain into a cocktail coupe and garnish with a lemon twist.



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