

QUADY

SWEET & APÉRITIF WINES

ELYSIUM BLACK MUSCAT

History

In 1983, a nearby grower brought Andrew Quady some Black Muscat grapes that were previously destined for sacramental wine at a local church. When the church ceased operations, the grower was left with truckloads of ripe, unwanted Black Muscat. The grower heard through the grapevine that newcomer Quady had some success with Orange Muscat, so he knocked on Quady's door, and the rest is history. On draining the first tank of Elysium the winery began to smell of roses! In Andrew Quady's amazement he held a naming contest and selected Elysium, "state of eternal bliss" in Greek, as a name for this exciting muscat wine.

Winemaking

Elysium's violet-crimson color and litchi-rose aroma develop after the fruit attains full maturity. This requires a warm climate. The Black Muscat grapes are harvested at 25 brix, crushed, chilled and allowed to macerate. Wine spirits are added to arrest the brief fermentation. The wine is aged for about 3 months in well aged 60 gallon (mostly French oak) barrels.

Taste

Elysium delivers an aroma of roses accompanied by dark fruit – cherry, strawberry – balanced with fruit acidity to finish clean. It's wonderful with cheeses, especially goat cheese or Gorgonzola; with desserts containing red fruits; with dark chocolate and with cream desserts and cheesecake. Elysium poured onto vanilla ice cream is an effortless favorite.

Elysium makes stunning spritzers and cocktails. Try the Elysium spritzer in the summertime as a light patio pleaser. Or mix it up with whiskey, lemon, and sweetener for an Elysium Sour. Add it to sparkling wine in place of creme de cassis to make a black muscat rendition of the popular French 'kir royale.'

Technical Data

Vintage: 2017

Grape Variety: Black Muscat

Alcohol: 15% (Fortified)

RS: 18.8%

pH: 3.3

TA: 8.6



Elysium 750ml



Elysium 375ml

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Available 750mL
& 375mL

