

QUADY

SWEET & APÉRITIF WINES

PALOMINO FINO

History

Back in 2002, Andrew Quady was approached by an enthusiastic local grower by the name of Gina Nonini. Gina had a half-a-century old vineyard of biodynamically grown Palomino grapes and she was looking for a winemaking partner to create something truly unique. Inspired by traditional spanish sherry, Quady stayed true to his pioneering spirit and took on this new winemaking challenge. Palomino Fino was released for the first time a short while longer - a wine which is remarkably close to a true amontillado sherry.

Winemaking

The grapes for Palomino Fino are biodynamically grown by Marian Farms of Fresno County, a region known for its plump and juicy raisins. Fresno County is just south of the important Madera wine appellation (where Quady Winery calls home). Palomino Fino uses the same solera method used in Jerez, Spain and spends a minimum of five years under sherry's trademark flor (as in flower) yeast. While the name implies it's a "fino," Palomino Fino is closer to an amontillado in style.

Taste

Palomino Fino is beautifully dry and nutty with a profound hazelnut-like aroma that is smooth and light bodied on the palate. Its prolonged aging under the flor develops richness and complexity. Lightly chilled, Palomino Fino makes an elegant aperitif to complement salty appetizers such as nuts, olives, pate or smoked ham. Use it to accompany or flavor a meat-based soup.

Technical Data

Vintage: Non-Vintage (Solera)

Grape Varieties: Palomino

Alcohol: 17.5%

RS: 0.4%

pH: 3.5

TA: 6.8



Palomino Fino 750ml



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