

Vya[®]

VERMOUTH

Vya Extra Dry Vermouth

Crisp, Floral & Vibrant... Ask for it.

History

Andrew Quady introduced his line of Vya Vermouths in 1999 with the idea that vermouth could be appreciated similarly to the way fine wines are enjoyed—for their aroma, complexity, and balance. Quady is known for making fortified dessert wines in the San Joaquin Valley of California at Quady Winery. His expertise in fortified wines naturally lends itself to making vermouth, which is a fortified, aromatized wine.

Winemaking

The base wine is a blend of fresh, clean, and light wines that may include Orange Muscat and other varietals. The Vya philosophy is to maintain a base wine of high quality, with appropriate viscosity, balance and very select varietal character, allowing for a complete integration of herbs and wine. Vya Extra Dry Vermouth spends six months in French Oak barrels before bottling.

Taste

Quady had aromatherapy in mind when developing Vya Extra Dry Vermouth: imagine walking through a mountain meadow just after a rainstorm where the aromas of flowers and plants fill the senses—this is the aromatic power of Vya Extra Dry. To achieve its incredible bouquet, Vya Extra Dry Vermouth is carefully hand infused in small batches at Quady Winery with a selection of over fifteen whole dried herbs from the leaves and flowers of plants. Some of these include lavender, red clover, blessed thistle, and gentian. The infusions are stirred by hand into the base wine and allowed to steep.

The refreshing, aromatic character of Vya Extra Dry Vermouth adds to the pleasure of mixing unique, signature drinks including classics like the Wet Martini, Scofflaw, Perfect Manhattan, and Brooklyn cocktails. It also makes for an excellent aperitif on its own.

Technical Data

Vintage: Non-Vintage
Alcohol: 17%
Residual Sugar: 1.6%
pH: 3.4
TA: 5.1

Available 750mL & 375mL



Vya Extra Dry 750ml



Vya Extra Dry 375ml



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