

ABOUT QUADY WINERY



Out of more than 4,700 wineries in California, Quady Winery is the only one of its kind that specializes in low-alcohol (4.5% - 7.5%), sweet wines.

Our story began in 1975 when Andrew Quady shifted his career from engineering explosives to producing innovative sweet & apéritif wines that opened up new premium categories in the American wine industry. Produced with distinctive varieties, Muscat Canelli, Orange Muscat and Black Muscat, Quady sweet wines are highly aromatic, complex, and well balanced.

"Our part of California, the San Joaquin Valley, is noted for its warm climate and rich soils. Certain grape varieties do exceptionally well here. Our business is built on the development, production and marketing of new wine styles especially suited to grapes from our region." – Andrew Quady

Head Winemaker Darin Peterson considers connections with people as integral to his passion for winemaking.

"What I do has always been about people; the people I work with and the people who enjoy our wines. It's one of the more rewarding things about making wine." – Darin Peterson

We attribute the consistent beauty and complexity in our wines to our long-term partnerships with the farmers in our local community, who've become experts at growing our muscat varieties. Our farmers are meticulous about quality and their grapes are certified sustainable by the California Sustainable Winegrowing Alliance. As a company, we are committed to achieving sustainable, carbon-neutral practices throughout our operations. In 2022, we were designated a Certified Sustainable Winery by the California Sustainable Winegrowing Alliance.

Quady wines have received countless awards, medals and Top 100 designations. We've found lasting acceptance in a growing marketplace of consumers excited about the aromas and flavors of our wines.



THE QUADY HISTORY

Andrew and Laurel Quady are the founders of Quady Winery. Their path into the wine world began with an exodus from Southern California to pursue their dream: a rural way of life making wine.

1975

Andrew Quady begins making Zinfandel Port on nights and weekends while working full time for another winery.

1979

Quady discovers a plot of unused Orange Muscat grapes and sees potential in the complex varietal. He decides to make wine with the distinctive variety.

1980

Essensia Orange Muscat is released, opening new premium categories in the American wine industry. This puts Quady Winery on the map as a premier dessert wine producer and marks the beginning of Quady's Muscat expertise.



QUADY'S



BATCH 88
STARBOARD

1988

Starboard Batch 88 is released, Quady's port-style wine named for the right side of the ship instead of the port (left) side.

1984

Quady Winery expands winemaking operations due to the success of Essensia and Elysium dessert wines, hiring Michael Blaylock as winemaker.

1983

Quady releases Elysium Black Muscat, made with the rare Muscat Hamburg varietal.



1990

Electra Moscato, a low-alcohol, frizzante-style wine is released, pinpointing Quady Winery's venture into producing low-alcohol, sweet wine.

1993

Electra Moscato is so popular that fans ask for a red version, and in 1993, Red Electra Moscato hits the market, quickly becoming Quady Winery's best-selling wine.

1999

Quady Winery releases Vya Vermouth, the first premium, handcrafted, American-made vermouth.

Vya
VERMOUTH
Aperitif

2012

The Vya Vermouth brand expands with Vya Whisper Dry, Quady Winery's most subtle creation.

2009

The International Wine and Spirits Competition – one of the largest wine shows in the world – awards Quady Winery the Best Overall Results trophy.



2005

Andrew and Laurel Quady partner with winemaker son Herb Quady to found Quady North Winery in the Applegate Valley of Southern Oregon. Quady North focuses on small lot Viognier, Cabernet Franc, Syrah and Rhone Blends.

2016

Quady Winery begins expansion to exceed 100,000 cases.

2006

Quady Winery expands its portfolio with Deviation, an Orange Muscat dessert wine infused with rose geranium and damiana.

2017

Darin Peterson is named head winemaker after working alongside retired director of winemaking Michael Blaylock for more than a decade.



2019

Quady Winery expands its popular Electra Moscato brand with Electra Moscato Rosé, a sweet rosé for Moscato lovers.

2024

Quady Winery diversifies its sweet wine portfolio with Electra Black, a new semi-sweet, low-alcohol red wine blend.



2023

Vya Vermouths are rebranded with new artistic labels that feature the botanicals infused into each vermouth.

2022

Crystal Weaver-Kiessling joins the Quady crew as winemaker alongside head winemaker Darin Peterson.

2022

The California Sustainable Winegrowing Alliance certifies Quady Winery as a Sustainable Winery.



COMMITMENT TO SUSTAINABILITY

We believe in continuous improvement towards balance with nature and sustainability in all practices.



Quady Winery became a Certified Sustainable Winery by the California Sustainable Winegrowing Alliance in 2022.



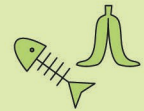
We practice conservation and monitoring of water use through drip irrigation.



We have a Certified Sustainable clause written into current and future grape contracts.



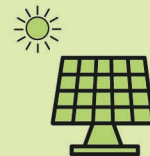
We have started converting our winery vehicles to electric as they phase out of usefulness.



Organic waste from our winemaking processes is composted on site and used in our estate vineyard.



Our owl boxes host barn owls in the area – natural predators of gophers in the estate vineyards. In one year's time, a family of barn owls might eat up to 3,000 gophers!



The solar panels that line our roof generate an average of 64% of our electricity. We will be adding additional panels in the coming years.



Quady Winery uses an Integrated Pest Management System (IPM), which is a sustainable approach to managing pests by combining biological, cultural and chemical tools in a way that minimizes economic, health and environmental risks.



Our Essensia Orange Muscat and Elysium Black Muscat dessert wines were labeled Certified Sustainable by the California Sustainable Winegrowing Alliance in 2024.



MEET OUR FOUNDERS



Andrew and Laurel Quady

Andrew and Laurel Quady have been producing sweet & aperitif wines celebrated all over the world for nearly 50 years. Before starting his career in the wine industry, Andrew earned his undergraduate degree in chemical engineering from Cal Poly, Pomona, and worked as an experimental chemist producing explosives for military countermeasures. Laurel earned her degree in Asian Studies with a minor in American History from Pitzer College. She planned on going to graduate school in New York, but instead, fate stepped in: she met Andrew Quady. Early in their courtship, Andrew and Laurel discovered a true passion for cooking and pairing food with wine. This was instrumental in Andrew's decision to change careers from working with explosives to working with grapes after a major fire shut down the plant where he was employed. The Quadys moved to Davis, California, where Andrew enrolled in the graduate program at U.C. Davis to study Microbiology, Viticulture, Enology, Distillation and Statistics. Laurel studied accounting at CSU Sacramento and passed all four parts of the CPA exam on her first try!



Winemaking brought the Quadys to the San Joaquin Valley of California, where they made Zinfandel Port on nights and weekends while Andrew worked as a winery engineer for United Vintners. Laurel started her own CPA practice and helped with winemaking ventures in her spare time. In 1980, Andrew shifted focus from working for another winery to growing his own wine business, releasing Essensia, an Orange Muscat dessert wine that opened new premium categories in the American wine industry. In 1983,

Quady made Elysium Black Muscat from the rare Muscat Hamburg varietal, and in the early 1990s, low-alcohol Electra Moscatos were delighting sweet wine drinkers all over the U.S. – even at the White House! This sealed Andrew's designation as "The Muscat King" by wine writer Richard Hinkle. He may have mastered Muscat, but Andrew Quady wasn't finished innovating; in 1999 he released Vya Vermouth – the first premium handcrafted American-made vermouth.

Today Quady Winery is regarded as one of the premier dessert winemakers in the world.

MEET OUR WINEMAKERS



Darin Peterson
Head Winemaker

Darin Peterson has been crafting wine and vermouth at Quady Winery for 19 years. He joined the Quady crew from Simpson Meadow Winery in 2005 and worked alongside former Quady director of winemaking Michael Blaylock for more than a decade before taking over as head winemaker in 2017. During his tenure at Quady Winery, Darin has mastered the art of producing award-winning wines of consistent quality and complexity while expanding production efforts and increasing volume to 215,000 cases in 2023. His most recent honors were garnered by the 2020 vintage of Essensia Orange Muscat, which was awarded Top Dessert Wine at the Houston Livestock and Rodeo International Wine Competition, featuring 2,985 entries from 22 countries.

Prior to his career in winemaking, Darin worked as a graphic designer and copywriter in the advertising industry. It was while working with food stylists and attending client dinner meetings that he discovered a passion for food and wine. He briefly considered an alternative career as a chef, but in the end decided to trade the long hours and frenzied pace of the art department for the long hours and frenzied pace of the crush pad.

Darin earned a Bachelor of Arts in Journalism from California State University, Fresno. Several years after graduating, he returned to CSUF to pursue a post-graduate second major in Food Science with an emphasis in Enology.



Crystal Weaver-Kiessling
Winemaker

Crystal Weaver-Kiessling joined the Quady crew in 2022 as Quady Winery's first female winemaker. Prior to her time at Quady Winery, she worked for 10 years as a winemaker for The Wine Group.

Crystal knew she wanted to make wine the moment she toured the winery at California State University, Fresno. She started as an Enology major but halfway through her classes, wasn't feeling the connection she hoped for. A class trip exploring vineyards in Santa Barbara shed light on vineyard practices like sustainability and biodynamics; Crystal saw that to make good wine, you need good grapes. So she changed her major to Viticulture and discovered the connection she was looking for. Right before graduating in 2013, Crystal wanted to better understand what winemakers look for from the vineyard, so she began a winemaking internship with The Wine Group. After her internship, Crystal decided she wanted to learn more and accepted the full-time position that was offered to her.

For the next 10 years, Crystal made millions of gallons of domestic and import wines, and even did a vintage in Australia. She worked on notable brands like Cupcake, Cupcake Lighthearted, Love Noir, Ava Grace, Franzia, and 7 Deadly Zins. And when she was ready to try something different, Crystal found Quady Winery to be a sweet shift in her career.

ESSENSIA ORANGE MUSCAT



Essensia Orange Muscat is an aromatic dessert wine made by the fortified wine experts at Quady Winery. The experience of Essensia is unmistakable: its rich, honey-gold color is accompanied by spicy orange-apricot-pear flavors and aromas, balanced with perfect fruit acidity to finish clean.

Made from the distinctive Orange Muscat variety, Essensia ferments while macerating on the grape skins to achieve intense aromas, flavoring and color that captures the very essence of the grape.

Essensia and dessert are sensational together. Pair with white fruits such as peach, pear and apricot; or with chocolate, almond, and apple desserts, banana cream pie and cheesecake. Drink it alongside fresh goat cheese and enjoy the interplay of contrasting flavors. Savor a glass of Essensia on its own at the end of a meal for a satisfying dessert in a glass.

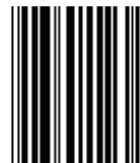
You can create remarkable cocktails with Essensia. Pour into a flute of sparkling water or champagne, or use as a substitute for the orange liqueur in your favorite Margarita and other cocktail recipes to experience the difference in aroma and complexity.

Grape Varieties: Orange Muscat and Muscat Canelli
Alcohol: 15% (Fortified)



"Deliciously enticing aromas jump out of the glass—caramel, toffee, coffee, blanched almonds, poached apple and pear, nutmeg, vanilla and anise. The palate doesn't disappoint, bringing these flavors to life on the palate with an excellently balanced elevated acidity."

- Stacy Briscoe, Wine Enthusiast, 2023



0 130225 7

Essensia 750ml

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ELYSIUM BLACK MUSCAT



Elysium Black Muscat is an aromatic dessert wine made by the fortified wine experts at Quady Winery. Its violet-crimson color, litchi-rose aromas and flavors of boysenberry and cherry come from the rare Black Muscat variety it is made from - one of the few Muscat varieties with a black skin.

Elysium ferments while macerating on the grape skins to achieve intense aromas, flavoring and beautiful color. It is then balanced with perfect fruit acidity for a clean finish.

Elysium is wonderful with desserts and cheeses, especially goat cheese and Gorgonzola. Pair it with dark chocolate or red fruit tarts and pies, with cream-based desserts and cheesecake. Elysium poured over vanilla ice cream is an effortless favorite.

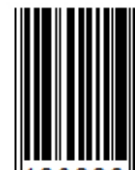
Not just a dessert wine, Elysium is versatile and delicious in spritzers and cocktails. Try it on ice with tonic water and lemon for a summertime spritzer, or mix it up with whiskey, lemon, and sweetener for an Elysium Sour. Add it to prosecco or another sparkling wine to make a Black Muscat rendition of the popular French "kir royale."

Grape Variety: Black Muscat
Alcohol: 15% (Fortified)



"This sweet wine has notes of candied red cherry, strawberry and cranberry along with fresher tones of pink roses, lily of the valley and lilac, guava and papaya."

- Stacey Briscoe, Wine Enthusiast, 2024



0 130226 4
Elysium 750ml

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ELECTRA MOSCATO

Delicate bubbles dance flavors of sweet citrus, peach and melon across the palate. A bouquet of wildflowers refreshes the senses. Electra is a Moscato d'Asti style picnic wine for enjoying during any occasion, chilled or on the rocks. Pair it with barbecue, spicy cuisine, sandwiches, brunch foods, fresh fruit, salads, light desserts, and so much more.

Compared to other moscatos, Electra is more aromatic, crisp and refreshing. Most moscatos are made from Muscat of Alexandria while Electra is over 75% Orange Muscat and the balance is Muscat Canelli. These varieties are more difficult to grow and produce smaller yields, but their aromas and flavors are more refined.

To make Electra, free-run juice is fermented for more than a month at low temperature after which it is chilled, sterile filtered, and bottled. This process preserves its delicate flavors and slight effervescence.

Electra makes sublime sangria and sorbet. To make sorbet: pour into a covered container or freezer bag, freeze overnight, and spoon into chilled glassware.

Grape Varieties: Orange Muscat and Muscat Canelli
Alcohol: 4.5%



"This is a highly perfumed wine, giving off immediate aromas of honeysuckle, agave nectar, rose water, lychee, potpourri, apricot, and ripe Granny Smith and Golden Delicious apples. The palate is sweet with an excellent, elevated acidity that drives through the center, cutting through the sugar and allowing the fruits and florals to truly shine."

- Stacy Briscoe, Wine Enthusiast, 2023



Electra 750ml

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RED ELECTRA MOSCATO

This garnet-red variation of Electra Moscato offers a slight spritz bubbling with flavors of cherry, berry and pomegranate. With its perfect balance of sweet and tart, **Red Electra Moscato is Quady Winery's best-selling wine!** Enjoy it chilled or on the rocks, at picnics, parties, brunches and everyday occasions.

Red Electra Moscato is made by combining rare Black Muscat grapes with Orange Muscat and Muscat Canelli, and fermenting very slowly at a low temperature to preserve the sweetness, aromas and delicate flavors. This cold fermentation process creates a light effervescence for a crisp, refreshing experience - just enough to "Electra-fy" your palate.

Red Electra pairs wonderfully with spicy foods, cultural cuisines, barbecue, cheeses, fruits and desserts, including chocolates, cookies, and vanilla ice cream.

It also makes sublime sangria and sorbet. To make sorbet: pour Red Electra into a covered container or freezer bag, freeze overnight, and spoon into chilled glassware.

Grape Varieties: Black Muscat, Orange Muscat, and Muscat Canelli
Alcohol: 5.5%



"Sweet, slightly fizzy with an electric acidity that truly brings the flavors to life. Find notes of fresh roses, watermelon, red cherries, white strawberries, cantaloupe and papaya. Serve chilled. Have fun."

- Stacy Briscoe, Wine Enthusiast, 2023



Red Electra 750ml

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ELECTRA MOSCATO ROSÉ



Electra Moscato Rosé is the newest addition to Quady Winery's premium, internationally favored Moscato family that includes Electra Moscato and Red Electra Moscato.

Electra Rosé is not a traditional rosé; this low alcohol, delicately sweet wine is a rosé for Moscato lovers! Its beautiful coral pink hue and strawberry and dragonfruit flavors come from the Black Muscat grape combined with Orange Muscat and Muscat Canelli. Enjoy it for brunch, a picnic under the sun, dinner parties and everyday occasions.

To make Electra Moscato Rosé, free run juice is fermented for more than a month at low temperature after which it is chilled, sterile filtered, and bottled. This process preserves its delicate flavors and slight effervescence for a crisp, refreshing experience in every sip.

Electra Moscato Rosé's playful nature pairs fantastically with fresh fruits, creamy desserts, salads and cuisine of all kinds, from savory to spicy. It can even be used to make sorbet. To make sorbet: pour Electra Rosé into a covered container or freezer bag, freeze overnight, and spoon into chilled glassware.

Grape Varieties: Black Muscat, Orange Muscat, and Muscat Canelli
Alcohol: 5.5%



"A sweet wine with pronounced, though somewhat muddled, aromas and flavors of rose water, lychee, agave nectar, strawberry syrup, watermelon juice and mandarin-orange zest. A zesty acidity is what keeps this wine alive on the palate. Serve chilled."

- Stacy Briscoe, Wine Enthusiast, 2023



Electra Moscato Rosé 750ml

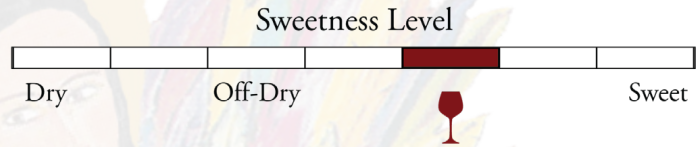
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ELECTRA BLACK

Looking for a wine that's not as sweet as Moscato but definitely not dry? Nearly half of wine drinkers are. That's right, 45% of wine drinkers actually prefer semi-sweet wines.*

This new release from the Electra brand shifts away from sweet Moscato for a taste of something dark and decadent. Electra Black is a semi-sweet red wine that's plush on the palate with rich, fruity flavor.



Made from a blend of Black Muscat, Petite Sirah, Malbec and Alicante Bouschet grapes, Electra Black is only 6% alcohol, making it excellent for enjoying with brunch, appetizers or as an accompaniment to a meal.

Pair this semi-sweet red wine with pastas, barbecue, tapas, cheeses, charcuterie, dark chocolate and so much more.

Serve slightly chilled.

Technical Data

Vintage: 2023

Grape Varieties: Black Muscat, Petite Sirah, Malbec and Alicante Bouschet

Alcohol: 6%

pH: 3.6

RS: 11.9%

TA: 5.8



**NEW
ARRIVAL**



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VYA SWEET

Vya Sweet Vermouth, released in 1999, is America's Original Craft Vermouth developed at Quady Winery by fortified wine expert Andrew Quady. Quady infused his winemaker's passion for aromatics, balance, flavor and aftertaste into crafting Vya's formulas.

Vya Sweet Vermouth is made in an Italian style, with 17+ botanicals and spices like cinnamon, nutmeg, cardamom, and clove that open the palate and marry with the vanilla notes in whiskey. Vya Sweet's unique base is a blend of dry white wine, Quady's own proprietary Essensia® Orange Muscat, and Starboard® Batch 88, a port-style wine. Essensia® is a fortified dessert wine with orange marmalade characteristics. Starboard® Batch 88 has a chocolate-raisin character and is made with Portuguese grape varieties aged an average of five years. **Proprietary ingredients, carefully crafted formulas, and expert winemaking result in vermouth that you can use more of in your cocktails because it is superbly balanced and harmonizes well with other spirits.**

How to enjoy:

Try Vya sweet in the Quady family's favorite 50:50 Manhattan, or in the classic 2:1 style, if you prefer. Enjoy it in a Negroni, a famously bitter cocktail made exceptionally palatable with Vya's enticing aroma and harmonious sweet characteristics. As an aperitif or digestif, simply pour Vya Sweet Vermouth on the rocks and add a twist of orange to experience "Christmas in a cocktail glass." Vya Sweet makes 3-ingredient cocktails taste fabulous and is equally exciting in more complex drinks.

ABV: 16%

BEST OF CLASS

SAN FRANCISCO
CHRONICLE WINE
COMPETITION,
2024

GOLD

LOS ANGELES INVITATIONAL
WINE CHALLENGE,
2023

96

POINTS

CALIFORNIA STATE FAIR
COMMERCIAL WINE
COMPETITION,
2022

**DOUBLE
GOLD**

TAG GLOBAL SPIRITS
AWARDS,
2022

GOLD

CALIFORNIA STATE FAIR
COMMERCIAL WINE
COMPETITION,
2022

"Ideal for Negronis and other cocktails, this zesty vermouth has a honeyed sweetness, dried figs and sarsaparilla, plus a rounded finish with plenty of dried apricot, dried fig, Sherry and baking spice notes."

- Kara Newman , Wine Enthusiast, 2016



0 13022 00022 4

Vya Sweet 750ml



0 13022 00024 8

Vya Sweet 375ml

Vya

**VERMOUTH
Aperitif**

800-733-8068

info@quadywinery.com

www.vya.com





Classic 50:50 Manhattan



1 ½ oz. Vya Sweet
1 ½ oz. Rye whiskey
3 dashes Bitters

*Combine ingredients in a mixing glass with ice.
Stir and strain into glassware.
Garnish with an orange twist.*

El Vermut

2 oz. Vya Sweet Vermouth
½ oz. Vya Extra Dry Vermouth



*Combine in a glass over ice. Stir.
Garnish with an orange slice and green olives.*



Vya Negroni



1 part Vya Sweet Vermouth
1 part Campari
1 part balanced gin
Garnish: orange twist

*Stir in a mixing glass with ice.
Strain into a rocks glass over ice.
Garnish with an orange twist.*



Find more recipes
@OfficialVyaVermouth | Vya.com



VYA EXTRA DRY

Vya Extra Dry Vermouth, released in 1999, is America's Original Craft Vermouth developed at Quady Winery by fortified wine expert Andrew Quady. Quady infused his winemaker's passion for aromatics, balance, flavor and aftertaste into crafting Vya's formulas.

Vya Extra Dry Vermouth is made in a dry French style, with 15+ botanicals like lavender, linden, elecampane and rosebuds that enliven and refresh the palate. Vya Extra Dry's unique base is a fresh blend of dry white wine and Quady's own proprietary Essensia® Orange Muscat, a dessert wine with orange marmalade characteristics. **Proprietary ingredients, carefully crafted formulas, and expert winemaking result in vermouth that you can use more of in your cocktails because it is superbly balanced, adds enticing aroma, and harmonizes well with other spirits.**

How to enjoy:

Vya Extra Dry Vermouth's cool, aromatic botanicals pair fantastically with the juniper notes in gin for a fresh and exciting Martini. Pair it with Vya Sweet Vermouth and whiskey for an outstanding Perfect Manhattan. As an aperitif or digestif, simply pour Vya Extra Dry Vermouth on the rocks and add a twist of lemon to experience "a blooming spring meadow in crisp mountain air." For the bartender or mixologist, Vya Extra Dry is an exciting, fresh base that plays well with a variety of ingredients. It is equally lovely in 3-ingredient drinks and in more complex cocktails.

ABV: 17%



"Made with a base of California wine, this golden vermouth has a gentle golden raisin and dried apple fragrance. The citrusy, herbaceous palate offers hints of lemon peel, sage, and grapefruit peel and pith, finishing dry, with mouthwatering acidity."

- Kara Newman, Wine Enthusiast, 2022



Vya Extra Dry 750ml



Vya Extra Dry 375ml

Vya
VERMOUTH
Aperitif

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info@quadywinery.com
www.vya.com





Vya Wet Martini

1 oz. Vya Extra Dry Vermouth
2 oz. Gin (London dry style preferred)
1 dash Orange Bitters
Garnish: Lemon or Olive

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



El Vermut

2 oz. Vya Sweet Vermouth
½ oz. Vya Extra Dry Vermouth

Combine in a glass over ice. Stir. Garnish with an orange slice and green olives.



Madera County Spritz

1 ½ oz. Vya Extra Dry Vermouth
¾ oz. Aperol
1 ½ oz. Dry cucumber soda
Garnish: Strip grapefruit peel

Fill a rocks glass with ice. Add Aperol and Vya Extra Dry. Fill with dry cucumber soda. Peel a two-inch strip from a grapefruit and bend to express oils over the top of the effervescent cocktail. Drop peel for garnish.



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Find more recipes



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%

Double
Gold

LOS ANGELES INVITATIONAL
WINE CHALLENGE,
2023

Best of
Class

LOS ANGELES INVITATIONAL
WINE CHALLENGE,
2023

90

POINTS

WINE ENTHUSIAST
MAGAZINE,
2022

"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



0 13022 00041 5

Vya Whisper Dry 750ml

Vya

VERMOUTH
Aperitif

800-733-8068


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www.Vya.com






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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Find more recipes

SPRING & SUMMER *Cocktails*

Quady Electra Moscatos are incredibly versatile and the perfect way to delight in the flavors of spring & summer. Mix them into your favorite cocktails to add complexity and fruit-forward flavors and aromas.



Pink Lady

INGREDIENTS

2 oz. Electra Moscato Rosé

1½ oz. Vodka

¾ oz. Quady Essensia Orange Muscat

¾ oz. Lime juice

3 Strawberries

Garnish: lime wheel and strawberry

Add Essensia, vodka, lime juice, and strawberries to shaker and muddle. Add ice and shake. Strain into a chilled martini glass and top with Electra Moscato Rosé. Garnish with a strawberry and lime wheel.

Raspberry Lemonade Moscato Spritzer

INGREDIENTS

Red Electra Moscato

Raspberry Lemonade

Club Soda

Garnish: fresh raspberries

Fill glass with ice. Pour 2 parts Red Electra to 1 part raspberry lemonade over ice. Stir. Top with chilled club soda and gently mix. Garnish with fresh raspberries.



QUADY

SWEET & APÉRITIF WINES

(800) 733-8068 | 13181 Road 24 Madera, CA 93637 | www.QuadyWinery.com

Electra Mangonada

INGREDIENTS

- 2 cups Electra Moscato
- 2 Mangos (diced)
- 1 cup Mango Nectar
- ½ cup Sugar (or less depending on sweetness preference)
- Tajin
- Chamoy
- Chamoy Sticks

Combine Electra Moscato, mangos, mango nectar and sugar (optional) into a blender with ice. Blend until smooth. Rim glass with Chamoy, then dip in Tajin. Squeeze some Chamoy sauce into glass, then fill with Electra Mangonada blend. Add a Chamoy stick for sipping, and enjoy!



Summer Sangria

INGREDIENTS

- Electra Moscato
- Lemon-Lime Soda
- Peaches
- Strawberries
- Blueberries
- Garnish: mint leaves

Slice peaches and strawberries. Add a few slices of each to glass and muddle. Fill glass with Electra Moscato, pouring over the muddled fruit. Add additional slices of peach and strawberries, plus blueberries. Top with chilled lemon-lime soda. Garnish with mint leaves.

Strawberry Rosé Mojito

INGREDIENTS

- 2 parts Electra Moscato Rosé
- 1 part Club Soda
- Splash of Simple Syrup
- 2 Lime Wedges
- 6 Mint Leaves
- 2 Strawberries, sliced

Add lime, strawberries, mint leaves, and simple syrup to a highball mojito glass and muddle. Fill the glass with ice. Add two parts Electra Rosé and one part club soda. Garnish with a mint leaf, lime wedge and/or strawberry slice.



Electra Rosé Strawberry Spritz

INGREDIENTS

- 2 oz. Electra Moscato Rosé
- 1 oz. Strawberry Vodka
- Strawberry Sparkling Water
- Garnish: strawberry

Add strawberry vodka and ice to a shaker and shake until chilled. Strain into a glass over fresh ice. Add Electra Moscato Rosé. Top with strawberry sparkling water. For a fun twist, try pouring over frozen berries.

Fall & Winter Cocktails

Tis the season for festive fall & winter flavors. Full of aroma and complexity, discover the versatility of Quady sweet wines in this season's cocktails.

Essensia Cosmopolitan

INGREDIENTS

- 1½ oz. Vodka or Citrus Vodka
- 1 oz. Quady Essensia Orange Muscat
- ½ oz. Lime Juice
- 1 dash Cranberry Juice
- Garnish: lime wedge or wheel

Add ingredients to a shaker filled with ice. Shake and strain into a martini or coupe glass. Garnish and serve.



Elysium French Martini

INGREDIENTS

- 1½ oz. Vodka
- ½ oz. - 1½ oz. Quady Elysium Black Muscat
- ½ oz. Pineapple Juice
- Garnish: lemon peel

Add ingredients to a cocktail shaker with ice and shake. Strain into a martini glass. Garnish and serve.



QUADY
SWEET & APÉRITIF WINES

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Cranberry Margarita

INGREDIENTS

- 3 oz. Cranberry Juice
- 1½ oz. Blanco Tequila
- 1 oz. Essensia Orange Muscat
- 1 oz. Fresh Lime Juice
- ¼ oz. Simple Syrup or Agave

Garnishes: sugar (for rim of glass), fresh cranberries, fresh rosemary

Rim the glass with sugar and add ice.

Place all ingredients in a cocktail shaker with ice and shake until mixed. Pour over ice. Garnish with fresh cranberries and sprigs of fresh rosemary.



Haute Holiday

INGREDIENTS

- 4 oz. Prosecco
 - ½ oz. Elysium Black Muscat
 - ½ oz. St-Germain Elderflower Liqueur
- Garnish: 1 Luxardo cherry

Pour chilled Elysium and St-Germain Elderflower Liqueur into a chilled champagne flute. Top with chilled prosecco. Add a Luxardo cherry.



Jingle Juice

INGREDIENTS

- 1 bottle of Electra Moscato and/or Red Electra Moscato
- 1 bottle of Sparkling Wine
- 1 cup Pomegranate Juice
- ¾ cup Essensia Orange Muscat
- ¼ cup Pomegranate Seeds
- 3 tbs. Sugar
- 2 Oranges
- Ice cubes

In a punch bowl, dissolve the sugar in the pomegranate juice, stirring vigorously. Add the Red Electra and Electra Moscato, Essensia Orange Muscat and sparkling wine, then stir to mix. Finish by adding orange slices and pomegranate seeds to the punch bowl. Serve over ice.



Margaritas & Sangrias

Margaritas & sangrias are always in season. Make yours with Quady sweet wines for enticing aromas and flavors you won't find anywhere else.



Summer Sangria

Ingredients

Electra Moscato
Lemon-Lime Soda
Peaches
Strawberries
Blueberries
Garnish: mint leaves

Preparation

Slice peaches and strawberries. Add a few slices of each to glass and muddle. Fill glass with Electra Moscato, pouring over the muddled fruit. Add additional slices of peach and strawberries, plus blueberries. Top with chilled lemon-lime soda. Garnish with mint leaves.

Frozen Cherry Berry Margarita

Ingredients

2 oz. Quady Red Electra Moscato
2 oz. Tequila
1 oz. Quady Essensia Orange Muscat
1 oz. Lime Juice
¼ cup chopped Strawberries
Garnish: lime wheel
Rim: salt, lime zest, sugar

Preparation

On a small plate, combine equal parts salt, lime zest and sugar. Rim a margarita glass with a lime wedge. Dip the rim into the salt mixture.

Combine all ingredients into a blender. Blend until smooth. Transfer to your prepared margarita glass and garnish with a lime wheel.



Rosérita

Ingredients

3 oz. Quady Electra Moscato Rosé
1½ oz. fresh Lime Juice
1½ oz. Blanco Tequila
¾ oz. Agave Syrup
Garnish: limes, strawberries, salt or sugar

Preparation

Combine lime juice, agave and tequila in a cocktail shaker with ice. Shake well until combined. Pour into a rocks glass with ice and rimmed with salt or sugar depending on preference. Top with Electra Moscato Rosé. Garnish with lime wheels and strawberries.



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Watermelon Margarita

Ingredients

3 oz. Quady Red Electra Moscato
1 oz. Silver Tequila
 $\frac{3}{4}$ oz. Watermelon Juice
 $\frac{3}{4}$ oz. Lime Juice
Garnish: Watermelon pieces
Rim: sea salt

Preparation

Add watermelon juice, lime juice, tequila and a handful of ice to a cocktail shaker and shake vigorously. Strain into a rocks glass rimmed with lime and salt. Top with Quady Red Electra Moscato.

Sweet & Spicy Jalapeño Margarita

Ingredients

1½ oz. Reposado Tequila
1 oz. Essensia Orange Muscat
1 oz. fresh Lime Juice
1 oz. Agave Nectar
1 Jalapeño (seeds removed and sliced)
1 dash of Orange Bitters
Garnishes: salt and sugar (for rim of glass),
sliced jalapeño, lime wedges

Preparation

Mix equal parts salt and sugar on a plate.
Rim a rocks or cocktail glass with juice from a lime wedge,
then dip the rim in the sugar and salt mix.

Place desired number of jalapeño slices and agave nectar in a cocktail shaker. Muddle the jalapeño in the nectar, then add the other margarita ingredients and ice. Shake until mixed and well chilled. Strain into your glass rimmed with salt and sugar.
Garnish with extra slices of jalapeño if desired.

Smoked Essensia Mezcal Margarita

Ingredients

2 oz. Quady Essensia Orange Muscat
2 oz. Mezcal
 $\frac{3}{4}$ oz. fresh Lime Juice
 $\frac{1}{4}$ oz. fresh Lemon Juice
 $\frac{1}{2}$ oz. Orange Juice
Rim: chili-lime powder

Preparation

Add all ingredients to a shaker. Add ice and shake.
Strain over ice into a rocks glass rimmed with lime or
lemon juice and chili-lime powder. Serve.

Michelectra



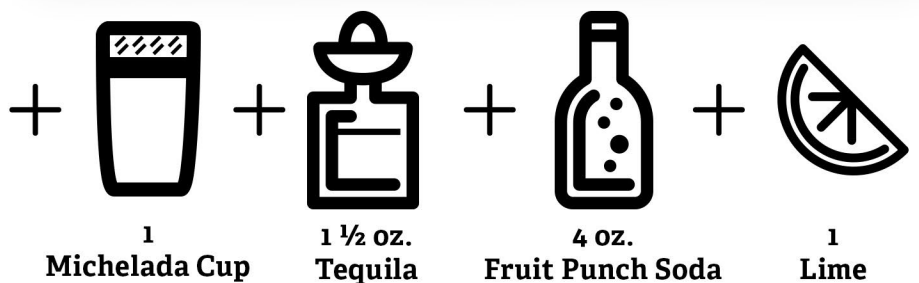
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POINTS
WINE ENTHUSIAST
MAGAZINE,
2021

**BEST
OF CLASS**
SAN FRANCISCO
CHRONICLE WINE
COMPETITION,
2022

GOLD
SAN FRANCISCO
CHRONICLE WINE
COMPETITION,
2024



1 cup of Red Electra Moscato



While traditionally enjoyed as a Moscato, Red Electra makes a delicious and versatile cocktail ingredient. The Michelectra is a unique creation inspired by the combination of conveniently seasoned Michelada cups and the Mexican Cantaritos, a favored drink enjoyed in the Hispanic community at festivities such as weddings and birthdays.

QUADY
SWEET & APÉRITIF WINES