

QUADY  
SWEET & APÉRITIF WINES



LOW  
PROOF  
COCKTAILS

# QUADY

SWEET & APÉRITIF WINES



## DESSERT WINES

We celebrate the finest quality muscat grapes in bottlings of fortified Orange and Black Muscat dessert wines. The varieties we use are rare, delicious expressions of the fruit filled San Joaquin Valley. The winemaking style is aromatic, full-bodied and perfectly balanced to finish clean, not cloying. Our dessert wines are fortified to 15% alcohol.



## ELECTRA MOSCATOS

Electra and Red Electra Moscatos are our most popular wines and are made in a light, spritzy, unfortified Moscato d'Asti style. Our winemakers blend Orange and Black Muscat, along with Muscat Canelli, to create Moscato that is crisp and full of fresh, ripe fruit. Fans call Electra "The Smile Wine" because of the smiles that inevitably appear upon first sip.



## VYA VERMOUTH

Exotic and homegrown at the same time, the ingredients in Vya Vermouth start with a blend of grapes, including Orange Muscat, grown in the San Joaquin Valley of California. Quality grapes give the vermouth good viscosity and flavor, providing a foundation for the herbs. Vya was created with the idea that vermouth could be enjoyed similarly to fine wines: by swirling it in the glass, smelling the aromatics, and enjoying the subtle flavors. It is lovingly hand-infused in small batches at Quady Winery with over 15 different herbs, spices and botanicals. Vya makes an elegant aperitif by itself and brings forth new dimensions in cocktails.



CLASSIC



# RED ELECTRA MOSCATO-RITA

2 oz. Quady Red Electra Moscato  
1 oz. Quady Essensia Orange Muscat  
1/4 cup Chopped strawberries  
1 oz. Lime juice  
Garnish: Lime wheel  
Rim: Salt, lime zest, sugar\*

Preparation: (Blended) Combine strawberries, Quady Red Electra, Quady Essensia Orange Muscat, lime juice, and ice in a blender. Blend until smooth, transfer to a margarita glass, and garnish with lime wheel. (On the rocks) Muddle strawberries in a rocks glass. Add ice and remaining ingredients. Stir and garnish. Serve.

\*On a small plate, combine equal parts salt, lime zest, and sugar. Rub a lime wedge around the rim of a margarita glass. Dip the rim into the salt mixture.



# ROSÉ SANGRIA

750 ml Quady Electra Moscato Rosé  
375 ml Vya Whisper Dry Vermouth  
2 cups Lychee juice  
2 cups Cava or other sparkling wine  
Fresh rose petals  
1/4 cup Rose petal simple syrup\*  
Garnish: Rose bud or petal

Preparation: In a large pitcher, combine Quady Electra Rosé, rose petal simple syrup, lychee juice, Vya Whisper Dry, cava and fresh rose petals. Stir. Refrigerate Sangria for 2-3 hours. Serve in a rocks glass over one large cube of ice.

## \*Rose Petal Simple Syrup

1/2 cup Sugar

1/2 cup Water

10-15 Rose petals

Combine into a pot over heat. Stir until dissolved into syrup. Turn off heat. Add rose petals. Let stand for 25 minutes. Strain.



# SPARKLING ELYSIUM

2 oz. Quady Elysium Black Muscat  
Top with sparkling wine  
Garnish: Fresh strawberry

Preparation: Pour Quady Elysium into a champagne flute. Top with sparkling wine. Garnish with a fresh strawberry.



# VYA MOJITO

2 oz. Vya Whisper Dry Vermouth

1 oz. Lime juice

3/4 oz. Simple syrup

6 Fresh mint leaves

Splash of soda water

Garnish: Mint leaves

Preparation: Combine Vya Whisper Dry, lime juice, simple syrup and mint leaves in a glass. Muddle and then add ice. Top with soda and garnish with more mint.



# EL VERMUT

2 oz. Vya Sweet Vermouth

2 oz. Vya Extra Dry Vermouth

Garnish: Orange wedge and olives

Preparation: Place ice in a rocks glass. Add Vya Sweet Vermouth and Vya Extra Dry Vermouth. Squeeze orange slice in a glass. Garnish with an orange slice and olives. Serve.

# VERMOUTH & SODA

2 oz. Vya Sweet Vermouth  
Top with soda water  
Orange wedge  
Garnish: Orange wedge

Preparation: Place ice in a highball glass. Add Vya Sweet Vermouth. Top with soda water. Squeeze orange slice in the glass. Garnish with another orange slice. Serve.





# MOCK-HATTAN

2 oz. Vya Sweet Vermouth  
1 oz. Strong black tea (Preferably Republic of Tea Caramel Vanilla)  
1 oz. Cherry juice  
3 dashes Angostura bitters  
Garnish: Brandied cherries or an orange zest.

Preparation: Steep tea for 8-10 minutes. Let cool. Combine ingredients in a mixing glass filled with ice. Stir. Strain into a cocktail coupe. Garnish.

# THE ESSENSIA HARD SELTZER

2 parts Club soda or seltzer water  
1 part Quady Essensia Orange Muscat  
Splash of lime juice  
Garnish: Lime wedge or wheel

Preparation: Build in a glass over crushed ice.  
Add Quady Essensia, club soda or seltzer  
water and lime juice. Stir. Add garnish.



# THE ELYSIUM HARD SELTZER

2 parts Club soda or seltzer water  
1 part Quady Elysium Black Muscat  
Splash of lemon juice  
Garnish: Lemon wedge or wheel

Preparation: Build in a glass over crushed ice.  
Add Quady Elysium, club soda or seltzer  
water and lemon juice. Stir. Add garnish.





# PORT COBBLER

2 1/2 oz. Quady Starboard Batch 88

1/3 oz. Quady Essensia Orange Muscat

2 oz. Soda water

Preparation: Build in glass over crushed ice. Add Quady Starboard Batch 88, and Quady Essensia. Stir. Top with soda water.



FRUITY



# MINT-SCATO

4 oz. Quady Red Electra Moscato

1 oz. Quady Essensia Orange Muscat

1 oz. Fresh squeezed orange juice

Garnish: Strawberry and sprig of mint

Preparation: Pour Quady Essensia in an ice filled highball glass. Add Quady Red Electra Moscato, stir. Top with orange juice. Add garnishes and serve.

# OH SO DELICATE

2 oz. Quady Essensia Orange Muscat  
2 oz. Vya Whisper Dry Vermouth  
0.5 oz. Rosemary-honey syrup\*  
0.5 oz. Fresh squeezed grapefruit juice  
3 drops Rose water  
Garnish: Rose petal or rosemary sprig

Preparation: Combine ingredients with ice.  
Shake. Strain into a coupe glass. Garnish  
with a rose petal or rosemary sprig.

\*Rosemary-honey syrup:

1/2 cup Honey

1/2 cup Water

5 Sprigs rosemary

Combine over heat. Stir until dissolved into  
syrup. Turn off heat. Add rosemary sprigs.  
Let stand for 25 minutes. Strain.





# STRAWBERRY BREEZE

3 oz. Quady Red Electra Moscato

1 oz. Aperol

4 Strawberries

Splash of club soda

Garnish: Strawberry slice

Preparation: Muddle Strawberries in the bottom of a highball glass. Add ice, Red Electra and Aperol. Stir. Top off with soda water. Garnish.

# SUMMER PEACH

1 oz. Quady Essensia Orange Muscat  
1 oz. Vya Whisper Dry Vermouth  
2 oz. Prosecco  
1/4 Ripe white peach with peel

Preparation: Muddle peach in a mixing glass. Add Quady Essensia and Vya Whisper Dry Vermouth. Muddle. Fill the glass with ice and shake until ingredients are cold and frothy. Strain into a chilled champagne flute or cocktail glass (use a strainer with 1/8 inch holes). Top with 2 oz. chilled Prosecco.



# GARDEN LAYOVER

2 oz. Quady Red Electra Moscato  
2 oz. Champagne  
2 oz. Club soda  
1 oz. Quady Essensia Orange Muscat  
3/4 oz. Fresh lemon juice  
2 Dashes of cracked salt  
Garnish: Thinly sliced cucumber wheel

Preparation: Combine Quady Essensia and lemon juice in a shaker. Shake and pour into large high ball glass over ice. Layer with Red Electra. Top with champagne and club soda. Garnish with a fresh, thinly sliced cucumber.



# GEORGIA SPRING



- 1 1/2 oz. Quady Essensia Orange Muscat
- 1 tsp. Orange blossom water
- 2 Cucumber wheels
- 6 Mint leaves
- Soda water to top
- Garnish: Mint leaves

Preparation: Muddle the cucumber and mint in a shaker. Add the Essensia and orange blossom water. Shake and strain. Top with soda water. Garnish.



# JASMINE VYA

1/2 oz. Vya Sweet Vermouth  
1/2 oz. Jasmine Vya Extra Dry Vermouth\*  
4 dashes Bolivar Bittercube Bitters  
Garnish: Orange zest

Preparation: Stir ingredients well with cracked ice. Strain into a chilled cocktail coupe. Garnish.

\*Jasmine Vya Extra Dry Vermouth  
1 cup Fresh jasmine blossoms  
2 cups of Vya Extra Dry Vermouth  
Combine Jasmine and Vya in an airtight container. Let the mixture infuse for 1 to 2 days.



# STRAWBERRY LEMONADE MOSCATO

4 oz. Quady Electra Moscato  
2 oz. Fresh squeezed Lemonade

4-8 Fresh strawberries

Garnish: Strawberry, mint leaf, and  
lemon peel or wheel

Preparation: Muddle the strawberries in the bottom of a shaker tin. Add the fresh lemonade. Shake vigorously and strain into your glass. Or, simply add fresh cut strawberries to your glass with the lemonade. Add Quady Electra Moscato and stir. Garnish.



# MIDDAY REVIVER

2 oz. Vya Whisper Dry Vermouth

3/4 oz. Honey syrup

1/4 oz. Fresh ginger juice

1/4 oz. Fresh lime juice

Preparation: Combine all ingredients in a shaker. Shake vigorously. Strain into a coupe glass.



# WAKE UP TIME

1 1/2 oz. Quady Essensia Orange Muscat

1 oz. Fresh orange juice

Top with white ale

Garnish: Orange slice

Preparation: Combine Quady Essensia and orange juice in a juice glass. Top with ale.

Garnish with an orange slice.

# SUBTROPICAL SPRITZ

3 oz. Quady Electra Moscato

1/4 oz. Giffard Pamplemousse or other citrus liqueur

3/4 oz. Grapefruit juice

Top with soda water

2 Dashes absinthe

Garnish: Grapefruit twist

Preparation: Build ingredients in a rocks glass over ice. Stir. Top with soda. Garnish with a grapefruit twist.



# FALL FIZZ



2 oz. Vya Sweet Vermouth  
1 oz. Unfiltered fresh pressed apple juice  
1 tsp. Brown sugar  
1/2 oz. Fresh lemon juice  
Top with club soda  
Garnish: Lemon zest

Preparation: Add brown sugar to a rocks glass. Pour lemon juice over the brown sugar and stir until the sugar is dissolved. Pour in Vya Sweet Vermouth and fresh pressed apple juice. Fill with ice. Stir gently then top with club soda. Garnish with lemon peel. Serve.



# MANGO 2B FAB

3 oz. Vya Whisper Dry Vermouth

Top with fresh mango juice

Garnish: Basil leaf and a hibiscus flower

Preparation: Pour Vya Whisper Dry Vermouth into a highball glass filled with ice. Top with mango juice. Slap a basil leaf and use as garnish, along with a hibiscus flower.

# Stay Social

Good conversation, new recipes, drink specials, interesting history, food pairings and more – there is plenty to see, taste and participate in.

Be sure to follow us on social media and tag us in your posts so we can stay in the know!

Find us with the handle **@quadywinery** on Facebook, Instagram and Twitter.

Find out more at [www.quadywinery.com](http://www.quadywinery.com)



A close-up photograph of a person pouring wine from a bottle into a glass. The wine is a deep red color and is being poured from a clear glass bottle. The glass is partially filled with the same wine. In the background, there is a white table with various items on it, including a bar spoon, a small bowl of red berries, and a blue denim jacket. The overall scene is dimly lit, creating a warm and intimate atmosphere.

# CHEERS!

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