

QUADY

SWEET & APÉRITIF WINES

DEVIATION

History

Introduced in 2006, Deviation is an Orange Muscat wine infused with Rose Geranium and Damiana. Wines infused with plants are "aromatized wines." Whereas there are several aromatized aperitif wines, Deviation as an infused Orange Muscat dessert wine is unique. Deviation is a fitting name for this wine as it's truly a deviation from anything the wine world has ever experienced before.

The label art is a rendering of a mosaic by Heather Clark of Key West, Florida.

Winemaking

To make Deviation, the herbs steep in Orange Muscat wine for seven days. The Rose Geranium leaves gathered from the Quady garden impart an herbal quality and an unusual finish in a sweet wine. Damiana, wild harvested from South America, was first used by the Mayans for its aphrodisiac properties. After steeping, the wine is then filtered and bottled, and held for one year before release.

Taste

"This sweet and flavored wine has an orange/amber color and one of the most floral, perfumed aromas of any wine from anywhere. It smells like a giant bouquet of roses, jasmine and honeysuckle and tastes similar but is also buoyed by apricot and peach flavors and a lively streak in the texture."
- Wine Enthusiast Magazine, 2016

Enjoy Deviation with pie, truffles, cookies, vanilla, cheese and fruit, as a palate cleanser, or in a cocktail. Drink it on its own as a dessert in itself.

Technical Data

Vintage: Non-Vintage
Grape Varieties: Orange Muscat & Muscat Canelli
Alcohol: 15% (Fortified) pH: 3.5
RS: 16.1% TA: 3.6

Only Available in 375mL



Deviation 375ml



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