Keeping it Sweet
SINCE 1975
The Quady Winery Story

In 1971 Andrew and Laurel Quady left Southern California and their jobs (pyrotechnics and merchandising) to pursue winemaking and its rural lifestyle. They moved to the little town of Davis near Sacramento where Andrew studied viticulture and enology and Laurel sought a job.

In 1973 Andrew graduated with an MS in Food Science concentrating in Enology. Meanwhile Laurel had decided to become a certified public accountant. In 1974 she passed the CPA exam on her first try.

At Davis, Andrew came to know Darryl Corti, whose family is in the retail wine and grocery business. Darryl believed there might be a market for a California Vintage Port made from old vine Zinfandel from the Sierra foothills.

1975 marked the birth of two Quady children, both made in Lodi: Herb Quady and a "port" made at Lodi Vintners where Andy was working at the time. The following year the Quadys left Lodi, moving to Madera in California's Central Valley. Working at the old "Mission Bell Winery" (now part of Constellation Brands) Andy applied his chemical engineering background to wine processing.

In 1977 they purchased five acres of land and a home. (Conveniently the prior owner had bonded its carport as a winery.) There the Quadys worked two jobs, made wine evenings and weekends and raised their children. Allison, their second child was born in 1979.

The Quady Winery Story - continued

Without the hard work, dedication, and loyalty of Michael, Cheryl, Danny and Mauro, Quady Winery would not be where it is today. Michael, a former Peace Corp volunteer in the Philippines, obtained his enology degree from CSU Fresno. Cheryl, beginning as the winery bookkeeper, now coordinates the general operation of the entire winery. Danny and Mauro are key in maintaining high standards in the production and cellar operations.

Mauro Molina, Michael Blaylock, Danny Mejia, Cheryl Russell

The Quady Winery Crew

Joel Sanchez, Jose Yenis, Shelley George, Courtney Clark, Manuel Gutierrez, Alice Cooper, Daria Peterson, Cynthia Leon, Noel Brandi, and David Glover.
In 1980 near Reedley, a small town south of Fresno, California, Andrew Quady discovered a small planting of a little known grape variety, Orange Muscat. Those grapes became the first Essensia. In the warm climate of the central San Joaquin Valley, Orange Muscat develops a spicy orange-apricot flavor. "Essensia" refers to the idea that the wine contains this essence.

"Orange Muscat" is a local California name. In Italy, home to a number of grape varieties in the Muscat family, the variety is known as Moscato Fior d'Arancio (Orange Blossom Muscat).

Essensia's vibrant flavor makes it an excellent accompaniment to desserts, particularly chocolate and those containing almonds, peaches, apples, or apricots. It is also used for dipping biscotti, for moistening cakes, or for adding to trifles. With sparkling water, it makes a refreshing spritzer; with sparkling wine it makes Essensia royale. For an "over the top" experience, try it with a savory main course (something a little sweet and salty perhaps).

The Orange Muscat grapes are harvested at about 22 brix (% sugar) in early September, crushed, chilled and allowed to macerate. Wine spirits (grape distillate) are added to arrest the brief fermentation. The wine is aged for about 3 months in well used 60 gallon (mostly French oak) barrels.

The label art, by Ardison Phillips, is a study of the color orange and of blossoms.

Quady
P. O. Box 728, Madera, CA 93639
www.quadywinery.com ~ 800-733-8068 ~ 559-673-8068
In 1983, a grower south of Stockton brought us some Black Muscat grapes which we handled in the same manner as Esensia. On draining the tank, our winery began to smell of roses! In our amazement we selected *Elysium* (means "state of eternal bliss" in Greek) as a name for this exciting wine.

Muscat Hamburg, (or Black Muscat as it is known in California), is one of the few Muscat grape varieties with a black skin. It was created in England in the 1800s, by crossing the Black Hamburg with the Muscat of Alexandria. It was a hot house variety, to be eaten as fresh fruit. In a greenhouse attached to Hampton Court Palace, near London (the home of Henry the Eighth) there is a very large and old grape vine of the Black Hamburg variety.

*Elysium*'s violet-crimson color and litchi-rose aroma develop after the fruit attains full maturity (about 25 brix). This requires a warm climate. In warmer years the color is darker and aroma more intense.

*Elysium* can be dessert, an accompaniment to dessert, or for those who like their wines sweet, an accompaniment to the main meal. It is wonderful with cheeses, especially Gorgonzola; with desserts containing red fruits, such as English Summer Pudding; with dark chocolate and with cream desserts. *Elysium Sundae* (*Elysium* poured onto vanilla ice cream) is an effortless favorite.

The delicious *Elysium Cooler* is made by combining tonic water with *Elysium*, poured over ice and finished with a squeeze of lemon.

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Electra is electricity in the mouth! With the first sip you feel the wine: light as springtime, delicately sweet, refreshingly crisp, a bouquet of flowers with the taste of peach and melon. Compared to other wines, Electra is softer, fresher and easier to drink. Electra is easy.

Electra is a picnic wine for drinking outside, in warm weather. It is acceptable to serve Electra on the rocks.

Unique amongst moscato types, Electra is made from the Orange Muscat grape and has only about 4.5% alcohol. 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 fizz.

Electra goes with summer fruits (strawberries, nectarines, peaches, melons), salads, spicy Asian and Indian foods, light desserts, blue skies and fresh air. And with only 4% alcohol, you can still play volleyball after the picnic.

You can use Electra to make sorbets or granitites. Place in your freezer, in a covered stainless steel container. When frozen, spoon into very cold glassware.

Ardison Phillips painted the "angel" as a likeness of Allison Quady, the daughter of Andrew and Laurel Quady.

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On the label of Red Electra there is an angel soaring in a red dress and it is after dark. She is going to a party - a very good party.

Red Electra is a yummy wine with only 5.5% alcohol. It has a pretty red color, tastes grapey and sweet, and has a tangy sparkly feel. It’s a good wine for angels to drink when they party because with only 5.5% alcohol, they can party longer.

We made Red Electra by combining Orange and Black Muscat grapes, and fermenting them very slowly at a low temperature so they would keep their delicious flavors. That’s why Red Electra tastes like a bowl full of cherries.

You can use Red Electra to make sorbets or granitites. Place in your freezer, in a covered stainless steel container. When frozen spoon into very cold glassware.

Lots of people wonder why we made Red Electra. The answer is: people told us that they liked Electra very much but they thought it would be better if it were red.

Were they right?

Label art is by Ardison Phillips.
Why do we call our “port” STARBOARD?

Because it is not port. Genuine port comes from a place in Portugal, the Douro River Valley. Starboard, the nautical term for right, (as opposed to port - left) is unique to our place.

How is Starboard different?

We use the same grape varieties and similar methods as in the Douro, but our climate is warmer and the soils different. Instead of 140 proof fortifying brandy, we use a neutral grape spirit of 190 proof. We use 60 gallon barrels instead of the 140 gallon pipes used in Portugal. Starboard matures earlier and has a riper more voluptuous flavor.

Starboard - Batch 88

The grapes in Batch 88 are primarily Tinta Roriz from the Madera area. The vineyard is managed to give loose bunches and a small crop. The blend is smooth and soft with a chocolate raisin character. Several different vintages are used in the blend which has an average age of about 5 years. In the port business this type of blend is called “Vintage Character.”
STARBOARD - VINTAGE

Vintage Starboard is intended to be aged in the bottle for some years, at least 5 and perhaps more than 20, before being drunk. Maturation in bottle as opposed to barrel results in wines that better retain the fruit flavors from the grapes.

Only the best wines from the best years are selected to be handled as "vintage port." There should be intense fruit and spice and sufficient grape tannin to allow for years of bottle aging.

We made our first "vintage port" in 1975 (continuing through 1986) from Zinfandel grapes grown in California's Shenandoah Valley. In 1979 we arranged for a selection of Portuguese varieties to be planted for us in Frank's Vineyard at the 2000 foot elevation in the California foothills east of Sacramento. In the mid 1980's we began buying grapes from another Amador County vineyard, Hargan Vineyard (now owned by Ann and Angelo Codavilla), which is planted to Tinta Cao and Touriga Nacional. Vintage Starboard has been made from these Portuguese varieties since 1987.

The current offering, 1996, is the best yet, with a delicious black cherry quality. Check out our website, www.quadywinery.com, for reviews of our wines.
Deviation is a dessert or after dinner wine made by infusing Orange Muscat wine with two aromatic plants: Lemon-rose scented pelargonium and Damiana. Scented Pelargonium, (commonly called "rose geranium") is native to South Africa. Its foliage has an aroma of rose and lemon which modifies the orange apricot varietal character of Orange Muscat. We maintain a small plantation of this plant from which we gather its fresh leaves.

Damiana, from the tropical areas of Mexico and South America, imparts an attractive herbal quality and (unusual in a sweet wine) a completely dry finish and aftertaste. Leaves and flowers are gathered in the wild ("wildcrafted") and dried. It is reputed to have aphrodisiac properties.

To make Deviation, Scented Pelargonium and Damiana are combined with Orange Muscat and allowed to steep. On the seventh day the wine is drained, filtered and bottled, and the bottles held for one year before release.

Wines made by adding plants to wine are "aromatized wines". Vermouth is an example. However vermouth is an aperitif (before dinner) wine and whereas there are several aromatized aperitif wines, Deviation, an after dinner or dessert wine, is nearly unique. It is a deviation from normal winemaking.

We enjoy Deviation with chocolate covered bon-bons such as the ones commercially produced under the product name: Dibs.

The label art is a rendering of a glass mosaic created by Heather Clark, the "glass girl" of Key West, Florida.

Quady

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Quady's Palomino Fino is produced from biodynamically
grown Palomino Fino grapes, fermented with a flor
(film) yeast, and aged in a "solera". This system (used
also in Jerez, Spain, where Sherry originated),
produces a unique nutty character with flavors arising
from the metabolic activity and autolysis of film yeasts.
"Palomino Fino" is the primary grape used in Jerez
whereas "fino" is a style - delicate and light. This wine
is named after the grape. Its style however is closer to
an aged type known as "amontillado", (richer and more
complex than fino).

Lightly chilled, Palomino Fino, makes an elegant aperitif
complementing salty appetizers such as nuts, olives, or
smoked ham. Use it also to accompany and /or flavor a
meat based soup or broth.

Label artist is Elizabeth Auer.
*Vya Sweet Vermouth Aperitif* is made from a blend of Tinta Roriz and Orange Muscat wines with a selection of botanicals from those parts of plants where energy is concentrated; seeds, bark, and roots. These components tend to have bitter elements which in the taste of *Vya Sweet* is balanced with sweetness. The balance of bitter and sweet is an important part of *Vya Sweet*. But there are some other sensations: warmth – from plants related to cinnamon, which is a bark and a tingling effect, from blessed thistle.

*Vya Sweet*’s aromatics are the second quality factor. They conjure in the mind a vision of cozy warmth, like holiday baking on a cold winter’s day.

We suggest enjoying *Vya Sweet* on the rocks with a twist of orange, or in your favorite mixed drink. Our favorite vermouth aperitif is The Vya (1 part *Vya Dry* and 1 part *Vya Sweet* either “straight up” or “on the rocks”). Garnish with strip of orange peel.

*Vya Sweet* makes a brilliant Manhattan. The Manhattan cocktail was traditionally made with Rye Whiskey but Manhattans made with Bourbon are also very popular. The proper proportion of sweet vermouth in a Manhattan is 1/3. The vermouth selected for a Manhattan will make a big difference. Be sure to add 3 good shakes of bitters to balance out the drink.

In 2010 and 2011, *Vya Sweet* was awarded the Vermouth Trophy at the London International Wine Challenge, the largest wine competition in the world.
Vermouth is a fortified wine made with botanicals. **Vya** is a new type of aperitif vermouth with fresh and vibrant aromatics. **Vya Extra Dry Vermouth Aperitif** is made from a blend of Colombard and Orange Muscat wines with a selection of fresh whole dried herbs from the above ground parts of plants, the majority of which are flowers and leaves. (Angelica, lavender, rose petals, linden, and citrus are a few.)

Inhaling **Vya Extra Dry** is like aroma therapy. Shut your eyes and be transported to a mountain meadow.

We find that **The Vya** (half and half dry and sweet **Vya** on the rocks with a twist of orange) makes a brilliant aperitif to enjoy when one has finished working for the day. It is refreshing and “wakes up the tastebuds”. In our mind, that is the function of a good aperitif, to sharpen the palate for the meal to follow.

**Vya Extra Dry** is also delicious on the rocks with a splash of tonic water with or without a tiny bit of Grenadine syrup. Garnish this with a lemon strip.
Vya Whisper Dry Vermouth is delicacy with balance: a subtle impression of fresh botanicals in a French Cloumbard base wine. Vya Whisper Dry simply chilled as an aperitif is delicious. Vya Whisper Dry added to vodka makes a tantalizing vodka martini: a mouth watering martini that exceeds expectations all the way to the bottom of the glass.

**Vya Whisper Dry changes everything!**

**Vodka Martini**
1 part Vya Whisper Dry Vermouth
3 parts Your Favorite Vodka
1 Olive (please no lemon twist, too strong)

Combine Vya Whisper Dry Vermouth with Vodka. Stir with ice until well chilled. Strain into a chilled cocktail glass. Add the olive.

**Vya Reverse Gin Martini**
4 parts Vya Whisper Dry Vermouth
1 part fine Gin
1 dash Orange Bitters
1 Olive

Combine Vya Whisper Dry Vermouth with Gin. Add bitters and stir with ice until well chilled. Strain into a chilled cocktail glass. Add the olive.

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Our winery, tasting room and gift shop are open:
Monday - Friday 9 to 4:30
Saturday 12 to 4:30
Closed Sundays and Holidays

Groups are welcome. Please call ahead to make arrangements for time. Groups of 10 or more will be charged $5.00 for tasting, tour and souvenir Quady dessert wine glass.

From Hwy 99 North: Exit Road 23/Ave 18 1/2. South on Road 23 to Ave 14. East on Ave 14 to Road 24. South on Road 24 to 13181 Road 24.

From Hwy 99 South: Exit Ave. 12. West on Ave. 12 to Road 24. North on Road 24 to 13181 Road 24.

From Yosemite via Hwy 41: Hwy 41 South to Ave. 12. West on Ave. 12 to Road 24. North on Road 24 to 13181 Road 24.