

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 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.

Vya Sweet Vermouth conjures an image of holiday baking in your mother's kitchen. Cinnamon, nutmeg, cardamom, and clove combine with many warming spices steeped in base wine to create this sensation. Most of the botanicals in Vya Sweet Vermouth are seeds, bark and roots: the energetic parts of plants. This warm energy is felt in the taste of Vya Sweet as a soft, inviting tingle. The aroma is spicy and earthy, while the taste is bitter and sweet.

The base wine is a clean, balanced blend made from San Joaquin Valley grapes. Varietals are a variable mix that often includes Orange Muscat and Tinta Roriz. The Vya method is to create base wine with balance, viscosity, and very little varietal character, allowing for absolute integration of wine and herbs. Vya Sweet Vermouth spends six months in French Oak barrels.

Vya Sweet Vermouth will add spice and aroma to *Manhattans, Negronis, Boulevardiers* and other classic cocktails. The original preprohibition Manhattans were made 1:1, rye to vermouth, but these days many bartenders use 3:1. Whichever proportion is preferred, an ounce or more of Vya Sweet Vermouth will harmonize nicely with spirits. Vya Sweet Vermouth is also delightful with a dash of aromatic bitters, with tonic, or on the rocks.

Vya is available in 750 ml and 375 ml bottles.

Alcohol: 16.3% Residual Sugar: 16.0g/100ml

Fifty-Fifty Manhattan

½ oz Rye whiskey
½ oz Vya Sweet Vermouth
3 Dashes Regans #6 Orange Bitters

Combine ingredients and shake or stir with ice. Strain into glassware.



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