

Quady, 'Starboard' Batch 88, California NV



Awards

Silver, IWC, 2016
Silver, IWSC, 2016

Rich and spicy, port-like wine with luscious ripe blackberry, raisin and chocolate truffle flavours on the palate and a fine acidity and soft tannins.

Producer Note

Andrew Quady's change of career from making fireworks to making wine produced an explosion of its own kind when he created Essensia from the Orange Muscat grape. It was an instant success and until 1985 he could not make enough to satisfy demand. Now Quady is the foremost American winery specialising entirely in dessert wines and continues to win medals worldwide. In 1975 Quady's first port-like wine was made from Amador County Zinfandel. Now it is made from traditional Portuguese varieties such as Tinta Roriz and Tinta Cao.

Vineyard

The grapes are grown in well-drained alluvial soils and the vineyard is managed to achieve loose bunches and a small crop.

Winemaking

Made by the same method used to produce port in the Douro Valley. Several different vintages are used in this blend, which has an average age of around five years, however only the best wines from the best vintages are used. Stylistically it sits between a ruby and a tawny port. The first year this wine was made was 1988, hence the name Batch 88. The wine was aged in 60 gallon barrels.

Tasting Note

Rich and spicy, port-like wine with luscious ripe blackberry, raisin and chocolate truffle flavours on the palate and a fine acidity and soft tannins.

Grape

Tinta Roriz 75%, Tinta Cao 15%, Tinta Amarela 10%



Winemaker:	Andrew Quady
Region:	California
Sub region:	California
Country:	USA
Alcohol:	20%
Dry/Sweet value:	6 (1 is dry, 7 is very sweet)
Residual Sugar:	130
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic:	N/A
Biodynamic:	No
Product Code:	55195NVA
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork