

# Kingston Single Malt Society

[www.kingstonsinglemaltsociety.com](http://www.kingstonsinglemaltsociety.com)

A social club for the appreciation of Single Malt Whisky since 1998

MARCH 19<sup>th</sup>, 2018 VOLUME 11; NUMBER 9



*This evening's menu in the company of a  
DEANSTON VERTICAL TASTING led by  
Mike Brisebois, Brand Ambassador*



Mike has been a malt specialist for just over five years, but his passion for whisky began well before that. Mike is bilingual and lives in Ottawa with his family. His whisky journey began attending whisky festivals, joining the Caskers of Ottawa Whisky Club, and judging the Canadian Whisky Awards. He now works as the Distell Whisky Brand Ambassador in which he represents Bunnahabhain Islay Distillery, Deanston Distillery, and Tobermory Distillery. He has conducted tastings throughout Canada and the US. His first pilgrimage to Scotland was in the Spring of 2016 where his fondest memory was enjoying a dram of Bunnahabhain 18 while overlooking the sound of Islay at Bunnahabhain distillery.



## MENU

Welcome St. Patrick's Nosing:  
**WEST CORK ORIGINAL 10 YEAR OLD**  
(introduced by: John Creber)

1<sup>st</sup> Nosing: **DEANSTON VIRGIN OAK**

1<sup>st</sup> course: **Tuscan Ribollita**

2<sup>nd</sup> Nosing: **DEANSTON 18YO BOURBON CASK**

2<sup>nd</sup> course: **Mozzarella Stuffed Arancini,  
Tomato Sauce, Arugula**

3<sup>rd</sup> Nosing: **DEANSTON 12 YEAR OLD**

3<sup>rd</sup> course: **Roasted Pork Loin, Sweet Potato  
& Ginger Mash, Brussel Sprouts, Fried Kale**  
4<sup>th</sup> Nosing: **DEANSTON 15 YEAR OLD ORGANIC**

Dessert: **Churros & Chocolate Sauce**

5<sup>th</sup> Nosing: **DEANSTON 10 PX**

6<sup>th</sup> Nosing: **DEANSTON DECENNARY  
50<sup>th</sup> ANNIVERSARY**

## **INTRODUCING DEANSTON**

**WE PUT EVERYTHING WE ARE  
INTO EVERYTHING WE MAKE**

**OUR HISTORY**

**FROM COTTON MILL TO DISTILLERY; A STORY OF REGENERATION**  
Our story begins with the opening of a cotton mill, known at the time as Adelphi. Chosen for its location on the banks of the River Teith, the mill would provide the perfect setting for an innovative new community of craftsmen.

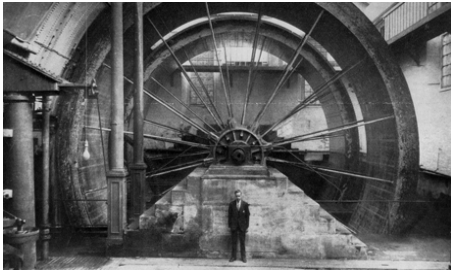
1785 - The Deanston Cotton Mill opened its doors. Designed by one of the fathers of the industrial revolution, Richard Arkwright, Deanston was at the forefront of new beginnings as Scotland moved from agriculture to industrialisation.

1808 - The mill flourished and as the workforce grew, so did the need for accommodation. The owners saw the opportunity to create a self-contained village and so built housing for 300 workers which still form the centre of Deanston today. Deanston was also the first industrial establishment to issue its own currency. Due to a shortage of coins during the Napoleonic wars, French and Spanish coins were branded with a Deanston stamp and issued to workers. These coins were known as 'Deanstons' and were only redeemable in the village grocers and haberdashery.

1813 - Deanston became the first village in Scotland to use gas lighting; 1 year before Westminster Bridge and a staggering 45 years before the neighbouring village of Doune.

1830 - Due to its prime location on the banks of the River Teith, a lade and waterwheels were installed to power the machinery in the Spinning Mill and Weaving Shed. The wheels were named Samson and Hercules, the latter being the largest in Europe at the time, measuring over 36ft high





1831 - New management and a new vision, led to the construction of a unique Weaving Shed, with groined arches and a water tight roof, insulated by 3 feet of soil from above. The insulation would protect the cotton from temperature fluctuations and potential

damage. Today it's the perfect location to mature whisky.

1841 - Thanks to the success and developments of the cotton works, the local parish population grew to an all-time high of more than 4000 people, with the mill itself employing more than a quarter of the inhabitants.

1897 - Cementing its status as a village in its own right, the makeshift school for the children of the mill workers, housed in the mill complex, was replaced by a dedicated building in the heart of the village. This building, plus many others, still stand at the centre of Deanston village today.

1949 - Our historic and long running commitment to sustainable energy was secured with the installation of new electrical turbines which to this day provide all of our electricity using water from the river and original lade.

1965 - When the cotton industry declined, the workforce at Deanston Mill gradually decreased before it closed its doors. Rather than signalling the end of an era, this heralded a new beginning, and a new craft, for the local community.

1974 - In the years following the mill's conversion to a distillery, the community would learn a new craft and channel its commitment to hard work and innovation into producing the very first bottle of Deanston Highland Single Malt Scotch Whisky.

2012 - Deanston Distillery proudly opened its doors to its brand new Visitor Centre. From tours and tastings, to exclusive limited editions, this new tourist attraction has allowed the distillery to share its fascinating story with the world.

TODAY - To celebrate Deanston's worldwide success and long history at the heart of the community, the packaging has been enhanced to highlight its premium craftsmanship and rich heritage.



## COST OF THE MALTS

**WEST CORK ORIGINAL SINGLE MALT 10 YO** LCBO  
463638 | 700 mL bottle **Price: \$59.95**, Whisky/Whiskey, Irish Whiskey 40.0% Alcohol/Vol.

**DEANSTON VIRGIN OAK** LCBO 375568 | 750 mL bottle  
**Price: \$49.95** Spirits, Whisky/Whiskey 46.3% Alcohol/Vol.

**DEANSTON 18-YEAR-OLD BOURBON CASK FINISH**  
HIGHLAND SINGLE MALT VINTAGES 527135 | 750 mL  
bottle **Price: \$190.00** Spirits, Whisky/Whiskey, Scotch  
Whisky 46.3% Alcohol/Vol.

**DEANSTON 12 YEAR OLD SINGLE MALT VINTAGES**  
358325 | 700 mL bottle **Price: \$92.95** Spirits,  
Whisky/Whiskey 46.3% Alcohol/Vol.

**DEANSTON ORGANIC 15-YEAR-OLD HIGHLAND**  
SINGLE MALT VINTAGES 527127 | 700 mL bottle **Price:**  
**\$146.00** Spirits, Whisky/Whiskey, Scotch Single Malts  
46.3% Alcohol/Vol.

**DEANSTON 10 YEAR OLD PEDRO XIMENEZ** LCBO  
497107 | 700 mL bottle **Price: \$79.95** Spirits,  
Whisky/Whiskey 46.3% Alcohol/Vol.

**DEANSTON DECENNARY 50<sup>th</sup> ANNIVERSARY** LCBO  
497107 | 700 mL bottle **Price: \$259.95** Spirits,  
Whisky/Whiskey 46.3% Alcohol/Vol.

## DEANSTON DECENNARY 50TH ANNIVERSARY



The power of 4! This exquisite Anniversary Deanston Limited Edition is a combination of four special malts, crafted in four different casks, over four decades. Pour, sip and savour for a rich, creamy chocolate indulgence.

About DEANSTON DECENNARY 50<sup>th</sup> ANNIVERSARY

To commemorate the opening of our beloved Deanston Distillery, we have married together the very best casks we could find; Whisky refill from 1977, American Oak from 1982, Port Pipe from 1996 and Pedro Ximenez from 2006; four malts, four casks, four decades. And the result is 1400 bottles of a sensational Deanston, available exclusively at the distillery.

46.3% abv

Natural colour

Un-chillfiltered

TASTING NOTES

COLOUR: Amber Gold

NOSE: Rounded and integrated, heather honey characteristic of Deanston, creamy caramel, vanilla, sweet oak with hints of citrus and gingerbread.

PALATE: Rounded and creamy with soft vanilla,

heather honey, hints of sweet oak, citrus and a sweet maltiness.

FINISH: Satisfying, clean and dry with honeyed fruits and gingerbread.

## EXPLAINING CANADA'S COMPLEX LIQUOR LAWS

[www.scotchwhisky.com](http://www.scotchwhisky.com) 05 February 2018 by *Davin de Kergommeaux*

Canada's complicated liquor laws are giving whisky lovers a headache. Last month's Prohibition-style raids on British Columbia bars highlighted the absurdity of some provinces' byzantine rules. How did we get here? Davin de Kergommeaux explains it all.

*Confusing contradiction: It's legal to buy SMWS whiskies in BC's liquor stores, but not from a bar*

Canada has a drinking problem. In a confederation of 10 provinces and three territories, 13 different bodies are responsible for regulating sales and distribution of alcoholic beverages. The rulebooks can be long, convoluted and difficult to interpret, and enforcement is decidedly inconsistent. So there are bound to be bewildering interpretations by all parties, from time to time.

Such was the case on 18 January 2018, when enforcement agents from British Columbia's Liquor Control and Licensing Branch seized several hundred bottles of Single Malt Whisky Society (SMWS) whiskies from four popular whisky bars, because of how they purchased them.

In most provinces there are government-owned stores that have a monopoly to sell spirits. British Columbia is slightly different. There, a hybrid system operates with government stores, (called BC Liquors) and private retailers working side by side.

The private stores must purchase all of their stock at a premium through the government monopoly British Columbia Liquor Distribution Branch (BCLDB). Private stores succeed because they offer longer hours of operation than the government stores, and a much better selection.

All bars and restaurants in British Columbia are required to purchase their stock from government liquor stores exclusively. Even so, the practice for as long as many can remember has been for them to purchase from private stores as well, without fear of prosecution.

Restaurants, particularly, benefit by serving wines that are not generally available elsewhere. They source these from private stores. SMWS whiskies are not stocked in government stores, so are purchased privately by 'SMWS partner bars' via the government Liquor Distribution Branch.

The Liquor Control and Licensing Branch is responsible ultimately to the province's Attorney General, David Eby, who was the recipient of a petition and considerable negative press, making him abundantly aware of the people's displeasure with the seizures.

While it is not appropriate for Eby to comment on actions of the enforcement branch, in a 26 January statement he offered bars and patrons some hope. Speaking outside the provincial legislature, Eby told reporters: 'Bars or restaurants that specialise in exotic products that they can't get through the public wholesaler should be able to access that kind of product legally, but that is an issue of law reform and that law reform hasn't happened yet.'

As it happens, a review of British Columbia's liquor laws is currently under way, with a report expected by the end of March.

Governance of beverage alcohol in Canada has a complex history that involves every province and territory. Even though they have sole authority over distribution and sales through their various control boards, it is the federal government that is responsible for all aspects of its manufacture. This is why booze has always been entangled in complicated issues of control.

In 1920, when the US introduced Prohibition, some Canadians lobbied their federal government to do the same. However, the Government of Canada did not have the authority to outlaw sales, and the provincial governments could not stop production or the importation of alcohol, as these were federal responsibilities.

Thus, when one province banned sales, retailers simply set up shop in a neighbouring province. They would buy alcohol legally for delivery to their business address, then ship it back, bottle by bottle, to thirsty customers in the province next door.

The First World War brought a temporary nationwide ban on distilling, but sales agents were still able to import alcohol from abroad for sale in Canada. As uncoordinated provincial attempts at Prohibition failed, the provinces believed that there was an obvious source of income if they set and collected taxes and duties.

To do that, they needed a mechanism to control sales and distribution. Thus, one by one, each provincial government set up its own liquor board and required that all retail transactions take place through it. This gave each board remarkable power as the sole customer for producers and their sales agents and, simultaneously, the sole retailer to consumers.

Agents who were unsuccessful in placing their products with boards were not pleased; neither were upscale restaurant and bar owners who wanted to serve wines and spirits that were not available from the liquor board. Some believed that offering wines not generally available to the public would help draw in customers. Eventually though, most liquor boards introduced a work-around. Ontario provides a good illustration.

In addition to its regular stores, the Liquor Control Board of Ontario (LCBO) operates what it calls a 'consignment warehouse'. Sales agents may instruct LCBO to order products that are not regular LCBO stock items, which are delivered by the producer directly to the consignment warehouse.

The agent, working as a go-between, is free to take orders from restaurants, bars, and theoretically from individuals. The LCBO consignment warehouse then releases the product to the agent for delivery to the customer.

Strict rules apply to the agent, who is not allowed to add any mark-up to LCBO's calculated prices. The agent's commission comes from the producer. Because LCBO releases product in minimum case lots, this system is more practical for wine than for spirits, although some larger whisky clubs have used it to purchase Scotch single malts. Most other provinces have similar systems, but not British Columbia.

Canada's various levels of government tend to see beverage alcohol primarily as a guilt-free source of tax revenues. Anything that could potentially reduce revenues is discouraged. Thus, monopoly stores tend to stock high-volume products, but this practice often leaves the connoisseur badly served.

Only the province of Alberta has abandoned government-run stores in favour of the private sector. Despite the resulting increases in tax revenue there, other provinces are reluctant to follow suit. In part, this is the result of strong employee unions that do not want to lose well-paying government jobs to the private sector.

In provinces where there is exclusive government control, enforcement agents appear to use their discretion in exercising their responsibilities. This certainly seems to be the approach with the SMWS bottlings. In at least one raid, non-SMWS whisky was left on the shelves, even though it had been purchased privately.

SMWS was targeted despite all the other privately purchased bottles. It's hard to see this as anything other than arbitrary and heavy-handed intervention, rather than the equitable and consistent enforcing of the law.

Still, there may be a positive outcome. If regulators take Attorney General David Eby at his word, when legal access to a legal product is illegal, something has to change. And that's the law.

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## Sazerac starts whisky production in Montreal

15th February, 2018 by Owen Bellwood - [www.thespiritsbusiness.com](http://www.thespiritsbusiness.com)

Sazerac has completed refurbishments of its Old Montreal Distillery, bringing production of Canadian whisky back to the city for the first time in decades.



# SAZERAC

NEW ORLEANS

The distillery, located in downtown Montreal, has undergone extensive refurbishment over the last few years, including the installation of new grain mills and a mash cooker.

As well as repairs of existing equipment, New Orleans-based whiskey maker Sazerac has added a new still to the distillery.

The still, which is 37 feet tall, was made in Louisville Kentucky by family run copper workshop, Vendome.

The Old Montreal Distillery has long had the capacity to produce spirits, including genever, but Sazerac claims it "always wanted to bring back whisky distillation to Montreal".

Sazerac revealed plans to start distilling whisky at the site in March last year. Old Montreal Distillery currently bottles Caribou Crossing, the 'world's first' single barrel Canadian whisky.

Mark Brown, president and chief executive officer of Sazerac, said: "With the long standing connection this city has had with distilling premium Canadian whisky, through the headquarters of the legendary Seagram Company and its patriarch Sam Bronfman, it was always a goal of ours to bring whisky distilling back to Montreal."

The increased capacity at the distillery will also allow Sazerac to experiment with new whiskies.

Drew Mayville, Sazerac's master blender, said: "With over 500,000 Canadian whisky barrels in inventory, we're anxious to get started experimenting here in Montreal similar to what we do at our other distilleries."

A distillery will be officially opened later this year and Sazerac hopes to offer tours of the site in the coming months.

The Old Montreal Distillery, constructed in 1929, was purchased by Sazerac in 2011 and currently employs more than 100 people.

Last year, Sazerac pledged to expand its Boston Brands of Maine bottling plant in Lewiston, where it produces Mr Boston Brandy.

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## 'First' female coppersmith starts work

28 November 2017 by Richard Woodard - [www.scotchwhisky.com](http://www.scotchwhisky.com)



An 18-year-old woman taken on as an apprentice by Diageo Abercrombie copperworks is believed to be the first female recruit into the coppersmith trade in Scotland.

Fired-up: Rebecca Weir, 18, is eager to learn the traditional skills of the coppersmith Rebecca Weir, from Alloa, won her place as a first-year modern apprentice after an 'impressive' interview.

She will now learn how to hand-beat copper sheets and weld them into whisky stills, and will be trained in computer-aided design techniques.

The former pupil of Alloa Academy said: 'I thought it sounded like a really interesting route and I knew it had to go for it.'

'I wasn't put off by gender stereotypes - I don't think that should stop anyone from doing what they want to do. It's really exciting to be part of something which is so important to the whisky industry.'

Rebecca is part of the latest apprentice intake at Diageo Abercrombie, along with Calum Mactaggart, 16, from Islay, and Steven Key, 34, a mature apprentice recruit.

Diageo said a quarter of its apprentices in Scotland are female, along with 17% of the malt distilling workforce, with 40% in management roles.

Scotland's oldest copperworks, Diageo Abercrombie was established in Alloa in 1790 and now makes stills for the company's distilleries across Europe, employing 43 coppersmiths and nine apprentices.

## Upcoming Dinner Dates

Friday April 6<sup>th</sup>, 2018 - Macallan / Highland Park Night - River Mill  
April 16<sup>th</sup>, 2018 - Speyside / Highlands / Islay - River Mill  
May 14<sup>th</sup>, 2018 - Glenlivet Vertical Nosing - River Mill  
June 18<sup>th</sup>, 2018 - BBQ (Final Exam) - River Mill  
July 23<sup>rd</sup>, 2018 - International Night - River Mill  
Friday August 24<sup>th</sup>, 2018 - 11<sup>th</sup> Annual Premium Night - River Mill  
September 17<sup>th</sup>, 2018 - Campbeltown / Lowland / Speyside /  
Highlands / Islands / Islay - River Mill  
October 15<sup>th</sup>, 2018 - Speyside / Islands - River Mill  
November 19<sup>th</sup>, 2018 - Speyside / Islands - River Mill  
December 10<sup>th</sup>, 2018 - Christmas Dinner - River Mill  
January 21<sup>st</sup>, 2019 - Robbie Burns Dinner - River Mill  
February 18<sup>th</sup>, 2019 - Islands / Islay - River Mill  
March 18<sup>th</sup>, 2019 - Speyside - River Mill  
April 22<sup>nd</sup>, 2019 - Speyside / Highlands - River Mill  
May 13<sup>th</sup>, 2019 - Speyside / Highlands - River Mill  
June 17<sup>th</sup>, 2019 - BBQ (Final Exam) - River Mill  
July 22<sup>nd</sup>, 2019 - International Night - River Mill  
Friday August 23<sup>rd</sup>, 2019 - 12<sup>th</sup> Annual Premium Night - River Mill  
September 16<sup>th</sup>, 2019 - Campbeltown / Lowland / Speyside /  
Highlands / Islands / Islay - River Mill  
October 21<sup>st</sup>, 2019 - Speyside / Highlands - River Mill  
November 18<sup>th</sup>, 2019 - Speyside - River Mill  
December 9<sup>th</sup>, 2019 - Christmas Dinner - River Mill

## **FEBRUARY - KSMS Financial Statement**

(Money from 41 February attendees @ \$60) = \$2460.00  
February dinner 41 persons (\$40.00/ea) = \$1640.00  
(Money remaining for buying Single Malt) = \$820.00  
Cost of Single Malts = \$1032.70  
Cost of Pours per Person = \$25.16  
KSMS Monthly operational balance = (-\$212.70)  
Cost per person (All inclusive) = \$65.19

## Membership and Dinner prices for 2017-2018

Membership Fee: \$40 (singles)  
\$60 (couples)  
One Time Initiation Fee: \$15  
Standard Dinner Fee: \$60 (member)  
\$70 (non-member)  
Dinner only - No Single Malt: \$55 (member)  
\$65 (non-member)  
Christmas Dinner Fee: \$65 (member)  
\$75 (non-member)  
Robbie Burns Dinner Fee: \$70 (member)  
\$80 (non-member)  
June BBQ Dinner Fee: \$70 (member)  
\$80 (non-member)

## Reserved Seating

- Complimentary Reserved Seating will only be provided to groups of four (4) or greater, when requested.

## Reservation policy

- The agreement with the Kitchen's requires that we provide seven (7) business days notice for them to guarantee accommodation for our requested numbers. To accommodate the Kitchen's needs and meet our

contractual obligation with them; our members are requested to respond to the emailed invitation seven (7) business days prior to the respective dinner to guarantee a seat at the dinner. Following the RSVP date members will be placed on a waitlist.

- For these individuals the process will be as follows, using the Monday September 18<sup>th</sup>, 2017 dinner date as an example:  
- Dinner invitations will be sent out Friday August 18<sup>th</sup>, 2017. Please respond to me ([rdifazio04@gmail.com](mailto:rdifazio04@gmail.com)). I will then acknowledge that you have a seat. Please understand that if you do not receive a response you are not guaranteed a seat at the respective dinner. In such circumstances (e.g., computer glitches) please e-mail me again or call me (613-532-5285).  
- Unless otherwise stated accommodation at the dinner will be guaranteed for all members who respond by Friday September 1<sup>st</sup>, 2017 @ 6pm.  
- Once the RSVP date has been achieved I will e-mail a spreadsheet informing everyone of their status and amount due.

## Cancellation policy

- Using the same example as above, anyone who cancels anytime prior to Friday September 1<sup>st</sup>, 2017 @ 6pm will be removed from the list.  
- Anyone canceling between Friday September 1<sup>st</sup>, 2017 @ 6pm and Monday September 18<sup>th</sup>, 2017 will be expected to pay for the cost of the dinner and scotch (\$60). It is the responsibility of the member who cancels their (or their guest's) reservation to find a replacement. If I am asked to find a substitute and one is found, then the member will be asked to pay for 50% of their dinner cost.  
- Anyone who fails to attend the Monday September 18<sup>th</sup>, 2017 dinner without having cancelled and been successfully replaced will be expected to pay the full cost (\$60). A member will be responsible for their guest's cancellation (\$70).  
- If a member asks to be included at the dinner between Friday September 1<sup>st</sup>, 2017 @ 6pm and Monday September 18<sup>th</sup>, 2017, their name will be placed on a wait-list and be accommodated on a first-come first-serve basis.

## **Just a note because we care.**

Please understand that for the purpose of each event you are advised to drink responsibly and refrain from excessive consumption. The dinners hosted by the Kingston Single Malt Society are sampling events. By agreeing to pay and thereby attend the dinner you agree to release from legal responsibility and hold harmless Kingston Single Malt Society, its President Roberto Di Fazio, and any other volunteers from liability or claims arising from these events.



If you have any questions or comments please free to contact me.  
Thank you for your understanding, Roberto



## Kingston Single Malt Society

Roberto Di Fazio, President

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