

# Kingston Single Malt Society

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

A social club for the appreciation of Single Malt Whisky since 1998  
JULY 18<sup>th</sup>, 2016



# Beam SUNTORY

## Welcome to our 5<sup>th</sup> Annual Bourbon Night

### MENU

Cocktail: featuring DEVIL'S CUT

Welcome 1<sup>st</sup> Nosing: BASIL HAYDEN

2<sup>nd</sup> Nosing: OLD GRAND DAD BONDED

1<sup>st</sup> course: Local Corn Chowder: Double Smoked  
Bacon, Charred Corn, Poblano & Chipotle Oil

3<sup>rd</sup> Nosing: JIM BEAM SIGNATURE CRAFT

2<sup>nd</sup> course: BBQ Frog Legs, Bourbon & Brown  
Sugar Barbeque Sauce, Grilled Pineapple

5<sup>th</sup> Nosing: KNOB CREEK SINGLE BARREL

4<sup>th</sup> Nosing: MAKER'S MARK 46

Main course: Ancho Rubbed Half Cornish Hen,  
Re-Fried Beans & Avocado Salsa

6<sup>th</sup> Nosing: BOOKER'S KENTUCKY STRAIGHT  
BOURBON

7<sup>th</sup> Nosing: KNOB CREEK SMOKED MAPLE

Dessert: Peanut Butter & Chocolate Torte

### COST OF THE MALTS

- DEVIL'S CUT VINTAGES 272161 | 750 mL bottle **Price \$29.95** Spirits 45.0% Alcohol/Vol.

- BASIL HAYDEN KENTUCKY BOURBON LCBO 326025 | 750 mL bottle **Price \$51.95** Spirits, Whisky/Whiskey, Bourbon / American Whiskey 40.0% Alcohol/Vol.

- OLD GRAND DAD BONDED LCBO 315713 | 750 mL bottle **Price \$34.95** Spirits, Whisky/Whiskey, Bourbon / American Whiskey 40.0% Alcohol/Vol.

- JIM BEAM SIGNATURE CRAFT VINTAGES 401565 | 750 mL bottle **Price \$60.00** Spirits 43.0% Alcohol/Vol.

- MAKER'S MARK 46 VINTAGES 225565 | 750 mL bottle **Price \$61.95** Spirits 46.4% Alcohol/Vol.

- KNOB CREEK SINGLE BARREL LCBO 255232 | 750 mL bottle **Price \$56.95** Spirits, Whisky/Whiskey, Bourbon / American Whiskey 59.2% Alcohol/Vol.

- BOOKER'S KENTUCKY STRAIGHT BOURBON LCBO 325993 | 750 mL bottle **Price \$69.95** Spirits, Whisky/Whiskey, Bourbon / American Whiskey 65.1% Alcohol/Vol.

- KNOB CREEK SMOKED MAPLE LCBO 435052 | 750 mL bottle **Price \$49.00** Spirits, Whisky/Whiskey, Bourbon / American Whiskey 45.0% Alcohol/Vol.

### Upcoming Dinner Dates

- August 26<sup>th</sup>, 2016 - 9<sup>th</sup> Annual Premium Night - River Mill  
September 19<sup>th</sup>, 2016 - Campbelltown/Lowland/Islands - VIMY  
October 17<sup>th</sup>, 2016 - Highlands - River Mill  
November 21<sup>st</sup>, 2016 - Speyside / Highlands - River Mill  
December 12<sup>th</sup>, 2016 - Christmas Dinner - River Mill  
January 23<sup>rd</sup>, 2017 - Robbie Burns - River Mill  
February 20<sup>th</sup>, 2017 - Islands - River Mill  
March 20<sup>th</sup>, 2017 - 4<sup>th</sup> Annual Irish Night - River Mill  
April 24<sup>th</sup>, 2017 - Islay - River Mill  
May 15<sup>th</sup>, 2017 - Speyside/Highlands - River Mill  
June 19<sup>th</sup>, 2017 - BBQ (Final Exam) - VIMY  
July 17<sup>th</sup>, 2017 - 6<sup>th</sup> Annual Bourbon Night - River Mill  
August 25<sup>th</sup>, 2017 - 10<sup>th</sup> Annual Premium Night - River Mill  
September 18<sup>th</sup>, 2017 - Campbelltown/Lowland/Speyside- VIMY  
October 16<sup>th</sup>, 2017 - Highlands - River Mill  
November 20<sup>st</sup>, 2017 - Speyside / Highlands - River Mill  
December 11<sup>th</sup>, 2017 - Christmas Dinner - River Mill

### TOP 5 BARS IN ... TORONTO

31st May, 2016 - <http://www.thespiritsbusiness.com/>

The diversity of Canada's biggest city is mirrored in its variety of cocktails and bars, which offer a winning combination of the old and the new, writes Brittany Seki.

Toronto bars are inspired by the city past and present. Toronto is known for having a rich diversity, and when it comes to its melting pot of colourful cocktails and bars there's no exception. The lines are blurred between the historical and the modern, and the local and the globally-inspired. Throw in a base of the city's past with a shot of unconventional techniques and you've got the recipe for a signature downtown bar. Whether searching for a simple aperitif or a 10-piece sweet and sour, Torontonians always find what they're thirsting for.

Even during the national prohibition of alcohol, in 1918, the city continued to quench its thirst in bold ways. As part of the Canadian War Measures Act during World War One, Gooderham and Worts (now the renowned Distillery District), one of Toronto's first and largest distilleries, was forced to reallocate its resources to produce acetone for the war effort. However, that didn't stop the company from selling whisky to bootleggers like notorious mob boss Rocco Perri and his lover Bessie Starkman. These rum runners sold the goods to 'speakeasies' or 'blind pigs' that began popping

up in secret locations, where the illegal spirits were sold privately to placate the victims of Prohibition.

Modern-day Toronto has seen the return of the speakeasy theme, paying homage to bootlegging legends such as Perri (who went missing in 1944). Cocktails focus on both the pre- and post-Prohibition era, offering classics like Old Fashioneds and Manhattans.

In 1934, selling alcohol became legal in hotels, which meant great news for some of Toronto's vintage wet spots, like the Fairmont Royal York Hotel, The Drake Hotel and The Gladstone Hotel. The legacies these venues hold are preserved in the traditional cocktails and early 20th century architecture. Yet what keeps the fires burning for these bars is the collaboration of the old and the new, a cocktail evolution to rival even New York's bar scene.

Revolutionary local bartenders are inspired by the classics but add a touch of contemporary flair to tasty new concoctions. Even service is changing – some locations remove table service and



menus altogether, creating a bond between bartender and customer as they collaborate to discover a personalised drink. On the other side, establishments such as BarChef provide an all-encompassing experience of the senses, pairing tastes, smells, presentation and even touch with the spirits offered. Icy cold winters in this city are no secret, and tiki-themed cocktails (in pineapples!) and bars provide a warm remedy for Torontonians.

No matter what their taste, patrons can walk into any cocktail bar in Toronto and find a drink just for them.

#### BarChef - 472 Queen Street West

Enter this dimly lit molecular cocktail bar and a mosaic of aromas hits you. Lavender, dill and smoked hickory are some of many syrups and bitters cooked up in-house. The Vanilla and Hickory Smoked Manhattan is a must-have. Co-owned by renowned mixologist Frankie Solarik and sommelier Brent VanderVeen, this venue offers a rare experience for the taste buds.

#### The Drake Hotel - 1150 Queen Street West

A Toronto classic, this now-modern boutique hotel is over 100-years-old, contains 19 rooms (including a lounge, patio and underground bar) and has survived through both World Wars. The cultural hotspot is known for art, music and Sandy De Almeida's legendary cocktails. With its adventurous use of ingredients like cedar-infused Bourbon, there's no doubt a night at The Drake will be delicious.

#### Escobar - 606 King Street West

You can't enter this back door gem without a password. Escobar reflects the speakeasy feel during Canada's Prohibition in World War One. Named after drug lord Pablo Escobar, the bar is decorated with Mexican paraphernalia and hides behind a fridge door at the back of Latin restaurant Valdez. As for the drink selection, bartenders have creative freedom.

#### SpiritHouse - 487 Adelaide Street West

This suave cocktail bar is home to a vast variety of high-end spirits for bartenders to play with and patrons to enjoy. The venue couples as a school run by the Toronto Institute of Bartending, so you know the drinks are measured and mixed to perfection. If an Old Fashioned is your go-to, SpiritHouse won't disappoint.

#### Civil Liberties - 878 Bloor Street West

Nick Kennedy, Cole Stanford, David Huynh and the amazing cast of characters behind the warm little bar have no cocktail menu. But tell them what you like (both original and classic) and it will appear. The trio's concoctions are tastier than you could ever imagine.

## **BOURBON PRODUCTION HITS 48-YEAR HIGH IN KY**

23rd May, 2016 by Amy Hopkins - <http://www.thespiritsbusiness.com/>

Bourbon production in Kentucky hit a 48-year high in 2015, when 1.88 million barrels of the spirit were produced, figures released by the Kentucky Distillers' Association show.

Kentucky continues to witness a boom in Bourbon production

The KDA reports that Bourbon production has skyrocketed more than 315% since the turn of the century, with 455,078 barrels filled in 1999. The previous all-time high for Bourbon production was in 1967, when 1.92m barrels were filled.

Kentucky now has a total inventory of 6.65m barrels of Bourbon ageing in its warehouses, the most since 1974. Distillers also are paying US\$17.81m in ad valorem barrel taxes this year – another all-time high.

"This is astounding, phenomenal, mammoth," said KDA president Eric Gregory. "We're running out of adjectives to describe the growth and success of Kentucky Bourbon. Plus, filling nearly 2 million barrels in one year should remove any doubts about the future of our signature industry."

In 2015, distillers filled 44% more barrels than in 2014, the biggest difference in year-to-year production since 1967.

Bourbon production in Kentucky is a US\$3bn industry that generates more than 15,400 jobs with an annual payroll topping US\$700m and generates US\$166m in local and state taxes.

"This truly is the golden age of Kentucky Bourbon," added Gregory. "We're filling more barrels, creating more good-paying jobs, generating more tax revenue and attracting more tourists than ever before. The entire Commonwealth, and especially our local distilling communities, is realising the benefits of the growing global thirst for Bourbon."

Kentucky is currently witnessing US\$1.3bn worth of investment in building or expanding Bourbon distilleries – which the KDA claims is set to rise following the passage of numerous legislative measures.

The passage of Senate Bill 11, the Kentucky Bourbon Tourism Reform measure, and the ongoing phase-in of the KDA's Barrel Tax Reinvestment Credit provide incentives to grow Bourbon production in the state.

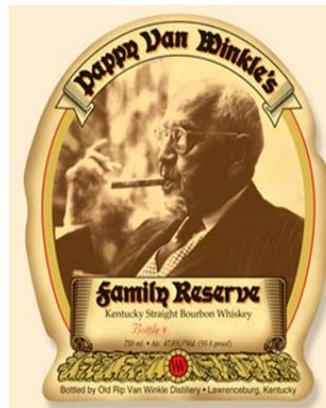
"Now more than ever, we need to protect Kentucky Bourbon," Gregory continued.

"Each year we face threats to Bourbon's growth in the Commonwealth, and we are grateful that our key policymakers recognise the vital role this homegrown industry plays in jobs, state revenue and tourism."

Just last week, Frankfort KY-based Buffalo Trace Distillery revealed plans to [invest US\\$200m expanding its operations](#) to meet soaring demand.

## **BUFFALO TRACE WARNS OF 'POOR' VAN WINKLE YIELD**

15th October, 2015 by Amy Hopkins - <http://www.thespiritsbusiness.com/>



Buffalo Trace will soon release its annual Van Winkle Bourbon bottlings, but has warned that barrels have yielded "far less" 20- and 23-year-old liquid than in previous years.

The 2015 Van Winkle Bourbon range will be significantly reduced due to poor barrel yield

Kris Comstock, Bourbon marketing director at Buffalo Trace, said that this year about half the usual amount of 20 and 23-year-old Van Winkle will be available, while yields of 15-year-old have also been reduced.

In addition to the impact of the angel's share – Bourbon which evaporates during the maturation period – the quality of some older Van Winkle barrels was seen as not up to standard.

"When Bourbon ages over 15 years, much is lost to the angel's share," he said. "Many of the 53 gallon oak barrels often yield less than 20 gallons."

“Unfortunately this year we experienced poor yields on the older Van Winkle whiskeys. Furthermore, we have strict quality standards here at Buffalo Trace and several of the older Van Winkle barrels did not meet those standards.

“This makes a drastic difference in volume, considering we have very few barrels as it is. The result is less 15 year-old Pappy Van Winkle than usual, and far less 20 year-old and 23 year-old. Frankly, about half as much as last year.”

The annual Van Winkle Bourbon release is extremely popular; however very little is sold overseas due to a surplus of demand. This year’s Van Winkle collection consists of six bottles of Bourbon aged 10 to 23 years, with prices ranging between US\$49.99 and US\$249.99.

Julian Van Winkle, president of the Old Rip Van Winkle Distillery, warned retailers might significantly alter the RRP’s. “Although a lot of retailers charge more than our suggested pricing, we are not asking them to do so,” he said. “We have not raised prices and do not intend to do so drastically in the future. We are committed to our quality and our pricing.”

The 2015 Van Winkle collection will be available in very limited quantities starting in November. See a list of the full collection below.

**Old RIP**  
**VAN WINKLE**  
Distillery



- US\$49.99 - Old Rip Van Winkle Handmade Bourbon 10 Year Old 107 proof
- US\$59.99 - Van Winkle Special Reserve Bourbon 12 Year Old
- US\$99.99 - Van Winkle Family Reserve Rye Whiskey 13 Year Old
- US\$79.99 - Pappy Van Winkle’s Family Reserve Bourbon 15YO
- US\$149.99 - Pappy Van Winkle’s Family Reserve Bourbon 20YO
- US\$249.99 - Pappy Van Winkle’s Family Reserve Bourbon 23YO

**RARE VAN WINKLE BOTTLES MAKE \$20,000 AT AUCTION**

26th November, 2015 by Amy Hopkins - <http://www.thespiritsbusiness.com/>

One lot of rare Pappy Van Winkle Bourbon signed by Julian Van Winkle has fetched more than US\$20,000 at a charity auction in the US.

One lot of Pappy Van Winkle Bourbon has sold for US\$20,000 at auction

Hosted by Wally’s Auctions, the event raised money to restore the historic Locust Grove farm-distillery outside of Louisville, Kentucky.

The lot consisted of five Old Rip Van Winkle Bourbon bottlings of different age statements, each individually signed by Julian Van Winkle, president of the Old Rip Van Winkle Distillery.

All bottles in the lot greatly exceeded their pre-sale estimates.

The 10-year-old offering sold for US\$1,400, the 12-year-old US\$2,400, the 15-year-old US\$3,000, the 20-year-old US\$4,400 and the 23-year-old US\$9,000. In total, the lot fetched US\$20,200, while Wally’s decided to waive the special auction.

“The success of The Old Rip Van Winkle Distillery Charitable Auction surpassed our hopes and expectations for this sale, and it propels Locust Grove beyond the first goals of our campaign to recreate a farm distillery as it would have been on the American frontier of the early 1800s,” said the Van Winkle family.

“This is the beginning of a story never told in Kentucky – or for that matter – in America. On behalf of Louisville’s historic family distillers who are behind this project, we thank the team at Wally’s for their amazing support and passion for this auction from day one.”

The Farm Distillery Project at Locust Grove aims to create small-scale distilling activity in Kentucky prevalent in the 19<sup>th</sup> century.

**JIM BEAM CELEBRATES 14 MILLIONTH BOURBON BARREL**

3rd May, 2016 by Melita Kiely - <http://www.thespiritsbusiness.com/>

Jim Beam has set a new Bourbon industry record by filling its 14 millionth barrel since the end of Prohibition in 1933, as demand “continues to soar”.

Seventh generation master distiller Fred Noe and Kentucky governor Matt Bevin filled the 14 millionth Jim Beam barrel. The barrel was filled and sealed by seventh generation master distiller Fred Noe and Kentucky governor Matt Bevin at the firm’s distillery in Clermont, Kentucky.

“History is what you make it,” said Noe. “And here at Jim Beam, we’re proud to make it one barrel at a time.



“This milestone is cause for celebration both for our employees and Bourbon fans around the globe.

“Fourteen million is a big number, and it says a lot about the success of our whiskey and the growing passion for Bourbon around the world.”

The latest achievement follows just two years after the [company filled its 13 millionth barrel.](#)

The Kentucky Distillers’ Association reports Bourbon is now a US\$3 billion state industry, generating more than US\$166 million in tax revenues each year and creating more than 15,000 jobs.

“When Jacob Beam, Jim Beam’s great, great grandfather, filled his first barrel of Bourbon in 1795, he had no real idea of what he was starting,” added Noe.

“All he wanted to do was make the best Bourbon possible. The growth of this company reflects that dedication. For more than 20 years, we’ve made every barrel count.”

**STOLEN PAPPY VAN WINKLE MAY BE DESTROYED**

6th January, 2016 by Amy Hopkins - <http://www.thespiritsbusiness.com/>

Almost 30 bottles of rare Pappy Van Winkle Bourbon recovered by police from a Kentucky-based theft ring will most likely be destroyed and not auctioned as previously believed.

Reports circulated last year that Franklin County Sheriff Pat Melton proposed auctioning 28 bottles of Pappy Van Winkle recovered during a high profile Bourbon theft case.

However, the *Lexington Herald-Leader* now reports that Julian Van Winkle III, president of the Old Rip Van Winkle Distillery, has objected to the proposals and expressed concerns that the bottles may have been contaminated.

He therefore asked that the highly-coveted Bourbon, which is extremely popular among whiskey enthusiasts, be destroyed.

In May last year, nine people were charged with forming a criminal syndicate to steal and sell barrels and bottles of Bourbon from the Wild Turkey and Buffalo Trace distilleries.

The investigation first launched in 2013 when workers discovered 65 cases of highly coveted Pappy Van Winkle had been pilfered from Buffalo Trace – amounting to an estimated loss of US\$26,000.

Authorities quickly deduced that that crime has most likely been committed as part of an “inside job”.

Eighteen months later five casks of Wild Turkey Bourbon were discovered in the backyard of Buffalo Trace worker Gilbert Curtsinger.

The 45-year-old was subsequently identified as the "ring leader" of the group, which is thought to have stolen more than US\$100,000 worth of Bourbon over seven years.

Mark Searcy, who worked at the Buffalo Trace distillery, was among the list of those charged, while a Buffalo Trace security guard admitted to "turning a blind eye" to the thefts.

The case is ongoing, but the majority of those charged have so far pleaded no guilty.

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## BEAM SUNTORY GTR UNVEILS MAKER'S MARK CASK STRENGTH

13th July, 2016 by Annie Hayes - <http://www.thespiritsbusiness.com/>



Beam Suntory GTR has expanded its Bourbon Legends portfolio with "bold and complex" Maker's Mark Cask Strength.

Maker's Mark Cask Strength is the latest addition to the Bourbon Legends portfolio

Maker's Mark Cask Strength is taken straight from the barrel, uncut and unaltered. Using traditional Maker's Mark processes, the new expression is created from "soft red winter wheat" rather than rye, for a Bourbon "that finishes at the front of the palate".

The spirit then undergoes distilling and ageing processes, using a lower entry abv to provide a "smoother mouthfeel" and fewer tannins. The barrels are then seasoned for between nine and

12 months, before they are rotated by hand.

Due to the varied summer temperatures of Kentucky the angel's share differs from barrel to barrel – meaning the abv can never be predicted, and instead lies between 53% and 58%.

Maker's Mark has released the expression in limited quantities outside the distillery previously, however this launch marks the first time it has been made available to a global market.

The higher abv is said to "intensify" the rich oak and caramel flavours Maker's Mark is known for, offering aromas of smoky charcoal spice and vanilla before ending with a "longer, smoother finish".

Michael Cockram, marketing director Global Travel Retail, Beam Suntory, said: "We are proud to make such a remarkable bourbon available to our customers for the first time in travel retail. Maker's Mark continues to push the boundaries of the category with the release of this special liquid. Maker's Mark Cask Strength not only demonstrates the brand's category-leading approach, but also appeals to consumers' desire for a compelling story rooted in rich history and heritage."

A one-month activation to support the launch has commenced in Singapore Changi Airport, with further airports to follow.

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## Review - Jim Beam Double Oak

Tuesday, June 21, 2016 - <http://whiskyforeveryone.blogspot.ca/>

The world's largest selling bourbon brand has announced the addition of a new bottling, which will be exclusive to the travel retail sector - the Jim Beam Double Oak. The new whiskey has been matured in new American white oak barrels for four years before being transferred to second charred oak barrels for a further short maturation, giving greater contact with the wood. This added interaction gives the whiskey an extra boost of intensity. The Double Oak is presented in the Beam range's new premium packaging that features embossed glass and textured labeling amongst other things.

The Beam family have a long whiskey heritage, with their first distillery dating back to 1795. This was founded in Washington County, Kentucky by Jacob Boehm. He was a German immigrant whose surname later became Americanised to Beam. The current distillery was founded in 1933 after Prohibition in the USA and is located in the town of Clermont in the state of Kentucky. It is

currently run by the seventh generation of his family headed by Master Distiller Fred Noe. He is the great grandson of Colonel James B. Beam who gave his name to the famous brand.

"Throughout the decades, we have always enjoyed pushing boundaries and innovating while also staying true to our family's traditions. The Jim Beam Double Oak is the latest example of this."

Fred Noe - Master Distiller at Jim Beam.

The Jim Beam Double Oak is bottled at 43% ABV and will launch in European travel retail in July. The price will be £21/€26.50 for a one litre bottle. Other sizes are expected to be rolled out in selected domestic markets later in 2016.

### Our tasting notes

The colour is deep golden yellow with a hint of brown/amber and the nose is full of heady and intense aromas. There are immediate notes of vanilla, toffee and oaky wood spices. Underneath are further aromas of bitter orange peel, burnt caramel and cinnamon.

The intensity increases on the palate. The vibrant oak spices grip the taste buds and creates an instant dryness. However, this is brief as the sweeter notes then join in to create more balance. First come the soft and sugary notes - think of fudge, toffee and butterscotch - and then something a bit darker, which is most reminiscent of the slightly burnt caramel from the nose. Then comes a distinct cereal characteristic, which adds further depth and structure, and some vanilla pod. There is a late hint of fruitiness including elements of candied orange peel and maraschino cherry in the background. The heavy oak spices are never far away.

The finish is long and becomes increasingly spicy, especially once the sweet notes begin to fade. This is especially true of the butterscotch and toffee. The cereal and wood spice characteristics linger much longer and make the finish grip to your mouth and become impressively dry and warming.

### What's the verdict?

The Jim Beam Double Oak is a lovely bourbon but one that in our opinion offers a slight challenge when taken neat. This is because the extra maturation has made the whiskey very spicy and intense, which some may find too much on its own.

However, it is very nice over ice and ideal in a cocktail - here the exaggerated flavours stand out and compliment the other ingredients, especially the delicious sweetness and drying spiciness. At the UK launch event they had created a series of cocktails. Easily the best was a classic Old Fashioned, so we will definitely be attempting that again very soon.



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## EVAN WILLIAMS UNVEILS VETERAN-INSPIRED DESIGN

19th May, 2016 by Melita Kiely - <http://www.thespiritsbusiness.com/>

Evan Williams Bourbon is celebrating American war veterans this summer with a custom red, white and blue edition of its Black expression.

Evan Williams Bourbon has launched a celebratory American veterans bottle design. The bottle design is available exclusively throughout May for Memorial Day and will remain on sale until 4 July throughout the US.

Decorated with stars and stripes, the bottle is finished with custom labels detailing individual stories about the 10 Evan Williams American-Made Heroes.

"Evan Williams is proud to work directly with our chosen military heroes to showcase their



achievements in the military and in their communities.” commented Chris Ratterman, Evan Williams Bourbon brand manager.

“The American-Made Heroes programme encompasses the spirit of Evan Williams’ American heritage and those who protect the American spirit day in and day out.

“Every hero has a story, and Evan Williams is honoured to share them.”

Evan Williams Bourbon is also inviting members of the public to nominate a military veteran to win a US\$250 prize and the chance to be selected as one of the next official Evan Williams American-Made Heroes.

Nominations and further details can be accessed online at [www.american-madeheroes.com](http://www.american-madeheroes.com).

Bottled at 43% abv, the American Hero Edition Evan Williams Bourbon bottle is available at an RRP of US\$24.99 per 1.75L.

## Craigellachie 13 year old

By Ryan on June 27, 2016 <http://www.scotchblog.ca/>

Built atop a rocky cliff that overlooks the Spey river as it winds past the town of Aberlour, stands [Craigellachie distillery](#). Founded in 1891 by a consortium of whisky merchants led by Peter Mackie, owner of Lagavulin, and whisky titan Alexander Edward, the distillery was designed by the prolific architect Charles Doig. Since that first run of spirit in 1898 most of Craigellachie’s (pronounced Krai-GELLaKee) output has been destined for blending. Originally, the spirit went near exclusively into Mackie’s iconic “White Horse” blended whisky. These days, it’s found a new home as a core component of Dewar’s line of blended whiskies.

With only a handful of official single malt bottlings released and a relative scarcity of independent bottlings, Craigellachie has retained a lower profile than most other distilleries in Speyside among consumers. Known for its lightly sulphurous and meaty character, due in part to the use of cast iron worm tubs to condense the spirit, aged single malt expressions of Craigellachie are now more widely available as part of Dewar’s [Last Great Malts](#) collection.

Bottled at 46% ABV and non chill-filtered, this 13 year old expression is the first distillery label single malt to be released since the early 2000s.

**Nose:** Scents of cut pineapple, bananas, and warm cereal

**Palate:** Punchy and somewhat oily in texture, there’s a malty sweetness that’s soon joined with an astringent citrus oil and peppery heat. Accompanied by a whisp of sandalwood smoke and oaky vanilla; a smear of salted caramel keeps things from getting too surly.

**Finish:** Extra long finish that hangs around in excess of five minutes like you’ve just eaten a rice pudding flavoured with toasted oaky vanilla and a pinch of fennel seed and cardamon.

**Overall:** At the risk of anthropomorphizing my whisky, this one behaves just like a moody, pubescent, child. One sip; it’s all sweetness and light and the next you could be dealing with a hot-tempered hellion. Slightly awkward, there’s an astringency to the spirit that doesn’t play nicely with food, even my usual whisky snacks. However Craigellachie 13 year old is not totally without charm, as the dram shows a fantastic length in the finish that’s both warming and almost chewy. It’s an interesting whisky given it’s relative rarity, yet I can’t say that I would seek out another bottle of the 13 year old. There’s potential, but I’d like taste it after it’s had a few more years to mellow. Currently retailing at [\\$79.95 in LCBO](#), I would highly suggest that you try this expression of Craigellachie before you buy if you’ve never sampled this oddball Speysider.

## TOP 10 SPIRITS BRANDS ON SOCIAL MEDIA

13th July, 2016 by Annie Hayes -

<http://www.thespiritsbusiness.com/>

5. Jim Beam

Facebook fans: 2.9m;

Twitter followers: 140k;

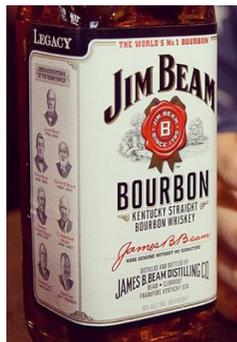
Instagram followers: 50.3k

Scores:

Engagement: 8

Frequency: 8

Creativity: 7



Consistency: 8

Overall score: 31

Jim Beam secures 5th place on the Social Media Heroes list, scoring highly across the board. The brand is dedicated to regularly interacting with consumers on both Twitter and Facebook, and its Instagram feed offers an eclectic mix of videos and branded pictures that certainly make an impact. Additionally, in September last year, Jim Beam became the first whiskey brand to partner with social media app Snapchat in an effort to promote its Apple variant.

## Tennessee Bourbon Barbecue Sauce

Source: [Coleen, The Redhead Baker](#)

### Ingredients:

- 6 oz tomato paste
- 1/3 cup water
- 1/4 cup bourbon
- 1/4 cup dark brown sugar, packed
- 2 Tbsp. apple cider vinegar
- 2 Tbsp. Dijon mustard
- 1 Tbsp. + 1 tsp. honey
- 1 Tbsp. + 1 tsp. Worcestershire sauce
- 1 Tbsp. hot pepper sauce
- 1/2 tsp. smoked paprika
- 1/2 tsp. garlic powder
- 1/2 tsp. onion powder
- 1/2 tsp. chipotle chili powder
- 1/4 tsp. kosher salt
- 1/4 tsp. cinnamon
- Pinch of ground cloves
- Pinch of ground allspice
- Pinch of cayenne pepper

### Instructions:

- Place all of the ingredients in a large saucepan, and stir to combine.
- Place over medium-high heat and bring to a boil, stirring frequently.
- Reduce heat to low and simmer the sauce for 5 minutes, until the sauce thickens slightly.
- Cool to room temperature, then transfer to a jar and store in the refrigerator.

## Caramel Pumpkin Bourbon Cake

Source: [BakeltWithBooze.com](#)

### Ingredients: For the Cake

- 1 cup pecans, chopped
- 3 cups all-purpose flour
- 2 1/2 tsp. baking powder
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1 Tbsp. pumpkin pie spice (I got mine at Trader Joes)
- 1 cup (2 sticks) unsalted butter, at room temperature
- 1 cup granulated sugar
- 3/4 cup light brown sugar (I used 1/4 cup dark and 1/2 cup light)
- 1 1/2 tsp. vanilla bean paste
- 5 large eggs
- 1 3/4 cups pumpkin puree
- 1/2 cup bourbon (or similar whiskey)
- 3/4 cup caramel bits (Kraft or from King Arthur)

### For the Bourbon Soaking Sauce

- 1/2 cup unsalted butter
- 1 cup white sugar
- 1/4 cup water
- 1 tsp vanilla bean paste

- 1/2 cup bourbon (or similar whiskey)

### Directions

#### **To Make the Cake**

Preheat oven to 325F degrees. Generously spray a 12-cup Bundt pan or tube pan with non-stick baking spray. Sprinkle the chopped pecans in the bottom.

In a separate bowl, combine the flour, baking powder, soda, salt and pumpkin pie spice. Mix to combine and set aside.

In a bowl of a stand mixer, using the paddle attachment, cream the butter. Add the sugars and beat again until fluffy, about 2 minutes. Add the vanilla bean paste. Add the eggs, one at a time, and beat after each addition. Scrape down the bowl between mixing. Add the pumpkin puree and bourbon and mix well. The mixture will be light and airy looking.

Add the dry ingredients and mix on low speed to combine. Beat on medium until just combined. Stir in the caramel bits. Finish mixing the last bits of batter by hand.

Spoon batter into the pan and smooth the top. Your batter will be very thick. Bake for 60-70 minutes or until a wooden skewer comes out clean. Remove the cake to a cooling rack while you make the Bourbon Soaking Sauce. I poked holes in mine, you can do the same.

#### **To Make the Bourbon Soaking Sauce**

*Note: Start the Bourbon Soaking Sauce when the cake just comes out of the oven. It's important that this not be made too far ahead or that you let the cake cool too much.*

Combine the butter, sugar, water, and vanilla bean paste in a medium saucepan. Bring this to a boil carefully as the mixture will boil over very easily. Reduce to a simmer and cook until the sugar dissolves and the syrup is well combined and a little bit thicker. Remove from the heat and add the bourbon, mix to combine.

#### **Pour on the Sauce**

While the cake is still very warm and cooling, pour some of the hot bourbon soaking sauce on the top of the cake. Let this soak in before adding more sauce. Continue to add sauce in small amounts until all the sauce is used. It can take a few minutes, but be patient.

Allow the cake to cool completely. Yes, "completely" can mean 12 to 24 hours. Did I say be patient?

Run a knife around the edge, carefully. Turn out onto a fancy plate if you please!

### **Bourbon-Mashed Sweet Potatoes with Toasted Pecans**

Source: [gardenandgun.com](http://gardenandgun.com)  
Serves 4 to 6.

#### Ingredients:

- 4 medium sweet potatoes
- 1 oz. bourbon
- 3 Tbsp. dark brown sugar
- 1 stick unsalted butter
- 1/4 cup heavy cream
- 1/2 cup pecan pieces
- salt and freshly ground black pepper

#### Directions:

- Preheat the oven to 350 degrees.
- Place the sweet potatoes directly on the middle rack of the oven, and roast until completely cooked through and soft in the center when pierced with a knife, about 1 hour.
- Remove from the oven to cool slightly.
- Meanwhile, combine the remaining ingredients in a small saucepan over medium heat.
- Cook, stirring often, until reduced slightly, 6 to 8 minutes.
- Peel the sweet potatoes and discard the skins.
- Pass the sweet potato flesh through a potato ricer into a bowl (or just mash them if you don't have a ricer).
- Add the bourbon and brown sugar mixture, stir to combine, and season with salt and pepper, to taste.
- Toast the pecan pieces in a medium skillet over medium heat just until aromatic and light brown in spots, 3 to 5 minutes.
- To serve, sprinkle the pecans over the mashed sweet potatoes.

### 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. Each month an invitation will be sent out to all members of the Society in the first week of the respective month in which the dinner will be held. 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. After that members will be placed on a waitlist.

- For these individuals the process will be as follows, using the Monday September 19<sup>th</sup>, 2016 dinner date as an example:

- Dinner invitations will be sent out Friday August 22<sup>nd</sup>, 2016. 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).

- Accommodation at the dinner will be guaranteed for all members who respond by Friday September 2<sup>nd</sup>, 2016 @ 6pm.

### Cancellation policy

- Using the same example as above, anyone who cancels anytime prior to Friday September 2<sup>nd</sup>, 2016 @ 6pm will be removed from the list.

- Anyone canceling between Friday September 2<sup>nd</sup>, 2016 @ 6pm and Monday September 19<sup>th</sup>, 2016 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 available, then the member will be asked to pay for 50% of their dinner cost.

- Anyone who fails to attend the Monday September 19<sup>th</sup>, 2015 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 2<sup>nd</sup>, 2016 @ 6pm and Monday September 19<sup>th</sup>, 2016, 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

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