

Kingston Single Malt Society

www.kingstonsinglemaltsociety.com

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

SEPTEMBER 19th, 2011

VOLUME 5; NUMBER 3



COST OF THE MALTS

I know members are always interested in the cost of the single malts we taste. Plus the \$75 Special Occasion Permit and the 16% levy charged by the LCBO for all alcohol served at the dinner.

- **SPRINGBANK 12 YEAR OLD CASK STRENGTH SINGLE MALT VINTAGES 209429** | 700 mL bottle **Price: \$ 99.95** Spirits, Scotch Whisky 54.6% Alcohol/Vol.

- **SPRINGBANK 12 YEARS OLD CLARET WOOD CAMPBELTOWN SINGLE MALT VINTAGES 211680** | 700 mL bottle **Price: \$ 99.95** Spirits, Scotch Whisky 54.4% Alcohol/Vol.

- **SPRINGBANK 15 YEAR OLD SINGLE MALT SCOTCH VINTAGES 627307** | 750 mL bottle **Price: \$ 139.95** Spirits 46.0% Alcohol/Vol.

- **SPRINGBANK 18 YEARS OLD CAMPBELTOWN SINGLE MALT VINTAGES 235119** | 700 mL bottle **Price: \$ 214.95** Spirits, Whisky/Whiskey, Single Malt Scotch 46.0% Alcohol/Vol.

Win Me!!

Ardbeig Corryvreckann

Price: \$179.95; 750mL;
57.1% Alcohol/Vol

Starting September 19th, 2011 tickets can be purchased for a chance to win this bottle. Tickets will be \$3 each, two tickets for \$5, or \$20 for an arm-length. Tickets will be on sale at each dinner until the January 23rd, 2012 Robbie Burns dinner when the bottle will be raffled. The winner must successfully answer the skill testing question: What country does single malt come from?



Results of THE HIGHLAND PARK 25YO Raffle

The bottle cost us \$324.95. Add to that the 16% levy charged by the LCBO and the final price was \$376.94.

After paying for the cost of the bottle KSMS benefited by having \$633.00 being added to its coffers!!
Job well done and thank you one and all.

This evening's menu in the company of
Single Malts from CAMPBELTOWN

Soup: Tomato Roasted Red Pepper Bisque
1st Nosing: **SPRINGBANK 12 YO CASK STRENGTH**
(introduced by: Steve Covell)

Salad: Market Fresh Garden

Dressing: Creamy Honey Dijon

2nd Nosing: **SPRINGBANK 12 YO CLARET WOOD**
(introduced by: Conrad Falkson)

Entree: Philadelphia Chicken (stuffed with lemon dill cream
cheese, sliced Portobello mushroom,
and pan seared shallots)

Vegetables: Seasonal

Potato: Seasoned Oven Roasted Potatoes
3rd Nosing: **SPRINGBANK 15 YEAR OLD**
(introduced by: Lana Di Fazio)

Dessert: Chocolate Lava Cake

4th Nosing: **SPRINGBANK 18 YEAR OLD**
(introduced by: Sylvain Bouffard)

Upcoming Dinner Dates

October 17, 2011 - Lowland
November 21, 2011 - Speyside
December 12, 2011 - Speyside
January 23, 2012 – Isle of Arran - Robbie Burns Night
February 20, 2012 - Highland
March 19, 2012 - St. Patrick's (Irish)
April 16, 2012 - Island
May 28, 2012 - Islay
June 18, 2012 - BBQ (Final Exam)
July 23, 2012 - International
Thursday August 30th, 2012 - 5th Annual Premium Night
September 17, 2012 - Campbeltown
October 15, 2012 - Lowland
November 19, 2012 - Speyside
December 17, 2012 - Speyside

Membership and Dinner prices for 2011-2012

Membership Fee:	\$40 (singles) \$60 (couples)
One Time Initiation Fee:	\$15
Standard Dinner Fee:	\$60 (member) \$70 (non-member)
Dinner only - No Single Malt:	\$50 (member) \$60 (non-member)
Robbie Burns Dinner Fee:	\$70 (member) \$80 (non-member)
	(includes \$5 donation per attendee to RMC Pipes & Drums with Highland Dancers)
June BBQ Dinner Fee:	\$70 (member) \$80 (non-member)

Winners at the June BBQ

GRAND PRIZE Winner



Michael Hartzman – Highland Park 25 y.o.

Final Exam Winners (out of 18 points)



Anthony Johnson (13 of 18) – 1990 Ledaig
Heather Evans (11 of 18) – Dalmore 12
John Bailey (11 of 18) – Kilchoman
Ken Goodland (9 of 18) – 1992 Bladnoch
Anne Holley-Hime (8 of 18) – Longrow CV
Sylvain Bouffard (7 of 18) – Tomintoul Peaty Tang
Nabil Mailloux (7 of 18) – Tomintoul Peaty Tang
Conrad Falkson (7 of 18) – 1992 Bladnoch

Perfect Attendance Award Winners



(from l-r) Walter MacKenzie, Dave Finucan, Heather Evans, Roberto Di Fazio, Sylvain Bouffard, Christine Wasson

10 Essential Things Everybody Should Know About Scotch Whisky

by Oliver Klimek - June 16, 2011

Are you new to whisky? Do you feel intimidated by the countless different bottles of Scotch you see on the shelves of your local whisky shop? Do you just like to drink whisky but don't know much more about it than that it tastes good?

Here is the basic knowledge you need to find your way around in the world of Scotch whisky, divided into ten categories ranging from legal definitions over how it is made to how it is best enjoyed. And don't forget that Scotch whisky is always spelled without an e.

1. Types

The two basic types of Scotch are malt whisky from 100% malted barley and grain whisky which can be made from any grain

(usually maize or wheat) but has to include a fraction of malted barley too. Malt whisky has to be distilled in pot stills, grain whisky is usually made in column stills. There are numerous categories that have to be declared on the label:

- Single malt whisky – malt whisky from a single distillery
- Single grain whisky – grain whisky from a single distillery (unusual)
- Blended malt whisky – a mixture of malt whiskies from different distilleries
- Blended grain whisky – a mixture of grain whiskies from different distilleries (unusual)
- Blended whisky - a mixture of malt and grain whisky, usually from different distilleries

2. Age

By law, to be allowed to be called Scotch Whisky it has to be matured in Scotland in oak casks for at least 3 years. Some very cheap whisky is just 3 years old, but most Scotch is 5 years or older. Bottled whisky may be a mixture of casks of any age over 3 years. It does not have to have an age statement, but if there is one, the age on the label must be the age of the youngest whisky in the mix in completed years. A whisky aged 3 years and 364 days is legally still 3 years old.

Some distilleries sell products younger than 3 years old. These have to be called spirit.

Single malt whisky is commonly bottled at ages from

10 to 21 years, but there are also younger and much older ages. The current record holders are bottled at an age of 70 years (from Mortlach and Glenlivet distilleries).

3. Regions

Traditionally, Scottish distilleries have been grouped into regions. The official whisky regions are

- Lowlands
- Highlands
- Speyside
- Campbeltown
- Islay

Some prefer to regard Campbeltown as part of the Highlands but treat the Scottish islands apart from Islay as an own region. The different whisky regions are reputed to produce their own distinctive styles of whisky. But even though there can be certain similarities, like an emphasis on peaty whisky on Islay, it is impossible to find a common denominator for each region. The region should be regarded only as a geographical hint about the location of a distillery. Actually it can safely be ignored.

4. Production of Malt Whisky

Barley is malted by soaking it in water and letting it begin to sprout. The germination is then stopped by hot air to which peat smoke may be added. Malting was traditionally done in the distilleries, but the vast majority of distilleries now uses malt from big industrial malting companies. The traditional kiln pagodas still are the visual trademark of Scottish distilleries.

The malt is then coarsely ground and mashed with hot water. This extracts the sugars from the malt. This wort is drained and fermented with yeast for at least to days, accompanied by heavy bubble action and the production of carbon dioxide. The result is the wash which has an alcohol content of about 7%.

Distillation is done in copper pot stills. Because this ancient method is not very efficient, this has to be done at least twice. Most

distilleries use double distillation, but some distill three times. The final spirit usually has a strength of about 70%

5. Maturation

Scotch whisky must be matured in oak casks which are usually recycled. Most casks have previously held American bourbon, but also sherry casks from Spain are common. Only a very small fraction of Scotch is matured in all new casks. To a lesser extent other cask types like port, madeira, rum or wine are used as well. The process of re-filling whisky into a fresh cask for the final months of the maturation is called finishing. Most whisky casks are re-used several times by distilleries.

Maturation takes place in warehouses. The traditional dunnage warehouses have stone walls and an earth floor which is believed to create perfect conditions for maturation. But there are also modern racked warehouses with concrete floor and steel walls where casks can be handled by forklifts.

During maturation, the clear new spirit extracts flavouring and colouring substances from the cask that are both from the wood and the remains of the previous cask filling. The longer it stays in the cask, the darker the whisky gets. But every cask is different. There are 5 year old whiskies that are dark brown, and there are 30 year old whiskies that are only slightly yellow.

Because the casks are not totally airtight some of the whisky evaporates during maturation. This is called the angels' share, depending on the climate and the location of the cask in the warehouse this loss is typically between 1% and 2% per year.

6. Blending and Vatting

Most whisky you find in shops is a mixture of several casks. This is obvious for blends, but also single malt whisky is usually not bottled from single casks. The process of mixing the a batch of casks selected for bottling is called vatting because prior to bottling the casks are filled into huge vats where they are "married" for a while.

All blended whisky brands like Johnnie Walker or Chivas Regal have their own recipes for their whiskies. It is the job of the master blender to select the right casks in order to make sure each vatting tastes the same. The process is basically the same for single malt bottlings with the difference that only casks from a single distillery are selected.

7. Bottling

For bottling most whisky is diluted with water to a lower alcoholic strength. The legal minimum is 40%, and many brands adhere to this standard, but there are also bottlings at 43%, 46%, 48% or even 50%.

Whisky contains fatty components that are dissolved at casks strength, but when diluted below 46% they can turn it cloudy. This is why many whisky producers apply chill-filtration to remove them. The whisky is cooled down just above freezing and then run through a fine filter that holds back the fatty substances. Especially big whisky brands also add caramel colouring (E150a) to the whisky to ensure that each bottled batch has the same colour. The possible impact of caramel colouring and chill-filtration is a subject of sometimes heated debate among whisky lovers.

Some whisky is bottled undiluted at natural cask strength, and there are also bottlings of single casks.

8. Business

Even though single malt is usually regarded as the most sophisticated type of Scotch whisky, about 90% of Scotch is sold as blended whisky. The Scotch whisky business is dominated by big conglomerates like Diageo (Johnnie Walker, Bell's) or Pernod Ricard (Chivas Regal, Ballantine's). These do not only mix their blends, they also own the distilleries that produce the raw whiskies. Only a fraction of the distilleries are independent companies.

Currently there are about 100 malt distilleries in Scotland and a handful of industrial scale grain whisky distilleries. There is also a market for full whisky casks which allows independent bottlers to sell whisky of various distilleries under their own label. Some distilleries have disallowed independent bottlers to use their name for their bottlings, so you will also find whiskies with fantasy names on the shelves whose provenance can only be guessed.



Other distilleries have no original bottlings of their own because they almost exclusively produce for blends, so you have to rely on independent bottlers to enjoy them as single malts.

9. Flavours

Scotch single malt whisky comes in a seemingly infinite variation of flavours. You will find heavily peated and smoky single malts like Laphroaig that may even shock you, if you haven't tasted them before, creamy and fruity whiskies like Glenlivet but also the heavy sherry cask matured Macallan or Glenfarclas malts. Sometimes even two whiskies from a single distillery can be totally different.

The scope of flavours in blended whisky is more limited because blenders try to create a flavour profile that will appeal to as many people as possible. In younger blends the grain whisky creates a certain roughness which will mellow down at higher ages.

As mentioned above it is often tried to group Scotch whisky flavours by regions, but there is no general trend at all. You just have to try as many different whiskies as possible to find out your favourites.

10. Enjoying your Scotch

How to enjoy Scotch whisky in the best possible manner has always been a matter of controversy. Some drink it neat, some add water, some add ice, and others use it with mixers.

If you just go for the refreshment, either way is fine. But there is a consensus that if you wish to fully explore the nuances of flavour, a tulip shaped [nosing glass](#) and whisky at room temperature work best. Fill the glass with 20 to 30 ml (or about an ounce), swirl it around a little and enjoy the smell. Then take a sip and hold it in your mouth for a few seconds before swallowing, so the flavours can reach every part of your palate. Adding a few drops of still spring water helps to "open up" a whisky because the water breaks up the connection between the alcohol and the flavour molecules. You may notice that smell and taste of your dram change a little after a few minutes. This is perfectly normal and does not mean that your senses are playing tricks on you.

But whichever way you prefer to your dram: Scotch whisky is best enjoyed in company.

KSMS' 4th Annual Premium Single Malt Night

Thursday September 1st, 2011 @ VIMY

Once again our Annual Premium Single Malt

Night was a success. A good time was had by all 30 attendees who enjoyed a fine meal and lovely single malts. Given the continued success of the event I look forward to the 5th Annual Premium Single Malt Night next August (mark your calendars - Thursday August 30th, 2012).

MENU

Welcome and 1st Nosing:

Glen Grant 25 Year Old

(introduced by: Christine Wasson)

Salad: *Seafood on a Bed of Salad*

2nd Nosing: *Glenmorangie Signet*

(introduced by: Mike Patchett)

Entree: *Blue Cheese Crusted Filet Mignon*

Vegetables: *Glazed Carrots; Sautéed Tri-Color Peppers*

with Portobello Mushroom and Snowpeas

3rd Nosing: *Rare Old Malts St. Magdalene*

(introduced by: Rob Arnoth)

Dessert: *Molten Lava Chocolate Cake*

4th Nosing: *Glenlivet XXV*

(introduced by: Sylvain Bouffard)

5th Nosing: *Glenfarclas 40 Year Old*

(introduced by: Ken Goodland)

Cigar: *Guantanamera (Cuban Cigar)*

6th Nosing: *Glenfarclas 105 Cask Strength*

(introduced by: Anthony Johnson)

Reservation policy

- Our contract with the Officer's Mess Kitchen 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 September 19th 2011 dinner date as an example:
 - Dinner invitations will be sent out Saturday August 27th, 2011. Please respond to me (rdifazio@cogeco.ca). 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 (613-634-0397).
 - Accommodation at the dinner will be guaranteed for all members who respond by Friday September 2nd, 2011 @ 6pm.

Cancellation policy

- Using the same example as above, anyone who cancels anytime prior to Wednesday September 7th, 2011 @ 6pm will be removed from the list.
- Anyone canceling between Wednesday September 7th, 2011 @ 6pm and Monday September 19th, 2011 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 19th, 2011 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 Wednesday September 7th, 2011 @ 6pm and Monday September 19th, 2011, their name will be placed on a wait-list and be accommodated on a first-come first-serve basis.

Please drink responsibly.

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



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