

Kingston Single Malt Society

kingstonsinglemaltsociety.webs.com

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

FEBRUARY 25th, 2013 VOLUME 6; NUMBER 8



The Macallan through Time, Innovation and Craftsmanship



**1st Nosing: MACALLAN GOLD
CHEVRE**

*Pan seared chèvre croquette adorned with
Rosemary Aioli & Icicle Radish*

**2nd Nosing: MACALLAN WHISKY MAKERS EDITION
GRAVLAX**

*Beet & Cassis Cured Sockeye Salmon,
Cucumber & Poppy Seed Slaw, Candied Ginger*

**3rd Nosing: MACALLAN FINE OAK 15 YEARS OLD
BBQ**

*Korean BBQ Beef, Japanese Style Steamed Bun
Kimchi Sauerkraut*

**4th Nosing: MACALLAN SIENNA
SWEET BREADS**

Smoked, Battered & Lightly Fried, Tomato Cucumber Salsa

**5th Nosing: MACALLAN ESTATE RESERVE
PAELLA**

Grilled Chicken, Mussels, Pork Belly, Over Saffron Risotto

**6th Nosing: MACALLAN SHERRY OAK 18 YEARS OLD
DESSERT**

Cranberry Bread Pudding Dulce De Leche

7th Nosing: MACALLAN RUBY

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.

- **THE MACALLAN GOLD VINTAGES 620229** | 700 mL bottle **Price:** \$ Spirits, Whisky/Whiskey, Single Malt Scotch 40.0% Alcohol/Vol.

- **THE MACALLAN WHISKY MAKERS EDITION VINTAGES 620229** | 700 mL bottle **Price:** \$ **100.00** Spirits, Whisky/Whiskey, Single Malt Scotch 42.8% Alcohol/Vol.

- **THE MACALLAN FINE OAK 15 YEARS OLD SINGLE MALT VINTAGES 620229** | 750 mL bottle **Price:** \$ **129.95** Spirits, Whisky/Whiskey, Single Malt Scotch 43.0% Alcohol/Vol.

- **THE MACALLAN SIENNA VINTAGES 620229** | 700 mL bottle **Price:** \$ Spirits, Whisky/Whiskey, Single Malt Scotch 43.0% Alcohol/Vol.

- **THE MACALLAN ESTATE RESERVE VINTAGES 620229** | 700 mL bottle **Price:** \$ **225.00** Spirits, Whisky/Whiskey, Single Malt Scotch 45.7% Alcohol/Vol.

- **THE MACALLAN SHERRY OAK 18 YEARS OLD HIGHLAND SINGLE MALT SCOTCH WHISKY VINTAGES 214759** | 750 mL bottle **Price** \$ **259.95** Spirits, Whisky/Whiskey, Single Malt Scotch 43.0% Alcohol/Vol.

- **THE MACALLAN RUBY VINTAGES 620229** | 700 mL bottle **Price:** \$ Spirits, Whisky/Whiskey, Single Malt Scotch 43.0% Alcohol/Vol.

JANUARY - KSMS Financial Statement

(Money from 59 November attendees @ \$70)	= \$4130.00
January dinner 59 persons = \$44.75/ea	= \$2640.25
Special Occasion Permit @ LCBO	= \$75.00
Cost of RMC Highland Band & Dancers	= \$200.00
(Money remaining for buying Single Malt)	= \$1214.75
Cost of Single Malts	= \$1013.14
Cost of Pours per Person = \$17.17	
KSMS Monthly operational balance	= \$201.61
Cost per person (All inclusive)	= \$66.58

Macallan Revamps Basic Range To NAS

by Oliver Klimek on June 27, 2012

Yesterday Macallan invited a selection of important whisky people to Easter Elchies for a special presentation. It turned out to be big news indeed.

Beginning this autumn in the UK market, the new 1824 Series will be introduced, three no-age-statement 100% sherry cask expressions named after their respective colours: Gold, Sienna and Ruby. They will replace the 10 to 15 year old Sherry Oak and Fine Oak expressions. The older expressions like the flagship 18 yo Sherry Oak will supposedly remain on the shelves.

What does this mean? Well, the most important aspect definitely is the complete removal of age statement bottlings from the lower end of the product range which is a thing unheard of in the Scotch single malt market. Many distilleries have affordable NAS bottles in their range, but

there is always at least one entry level expression with an age statement, the bread and butter bottle, so to speak.

This is a bold move, and it remains to be seen, if it will be successful. Back in 2008 Macallan launched the NAS 1824 Collection in the travel retail market (am I the only one to sense a potential for major confusion among casual buyers here?), and there were reports about those bottles having a hard time getting bought. Macallan has been promoting age statement and vintage bottles for decades, and they are one of the distilleries where there is a noticeable correlation between age and quality. So I would not be surprised if some faithful long-time customers suddenly feel lost when the price will be the only indication of where an expression is located within the product range.

Another interesting aspect is the possibly approaching death of the Macallan Fine Oak range. It has never really caught on since it was introduced in 2004. The introduction of bourbon cask maturation felt like a sacrilege to many lovers of the style that has made Macallan a leading single malt brand. So we actually may witness the beginning of the end of that diversion from the Proper Path here.

As for the reason why the product range will be so drastically changed, optimization of supply and demand is always a solid guess. Logically I will refrain from any speculation about quality or bang-for-the-buck potential until I have tasted the range.

By the way, the RRP for the new Macallan Gold will be £35.99. The 10 yo Sherry and Fine Oak currently sell for about £30 in the UK.

Edrington reports sharp rise in profits

<http://www.scotchwhisky.net/news/>

The makers of Famous Grouse have reported a sharp rise in turnover and profits.

Edrington Group said turnover for the first six months of the year rose by 6% to almost £296m, driven by strong growth in the US, Asia and emerging markets.

Pre-tax profit climbed 21% to £84.3m, boosted by underlying brand growth.

Edrington's other brands include The Macallan, Brugal, Cutty Sark and Highland Park.

In its interim results, the spirits firm reported strong performances by premium single malt brands in the US and blended brands in Asia, driven by improvements in its distribution network.

Cutty Sark sales grew in the US for the first time in 25 years, following a change of distributor and increased investment.

Chief executive Ian Curle said: "This has been another period of strong growth in our business and reflects a fantastic performance by our employees - both in Scotland and across the world.

"Demand for our single malt brands, led by The Macallan, remains very strong - particularly in the US.

"Growth in our other brands has been driven through effective marketing, brand innovation and a dynamic approach to new and developing markets."

Edrington's shareholders are its employees and the Robertson Trust - a charitable trust that supports causes in Scotland. Article Courtesy of the BBC News

SWA slams alcohol free whisky product as illegal

Written by Gemma McKenna - Monday, 07 November 2011

The Scotch Whisky Association has slammed a new product which claims to be the world's first alcohol free whisky as illegal, saying that it will confuse consumers by unfairly trading on whisky's reputation.

The SWA said there can be no such product and such a description is illegal in the European Union and many other countries. It plans to monitor the sale of ArKay Beverages newly-

launched "alcohol free whisky", with a view to taking appropriate action.

The SWA explained that whisky is understood, on a global level, to be a distilled beverage made from cereals and aged in wooden barrels, which makes ArKay's promotional claim that the product is a type of whisky illegal.

The EU has strict laws governing what may be sold as whisky, which are designed to maintain its reputation as a quality product and to protect consumers.

European legislation prohibits - with very limited exceptions - the name "whisky" from being "used to describe or present in any way whatsoever" any drink other than whisky.

Glen Barclay, SWA director of legal affairs, said: "Such promotion is taking advantage of the high quality reputation of the product that is whisky - which is a distilled spirit produced from natural ingredients - when it is in fact just a soft drink with artificial flavourings. Not only will consumers be confused but such a product unfairly trades on the reputation of genuine whisky."



www.whiskyadvocateblog.com

Whiskey of the Year Categories

Artisan: Corsair Triple Smoke, 40%, \$45
American: Four Roses 2012 Limited Edition Small Batch, 55.7%, \$90
Canadian: Lot No. 40 2012 Release, 43%, C\$40
Irish: Yellow Spot, 46%, \$80
Japanese: Yamazaki Mizunara bottled 2012, 48%, £250
World: Millstone Sherry Cask 12 year old, 46%, €60
Blended Malt: Blue Hanger 6th Release, 45.6%, £68
Speyside: Balvenie Tun 1401 Batch 5, 50.1%, £161
Islay: Lagavulin 21 year old Special Release 2012, 52%, \$624
Highland: Glenmorangie Pride 1981, 56.7%, \$3,500/liter
Lowlands/Campbeltown:
Auchentoshan 1979 Oloroso Sherry Matured, 50.5%, \$550
Distiller of the Year: William Grant & Sons
Lifetime Achievement Award: Barry Crockett, Midleton master distiller

A Directory Of Whisky Abbreviations and Jargon

by Oliver Klimek on December 20, 2012 -

<http://www.dramming.com/2012/12/20/a-directory-of-whisky-abbreviations-and-jargon/>

Recently in the Malt Maniacs Facebook Group

someone made a very valid complaint that whisky geeks often use abbreviations that may not always be understandable for less experienced whisky lovers. Here is a - most probably non-comprehensive - list that also includes a few slang terms for whisky distilleries or brands. Suggestions for additions are always welcome.

ABV - Alcohol by Volume
Bunna - Bunnahabhain
CF - Chill-Filtered
CI - Caol Ila
Corry - Ardbeg Corryvreckan
CS - Cask Strength
DE - Classic Malts Distillers' Edition
DL - Douglas Laing
DT - Duncan Taylor
E150a - Spirit Caramel colouring
Farclas - Glenfarclas
Fiddich - Glenfiddich
FWP - French Whore Perfume (infamous soapy floral notes found in some 1980s Bowmores)
G&M - Gordon & MacPhail

GG – Glen Grant
 Glenmo – Glenmorangie
 Glen Mordor – Roseisle
 HP – Highland Park
 IB – Independent Bottling or Bottler
 IWSC – International Wine and Spirits Comptition
 JB – Jim Beam
 JD – Jack Daniel's
 JW – Johnnie Walker

(JWR – Red Label, JWB – Black Label)

Laddie – Bruichladdich
 Laga – Lagavulin
 LCBO – Liquor Control Board of Ontario
 LMDW – La Maison Du Whisky
 LVMH – Louis Vuitton Moët Hennessy
 Mac – Macallan
 MM – Malt Maniacs
 MMA – Malt Maniacs Awards
 MMcD – Murray McDavid
 MoM – Master of Malt
 MoS – Malts of Scotland
 NAS – No Age Statement
 NCF – Non-Chill-Filtered
 OB – Original Bottling
 OMC – (Douglas Laing) Old Malt Cask
 Oogie – Ardbeg Uigeadail
 PC – Port Charlotte
 PE – Port Ellen
 PX – Pedro Ximenez sherry
 QC – Quarter Cask
 RMW – Royal Mile Whiskies
 SB – Springbank
 SM – Saint Magdalene
 SMWS – Scotch Malt Whisky Society
 Springer – Springbank
 SW – Stitzel-Weller
 SWA – Scotch Whisky Association
 Tally – Talisker
 TTB – Alcohol & Tobacco Tax & Trade Bureau (USA)
 TWE – The Whisky Exchange
 W&M – Whyte & Mackay
 WWA – World Whisky Awards
 yo or y – years old

Ardmore Traditional Cask

www.scotchblog.ca - By Robin on January 25, 2013

In the LCBO's \$40-\$50 price bracket, you take a bit of a chance trying a new bottle. Generally light on complexity, the choices range from biggest bang for your buck (Glenfiddich 12YO) to bland and immature expressions best suited to cooking (Glen Parker Single Malt). With this in mind, we took a stab at this Ardmore with some trepidation.

Nose: Light seaside peat of the sort barely kissed by Islay iodine. Creamy cherries and cloves with smoke and fennel. Dried fruits come out with a drop of water, which is highly recommended.

Palate: Poof! Buttery peat complete with a creamy mouthfeel and gentle leathery lime notes. Again, water brings out the creaminess.

Finish: Lingering smoke and candied peach very late.

Overall: Easily a master of its price bracket and very strongly recommended. 46%, happily unchillfiltered with no age statement and



priced at an exceedingly sensible \$44.95. This bottle should be a staple on the LCBO's shelves and whisky menus alike. A top quality production and very accessible to folks not well acquainted with peated whiskies, yet interesting enough to hold the attention of a seasoned drinker.

Maker's Mark waters down bourbon to meet demand

By Charles Riley @CNMMoney February 10, 2013

<http://money.cnn.com/2013/02/10/news/makers-mark-bourbon/>

Maker's Mark is getting a little less boozy.

The bourbon producer, known for its signature red wax-sealed bottles, is watering down its whiskey in an effort to meet rising global demand.

The change was first announced in a letter from company executives to loyal customers.

"Fact is, demand for our bourbon is exceeding our ability to make it, which means we're running very low on supply," wrote Rob Samuels, the company COO.

Samuels said that "after looking at all possible solutions," the company was reducing alcohol by volume by 3%.

However, it seems likely that alcohol by volume will instead be reduced by three percentage points. Prior to the announced change, Maker's Mark was 45% alcohol by volume, and according to company literature, the bourbon is now 42% alcohol by volume, a reduction of 6.7%.

[Related: Doubling down on Bourbon in the heartland](#)

Consumers met the news with skepticism, filling Twitter and social media sites with complaints about the change. The company, however, insists the taste will be the same, and that Maker's Mark drinkers detected no difference during taste tests.

"This will enable us to maintain the same taste profile and increase our limited supply so there is enough Maker's Mark to go around, while we continue to expand the distillery and increase our production capacity," the letter said.

[Related: Bourbon: America's export with a kick](#)

Bourbon is a type of American whiskey that must be aged in new barrels and distilled at less than 160 proof. Maker's Mark is one of several brands produced under the Beam Inc. ([BEAM](#)) umbrella, which includes Knob Creek and Jim Beam. Water is typically added after bourbon matures to lower its alcohol content.

Matt Shattock, the CEO of Beam, told CNMMoney last year that emerging markets are driving growth in the liquor business. Shattock specifically [cited bourbon](#), with its sweeter taste, as appealing to consumers in countries like India.

Recipe: Scotch Whisky Chocolate Cake

source: oregister.com

Cake Ingredients

- Butter and all-purpose flour for cake pan
- 1/4 cup raisins
- 1/4 cup Scotch whisky
- 7 ounces German sweet chocolate, cut in small pieces, see cook's notes
- 3 tablespoons water, see cook's notes
- 1/2 cup (1 stick) butter, cut into 8 pieces
- 3 eggs, separated
- 2/3 cup granulated sugar
- 4 1/2 tablespoons all-purpose flour, see cook's notes
- 2/3 cup slivered blanched almonds, ground in food processor
- Pinch of salt

Icing Ingredients

- 6 ounces German



sweet chocolate cut in small pieces

- 6 tablespoons powdered sugar
- 6 tablespoons butter

Cook's notes: It takes only moderate heat to liquefy chocolate. For foolproof results, melt chocolate over barely simmering water in a double boiler. Unless melted together, chocolate and water don't mix; even a drop of water can cause chocolate to "seize," turning it into a tightened mass. For a lighter cake, use cake flour rather than all-purpose.

Preparation

- Butter bottom of an 8-inch, round cake pan. Line with a round of waxed paper. Butter and flour paper and sides of pan, tapping upside down to remove excess flour. Adjust oven rack to middle position; preheat oven to 375 degrees.
- In small bowl, combine raisins and scotch; set aside.
- Place the 7 ounces chocolate in the top of a double boiler with the water and stir until melted and smooth. Remove from heat and stir in the butter pieces one at a time, incorporating each piece before adding the next.
- In large bowl with electric mixer, beat yolks with the granulated sugar until thick and pale yellow. Combine with the chocolate mixture. In separate bowl, combine flour and ground almonds and add to batter. Stir in the raisins and scotch.
- In electric mixer, beat egg whites with a pinch of salt until stiff but not dry. Stir a third of the whites into the chocolate batter to lighten mixture, then fold all the chocolate batter into the whites. Pour into prepared pan and bake in a 375-degree oven for 25 to 30 minutes. When baked, the outside should be firm, but the center should remain moist. Remove from oven to wire cake rack and let cool in pan for 10 minutes; invert onto cake rack and remove pan. Let cool for several hours or overnight.

For icing: In double boiler, over simmering water, melt the 6 ounces chocolate. Stir in powdered sugar and 6 tablespoons butter a little at a time until well-blended. Place cake on serving plate or platter and spread icing on top and sides. I think the easiest way to do this is to pour most of the icing in the middle of the top of the cake, then use a frosting spatula, pushing in a spiral to let some of the icing flow down the sides. Use the spatula to smooth the spills over the sides to smoothly cover the sides. Allow frosted cake to set at least 30 minutes before slicing and serving.

Upcoming Dinner Dates

March 18th, 2013 - St. Patrick's (Irish) - VIMY

April 15th, 2013 - Islay - VIMY

May 13th, 2013 - Highlands/Islands - FFOM

May 31st, 2013 - Glenmorangie Night - River Mill

June 24th, 2013 - BBQ (Final Exam) - VIMY

July 22nd, 2013 - International - VIMY

Thurs. Aug 29th, 2013 - 6th Annual Premium - River Mill

September 23rd, 2013 -

Oct 21st, 2013 -

November 18th, 2013 -

December 9th, 2013 - Christmas Dinner -

Membership and Dinner prices for 2012-2013

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)

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.

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 Monday October 22nd 2012 dinner date as an example:
- Dinner invitations will be sent out Friday September 28th, 2012. 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 October 5th, 2012 @ 6pm.

Cancellation policy

- Using the same example as above, anyone who cancels anytime prior to Wednesday October 10th, 2012 @ 6pm will be removed from the list.
- Anyone canceling between Wednesday October 10th, 2012 @ 6pm and Monday October 22nd, 2012 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 October 22nd 2012 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 October 10th, 2012 @ 6pm and Monday October 22nd, 2012, their name will be placed on a wait-list and be accommodated on a first-come first-serve basis.

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



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