

Kingston Single Malt Society

www.kingstonsinglemaltsociety.com

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

FEBRUARY 22nd, 2016 VOLUME 9; NUMBER 8



This evening's menu in the company of
Single Malts from the HIGHLANDS & ISLANDS



MENU

1st course: Green Apple, Pear, Endives, Pickled Fennel,
Walnuts, Celtic Blue Cheese, Sherry Vinaigrette

1st Nosing: GLEN GARIOCH 1995
(introduced by: John Creber)

2nd course: Roasted Salt Cod,
Smoked Tomato Jam, Green Olives, Arugula

2nd Nosing: HIGHLAND PARK DARK ORIGINS
(introduced by: Bill Gorham)

3rd course: Braised Pork Shank, Pork Belly & Farmers
Sausage, Borletto Bean Casoulet

3rd Nosing: OBAN LITTLE BAY
(introduced by: Philip Henderson)

4th course: Butter Popcorn Crème Brulee, Caramel Corn

4th Nosing: GLENMORANGIE ASTAR
(introduced by: Ken Goodland)

COST OF THE MALTS

- GLEN GARIOCH 1995 HIGHLAND LCBO 399964 | 750
mL bottle Price: \$119.95 Spirits, Whisky/Whiskey 55.3%
Alcohol/Vol.

- HIGHLAND PARK DARK ORIGINS LCBO 417931 | 750
mL bottle Price: \$99.95 Spirits, Whisky/Whiskey 46.8%
Alcohol/Vol.

- OBAN LITTLE BAY LCBO 405423 | 750 mL bottle Price:
\$99.20 Spirits, Whisky/Whiskey 40.0% Alcohol/Vol.

- GLENMORANGIE ASTAR LCBO 201529 | 750 mL bottle
Price \$ 128.75 Spirits 57.1% Alcohol/Vol.

Upcoming Dinner Dates

March 14th, 2016 - 3rd Annual Irish Night - River Mill
April 18th, 2016 - Islay - River Mill
May 16th, 2016 - Highlands - River Mill
June 20th, 2016 - BBQ (Final Exam) - River Mill
July 18th, 2016 - 5th Annual Bourbon Night - River Mill
Friday August 26th, 2016 - 9th Annual Premium - River Mill
September 19th, 2016 - Campbeltown/Lowland - VIMY
October 17th, 2016 - Speyside/Highlands - River Mill
November 21st, 2016 - Highlands - River Mill
December 12th, 2016 - Christmas Dinner - River Mill
January 23rd, 2017 - Arran - Robbie Burns - VIMY
February 27th, 2017 - Islands - River Mill
March 20th, 2017 - 4th Annual Irish Night - River Mill

Results of the OLD PULTENEY CLIPPER January Raffle

The winner of the bottle was Allen Stewart.
A total of \$370 was raised.
Thank you everyone!

JANUARY - KSMS Financial Statement

(Money from 56 January attendees @ \$70)	= \$3920.00
January dinner 56 persons (\$45.00/ea)	= \$2520.00
(Money remaining for buying Single Malt)	= \$1400.00
Cost of Single Malts	= \$962.66
Cost of Pours per Person = \$15.04	
KSMS Monthly operational balance	= \$437.34
Cost per person (All inclusive)	= \$62.19

STEWART: BALVENIE 'WILL NOT GO DOWN' NAS ROUTE

4th December, 2015 by Becky Paskin - <http://www.thespiritsbusiness.com>

The Balvenie's unassuming malt master, David Stewart, is anything but unrestrained when it comes to making his mark on the Scotch industry. Here, he discusses his legacy and future plans.

The Balvenie's malt master David Stewart has worked at the renowned distillery for 52 years

Unlike the theatrical Richard Paterson or entertaining Jim McEwan, Balvenie malt master David Stewart is often described as a quiet, thoughtful man, but equally one of the greatest blenders and distillers of a generation.

Despite possessing the ability to boast a string of innovations to his name – which have now become standards within the industry – Stewart is modest in acknowledging his achievements, the most recent of which is reaching the milestone of longest-serving malt master.

In 2012 Stewart commemorated 50 years working with William Grant & Sons, a company he joined as an apprentice at the tender age of 17. Throughout the year-long celebrations – which were capped with the [release of two Balvenie 50 Year Old single casks](#) – he found himself at the centre of a media frenzy, which for a man who feels more at home in a sample room than centre stage was understandably overwhelming.



Even speaking to Stewart over the phone from the comfort of his home in Glasgow, he admits right at the outset of our conversation that he doesn't like giving interviews. "It's not my favourite part of the job, but I must admit I've got more used to it over the past few years," he confesses honestly, adding that he's only recently returned from a promotional trip to Shanghai to launch the Balvenie Single Barrel range where, like most distillers and blenders these days, he was required to give umpteen interviews to Chinese journalists keen to learn about the Speyside malt.

Groundbreaking methods

Stewart may not be first in line to vaunt his accomplishments – particularly to the media – but his groundbreaking work on brands like Glenfiddich and The Balvenie have nevertheless had a profound impact on Scotch whisky production methods today.

Stewart was one of the first blenders to experiment with single malt cask finishes in the creation of the Balvenie Classic range in the 1980s. "I was asked to create a 12- and 18-year-old called Classic," Stewart recalls. "And I wondered how to make the 12 different from the existing Balvenie 10-year-old. Those days we just used American oak and Sherry casks, so I thought, 'what would happen if we just recasked some of this American oak-matured whisky in Sherry casks?' Gradually over the months we could see changes happening, where spices and richness and dried fruits you get from European oak were coming into the whisky."

In 1986 the Auchroisk distillery had also begun to produce a whisky matured for a second time in Sherry casks for its first single malt release under The Singleton brand, but unfortunately failed to market the fact. Come 1993 William Grant & Sons rebranded the Classic as Balvenie Doublewood, and became the first Scotch company to actively promote wood finishing to consumers.

Under the guidance of Stewart, The Balvenie Distillery has pioneered extensive innovation in the Scotch whisky over the years

Trendsetting innovation

Cue a spate of "finished" releases from various distillers in a trend that has so far lasted over 20 years and has become the major course of innovation within the category. Nearly every type of cask imaginable has been used to add an additional level of flavour in whisky – rum, Bourbon, French oak, various expressions of Sherry like PX, oloroso and fino, and even wine. As consumer interest in Scotch grows, so too does the need for diversification and choice within brand portfolios, and the simple fact of the matter is that finishing a whisky for 6-12 months is a much faster way to innovate than any experiment performed at the distillation stage. Stewart explains: "These sorts of things take time and it could take up to 15 years before we'd maybe see a result, so it's simpler and quicker to do things with wood, and finishes have done very well over the years."

For Stewart, who has been "finishing" single malt since the 1980s with experiments ranging between the successful – rum, madeira, Port – and the not so great – brandy, Armagnac, some wine barrels – the scope for new cask types is coming to an end. "We've been finishing for 20 years now so it's been pretty well explored, and successfully I think because it's giving consumers something different; we're not just working on age all the time," he says.

Secondary maturation has allowed Balvenie to offer more horizontal choice for consumers without piling on the pennies that typically come with greater age. Currently three 12-year-old expressions are in

production – Single Barrel, Double Wood and Triple Cask, all of which sit in the £35-65 price bracket. For the majority of Scotch brands, accomplishing greater variety at entry level typically entails the introduction of a no-age-statement product – a route that Stewart is adamant not to travel down.

'Not going along' NAS route

"Age statements make it clearer to consumers exactly what they are buying and remain important, but on occasions like with the Tun 1401 and 1509, where the whisky in those bottlings ranged from anywhere between 21- and 40-years-old, there was a compelling proposition where we really didn't want to put an age on and for good reason," he argues. "Balvenie is not going along that route because we've got stocks. For me, age makes it clear and certainly for Balvenie remains important."

Funnily enough, during Stewart's tenure as malt master for the group, Glenfiddich was sold without an age on the label for 20 years. "That's really when it grew in sales from being not that well known to what it is today," he explains. In 1999, realising its flagship single malt, which was the biggest-selling in the world, didn't quite stand up against its blended rivals without an age statement, the William Grant family rechristened it as a 12-year-old and added three new expressions to the core range: 15-, 18- and 21-year-olds.

It was around this time that Stewart set another milestone in Scotch whisky innovation history by creating the first expression matured using a solera system for the introduction of Glenfiddich 15 Year Old. "The idea came from the family who wanted a Glenfiddich called 'Solera' so I had to come up with a process to match the name," Stewart recalls. "To be fair there was a team of four of us who all helped organise the vats and troughs and bring in barrels. It took us two years to put the system together."

The Balvenie Doublewood is one of the core offerings in the distillery's range

Solera system

Typically used by rum and Sherry producers, the solera process, which involves routinely topping up – and never fully emptying – a vat of maturing spirit, was altered to suit Glenfiddich's requirement to have an age statement on the label. Instead of new make, Stewart vats 15-year-old malt whisky from three different types of cask in a wooden tun, which has never been more than half-emptied since 1998. "It's done very well for Glenfiddich; it's a big volume of the million cases we do," Stewart adds. "It's my favourite Glenfiddich, one I always like to have a bottle of at home."

Stewart has also been credited with creating the most acclaimed range of no-age-statement single malt Scotches in the now [discontinued Balvenie Tun 1401 series](#), which was initially devised as a way to "use up" some of the distillery's vast mature stock. So popular was the series that each of the nine limited edition batches sold out in their respective markets within days, with some now going for up to 10 times their retail value on whisky auction sites. Even Stewart, despite his prestige, found difficulty getting hold of the bottlings he created. "I only have two; that may be a mistake on my part but I don't get given any bottles. I'm just another employee. Now, if you have got the whole nine you're sitting on a fortune."

Passing the torch

Stewart credits the freedom given to him by the William Grant family to experiment with new distillation and maturation techniques as one of the main reasons he is still working for the same company 52 years down the line. But inevitably there comes a time when a craftsman's trade must be passed down to the next generation. Chemist Brian Kinsman joined Stewart as his apprentice in the sample room in 2001 – nine years later William Grant & Sons' malt master was asked to step down from his role. "Brian came in knowing that I'd be gone soon, and that's how we do it at Grants – master blenders train the next one," Stewart says. "He came in and worked with me, shadowed me, we nosed together, did some trips together and sat side by side. He's a great guy, but it was a little bit difficult in the end when Brian was doing more and more and I was doing less and less of the work, and people who used to come and see me came to see Brian."

Of course Stewart has retained responsibility for Balvenie, and despite having turned the ripe age of 70 in February, still has no plans to completely retire just yet. "I've got a few things happening at Balvenie I'm working on right now," he says reticently.

It seems remarkable that for a man who started his career in whisky as an apprentice at the age of 17 to not only have remained with the same company and achieved so much, but to still feel like his work is incomplete. But it's that ambition and drive to succeed, coupled with his creativity and modesty, that makes Stewart one of the great whisky legends of our time.

Chivas unveils Scapa Skiren NAS single malt

15th July, 2015 by Annie Hayes - www.thespiritsbusiness.com

Chivas Brothers has extended its range of Scapa Scotch whisky with the launch of a new no-age-statement single malt, called Skiren.



Scapa Skiren is distilled in a “unique” barrel-shaped Lomond wash still

The Scotch is distilled in a “unique” barrel-shaped Lomond wash still – the only remaining working Lomond in the Scotch whisky industry – to create a “richer and fruitier honeyed spirit”.

After distillation, Scapa Skiren is matured in First Fill American Oak casks, to impose “a smooth creamy sweetness with a hint of tropical, citrus fruit and coastal heather”.

Scapa Master Distiller, Brian MacAulay, said: “It has been a real pleasure to bring the dynamic and unexpected contrasts of Orkney to life in Scapa Skiren.

“It is a product of our island; forged by the elements and the expertise of our dedicated team who use traditional methods and skills honed over several generations to create our distinctive Island malt with its unique smooth honeyed taste.”

Scapa Skiren will be available from September in selected retailers in the UK and France at an RRP of US\$60.

Scapa distillery recently opened its doors to the public for the first time since its launch in 1885.

First Italian single malt whisky



Puni Distillery, the first whisky distillery in Italy, has released the country's first single malt. Established in 2010, Puni Distillery started distilling in February 2012. The spirit was then left to mature in the warehouses for over three years, until it was finally bottled as a single malt and launched this autumn.

"After nurturing our special liquid for so many years, we are very proud to be finally able to share our new Italian-born whisky with the world," comments Jonas Ebersperger, one of the founders of the family-run business. "We put all our hearts into the making this whisky and we are very excited to give whisky lovers all over the world a chance to taste it."

Located in the heart of the Italian Alps in South Tyrol, Puni Distillery use locally sourced grain, pure mountain spring water and traditional Scottish copper pot stills. Due to considerable seasonal temperature variations, the whisky matures much faster than in other parts of the world, thus acquiring complex aromas even at a young age. To showcase the variety and complexity of flavours, Puni distillery has released two expressions with very different taste profiles:

Puni Nova – nova, meaning 'new' in latin, is described as “a wonderfully delicate yet spicy single malt with warming and sweet aromas of honey, banana and vanilla”. Matured for three years in American ex-bourbon barrels, Puni Nova was then finished in European oak casks.

Puni Alba – alba meaning 'dawn' in Italian, but also 'Scotland' in Scots Gaelic, Puni Alba offers “a complex bouquet of candy fruits, sultanas and exotic fruits entwined with warm, reassuring hints of smoke”. Puni Alba was matured for more than two years in Marsala dessert wine

casks and one year in ex-Islay casks - a harmony of the fruity flavours of Italy and the smoky notes of the Scottish island.

The quality of the liquid inside is reflected in the luxury packaging specially designed by up-and-coming Italian designer Christian Zanzotti.

“With a background in industrial design, including cars, furniture and luxury goods, Zanzotti fully embraced this project and delivered a fantastic design, which we love and which we hope our consumers will too,” adds Ebersperger.

To commemorate the arrival of the very first Italian single malt, the distillery has released 977 individually numbered and hand-signed bottles from the first batch of Puni Nova 54% ABV, RRP €126, and Puni Alba 54% ABV, RRP €154. The first-edition bottles are available exclusively from Punitalia online shop and at the Puni visitor centre.

Puni Nova and Puni Alba Batch No. 02/2015, released shortly after the first edition, at 54% ABV and 43% ABV with RRP of €59 and RRP €74 respectively, are available from Punitalia online shop plus selected resellers throughout Italy, France and Germany.

About the distillery

The ancient raetic name Puni is taken from the nearby river Puni. The pure alpine water, locally sourced grains, traditional copper pot stills from Scotland and bespoke maturation warehouses are the main elements for the creation of the single malt whisky.

The distillery was envisioned and designed as a 13-metre high cube. The eye-catching design of the outer hull with offset red bricks is inspired by the traditional building style of barn windows in the region and reflects the harmonious interplay of tradition and modernity at Puni Distillery. The whisky is produced inside the cube, below ground level. Each year the distillery's visitor center attracts many visitors from around the world.

For distribution enquiries, contact info@puni.com

7 December 2015 - Felicity Murray *The Drinks Report*, editor

GLENMORANGIE RELEASES NEW TAYNE WHISKY

22nd January, 2016 by Annie Hayes - www.thespiritsbusiness.com

Glenmorangie has launched Glenmorangie Tayne, the second expression in its range of travel retail single malt whiskies, called the Legends Collection.

Glenmorangie Tayne pays homage to a sunken Spanish Galleon.

Each expression in Glenmorangie's Legends Collection is intended to celebrate a story from the distillery's homelands on the Dornoch Firth in Tain, located in the north east of Scotland, where it has resided since 1843.

The latest offering, Glenmorangie Tayne, pays homage to a Spanish Galleon that it is said to have sunk in Dornoch Firth, formerly known as the Firth of Tayne, in 1588.

Finished in Spanish Amontillado sherry casks, and bottled at 43% abv, the expression [follows Glenmorangie Duthac](#) which launched in global travel retail in May last year.

The bottle and packaging was designed by brand agency ButterflyCannon; inspired by the “hand-crafted quality” of the wooden Galleon and the oak casks the expression is matured in.

The central icon of the design is a homage to the heraldic crests often seen on Spanish galleons during the period, framed by detailed sculptural debossing intended to represent the ship's stern.

Glenmorangie's iconic 'watermark' has been adapted into a graphical representation of “the power of the ocean”.

Jon Davies, creative director at ButterflyCannon, said: “As the second Glenmorangie Legends expression,

Glenmorangie Tayne gave us the perfect opportunity to build on the compelling story and aesthetic we created for the Legends Collection, with an opulent design that helps to reinforce Glenmorangie as a key player in the luxury travel retail sector.”

Michael Atkinson, global marketing manager at Glenmorangie, added: “ButterflyCannon's packaging design for Glenmorangie Tayne successfully brings to life the story and inspiration for this magnificent single malt whisky.”



Bread Pudding with Whiskey Sauce

Source: [Cocinando con Alena](#)

Ingredients:

Bread pudding:

- 8-10 cups of day-old bread, croissants, or cinnamon rolls
- 1 cup dried fruit
- 3 eggs
- 2 cups granulated sugar
- 4 cups milk
- 1 Tbsp. vanilla extract
- 1 tsp. cinnamon

Whiskey sauce:

- 1 cup butter
- 2 cups granulated sugar
- 1/2 cup whiskey
- 1/4 cup water
- 1 tsp. salt
- 1/2 tsp. nutmeg
- 2 eggs



Directions:

- To make the bread pudding, first preheat your oven to 350 degrees F. Grease a 9 x 13-inch baking dish.
- Cut the bread into small cubes and put the cubes into the prepared dish. Scatter the raisins evenly along the top.
- In a bowl, whisk together the eggs, sugar, milk, vanilla, and cinnamon until frothy and well-combined.
- Pour the liquid carefully over the bread and mash everything together. Let this sit for at least an hour, mashing it a few more times so that all of the bread absorbs as much liquid as possible.
- Bake for 60-75 minutes, or until you see no liquid when you press the bread in the middle of the pan.
- To make the whiskey sauce, first melt the butter in a saucepan.
- Add the sugar, whiskey, water, salt, and nutmeg, and cook this mixture until the sugar dissolves, about 5 minutes.
- Beat the eggs in a bowl and then slowly add a bit of the hot whiskey mixture, whisking as you go.
- Once tempered, add the egg mixture to the whiskey mixture and return to the heat.
- When a boil is reached, cook for one minute, then remove from the heat.
- To serve, cut a square of bread pudding and cover it with whiskey sauce, making sure both are warm.

Membership and Dinner prices for 2015-2016

Membership Fee:	\$40 (singles)
	\$60 (couples)
One Time Initiation Fee:	\$15
Standard Dinner Fee:	\$60 (member)
	\$70 (non-member)
Robbie Burns Dinner Fee:	\$70 (member)
	\$80 (non-member)
June BBQ Dinner Fee:	\$70 (member)
	\$80 (non-member)
Bourbon Dinner Fee:	\$65 (member)
	\$75 (non-member)
Christmas Dinner Fee:	\$65 (member)
	\$75 (non-member)

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 September 21st, 2015 dinner date as an example:
- Dinner invitations will be sent out Friday August 21st, 2015. Please respond to me (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 (613-634-0397).
- Accommodation at the dinner will be guaranteed for all members who respond by Friday September 4th, 2015 @ 6pm.

Cancellation policy

- Using the same example as above, anyone who cancels anytime prior to Friday September 4th, 2015 @ 6pm will be removed from the list.
- Anyone canceling between Friday September 4th, 2015 @ 6pm and Monday September 21st, 2015 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 21st, 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 4th, 2015 @ 6pm and Monday September 21st, 2015, 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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