

Kingston Single Malt Society

www.kingstonsinglemaltsociety.com

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

MAY 14th, 2018 VOLUME 11; NUMBER 11



This evening's menu in the company of a TOBERMORY / LEDAIG Tasting



MENU

Soup: Spring Garlic, Potato, Ramp, Sorrel Pistou & Smoked Salmon

Appetizer: Trio of Bruschetta, Smokey Eggplant, Roasted Pepper & Salamatti, Marinated Mushrooms, Sherry Vinaigrette

Main: Chicken Marsala, Baked Polenta, Rapini, Mushroom Marsala Sauce

Dessert: Chocolate Ginger Cake, Bourbon Sauce

COST OF THE MALTS

- **TOBERMORY 10 YEAR OLD SINGLE MALT, Price: \$69.40**, VINTAGES 37259 | 700 mL bottle, Spirits, Whisky, Scotch Whisky 46.3% Alcohol/Vol.

- **TOBERMORY 15 YEARS OLD MARSALA CASK FINISH VINTAGES 242313 | 700 mL bottle Price: \$169.95** Spirits, Whisky/Whiskey, Scotch Single Malts 56.2% Alcohol/Vol.

- **TOBERMORY 21-YEAR-OLD MANZANILLA FINISH VINTAGES 495432 | 750 mL bottle Price: \$300.95** Spirits, Whisky/Whiskey, Scotch Whisky Blends 53.0% Alcohol/Vol.

- **TOBERMORY 15-YEAR-OLD SHERRY CASK FINISH VINTAGES 242313 | 700 mL bottle Price: \$169.95** Spirits, Whisky/Whiskey, Scotch Single Malts 46.3% Alcohol/Vol.

- **LEDAIG SCOTCH MALT 10 YEAR OLD WHISKY LCBO 315721 | 750 mL bottle Price: \$70.20** Spirits, Whisky/Whiskey, Scotch Single Malts 46.3% Alcohol/Vol.

- **LEDAIG 19-YEAR-OLD MARSALA CASK FINISH ISLE OF MULL SINGLE MALT VINTAGES 495424 | 750 mL bottle Price: \$262.00** Spirits, Whisky/Whiskey, Scotch Single Malts 53.0% Alcohol/Vol.

Upcoming Dinner Dates

June 18th, 2018 - BBQ (Final Exam) - River Mill
July 23rd, 2018 - World Whisk(e)y - Matt Jones-River Mill
Friday August 24th, 2018 - 11th Annual Premium Night - River Mill
September 17th, 2018 - Campbeltown / Lowland / Speyside / Highlands / Islands / Islay - River Mill
Sept. 21st, 2018 - Auchentoshan/Bowmore/Laphroaig - Matt Jones-River Mill
October 15th 2018 - Bunnahabhain Vertical - Mike Brisebois - River Mill
November 12th 2018 - Macallan Tasting with Cameron Millar - River Mill
November 19th, 2018 - Glenlivet Vertical Nosing - River Mill
December 10th, 2018 - Christmas Dinner - River Mill
January 21st, 2019 - Robbie Burns Dinner - River Mill
February 18th, 2019 - Highlands / Islands / Islay - River Mill
March 18th, 2019 - Speyside - River Mill
April 22nd, 2019 - Speyside / Highlands - River Mill
May 13th, 2019 - Speyside / Highlands - River Mill
June 17th, 2019 - BBQ (Final Exam) - River Mill
July 22nd, 2019 - International Night - River Mill
Friday August 23rd, 2019 - 12th Annual Premium Night - River Mill
September 16th, 2019 - Campbeltown / Lowland / Speyside / Highlands / Islands / Islay - River Mill
October 21st, 2019 - Speyside / Highlands - River Mill
November 18th, 2019 - Speyside - River Mill
December 9th, 2019 - Christmas Dinner - River Mill

APRIL - KSMS Financial Statement

(Money from 43 April attendees @ \$60)	= \$2580.00
April dinner 39 persons = \$40.00/ea	= \$1720.00
(Money remaining for buying Single Malt)	= \$860.00
Cost of Single Malts	= \$786.74
Cost of Pours per Person = \$17.10	
KSMS Monthly operational balance	= \$73.26
Cost per person (All inclusive)	= \$58.30

Macallan / Highland Park Raffle Results

Congratulations to Serge Acay

During the course of the raffle
a total of \$370 was raised.

Thank you everyone!

HOW DO STORAGE CONDITIONS AFFECT WHISKY?

20 March 2018 by David Tjeder - www.scotchwhisky.com
There are certain 'rules' when it comes to storing whisky, but what happens to the liquid if you ignore them? A group of whisky enthusiasts conducted an experiment to find out. David Tjeder reports.

Reference point: Bowmore Laimrig Batch 3 was subjected to cruel and unusual treatment

Whisky should be stored lower than room temperature, in darkness, and with the bottles standing up. Opened bottles should not be left

with lots of air in them for too long. If not, you run the risk of the whisky being affected in negative ways.

This is *the received wisdom*. But what happens if you store whisky differently? Swedish whisky enthusiast Mattias Klasson decided to find out. He exposed bottles of peated Islay whisky –

Bowmore Laimrig, Batch 3 – to what most whisky lovers would consider cruel and unusual punishment.

One sample bottle was left in his freezer, at a temperature of -18C. One bottle was left outside, with maximum exposure to sunlight and the changing temperatures of the climate.

Klasson duct-taped a third bottle to the back of a warm machine which was constantly switched on, with temperatures in the bottle held at about 45C. Yet another bottle was exposed to uneven temperatures, with the liquid reaching above 40C twice a day.

A fifth measure of whisky was poured into two cheap PET plastic bottles. To complete the experiment, Klasson left one 70cl bottle with 10cl of whisky in it; another, he kept half-filled. Finally, he kept a reference whisky, unopened and stored under optimal conditions.

The bottles in place, it was now time to wait. And so he waited, for two full years. The whiskies – the plural form is definitely needed – were then all tested independently and blind by a panel of six experts. So is it really that important to store whisky correctly, and how are flavours affected by different ways of storing?

A world of difference: There were some glaring variations between the different whiskies

The answer is yes, it matters a great deal and, indeed, the flavours are affected in different ways. The whiskies were indeed deemed to be quite different from each other.

Most of the whiskies had been weakened. The panellists had to really work with them in order to properly describe them, with the nose plunged deep into the tasting glass.

Two of the panellists found only small differences between the reference whisky on the one hand, and the two whiskies which had been oxidised, as well as the whisky which had been stored under warm conditions, on the other. The other four found more differences, favouring the reference whisky over the others.

Differences were more marked with the other whiskies.

To start at the bottom: the bottle that had been left outside, exposed to a maximum amount of sunlight and the weather. Its colour had turned to pale white wine.

On the nose, panellists found notes of bad grappa, glue and slightly rotting lemon; even gasoline and dirty laundry were mentioned. On the palate, a terrible bitterness, warm plastic and strange, aggressive spices.

All panellists concurred that this whisky was basically undrinkable. On the never-ending finish, described as 'especially repulsive' by one panellist, there was burnt plastic, fiery spices and soap.

This whisky had zero similarity to the reference: no Sherry cask influence, no peat, no smoke, no Bowmore. One of the panellists used the 100-point scale, and gave this whisky a scathing 20 points. Another concluded with the words: 'What a disaster.'

We no longer need to ask ourselves if whisky is affected by extreme amounts of sunlight and the climate: this abomination was unrecognisable as whisky.

Blind tasting: Some of the results were predictable, but others were more surprising

At the other end of the scale, the half-full bottle and the one kept in the freezer were deemed to have been affected negatively, but only slightly. Again, some panellists claimed the differences to the reference were marginal, while others were more critical. The whiskies had minor flaws, and were subdued both on the nose and on the palate.

The bottle which only had 10cl of whisky in it had oxidised too much, and was, to most, but a shadow of its former glory.

Perhaps the biggest surprise was the whisky stored under very warm conditions. You might have thought that this would surely destroy the whisky. However, panellists deemed it to be one of the best of the group (excluding the reference whisky).

It was decidedly sweeter and heavier on the oak, and it had lost some of its fruitiness. In all, though, still a good whisky. A few panellists found it older than its 15 years, with the oak being a little too dominant.

Interestingly, the whisky which had been exposed to uneven temperatures also exhibited similar characteristics, with a more marked sweetness than the reference whisky. However, it had almost died on the nose.

The whisky stored in cheap PET plastic bottles did not fare as well – not at all well, in fact. On the nose, it was perceived as more bitter and ashy, but still ok. On the palate and the finish, however, the

cheap plastic had completely destroyed the liquid, giving off lots of pencil shaving flavours.

The experiment, then, confirms that how you store whisky does indeed transform its flavours. To put it bluntly: don't do this to whisky, or the whisky will be upset.

Big idea: Mattias Klasson wondered what would happen to bottles stored in extreme conditions

Some of the bottles had clearly fared better than others, but the reference outshone all other whiskies. In the reference, panellists found a wonderful combination of sweetness, fruit, toffee and that lighter style of peat smoke which is Bowmore's hallmark. By comparison, even the whisky which had been left standing half-full had lost intensity.

To conclude, some advice. If you only have 10cl left in your bottle, don't leave the bottle standing for too long. If you pour whisky into sample bottles, don't use cheap plastic. Finish opened bottles within the year, at least, or pour the contents into clean, glass sample bottles.

And, for heaven's sake, keep your whisky out of the sunlight.

THE RESULTS

All samples contained Bowmore Laimrig Batch 3, and remained in their conditions for two years.

1. Stored in freezer at -18C: Minor flaws, subdued nose and palate
2. Stored outside, exposed to sunlight: Undrinkable and unrecognisable as whisky
3. Taped to a machine at 45C: Still good, sweeter and heavier on the oak, 'older'
4. Exposed to uneven temperatures: Similar to 3, marked sweetness and poor nose
5. Poured into two cheap PET bottles: Bitter, ashy nose, 'completely destroyed' on palate
6. 70cl bottle with 10cl of whisky in it: Oxidised, 'a shadow of its former glory'
7. 70cl bottle left half-full: As 1: minor flaws, subdued nose and palate
8. Reference whisky stored under optimal conditions: More intense, with wonderful sweetness, fruit, toffee and light peat smoke

10. -----

11.

The master blender who is Scotch whisky's First Lady

Source: BBC Scotland News - By Magnus Bennett - 22 April 2018

Rachel Barrie is one of the few women ever to hold the title of Scotch whisky master blender.

In her 26-year career, Rachel has sniffed or sipped 150,000 different whiskies.

She is a trailblazer in what was traditionally a male-dominated industry, having held the coveted title since 2003.

As arguably the most prominent woman in her field, Rachel can reasonably be described as the First Lady of Scotch whisky.

It's a role which requires a wide range of skills - not least in nosing or tasting thousands of casks of whisky every year to ensure consistency in existing products or to create new flavour combinations.

Rachel's passion for Scotch stretches all the way back to her childhood in Aberdeenshire, when she was introduced to "nippy juice".

"My first taste of whisky was at my grandmother's house when I was about seven or eight," she recalls.

"When I had a cold, she gave me a thimbleful of a hot toddy - hot water, honey, lemon and a little dose of malt whisky.

"It cured my cold."

She adds with a chuckle: "After that I happened to have a sore ear or sore throat probably every couple of weeks,"

Renowned whisky expert Charlie MacLean explains: "A master blender is crucial to the success of any whisky, whether single malt (which is composed of many casks of malt whisky from a single distillery) or blended whisky (a mix of between five and 50 malt and grain whiskies from different distilleries).

"As well as creating new blends, their key role is to make sure their existing creations are consistent in flavour from batch to batch.

"As Dr Jim Beveridge, senior blender of the Johnnie Walker whiskies, has written, 'blending is about ensuring consistency in a world of changes'.

"The changes he refers to relate not only to the fact that every cask matures its contents in a slightly different way, but also to stock availability.

"Blending cannot be done to a rigid formula, a recipe. But unlike a chef, who can taste and season accordingly, the master blender must rely on smell alone - and a phenomenal memory of smells."

Well-known brands

After graduating in chemistry from the University of Edinburgh, Rachel went on to build a stellar career, working initially as a scientist at the Scotch Whisky Research Institute before moving into production at the Glenmorangie Company.

In 2011, she joined Morrison Bowmore, where she developed well-known brands such as Bowmore, Auchentoshan, Laphroaig and Ardmore.

For the past year, she has been master blender for US company Brown-Forman's three Scottish distilleries - Glendronach and Glenglassaugh in Aberdeenshire and BenRiach in Speyside.

"As a master blender, I have to consider all the ingredients from barley to bottle, all aspects of quality," she says.

"There has to be a deep understanding of malts, of distilling, of technology, and it means sampling lots and lots - never enough though - of casks of whisky maturing in the inventory to decide how best to use that whisky."

Rachel says a whisky can contain 150 to 200 aromas, so she is careful about what she eats or drinks before the sampling process. She says: "I have very sensitive senses - that's why I am in my job - so I tend to deprive my senses of intense smells or tastes.

"I never wear perfume - I find it quite overpowering - and I always avoid really strong spices. Raw onions - that's the worst thing you can have for tasting whisky."

"You can never sniff enough whisky"

But Rachel also points out that experience is key to her role.

"I think the more that you sniff, the more you build up a sensory data bank of knowledge, of perception and therefore you are able to be consistent," she says.

"You have this database of what's good and what's not. It's really training - you can never sniff enough whisky.

"I have had a lot of experience of calibrating my nose and my taste buds and I know what I am sensitive to and what other people are sensitive to."

Sampling whisky may be her day job, but Rachel says she also drinks single malts for pleasure.

She says: "When I was a student I used to get miniatures as a little treat to brighten up my day when I was studying. I couldn't afford a full bottle.

"Now, whether I am at home or out in a hotel or in a bar or on the other side of the world, I will always order a single malt Scotch."

Rachel argues that the Scotch whisky sector has undergone big changes over the last 25 years, not least in terms of female participation.

"The barriers have been broken down," she explains.

"There are more women than there have ever been in the industry - whether it is in marketing, brand ambassadorial roles, working in a distillery or on the bottling line.

"It was also extremely rare to find women in the blending side - if at all. In the past 10 years I have seen a few women develop into that role who are now having an influence on the taste of Scotch whisky." "Diversity of tastes"

Rachel says the industry has also grown dramatically since she started, with consumers showing more knowledge and awareness of single malts than ever before.

"It's like the chateau wines in the 1980s, when there were only maybe two or three brands that were known throughout the world," she says.

"Now you have this diversity of tastes, individual wines that people know and love.

"I think the same is happening with single malt Scotch whisky.

"Whether you are in Japan or in the USA, an increasing number of people know what a peated or an unpeated Scotch is."

Whatever the future holds for the industry, Rachel says malt whisky will always feature in her life.

She says: "My philosophy in life is to do what you love and love what you do.

"I've managed to make my hobby my job, my job my hobby. It's interwoven and cannot be separated - you could say it's in my blood."



Aerial view of the proposed Islay distillery by Elixir Distillers

Singh confirmed the company's intentions to build a new distillery on the Scottish island - which is home to distilleries including Bruichladdich, Bunnahabhain and Ardbeg - at a public consultation held at Ramsay Hall in Port Ellen, Islay, yesterday (27 April). Singh has acquired a plot of land near Port Ellen on Islay's south coast and will file a planning application once a public consultation has taken place.

If plans are approved, construction could get under way by early 2019.

"Some of the world's most amazing drams come from Islay," said Singh. "Their unique style combined with the special character of the island meant there was never any question that we couldn't choose Islay to build our distillery.

"As soon as I saw the distillery site I fell in love with it. It's on the holy trail of whisky roads, passing Laphroaig, Lagavulin and Ardbeg distilleries on the way to Kildalton Cross.

"Plus it's in the town of Port Ellen, which as a collector of Port Ellen single malt, has a special meaning. It was just too good to resist."

Earlier this week, Singh - who also co-founded spirits retailer The Whisky Exchange with his brother Rajbir Singh - announced [the opening of a second store in Fitzrovia, London](#), next month.

WHY YOUNG SCOTCH WHISKY IS WORTH A CHANCE

29 January 2018 by [The Whisky Virgin](#) - [www.scotchwhisky.com](#)

Having always been taught that age is a sign of quality, the Whisky Virgin is thrilled to realise whiskies aged for less than 10 years are still worth a try - even if you're observing Dry January.

Core addition: The originally limited Lagavulin 8 Year Old was so popular it was added to the distillery's core range

Happy New Year, whisky friends - 2018 is upon us and I'm making the notoriously difficult month of January more unbearable by abstaining from all booze, Scotch included. That means I'll be writing this here article based on theory and research with absolutely no drinking involved... None at all... probably.

Should be easy anyway because during a particularly intense New Year's Eve banger at my place, bigger boys picked my booze cupboard clean. All that remains is an almost certainly immature and undrinkable bottle of Scotch that my well-meaning auntie got me for Christmas.

I can still see her Port-redened face, smiling down at me as I tackled the wrapping paper that had deffo been saved from the previous year and ironed out for re-use. She'd asked the lady at the whisky shop what one was selling well at the moment, the way aunties do. Barely able to contain her excitement as I unpicked the sticky-tape, she blurted out what it was.

'It's Lagavulin! The lady said it's very popular!'

But my poor trusting Auntie, brimming with supportiveness for me and my voyage of whisky discovery, had clearly been mugged off by the shop-worker. The [Lagavulin](#) she was sold was bottled at only *eight years old*.

'Thanks, Auntie Pat. I love it.'

'Do you really?' she asked, eyes crinkling at the corners with happiness.

'Yes, it's exactly what I wanted.'

She doesn't know what I know. She isn't aware that to be delicious a whisky has to have spent decades in oak barrels. I'm paraphrasing my hero Bernard Black here, but it's common knowledge that, when it comes to booze, the older it is, the gooder it is. Basic stuff, right?

Bypassed youth: Ignore young whiskies and risk missing out, says the Whisky Virgin

I tried the classic Lagavulin 16 last year. It tasted like a burnt fish being slapped about with a bag of fruit, but in a way that was totally delicious. By my calculations - did it my head, no big deal - this low-class bottling will be half as good as that. It's called maths, mate.

Knowing that this immature baby Scotch-ling will probs be harsh and overly boozy, I do a quick round of Googling to see how I should safely

Sukhinder Singh confirms plans for Islay distillery

26th April, 2018 by Melita Kiely

Elements of Islay producer Elixir Distillers, co-founded by Sukhinder Singh, has revealed plans to build a new Scotch whisky distillery on Islay.

dispose of it. It has to be useful for cooking or cleaning mirrors or something.

But, as I scan the reviews for [eight-year-old Lagavulin](#), I see that the online whisky fan is going crazy for it. It *has* actually been a best-seller and this originally limited release is going to be rolled out on a permanent basis this year. I gingerly whip the foil off the bottle-top and take a sniff. Sniffing isn't cheating on Dry January.

It can't smell this good just because I've been whisky-deprived for weeks. It's nutty and salty and smoky, just like its big brother, but that fruitiness and spiciness is super-intense and bright. I'm definitely not going to drink it, though... Absolutely not.

A little more research shows me that loads of well-respected names in the Scotch game have bottles out there with less than 10 years on them. You can buy loads of different [Caol Ila](#)s at about seven years old and there's an eight-year-old release from [Kilkerran](#), made at rogue Campbeltown distillery [Glenogle](#), doing the rounds. It also seems that in the '90s, seaweedy old [Ardbeg](#) dropped a 'Very Young' expression that was just a sixer, and now goes for several arms and a big pile of legs at auction.

Even before I'd tried my first sip of Scotch, I'd heard tweedy and intimidating drinkists like my granda' say things like: 'I'm more into malts at 15 years or more.' Seems like they might have been missing a big ole trick.

I remember the book I bought with my annual Amazon voucher from da'. [The Way of Whisky](#) by Dave Broom is all about how our whisky-making cousins in Japan do their thing.

Mostly went over my little head, but the pictures were class and it taught me that those guys have a good handle on what happens to whisky as it ages. It has a peak, a moment when it's at its absolute best, but on the way up it also has fresh qualities that change over time.

Young whisky may not be as totally complicated as its older counterparts, but it can have stuff going on that's worth appreciating. I think of my older, more successful siblings and like the idea that my own immaturity and impulsiveness might not necessarily make me worse than them, just a bit more green and interesting in my own way. Yeah, sounds plausible.

Cult classic: Despite being just six years old, Ardbeg Very Young was an instant hit upon release

In fact, I've knocked down whisky that didn't have an age on the label at all. Some more homework tells me that if you put an age on a bottle of Scotch, then the law says that it has to be the age of the youngest spirit in the bottle. True of blends, true of single malts. It all has to be over three years, but that's it. Sometimes the whisky makers choose to leave this number off.

My mind is blown. My commitment to Dry Jan is in bits. My whisky bottle is open. My glass is full. Oh well, January is dry enough as it is, I can have a taste of Scotch – which I reckon is very different to a drink – and get back on the wagon tomorrow.

My baby Scotch is fruity and savoury and light. It's also super-smoky, but not like cigarettes in nail varnish remover, as I'd naively expected. It's almost as if the crew at Lagavulin knew what they were doing with this one. It's not Lagavulin 16, it's also not really better or worse, it's just interesting and different.

Most of the older peaty Scotch I've managed to nab a gulp of has been a little more subdued on the smoke front. I think in future if I'm looking for a total smoke bomb to sip on, I won't walk straight past more youthful malts.

Thanks, Auntie Pat, I'm sorry I ever doubted you.

I pop the bottle back into the cupboard to avoid further temptation and write the names of some more bright young bottles onto my whisky hit list for when February rolls around.

I'm not saying I won't always find space for a nice old Scotch with some maturity and woody experience – if I can ever afford one – but then again, there's plenty of room on the whisky shelf.

\$80 (non-member)
\$70 (member)
\$80 (non-member)

June BBQ Dinner Fee:

Reservation policy

- The agreement with the Kitchen's requires that we provide seven (7) business days notice for them to guarantee accommodation for our requested numbers. To accommodate the Kitchen's needs and meet our contractual obligation with them; our members are requested to respond to the emailed invitation seven (7) business days prior to the respective dinner to guarantee a seat at the dinner. Following the RSVP date members will be placed on a waitlist.

- For these individuals the process will be as follows, using the Monday September 18th, 2017 dinner date as an example:

- Dinner invitations will be sent out Friday August 18th, 2017. 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 (613-532-5285).

- Unless otherwise stated accommodation at the dinner will be guaranteed for all members who respond by Friday September 1st, 2017 @ 6pm.

- Once the RSVP date has been achieved I will e-mail a spreadsheet informing everyone of their status and amount due.

Cancellation policy

- Using the same example as above, anyone who cancels anytime prior to Friday September 1st, 2017 @ 6pm will be removed from the list.

- Anyone canceling between Friday September 1st, 2017 @ 6pm and Monday September 18th, 2017 will be expected to pay for the cost of the dinner and scotch (\$60). It is the responsibility of the member who cancels their (or their guest's) reservation to find a replacement. If I am asked to find a substitute and one is found, then the member will be asked to pay for 50% of their dinner cost.

- Anyone who fails to attend the Monday September 18th, 2017 dinner without having cancelled and been successfully replaced will be expected to pay the full cost (\$60). A member will be responsible for their guest's cancellation (\$70).

- If a member asks to be included at the dinner between Friday September 1st, 2017 @ 6pm and Monday September 18th, 2017, their name will be placed on a wait-list and be accommodated on a first-come first-serve basis.

Just a note because we care.

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

Membership and Dinner prices for 2017-2018

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



Kingston Single Malt Society

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