

Kingston Single Malt Society

www.kingstonsinglemaltsociety.com

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

APRIL 22nd, 2019 VOLUME 12; NUMBER 10



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



MENU

1st Course: Asparagus, Pea & Sorrel Soup,
Crème Fraiche

1st Nosing: BRUICHLADDICH PORT CHARLOTTE
SCOTTISH BARLEY HEAVILY PEATED
(introduced by: Conrad Falkson)

2nd Course: Extra Virgin Olive Oil Braised Spring
Vegetables, Micro Greens Romano Cheese

2nd Nosing: BRUICHLADDICH PC MRC01
(introduced by: Conrad Falkson)

3rd Course: Thai Style Pork Skewer, Sticky Rice
Cake, Coconut Peanut Sauce

3rd Nosing: ARDBEG GROOVES
(introduced by: Doug Perkins)

Dessert: Chocolate Salted Caramel Tart

4th Nosing: BOWMORE BLACK ROCK
(introduced by: John Creber)

MARCH - KSMS Financial Statement

(Money from 41 March attendees @ \$70)	= \$2870.00
March dinner 41 persons = \$45.00/ea	= \$1845.00
(Money remaining for buying Single Malt)	= \$1025.00
Cost of Single Malts	= \$527.75
Cost of Pours per Person = \$27.46	
KSMS Monthly operational balance	= \$497.25
Cost per person (All inclusive)	= \$57.87

COST OF THE MALTS

BRUICHLADDICH PORT CHARLOTTE SCOTTISH BARLEY HEAVILY PEATED ISLAY SINGLE MALT

SCOTCH WHISKY LCBO 368183 | 750 mL bottle

Price: \$109.75 Spirits, Whisky/Whiskey, Scotch
Single Malts 50.0% Alcohol/Vol.

BRUICHLADDICH PORT CHARLOTTE MRC01

VINTAGES 859560 | 700 mL bottle **Price: \$140.50**

Spirits, Scotch Whisky 59.2% Alcohol/Vol.

ARDBEG GROOVES VINTAGES 554667 | 750 mL

bottle **Price: \$199.95**, Spirits, Whisky/Whiskey,
Scotch Single Malts 46.0% Alcohol/Vol.

BOWMORE BLACK ROCK LCBO 503649 | 1000 mL

bottle **Price: \$83.35** Spirits, Whisky/Whiskey, Scotch
Single Malts 40.0% Alcohol/Vol.

Upcoming Dinner Dates

- May 13th, 2019 - North Highlands
- June 24th, 2019 - BBQ (Final Exam)
- July 22nd, 2019 - 8th Annual Bourbon Night - Matt Jones
- Friday August 23rd 2019 - 12th Annual Premium Night
- September 16th, 2019 - Campbeltown / Lowland / Speyside /
Highlands / Islands / Islay
- October 21st, 2019 - Islands / Islay
- Wednesday Oct. 30th, 2019 -
Macallan / Highland Park / Glenrothes - Cameron Millar
- November 18th, 2019 - Islands / Islay
- December 9th 2019 - Christmas Dinner
- January 20th, 2020 - Robbie Burns Dinner
- February 17th, 2020 - Islands / Islay
- March 16th, 2020 - Speyside / Highlands
- April 20th, 2020 - Speyside
- May 25th, 2020 - Speyside
- June 22nd, 2020 - BBQ (Final Exam)
- July 20th, 2020 - Bourbon & American Whiskey
- Friday August 28th 2020 - 13th Annual Premium Night
- September 21st, 2020 - Campbeltown / Lowland / Speyside /
Highlands / Islands / Islay
- October 20th, 2020 - Speyside / Highlands
- November 16th, 2020 - Speyside
- December 14th 2020 - Christmas Dinner

HOW DOES PEAT MAKE WHISKY TASTE... PEATY?

28 February 2019 by [The Whisky Virgin](#)

Peat has got The Whisky Virgin all fired up this week as he endeavours to understand where this magical substance comes from, and how it conjures myriad flavours in whisky. Follow as our resident whisky newbie goes digging for answers...

Burning question:

What is peat comprised of, and how does it affect the taste of whisky?



If there's one thing I've learned on my journey through the whisky-verse it's that Scotch can taste like basically anything. But seriously, someone could've warned me that there are drams out there that honk like burning hospitals. I was not expecting that.

During a recent visit to my local whisky dealer I took a recommendation and ran naively into my first sip of [Laphroaig](#) – a punchy little number called 'quarter cask', to be precise. Now, I've sniffed a little smokiness in whiskies here and there but this was something else. It was oily and intense. It smelled like engines, and antiseptic, and cake, and... honestly, I know it sounds weird but I was kind of into it.

Until then, I'd steered mostly clear of the whisky sub-genre known as 'heavily peated malts'. Like a lot of whisky virgins I'd felt intimidated by those bad-lads of the back bar rumoured to taste like iodine and tar. Probs because they have a rep of being the niche-est, most challenging of Scotches, suitable only for veteran drinkers and the incurably Scottish.

But then I'd also heard that peated malts have die-hard fans who trot the globe looking for ever more intense hits of smoky goodness. Anything that inspires that kind of following has to be worth exploring, right?

I left my first Laphroaig encounter reeking like a disinfected arsonist and chock full of questions, chief among them being: 'What is peat anyway, and how in the name of all that is good and malty does it make whisky taste like that?'



Smoky soil: Peat is organic matter that has decomposed over thousands of years

It took a bit of asking around but I learned that peat is soil-type stuff cut from boggy ground that's traditionally dried and burned as fuel in places too broke to even have trees. As a cash-strapped millennial, I'm intrigued by the possibility of saving on utility bills by burning dirt, so I keep digging... so to speak.

It turns out smouldering peat can be used to dry out the malt used to make Scotch whisky. This apparently gets it ready to be ground up and turned to beer ready for a ride in the still, but also brings crazy flavours to the party that you don't get any other way. It was patiently explained to me by the regulars at my local whisky shack that if there's smoky flavour in Scotch, it's almost always coming from this here process.

Mate, I never would've guessed that a little campfire smell or a whiff of bacon in my whisky got there thanks to old-timey bog fire. I just figured it had something to do with them [having smoky water up in Scotland](#), or using really hot stills to make the spirit, or maybe me not cleaning my glasses properly before a tasting session. But no, the word is it all comes down to smoking that barley. After my first taste of heavy peat I kind of understood why people go so nuts for this stuff. I figure it's like spicy food, or deep house music, or Glasgow: kind of intense to start with, but super fun once you get into it. I see why Islay pronunciation defiers [Bruichladdich](#) make a range of ultra-peated malts called [Octomore](#) to provide fresh thrills for burned-out peat heads. And I absolutely get why whisky slingers from Goa to Tokyo are churning out their own swampy malts to satisfy the peat chasers.

What I still don't get though, is how peat can make one whisky taste like barbecue, and another smell like insurance fraud at the Elastoplast factory. As someone who barely passed their GCSE double award science qualification I'm probably not best placed to make assumptions, but surely peat can't do all that? I mean it's basically just Scottish dirt at the end of the day, right?

But no, there's more to peat than meets the eye.

I'm told that this miracle filth is formed specifically in peatland areas when organic matter breaks down and compresses itself into the earth over thousands of years. That means the stuff from up a hill in the Highlands might be made of grass and heather and lost hikers and stuff, but the same gear from an island like Islay – where they make a lot of smoky whisky – will have seaweed and ocean-y minerals in it. So, different peat – used in different amounts – [can create a whole lot of different flavours](#) in whisky.

Sounds good, right?

Okay, I'll admit it still sounds a bit weird on paper. But don't worry if the idea of drinking something that tastes like burning grass or ancient kelp sounds a little challenging, cos' I'm reliably informed that about 90% of all Scotch is totally un-peated. You can just skip it if the idea really freaks you out.

But it turns out that peaty whisky comes in different levels of intensity, just like the sauces they have at Nando's (other Portuguese-themed chicken shops are available). You don't need to jump right into something that tastes like TCP and tarmac. Start off with a little medium Peri-Peri and work your way up to the XX hot sauce later on if you fancy. Feel me?

Anyway, whisky friends, I'll be honest with you. I didn't come up with that sauce analogy out of nowhere. I kind of overdid it on the smoke-bomb Scotch while I was researching this one and I'm currently looking for some scran spicy enough to register with my peat-shocked taste buds. If anyone needs me I'll be having a cheeky half chicken and two reg sides down Vauxhall arches. Peace.

THE PRICE OF ISLAY'S WHISKY SUCCESS

20 March 2019 by Scott MacCallum - www.scotchwhisky.com

Full employment, large-scale investment and rising tourist numbers – Islay's whisky boom is a major success story. And yet islanders are increasingly conflicted about the impact it has on their daily lives. Following scotchwhisky.com's investigation of Islay's infrastructure issues, here's the view of Scott MacCallum, Islay-based journalist and former editor of local newspaper The Ieach.

There has been an advert for Skittles, those little pieces of fruity confectionery, on our television screens recently. It shows a guy for whom everything turns into Skittles when he touches it. As we know, there is no such thing as a new idea – King Midas was doing something similar centuries ago – but, no doubt, an advertising agency will have been well-rewarded for its innovative idea.

The moral is that you should be careful what you wish for. It's something which is particularly pertinent when discussing [Islay and its relationship with the whisky industry](#). Is there too much whisky on Islay or, to be a little clearer, is the increased and increasing production of whisky on Islay becoming detrimental to the island as a whole?

Surely the production of such a valuable commodity can't be a bad thing? But talk to the locals and you will find that the island is conflicted. The tourist dollar, yen, euro and pound are extremely welcome, but the increase in visitor numbers, particularly during the [Islay Festival](#), when

the population of the island soars from 3,200 locals to over five figures, makes things a little cramped and uncomfortable.



Festival fun: But the popularity of Fèis Ìle can make the island 'cramped and uncomfortable'

It's a week when those who love queues as much as their drams are in their element. With every hotel and B&B room booked a year in advance, many visitors resort to camper vans, usually rented, and often with a steering wheel on the 'wrong' side. There are any number of near-misses on the narrow roads.

Ah, those roads. Built on peat and more than capable of dealing with the odd Morris Minor, but now facing a regular pummeling from huge articulated tankers making daily visits to the distilleries. One statistic which has yet to be fully rebuked states that one tanker causes more damage to an Islay road than 150,000 cars.

And those distilleries. Nine of them, if we count [Ardnahoe](#) – also including [Ardbeg](#), [Caol Ila](#), [Bruichladdich](#), [Bowmore](#), [Bunnahabhain](#), [Kilchoman](#), [Lagavulin](#) and [Laphroaig](#). Then there is [Port Ellen](#), which is shaking off its mothballs and [expected to reopen in 2020](#) – although that probably means more like 2022 in Islay time.

There are others at the planning stage, with hopes of going into production in the early 2020s. Among them is one between the village of Port Ellen and Laphroaig, [at Farkin](#), a project of Sukhinder Singh, co-founder of [Elixir Distillers](#).

Conservative estimates see Islay whisky production increasing by one-third over the next five years. And that's not taking into account those distilleries still at planning stage or, indeed, that great new phenomenon – gin. Production of The Botanist at Bruichladdich is forecast to increase by 290% over the next eight years, and even now the distillery makes more gin than whisky.

One Bruichladdich footnote. As a distillery it employs many more people than any other on the island. The reason? It carries out everything in-house, from marketing to bottling. Bruichladdich currently has a staff of more than 100, which puts a great deal of food on a great many Islay tables. The other distilleries tend to run with a production and warehouse workforce in the mid-teens, boosted by visitor centre staff.



Number nine: Ardnahoe has become the latest malt whisky distillery to open on Islay

The production increase will certainly put added pressure on Islay's infrastructure – including those roads, where potholes re-emerge almost as soon as they are filled in, accommodation, and the overstretched and often unreliable ferries and planes.

Islay is rare among Scottish islands in boasting a two-boat ferry service, to cope with the large numbers drawn to the island. However, it reduces to one boat for much of the winter and whenever a boat on another route breaks down or is due for its regular refit.

It can often be impossible for an islander to book a ferry to or from the island at the time they wish to travel. Add weather into the mix and a visit to Islay can be a bit of a lottery – not knowing when or even if you will get on or off the island, thus incurring additional accommodation costs.

Meanwhile, despite the recent announcement of a new service to and from Edinburgh, flying is expensive, with the 25-minute, twice-a-day Glasgow service costing three times as much as a flight from London to Glasgow.

With virtually all of the distilleries owned by large multi-national companies, often based overseas (Kilchoman and Ardnahoe being the exceptions), profits leave the island and find their way into shareholders' pockets.

There are some who look enviously at Shetland, which retains a levy per barrel of oil on the island, to the benefit of the locals. When that deal was struck in the 1960s, any thought of a similar agreement for Islay would not have crossed the minds of many, such as the low-key impact whisky was making at the time.

Now such a fund would make an enormous difference. The figure of £200m per annum is freely mentioned as the amount Islay sends to the UK Treasury by way of alcohol duty – yet very little of it returns. Were there to be a 5p-a-litre levy placed on whisky, Islay would benefit to the tune of around £1m a year – not much in terms of big business, but huge when it comes to what it could do for a small island.

But, and this is the counter-argument, why should distilleries on Islay have to pay more 'tax' than distilleries on the mainland? Don't they give enough already? Kilchoman has contributed to the much-needed improvements to the public road which its lorries and visitors use to access the distillery. But was it really down to them?



Repair costs: Kilchoman helped fund maintenance of the public road leading to the distillery

[Diageo](#) has the biggest footprint on Islay with Lagavulin, Caol Ila and Port Ellen emerging from its mothballs, as well as the Port Ellen Maltings. The company points to Islay visitor numbers which don't bear comparison with those at its busiest distilleries, [Blair Athol](#) and [Talisker](#). Annually they have over 80,000 visitors each, while Lagavulin and Caol Ila – which is about to see [its visitor centre expanded and improved](#) – bring in 42,000 visitors between them.

The point is that the distilleries themselves are not the problem when it comes to the 'too much of a good thing' argument. It's the failure of the infrastructure to keep up with the popularity of single malt whisky and the birth of whisky tourism.

The island has an unemployment rate of 0.6% which, in all but name, is full employment. In other words, there are more jobs than people.

Great, you might say – Utopia! But finding people to become tour guides, or to work as chambermaids or bar staff in hotels, is a huge headache. Locals already have one or more jobs, and incomers to the island help, but where are they going to live? Lack of available housing is another issue, compounded by the fact that there are many lovely

houses which lie empty for much of the year. They are known as Dark Houses – holiday homes.

If this sounds like a litany of complaints, please forgive me. Islay is a fabulous place and it owes much to the production of its fantastic whisky. A small dot off the west coast of Scotland, but people make pilgrimage from every alcohol-drinking nation on the planet.

For many, coming to Islay is the culmination of a dream. We are very lucky to live on the island and enjoy the company of these whisky lovers. However, to maximise their enjoyment and to make our lives as liveable as possible, investment in Islay's infrastructure has to match investment in the distilleries.

THE FLIPSIDE OF THE ISLAY WHISKY BOOM

19 March 2019 by [Richard Woodard](#) – www.scotchwhisky.com

Islay is 'whisky island' – home to no fewer than nine distilleries, with more on the way. Whisky has brought investment and jobs to the Queen of the Hebrides, but there are challenges too, including crumbling roads and an inadequate ferry service. Richard Woodard investigates.



Back from the dead: The revived Port Ellen is one of many new projects on Islay

The whisky industry has been kind to Islay. In the past 20 years or so, [Ardbeg](#) and [Bruichladdich](#) have been revived, [Kilchoman](#) and [Ardnahoe](#) built, and production expanded at [Caol Ila](#).

And *there's more to come*, with £100m-plus in investment planned for the island: [Kilchoman](#) and [Ardbeg](#) are doubling capacity, [Laphroaig](#) is *expected to expand*, Bruichladdich continues to invest in warehousing.

More distilleries are set to follow: [Elixir Distillers' new plant](#) at Farkin, [the resurrected Port Ellen](#) and, maybe, [long-awaited Gartbreck](#).

Then there are the tourism projects, including Diageo's [grand plans for Caol Ila](#), and [Bunnahabhain's £10.5m makeover](#). Kilchoman is about to open a new visitor centre too, reflecting the fact that today's Islay is not just a location for whisky production, but also a tourist destination in its own right.

Islay and Scotch whisky are an undoubted success story, but one that brings challenges and headaches, as well as benefits. A creaking ferry service, the parlous state of the island's roads, employment and housing issues... the list goes on, and islanders are increasingly frustrated that their concerns are not being addressed.

'It's more difficult when you're island-based and you're so dependent on the services you get,' explains [Anthony Wills](#), founder and MD of Kilchoman. 'My big gripe is that they haven't dealt with it. I'm not saying



we're at crisis point, but they need to be energised into dealing with it.'

Latest addition: Ardnahoe has now become Islay's ninth operational whisky distillery

Islay's whisky production is likely to increase by 35% over the next five years, according to estimates from Islay Community Council. Even before that expansion, the island paid £196m in excise tax in 2016 (excluding gin).

'This industry contributes so much to Islay and to the Exchequer and to everyone,' says a community council spokesperson. 'The government should be recognising that – don't kill the goose that's laying the golden egg.'

THE FERRIES

Islay is served by two Caledonian MacBrayne (CalMac) ferries from Kennacraig on the mainland to Port Askaig and Port Ellen, but – even though the routes account for more than 20% of CalMac's revenues – the service is patchy, with frequent cancellations and capacity constraints.

'We're the only [CalMac] crossing with two ferries, so when another of the ferries on the fleet is down, off our second one goes,' says Wills.

'That has a dramatic impact on doing business.'

Of the two vessels, *MV Hebridean Isles* is ageing, while *MV Finlaggan*, at the time of writing, is in dry dock for maintenance. According to Transport Scotland, Islay has been in line to receive the next new ferry to join the CalMac network since 2016, but the timescale is vague, with a spokesperson saying that 'work on vessel specification is currently being taken forward'.

'What's really disappointing is that we're in 2019 and the goalposts keep shifting,' says the Islay Community Council spokesperson. The understanding is that Islay will get a 'Finlaggan-plus'-style ferry; however, the island can't accommodate the larger, 100-metre vessels currently being built because the piers at Port Askaig and Port Ellen are too short.



Patchy service: Islay's ferry links with the mainland suffer regular cancellations
[Bruichladdich](#) CEO Douglas Taylor acknowledges that the distillery is 'quite accustomed' to dealing with the immediate impact of cancelled ferries, but he also warns: 'While our business may not be significantly impacted in the short term, the continued deterioration of CalMac's current fleet is of concern. Their lack of flexibility – due to only a small number of vessels able to berth at our ports – will certainly lead to an unsustainable, unreliable service.'

Tourism is also suffering as a result, Taylor believes: 'Other than the obvious operational strain we're put under, we suspect there are opportunities lost in terms of visitor numbers too. It's hard to pinpoint an exact figure, but when ferries are cancelled, rerouted or at full capacity, the logical conclusion is our potential custom goes elsewhere.'

THE ROADS

Islay is hardly alone in having a pothole problem on its roads but, with whisky production set to expand further in the near future, lorry movements will increase, with the use of 44ft artics putting pressure on the weakest sections at the road edges, says Islay Community Council.

The council reckons it would cost about £17m to bring Islay's roads up to scratch – but, at a time of public spending cuts, where will the money come from? 'I have some sympathy with the council – Argyll & Bute's roads network is so huge that they simply do not have the money to maintain it,' says Michael Russell, MSP for Argyll & Bute. 'But the infrastructure on the island is not sufficient to carry the burden that it has.'

One potential solution was for Dunlossit Estate's Ballygrant Quarry to provide repair materials for Islay's road maintenance, but the local authority wanted to use one provider across its entire region, and would not commit to a long-term agreement.



Wear and tear: Islay's roads are ill-equipped to cope with increased lorry traffic

As a result, materials are imported onto the island, taking up valuable ferry space and leading, says the community council, to short-term, poor-quality repair work on the roads.

Bruichladdich's Taylor adds: 'Combine this situation with the heavy goods traffic flow on Islay and you have the same squeeze facing the ferries – that more pressure is put on the local system due to a unique set of commercial circumstances (eight, soon to be nine or 10 distilleries), all within a restricted island set-up which adds more cost, more complexity and inevitably more need for flexible provisions.

'Again, the local government will miss the mark if they do not realise that the one-size (one contractor) fits-all policy just cannot work for Islay. It will be costly in the long run, not just economically, but socially too.'

HOUSING AND EMPLOYMENT

Another problem of success. Islay's unemployment rate is effectively zero, and distilleries are offering relatively well-paid, good-quality jobs in production and tourism – a 'fantastic' situation which is encouraging young people to stay on the island, rather than leaving to find a job elsewhere, says the community council.

This is altering the local employment culture, adds the council spokesperson. 'Traditionally, folk got a job and stayed with it for ever on Islay. I think there will be more shifting about, but more employment and more youngsters settling down. We see the population increasing.'



Situations vacant: New distilleries, like that planned by Elixir Distillers, need staff

This creates two issues for employers: finding new staff, and finding them somewhere to live. Social housing is filled almost as soon as it's built and, for the first time in 40 years, house prices are rising by more than 10% in a two-year period.

'Finding the right staff and giving them accommodation is the biggest issue for anyone setting up a business on the island,' says Wills, adding that Kilchoman is currently doing up a cottage on-site to offer part-time staff somewhere to stay.

Meanwhile, the new distillery planned by Elixir Distillers for a site near Port Ellen will include accommodation for staff and visitors, subject to planning permission.

Wills adds: 'We deal with it and we get on with it, but it's becoming increasingly difficult to run a business if you want to bring new staff onto the island to work for you. That's very difficult because you can't find housing.'

SOLUTIONS?

Pointing out the problems related to Islay's whisky boom is one thing; suggesting practical solutions quite another. Ferries and roads are, most would say, the most pressing matters on the agenda.

A new freight ferry link between Islay and Greenock or Port Glasgow has been suggested in the past, but there are potential flaws – the need to circumnavigate the Mull of Kintyre via a long route vulnerable to poor weather, and the reluctance of CalMac to allow another operator onto its patch.

Nonetheless, Taylor believes it is 'an avenue which merits further investigation', and [reports resurfaced at the weekend](#) that Western Ferries may look to start a new freight-only service.

Others are taking a more long-term perspective. [Diageo](#), which owns [Lagavulin](#), Caol Ila and the Port Ellen Maltings (as well as the soon-to-be-revived [Port Ellen](#) distillery), says it is in a constant dialogue with local and national government on infrastructure issues, both directly and through the Scotch Whisky Association (SWA).

Meanwhile, following an Islay Summit on the island last year – attended by local businesses, politicians, CalMac and other interested parties – the SWA has joined forces with Highlands & Islands Enterprise to investigate the future demand for freight ferry services.

'The Scotch whisky industry is committed to working collaboratively with the local community, Scottish Government, CalMac Ferries and others to ensure the industry and the island of Islay continue to flourish,' says an SWA spokesperson.

However, the frustration for many on Islay is that potential solutions are still being investigated and discussed, rather than acted upon. 'There is always a fondness to do more studies,' says Russell. 'I'm not against getting more information if it can help, but there has to be recognition that Islay is a special case.'

'If the whisky companies are spending hundreds of millions of pounds on Islay and the tax revenue goes to Westminster, then what role should Westminster play in this? The question the companies have to address is: should they be saying to the UK Government: "Hang on a minute, we need more help here."

'This is a problem of success, but it's got to be tackled. This is a 21st-century industry, but it's one that's being served in a 19th-century way with ferries that are almost like something out of *Whisky Galore*. We need radical thinking.'

Meanwhile, Islay Community Council's message to the UK Government is simple: 'Come on, step up to the plate and recognise that this island is totally unique because of the circumstances. It's the only island that generates that level of revenue per head for the government. Here you've got a real success story, but it needs more help.'

Or, as Anthony Wills puts it: 'The island has got busier and busier on the back of the whisky industry. The council and the government have just not reacted, and so we get into this meltdown situation.'

'It's not about doing more bloody studies, it's about getting off your backside and doing something about it.'

Bruichladdich plans to build on-site maltings

1st April, 2019 by Melita Kiely - www.thespiritsbusiness.com

Rémy Cointreau-owned Bruichladdich has revealed plans to build on-site maltings at the Islay distillery in an effort to create a closed loop production process.

Bruichladdich hopes to have the maltings installed at the distillery by 2023, provided planning permission is approved.

As it stands, the distillery grows 42% of its barley locally. The current malting process involves transporting the Islay-grown barley to Inverness for malting.

The distillery said it has to use a malting partner such as Bairds, Inverness, in order to trace the small batches of barley throughout the process, in order to deliver on Bruichladdich's ethos of provenance and sustainability.

Bruichladdich, which produces The Botanist gin in addition to its namesake whisky, believes bringing the maltings in house will allow the distillery to increase its barley experimentation.

Furthermore, in order to combat the increased energy output required for onsite malting, Bruichladdich is exploring a range of alternative renewable energy sources. It is looking into the possibility of using tidal, water turbine and biomass technologies, or a combination of all three, to generate power.

Douglas Taylor, CEO, said: "Running a business from an island makes us distinctly aware that our social, economic and environmental impact must be a positive one. We feel strongly about our responsibility to the island and the people of Islay."



“In recent years, we have endeavoured to be more sustainable in our operations and more environmental in our actions.

“Some have been straightforward, like stopping using bottled water and introducing the use of electric vehicles, or more complicated, like habitat protection, wildlife corridor agreements with landowners for barley growing or engineering a solution that re-uses the hot wastewater from distillation.

“These actions are just the beginning of a long-term vision to be more sustainable in all we do and to leave behind a bright future for generations to come.”

In September last year, [Bruichladdich acquired Shore House Croft farmland](#), a 30-acre plot of land next to the distillery in order to develop its sustainable farming practices and conduct further barley experimentation.

It is also investing in warehousing and has built two new warehouses over the past three years. Another four warehouses will be constructed over the next few years.

ARBEG GROOVY

<https://www.whiskyandwisdom.com/?p=2162>

Groovy is a term that disappeared from common vernacular. In fact, were it not for Mike Myers and the Austin Powers films, there would be several generations now that would be completely unaware of its application. Groovy became cool; cool became hot; and hot became cool again. Meanwhile, some distilleries got on with churning out delicious whisky.

“Grooves” is the name of this year’s annual Ardbeg Day release, and the marketing and imagery that accompanies it is the 1960’s hippy era of peace and love. “Peat and love” is thus the key phrase here and Ardbeg Day celebrations around the world will be based on this very theme.

Previous Ardbeg Day releases may possibly have had to stretch a little for the link between the liquid, how it was made, the name, and the marketing theme. Kelpie, Dark Cove, and Perpetuum being good examples. However, Grooves is a little more tangible. For Grooves is Ardbeg that has been matured in ex-wine casks that have been intensely charred to form heavy grooves in the surface of the wood. That might sound a little like “Alligator”, the famous Ardbeg release of yesteryear that employed heavy barrel charring. But the story behind Grooves possibly cuts a little deeper (pun intended) than the official press release might have you believe...

Whisky & Wisdom had a sneak peek at Grooves a few weeks ago, attending a bespoke and intimate tasting event with Dr Bill Lumsden whilst in Christchurch, NZ, for DramFest. Dr Bill, the man behind Glenmorangie’s and Ardbeg’s whiskies, mentioned in passing that the casks used for Grooves were sourced from Brown Forman. Those who know their Tennessee whiskies might recall that Brown Forman were behind Jack Daniel’s Sinatra Select...a whiskey made in barrels that had a series of rigid grooves cut into the inside of the casks’ staves after the charring. This thus brings the maturing spirit into contact with both charcoaled oak and the freshly exposed oak – adding complexity and a “dual” oak type to the maturation process. It’s effectively two different cask types for the price of one.

The official PR from Ardbeg makes no mention of grooves being physically routed into the casks by machine (you can Google images of “Sinatra Select barrels” to appreciate what the staves look like), but – when the question was put to Dr Bill about the provenance and history of the casks – one couldn’t help but notice a wry smile and a glint in his eye as he neither confirmed nor denied the connection.

(To clarify, I’m not implying the casks used for Grooves previously matured the Sinatra Select spirit – after all, Ardbeg readily acknowledge the casks used are ex-wine casks, not ex-Tennessee whiskey casks –

but the fact that Brown Forman were the source behind both does encourage one to make certain conclusions.)

The standard Ardbeg 10yo is on the left. Grooves, on the right, is noticeably darker. And our friend on the left? That’s Shortie!

So, with all that as background, how does Ardbeg Grooves actually behave? Is it genuinely groovy, or is it a boring square? Whisky & Wisdom sat down with a sample of the Committee Edition, bottled at 51.6% ABV. For a true assessment and comparison, a dram of Ardbeg’s regular 10yo was also at hand, in order to assess the impact of the wine casks and the cask treatment.

Nose: Taking the smoke out of the equation for a moment, the nose is instantly fruity, and – maybe it’s psychosomatic – but there’s an extra injection of vanilla and toasted oak. There’s a wonderful woodiness to this, but it shares the spotlight with raspberry jam and cream served on dark bread. There’s an extra kick of sweetness on the nose, compared with the 10yo.

Palate: The palate is oily, viscous, and exudes rich dark fruits that are heavily soaked in dank peat. There are hints of stonefruit (dark peaches?) but it’s drier on the palate and the oak lends a firm base that accents the dry smoke. If Laphroaig typically offers a green, mossy, bonfire smoke, then Ardbeg Grooves offers up a sandier, drier bonfire that’s taking place on the beach using old, salt-laden hardwood timbers. The 10yo is sweeter and “cleaner”, possibly seeming more refined. The Grooves is more rustic, dirtier, and – in a very pleasing way – more bombastic.

Finish: Long, drying, lots of smoky ash, and with slight sappiness that keeps your tastebuds happy and salivating for another sip.

Comments: This is a loud Ardbeg. Of course, the Committee Edition is bottled at 51.6%, so the higher ABV will always turn up the volume. Whisky & Wisdom also tasted the regular commercial release with Dr Bill Lumsden a few weeks earlier and, whilst that was bottled at the lower 46%, it certainly still had a boost from the active wood. It’s a tasty, juicy release that gives us another marker on the Ardbeg spectrum. Full marks to the Ardbeg team.

It’s not often that Whisky & Wisdom gets up on a soapbox, but this might also be an opportune moment to direct a few words to the Ardbeg dissenters out there. Haters gonna hate, and that’s a part of life, but I’ve been disappointed to read the negativity directed towards the Ardbeg Day release(s) by so many who haven’t even tasted the whisky. Many of these comments appear to be the bleatings of an entitled sector of consumerville who seem to think the industry owes them something.

If you happen to like heavily peated whisky from Islay, then your options are pretty limited – there simply ain’t that many distilleries! People either lose sight of the fact – or are too ignorant to educate themselves – that Ardbeg is a relatively small distillery with a small and limited capacity. It also had a very chequered history from 1983-1997, and so there’s not a huge back-catalogue of aged stock to play with. Which means a lot of stock being produced now has to be laid down and left alone to build up the inventory that will become tomorrow’s 17yo and 21yo expressions.

Ardbeg is doing well to have a small but, flavour-wise, quite diverse core range: A wonderfully consistent 10yo; Uigeadail; Corryreckan; and the new-on-the-scene An Oa. If Ardbeg is your cup of tea, then the annual Ardbeg Day release is actually a rare and fantastic opportunity to try Ardbeg in a different light and with a different interpretation. This is something that should be celebrated. After all, may I remind the misguided that it was only as recently as 15 years ago that many distilleries only had one or two expressions available, and that was it! We’re in privileged times when Ardbeg can deliver a new interpretation every twelve months. Instead, Ardbeg Day sees whingers whine about no-age-statements or one-word names for the expressions, or they take cynical pot shots at the marketing behind it all. Or they complain about the price of the bottling. Sadly and pathetically, all this negativity usually comes from people who comment before they’ve even tasted the juice! Or worse still, they’ve decided in their head they don’t want to taste the juice, but they’ll happily slander it anyway. We live in strange times.

If you’ve tasted a whisky and it didn’t please your tastebuds, then you’re entitled to share your experience. It doesn’t necessarily make it bad or inferior whisky, but we’ll all accept and respect that you didn’t care much for the spirit. That’s fine – it contributes to the rich and diverse tapestry of the globe’s whisky enthusiasts’ community. But to criticise a new release – from any distillery – that you haven’t tasted on the basis of its label, its name, price or its lack of an age statement is simply being uninformed and petulant.

Ardbeg Grooves is a good whisky. It’s a good expression of Ardbeg; it’s a different expression of Ardbeg; and it’s a good, peaty whisky in its own right that should please most Islayphiles. I, for one, will be

celebrating Ardbeg Day, and acknowledging that this distillery is doing wonderful things after coming back from the dead.
Cheers, AD

ARBEG DRUM CELEBRATES CARNIVAL SPIRIT

25 February 2019 by [Becky Paskin](#) - <http://www.thespiritsbusiness.com>

Ardbeg is giving its annual Ardbeg Day celebrations a Caribbean twist with the release of its first rum-finished whisky.

Carnival spirit: Ardbeg Drum's Committee Release will be available from 5 March

Ardbeg Drum is a no-age-statement single malt matured in ex-Bourbon casks and then finished in ex-rum casks from the Americas.

Described as having notes of fragrant pine resin, wood smoke, ripe banana and pineapple, the expression is bottled at 46% abv.

The expression will be released globally to coincide with [Ardbeg Day](#) on the final day of the 2019 [Islay Festival](#) (24 May-1 June).

A separate, limited edition Committee Release bottled at 52% abv, will be available exclusively to members of the distillery's fan group – which is free to join – when it goes on sale on 5 March.

In keeping with its Caribbean theme, the Islay distillery will be hosting a tropical carnival in celebration of Ardbeg Day, encouraging guests to don colourful headaddresses and partake in a number

of celebratory activities and tastings.

The celebrations are said to pay homage to the island's past tradition of decorating colourful floats for a parade between the village of Port Ellen to Ardbeg on the final day of the festival.

Mickey Heads, distillery manager, said: 'The Ardbeg Day Carnival is about embracing all things tropical. From music and dance to food and fashion, we're all set to revel in both the culture and character.'

'Preparations are well underway, but orchestrating a bash this breathtaking is no mean feat. The finer details are yet to be revealed, but rest assured, the Ardbeg Day Carnival 2019 will be a spectacle you won't forget.'

Last year's Ardbeg Day release was [Ardbeg Grooves](#), a whisky matured in re-toasted red wine casks which were intensely charred to create heavy grooves in the surface of the wood.

The release of the Ardbeg Grooves Committee Release was so popular that unexpectedly high demand caused Ardbeg's [website to crash upon its release](#).

Ardbeg Drum will be available to buy globally from 1 June for around £98 a bottle.

Ardbeg plans multi-million-pound expansion

19th February, 2018 by Amy Hopkins - <http://www.thespiritsbusiness.com>

Islay distillery Ardbeg is responding to growing global demand for its single malts with plans to build a larger still house, which will double its



current distillation capacity.

The new 'traditional-style' still house will contain four copper stills – two more than the distillery currently operates.

The new still house will be based on a site once occupied by warehouses, while the area where the current still house resides will be repurposed to house more washbacks.

Argyll and Bute Council has already granted planning permission for Ardbeg to install a new boiler house, moving the facility a little further away from the distillery.

The new proposals are now subject to planning approval, but the distillery is aiming to start construction this year and complete in 2020. Ardbeg has confirmed it will continue its normal operations, including tours, while the work is being carried out.

Despite the expansion, Ardbeg will remain one of the smallest distilleries on Islay.

The distillery was bought by The Glenmorangie Company, itself now owned by LVMH, in 1997 following a long period of intermittent production.

Marc Hoellinger, president and CEO of The Glenmorangie Company, said: "We are delighted by Ardbeg's success since 1997 – and by the growing passion for our whisky from fans around the world."

"Ardbeg has been distilled on Islay since 1815 and, with a new still house, we will pave the way for future generations of smoky malt whisky lovers to discover 'the ultimate Islay malt'."

News of the expansion comes less than a month after The Glenmorangie Company announced plans for a [multi-million-pound expansion of its namesake Highland distillery, Glenmorangie](#).

Work will include a new still house with two copper stills, which will work in tandem with the distillery's existing still house. This expansion is also expected to be completed by 2020.

PLANS SUBMITTED FOR NEW ISLAY DISTILLERY

28 December 2018 by [Becky Paskin](#) -

Elixir Distillers has lodged plans to build a new 'contemporary' whisky distillery on Islay, capable of producing 'a whole family of spirits' with 'underground' warehousing.



'Contemporary' Islay: The unnamed distillery will produce a range of whiskies, rum and gin

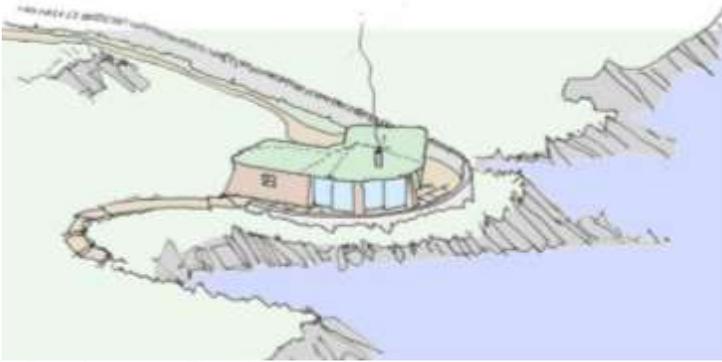
The plans, submitted by the independent bottler to Argyll and Bute Council this month, include details for a single malt whisky distillery with the ability to produce up to 1.2 million litres of alcohol, as well as an 'experimental pilot plant' for creating 'other types of whisky'.

In addition to barley, the distillery will be set up to handle different grain types, as well as produce a range of spirits including gin and rum, with its own facilities for growing botanicals.

The distillery – which is yet to be named – will be situated on Islay's south coast at Farkin, half a mile from the village of Port Ellen.

It will sit at the western end of the Three Distilleries Pathway, a walking and cycle path linking [Ardbeg](#), [Lagavulin](#) and [Laphroaig](#) distilleries.

Plans for the distillery, which has been designed to compliment the surrounding natural environment, include a 'path network' that builds upon the existing Three Distilleries Pathway, allowing passers-by the opportunity to more easily explore the coastal environment. The pathway also incorporates an educational installation, providing information for users about Islay's whisky history, geography, geology and wildlife, utilising public art.



Function room: The whisky lodge is designed as a modern take on a traditional blackhouse

As well as including a visitor centre and shop, the distillery will also feature a small tasting lodge located near the shoreline for private parties.

Designs for the distillery itself have been based on a floor plan shaped into the letters CHO – the chemical formula for alcohol.

In its plans, [Elixir Distillers](#), which owns the [Port Askaig](#) and [Elements of Islay](#) brands, said: 'The vision is to establish a completely new, contemporary distillery which will incorporate the best of both traditional and new distilling methods to create a whole family of spirits.'

'The contemporary nature of the distillery and the cutting edge distilling processes being piloted has guided the contemporary design.'

The distillery will feature its own floor maltings, becoming the fourth on the island to malt its own barley on-site, alongside [Bowmore](#), [Kilchoman](#) and Laphroaig.

A tun room will hold 16 washbacks, while the still room will see four copper pot stills with shell and tube condensers arranged in a semi-circle, facing a window with views out across the Sound of Jura.

The pilot plant, comprised of a gin still and separate column and pot still set up to process vodka, rum, various cereals and 'Irish-style pot still whisky', will produce up to 300,000 litres of alcohol per year.

Warehousing will take the form of a series of 'underground maturation vaults' to the front of the distillery, which will mimic the surrounding hillocks.

Scenic route: *If plans are approved, the Three Distilleries Pathway could welcome a fourth distillery (Photo: Sustans Scotland)*

With accommodation on the island in short supply, Elixir Distillers also hopes to build on-site family housing for staff and distillery visitors, which will be lodged as a separate planning application.

Sukhinder Singh, co-founder of Elixir Distillers, said: 'We submitted plans for our distillery to Argyll & Bute Council in December. Once the plans are hopefully approved we would like to start building as soon as possible with a view to begin distilling in 2021.'

Once fully operational, the distillery is expected to employ 25 process and visitor centre staff, with a further 67 employees across the UK.



Elixir Distillers [outlined its initial plans in a public consultation](#) at Ramsay Hall in Port Ellen in April.

At the time, Singh said 'there was never any question that we wouldn't choose Islay to build our distillery'.

Islay is currently [home to eight operational distilleries](#) and the Port Ellen maltings, with a ninth distillery, [Ardnahoe](#), due to fill its first cask in early 2019.

[Diageo](#), which operates Lagavulin and Caol Ila distilleries on the island, is also working on [plans to revive the 'lost' distillery of Port Ellen](#) adjacent to the maltings.

ABHAINN DEARG RELEASES FIRST 10 YEAR OLD

Isle of Lewis distillery Abhainn Dearg has released a 10-year-old single malt, the distillery's oldest expression to date.

[Abhainn Dearg](#) became Lewis' first legal distillery for almost two centuries when it opened in 2008.

Its first 10-year-old single malt, released this winter, has been fully matured in ex-Bourbon casks originating from Kentucky's Buffalo Trace distillery.

The whisky, which is bottled at 46% abv, is said to possess 'a sweet nose and honeyed taste', and is priced at £79.99 per 70cl bottle.

Only 10,000 bottles will be released over the next two years, as Abhainn Dearg manages its stocks to release older bottlings in the future.

Marko Tayburn, founder and head distiller at Abhainn Dearg, said: 'The problem as a small producer is if you want to produce a 15-year-old or a 20-year-old, and you're selling a lot of 10-year-old, you're dipping into your stock.'

'It's a constant juggle, a balance to get it right.'

The distillery has also produced a limited edition single cask whisky, the Abhainn Dearg 10 Year Old Special Release.

Filled from the first 10-year-old cask tapped by the distillery, only 100 bottles of the limited edition have been produced.

Also bottled at 46% abv, the Special Release is priced at £475 per 70cl bottle.

Both bottlings are available in the UK and internationally from the [Abhainn Dearg website](#).

The distillery produces a mix of peated and unpeated spirit using custom-made stills based on the design of a now-defunct pot once used for making illegal whisky on the island.

REVIEW: KILCHOMAN SAUTERNES CASK MATURED GENERAL RELEASE

<https://adventuresinwhiskyland.com/2016/10/07/review-kilchoman-sauternes-cask-matured-general-release/>

Well, well, well. A Kilchoman general release of their famously peaty spirit aged entirely in ex-sauternes casks. For those who may have



missed it, they actually released a [club version](#) of this back in the winter of 2015. So while the marketing spiel is calling this one the first sauternes cask matured Kilchoman, it's not quite. But it is the first to be available to the general public. Although really anyone can join the [Kilchoman club](#).

So why is this so exciting? And why did [6,000 bottles](#) fly off the shelves before I could blink? Well it's probably the first (or at least one of the first) heavily peated whisky to be fully matured in ex-sauternes casks. Plus it's a special release of Kilchoman which always move fast. Remember the Kilchoman Port and Madeira

expressions? Probably not because they also sold out in a flash. So what is Sauternes? Well it's a french sweet wine produced in a subregion of Bordeaux. It's got quite an interesting production. When the season is right, a fungus ([Botrytis cinerea](#)) which they call noble rot will grow on white grapes causing the grapes to dessicate and become more concentrated. The tremendous sweetness of the wine is due to the higher concentration of sugar in these grapes. Because the fungus must grow naturally and is climate dependent, Sauternes wine production is quite limited. Thus limited wine production also means limited casks which is one reason you don't see more ex-sauternes cask aged whiskies.

I was excited to get my hands on this to compare to the club release. I wasn't able to get any during the initial online sale but thanks to [Barry at the Whiskyphiles](#) we finally got to try this spirit. I was a big fan of the club release so I had big expectations for this guy. Did it impress? Read on..

Distillery: Kilchoman
Age: 5 years

Distilled: 2011
Bottled: 2016
Cask: Fully matured in ex-sauternes casks
ABV: 50%
Price: £75 but it sold out almost instantly

TheMadVatter

Nose: Smoke and burned rice like the crispy rice on the bottom of a Korean stone bowl. Pickled yellow daikon. Cigarettes. The smell of a red ale and freshly made wooden chest. A bit of wood sap. Hint of pickled mackerel and dried berries. Cranberries. Also a cool whip cream scent off the top.

Taste: Thick waves of ash from a wood fire. Tingling bitterness like drinking a highly carbonated lager. Dried rose petals and rose water. Cranberry juice. Pink eraser rubber bitterness with that funky sweetness. Tar and cola. Ripe red fruits and berries compote. Bubble gum.

Finish: Light bubbly tangy sweetness like a prosecco. Ash from an ash tray. Rubbery bitterness like licking a pink eraser.

Rating: 7.5

Afterthoughts: At first this is quite an oppressive dram. It just hits you with this wall of ash and it's hard to get past it. But as time wears on it begins to grow on you and you start noticing the fruitiness. But there's always that odd bitterness lingering in the background or waiting toward the end.

There's just a lot of strange flavours mixed together in this one and it takes getting used to. I think it may be more an acquired taste like how anchovies are not to everyone's liking. I drank this beside the Kilchoman 4th Club release Sauternes cask matured which was a bit younger and bottled at cask strength. They both had a similar sweetness but I like the club release more. It seems to have this vibrancy to it that just pierces your palate. This general release Sauternes, however, seems to have more mixed feelings. It's not sure if it should go this way or that. That being said, it's still a lot of fun to drink, although I am not sure I would make it a regular dram. Definitely prefer the club release but mostly because the rubbery bitterness on the general release just rubs me the wrong way.

Side by side picture of the general release and club release Kilchoman Sauternes. The official image made the general release look really light in comparison to the club release but actually they have about the same hue.



TOBERMORY SPIRITS MARK DISTILLERY REOPENING

28 March 2019 by Matt Evans – www.scotchwhisky.com

Isle of Mull distillery

Tobermory has launched its new flagship 12-year-old whisky, and its first gin, as the currently-closed distillery reveals plans to resume production in July.

New beginning: The 12-year-old is the only unpeated malt in the distillery's core range

The whisky, which will replace the 10-year-old in the brand's core range, has been matured in first-fill ex-Bourbon barrels before spending up to nine months in virgin American oak casks.



Derek Scott, brand director at [Tobermory](http://www.tobermory.com) owner [Distell](http://www.distell.com), said: 'We came to the conclusion that while the 10-year-old Tobermory was a great whisky, it really hadn't quite reached its full potential.'

'It's quite a big change to an old, established brand like Tobermory, but what a difference a couple of years makes.'

The whisky is said to contain 'rich fruit, orange and citrus notes' on the nose and 'creamy caramel, rich vanilla and spicy hints of cinnamon and clove' on the palate.

The whisky will be issued to UK and Europe retailers from today (28 March), priced at £46, while international markets will be supplied 'in due course'.

The distillery, [which has been closed for two years](http://www.distell.com) for maintenance, will resume whisky production after the installation of a new pot still, christened 'Big Mary', has been completed.

A new still room to create 'a collection of spirits' has also been added to the distillery, housing a 60-litre development still named 'Wee Mary' which has already produced Tobermory's first gin.

Scott said: 'There's no doubt about gin's popularity in the UK and around the world, and we are jumping on the bandwagon.'

Quite contrary: The first gin from 'Wee Mary' contains a small percentage of malt spirit



Tobermory Hebridean Gin has been produced in a small batch of just 213 bottles, containing botanicals from the Isle of Mull in addition to a small percentage of Tobermory's new make malt spirit, which is said to produce a 'rounded creaminess' on the palate.

Tobermory 12 Year Old is currently the only unpeated expression in the distillery's core range; Distell did not comment on plans to expand its offering in the near future.

The distillery's peated variant, [Ledaig](http://www.tobermory.com), is currently available as 10- and 18-year-old bottlings.

Another five years of development have been planned following the distillery's reopening, including an expansion of its visitor centre and further additions to its distilling capabilities.

The Glenallachie 25 Year Old Review

<http://www.scotchmaltwhisky.co.uk/glenallachie25yearold.htm>

23rd August 2018

Review of the new Glenallachie 25 Year Old.

The Glenallachie 25 Year OldThe Glenallachie 25 Year Old sits at the top of the recently launched core range from the Speyside distillery.

The distillery describe it as being a beautiful beaten copper colour following its quarter of a century maturing in Pedro Ximenez, Oloroso and American oak casks.

Bottled at 48% ABV, it is naturally coloured, non-chill-filtered and has an RRP of £230.

William Morrison's Tasting Notes:

Nose: A deliciously inviting nose, full of subtleties, sweet fondant orange, raisins, touch of ginger, a hint of cinnamon. Also notes of soft sweet caramel and honey.

Taste: Rich, full bodied. Dark chocolate and sugared almond are joined by candied sweet orange, deliciously juicy sultanas and raisins, touch of ginger and cinnamon.

Finish: Long, those lovely sweet fruits linger long into the finish before leaving some coffee notes and lovely mildly drying oak spices.

Comment: A deliciously stunning example of Glenallachie and by far the best expression I have had from this Speyside distillery. From nose to finish this does not let you down, I would guess the folks at Glenallachie know this hence the asking price but if your pockets are deep enough this will not disappoint. Bottling at 48% ABV has also clearly added to the pleasure.

SMW Scotch Blended Whisky Score 93/100

Membership and Dinner prices for 2018-2019

Membership Fee:

\$50 (singles)

	\$75 (couples)
One Time Initiation Fee:	\$15
Standard Dinner Fee:	\$70 (member)
	\$80 (non-member)
Christmas Dinner Fee:	\$75 (member)
	\$75 (non-member)
Robbie Burns Dinner Fee:	\$75 (member)
	\$85 (non-member)
June BBQ Dinner Fee:	\$80 (member)
	\$80 (non-member)

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 17th, 2018 dinner date as an example:
 - Dinner invitations will be sent out Friday August 24th, 2018. 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 7th, 2018 @ 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 7th, 2018 @ 6pm will be removed from the list.
- Anyone canceling between Friday September 7th, 2018 @ 6pm and Monday September 17th, 2018 will be expected to pay for the cost of the dinner and scotch (\$70). 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 17th, 2018 dinner without having cancelled and been successfully replaced will be expected to pay the full cost (\$70). A member will be responsible for their guest's cancellation (\$80).
- If a member asks to be included at the dinner between Friday September 7th, 2018 @ 6pm and Monday September 17th, 2018, their name will be placed on a wait-list and be accommodated on a first-come first-serve basis.

Reserved Seating

- Reserved Seating will only be considered if it is a group consisting of a single member plus 3+ guests or a couple member plus 2+ guests.

Dinner Payments

- Please consider sending your payment by e-transfer prior to the dinner. The password will be "KSMS", to whatever your security question is. Receiving payment in advance will allow everyone the opportunity to socialize before the dinner as well as reduce the accounting work required after.
 - For e-transfers, Members are responsible for collecting from their guests, and then forwarding one payment in total by e-transfer.
-

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.



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