

# Kingston Single Malt Society

www.kingstonsinglemaltsociety.com

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

SEPTEMBER 24<sup>th</sup>, 2012

VOLUME 6; NUMBER 3



## COST OF THE MALTS

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

### - THE SPIRIT DRINK THAT DARE NOT SPEAK ITS NAME

LCBO 281105 | 500 mL bottle **Price: \$ 60.65** Made in: Scotland, United Kingdom By: Glenglassaugh Distillery Spirits, Whisky/Whiskey, Blended Malt Scotch 50.0% Alcohol/Vol.

### - GLENGOYNE 17 YEARS OLD HIGHLAND SINGLE MALT

VINTAGES 306233 | 750 mL bottle **Price: \$ 99.95** Spirits, Whisky/Whiskey, Single Malt Scotch 43.0% Alcohol/Vol.

### - CLYNELISH 14 YEAR OLD LCBO 139188 | 750 mL bottle

**Price: \$79.95** Spirits, Scotch Whisky 46.0% Alcohol/Vol.

### - 97 14YO 1ST ED. CLYNELISH SINGLE MALT (EDITION)

VINTAGES 279703 | 700 mL bottle **Price: \$ 137.95** Spirits 56.3% Alcohol/Vol.

## Results of the BENROMACH 25YO JUNE BBQ Raffle

During the course of the raffle a  
total of \$324 was raised.

Thank you everyone!

## Upcoming Dinner Dates

- October 22<sup>nd</sup>, 2012 - Campbeltown/Lowland - FFOM
- November 19<sup>th</sup>, 2012 - Speyside - FFOM
- December 10<sup>th</sup>, 2012 - Christmas Dinner - FFOM
- January 21<sup>st</sup>, 2013 - Arran - Robbie Burns - FFOM
- February 25<sup>th</sup>, 2013 - Macallan Fine Oak - FFOM
- March 18<sup>th</sup>, 2013 - St.Patrick's (Irish) - Renaissance
- April 15<sup>th</sup>, 2013 - Islay - FFOM
- May 13<sup>th</sup>, 2013 - Highlands/Islands - FFOM
- June 24<sup>th</sup>, 2013 - BBQ (Final Exam) - VIMY
- July 22<sup>nd</sup>, 2013 - International - VIMY
- Thurs. August 29<sup>th</sup>, 2013 - 6<sup>th</sup> Annual Premium - FFOM
- September 23<sup>rd</sup>, 2013 -  
Oct 21<sup>st</sup>, 2013 -
- November 18<sup>th</sup>, 2013 -
- December 9<sup>th</sup>, 2013 - Christmas Dinner -

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

### 1<sup>st</sup> Nosing: THE SPIRIT THAT DARE NOT SPEAK ITS NAME

(introduced by: Don Ackerman)

Soup: Roasted Butternut Squash  
with Maple Curry Creme Fraiche

### 2<sup>nd</sup> Nosing: GLENGOYNE 17 YEAR OLD

(introduced by: Lana Di Fazio)

Salad: Arugula Salad

Heirloom Tomatoes/Shaved Asiago/Grilled Onions

### 3<sup>rd</sup> Nosing: CLYNELISH 14 YEAR OLD

(introduced by: Don Ackerman)

Entree: Vanilla Poached Salmon Herb Crust

Beet Terrine

Jasmine Rice Tower

Citrus Scented Beurre Blanc

### 4<sup>th</sup> Nosing: 97 14 YEAR OLD 1<sup>st</sup> EDITIONS CLYNELISH

(introduced by: Don Ackerman)

Dessert: "Poire Belle Helene"

Drambuie Poached Pear

Chantilly Cream

Warm Chocolate sauce

**Winners at the June BBQ**  
**GRAND PRIZE Winner**



**Lisa Kelly with the Benromach 25 Year Old**

**Perfect Attendance Award Winners**  
 (from l-r) Allen Stewart, Roberto Di Fazio,  
 Anne Holley-Hime, and Christine Wasson



**Final Exam Winners (out of 18 points)**



**Mike Patchett (16 of 18) - Ledaig 10**  
**Tom McCulloch (16 of 18) - Laphroaig 10**  
**Heather Evans (15 of 18) - Auchentoshan 18**  
**Pat Heffernan (14 of 18) – Springbank 12 Claret Wood**  
**Frank Warnica - (14 of 18) – Clynelish 14**  
**Allen Stewart (14 of 18) - Ardmore**

**KSMS' 5<sup>th</sup> Annual Premium Single Malt Night**  
 Thursday August 30<sup>th</sup>, 2012 @ FFOM  
 Once again our Annual Premium Single Malt Night was a success. A good time was had by all 32 attendees who enjoyed a fine meal and lovely single malts. Given the continued success of the event I look forward to the 6<sup>th</sup> Annual Premium Single Malt Night next August (mark your calendars - Thursday August 29<sup>th</sup>, 2013).

**MENU**

**Welcoming Nosing: FAMOUS GROUSE GOLD**  
**SMOKED GOUDA & CAULIFLOWER**

**1<sup>st</sup> Nosing: MACKINLAY'S RARE OLD**  
**BRAISED RABBIT**

**GRAINY DIJON & HONEY**  
**CARROT & CABBAGE SLAW**

**2<sup>nd</sup> Nosing: 1975 DALLAS DHU**  
**FETA**

**WATERMELON**  
**CARAMEL CORN**

**3<sup>rd</sup> Nosing: GLENFIDDICH 30 YEAR OLD**  
**LAMB CHOP GREMOLATA**

**4<sup>th</sup> Nosing: GLEN ORD 30 YEAR OLD**  
**FIRE AND ICE MAKIZUSHI**

**5<sup>th</sup> Nosing: TALISKER 25 YEAR OLD**  
**PORK CHOP EN CREPINETTE**

**SAGE BROWN BUTTER APPLE**  
**ROAST GARLIC SPUN POTATO**

**FOIE GRAS DEMI GLAZE**

**6<sup>th</sup> Nosing: BOWMORE 25 YEAR OLD**  
**CANNOLI WITH DRAMBUIE SCENTED**

**MASCARPONE**  
**COFFEE/TEA**

# The Drop That Makes the Dram

John Hansell - September 5th, 2012

Jonny McCormick, Whisky Advocate contributor brings exclusive news of a new product which could enhance your enjoyment of single malt Scotch whisky.

Here's the thing. When you reward yourself with a decent single malt whisky, most of us add a little splash of water to bring the alcohol strength down to allow the aroma and flavor sensations to blossom fully. It's a personal thing, but do you stop to think about the water you add?

That's where Uisge Source hopes to make a difference by launching a range of bottled Scottish spring water specifically chosen for the single malt drinker. Starting with the belief that the best water to splash into your dram is the water from which the whisky is made, they set out to



research the benefits and science behind this. I'll admit, I was sceptical at first but the arguments are plausible and intriguing. I'm aware that if I drink single malts when I'm travelling and ask for water, I may be offered anything from a giant vessel of city tap water to a bottle of sparkling mineral water depending on the establishment. Here and there, I suspect you may have had similar disappointments too (or you're drinking in more sophisticated bars than me). The type of water you add does irrefutably alter the flavor and experience. Just try drinking a whisky you know intimately far from home with the local tap water and you'll see the difference.

There has to be a scientific reason behind this phenomenon? Dr. Bill Lumsden, master distiller, the Glenmorangie company, agrees, "It's the provenance and sense of place which makes single malt whisky so unique. Adding water from the same source can only help

protect the integrity of the spirit". Furthermore, the character of the water is intrinsically linked to the geology of its origin, a concept explored by Dr. Stephen Cribb, author of *Whisky on the Rocks* and a geologist who has studied the origins of water supplying Scottish distilleries. "The chemistry of the water used to make whisky affects the character of that whisky. Adding source water or water with similar properties will ensure that no

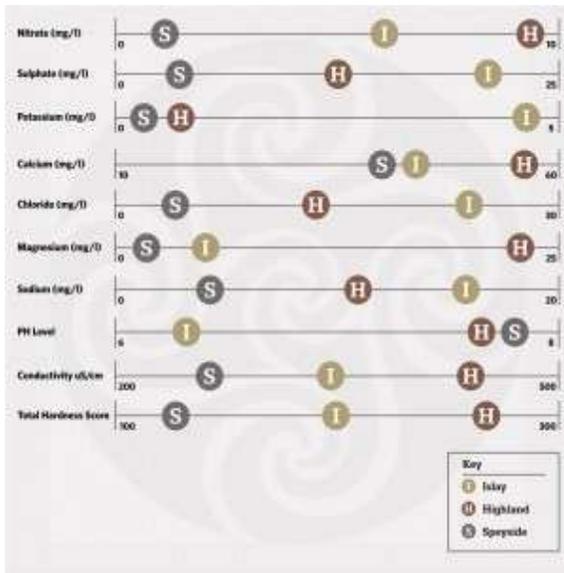
additional chemical factors are introduced and the character remains unchanged."

As whisky matures in the cask, the interaction draws flavor from the wood. Similarly, water draws minerals which affects its character as it filters through the terrain whether its sandstone, limestone or peat. The team behind Uisge Source come from strong whisky industry backgrounds and set about trying to establish the character of the water in different distilling regions. They measured seven key minerals and graded each water according to its Total Hardness Score. Next, they explored the localities seeking wells and springs that would provide a suitable source of high quality, pure, clean spring water. Easier said than done and I'm told several sites were rejected for not meeting the quality standards or ideal water chemistry to represent the region. In the end, they have secured supply from three private springs for the exclusive use for the Uisge Source waters. The water to complement Islay whiskies comes from the Ardilistry Spring, Islay and is the first bottled water from the Scottish Isles. It has a higher natural acidity due to the water filtering through the peat. The Highland water comes from St Colman's Well, Ross-shire, the most northerly bottled water in Scotland and like the water used in the popular Highland distilleries, it is hard water very high in minerals. The



predominance of granite in the hard rock strata of Speyside means that the soft water picks up fewer minerals and is one of the reasons behind the concentration of distilleries in the area. The Speyside water from The Cairngorms Well, Moray is from one of Scotland's highest natural springs and provides a soft water low in minerals. The 100ml bottles are hand-filled and contain sufficient supply to complement 5-10 drams and will be sold individually or in a three-region selection pack. Expect to see them in specialist whisky retailers in the UK initially (but refreshingly, there are no restrictions on posting water internationally), but expect them to appear at other specialist retailers, whisky events and the kind of bars and hotels who keep ahead of the curve.

My take on this, as I anticipate getting hold of some and playing around with some familiar malts, is that this should help drinkers get the very best from their whiskies and makes for good discussion. I can see that partnering the whisky with complementary regional water should retain the true and original character of the whisky – an antithesis to my experiences with whiskies dulled by tap water in large cities. I find parallels with audiophiles listening to incredible music recordings through superior acoustic equipment compared to the same performance relayed through cheap tinny speakers. Similar to the successful introduction of the Glencairn glass, this could help complete the perfect serve. I'm curious and looking forward to trying it and hearing what everyone else thinks.



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## REMY IN TALKS TO BUY SCOTTISH WHISKY MAKER

French spirits group Remy Cointreau is in exclusive talks to buy Scottish whisky maker Bruichladdich Distillery as it looks to tap booming demand for premium whisky from emerging markets in Asia.

Remy Cointreau, the maker of Remy Martin cognac, Cointreau Liqueur and Mount Gay Rum, sold its champagne division last year and had since been looking for a premium whisky or brand to complement its portfolio.

Bruichladdich, a distiller of single malt Scotch whisky, based on the Isle of Islay, generates annual sales of around 15 million euros (\$18.5 million), a Remy Cointreau spokeswoman said.

She would not provide further financial details but said the company, though small, had "strong growth potential" and would benefit from Remy's distribution network, particularly in Asia, where demand for premium whisky is rising.

As drinkers worldwide acquire a growing taste for whisky, spirits giants are all stepping up investment in the sector.

Last month, Diageo Plc, the largest producer of Scotch whisky, said it was investing more than 1 billion pounds (\$1.55 billion) in the drink over the next five years, while the world's second-biggest Scotch producer, Pernod Ricard, unveiled a 40 million pound investment in May at its malt distilleries to boost supplies of its top sellers like Ballantine's and Chivas Regal.

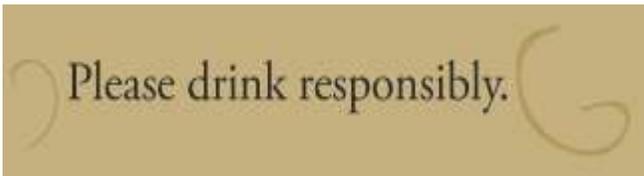
Bernstein analysts said in a note they saw "a lot of strategic upside for Remy Cointreau in the deal", citing "instant incremental profit from putting Bruichladdich through Remy Cointreau's distribution network" and "significant revenue synergies from the extra reach that Remy Cointreau would bring".

"However, it is difficult to see Bruichladdich making a huge difference to Remy Cointreau's bottom line," they added. "Bruichladdich's 2011 sales of 8.7 million pounds would equate to approximately 1 percent of group turnover" in 2012.

The distillery was built in 1881, mothballed by Jim Beam in 1995 and restarted by the current management team in 2001. It comes under the umbrella of specialist malt distillers Murray McDavid, who bought Bruichladdich in 2000 for 6.5 million pounds, and it is run by Managing Director Mark Reynier.

Remy Cointreau said in June it was confident of generating "steady and profitable growth" because of strong demand from Asian consumers.

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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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## Membership and Dinner prices for 2012-2013

|   |                                    |
|---|------------------------------------|
| Membership Fee:   | \$40 (singles)<br>\$60 (couples)   |
| One Time Initiation Fee:  | \$15                               |
| Standard Dinner Fee:  | \$60 (member)<br>\$70 (non-member) |
| Dinner only - No Single Malt:   | \$50 (member)<br>\$60 (non-member) |
| Robbie Burns Dinner Fee:  | \$70 (member)<br>\$80 (non-member) |
| (includes \$5 donation per attendee to RMC Pipes & Drums with Highland Dancers) |                                    |
| June BBQ Dinner Fee:  | \$70 (member)<br>\$80 (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 October 22<sup>nd</sup> 2012 dinner date as an example:
- Dinner invitations will be sent out Friday September 28<sup>th</sup>, 2012. Please respond to me (rdifazio@cogeco.ca). I will then acknowledge that you have a seat. Please understand that if you do not receive a response you are not guaranteed a seat at the respective dinner. In such circumstances (e.g., computer glitches) please e-mail me again or call me (613-634-0397).
- Accommodation at the dinner will be guaranteed for all members who respond by Friday October 5<sup>th</sup>, 2012 @ 6pm.

## Cancellation policy

- Using the same example as above, anyone who cancels anytime prior to Wednesday October 10<sup>th</sup>, 2012 @ 6pm will be removed from the list.
- Anyone canceling between Wednesday October 10<sup>th</sup>, 2012 @ 6pm and Monday October 22<sup>nd</sup>, 2012 will be expected to pay for the cost of the dinner and scotch (\$60). It is the responsibility of the member who cancels their (or their guest's) reservation to find a replacement. If I am asked to find a substitute and one is available, then the member will be asked to pay for 50% of their dinner cost.
- Anyone who fails to attend the Monday October 22<sup>nd</sup> 2012 dinner without having cancelled and been successfully replaced will be expected to pay the full cost (\$60). A member will be responsible for their guest's cancellation (\$70).
- If a member asks to be included at the dinner between Wednesday October 10<sup>th</sup>, 2012 @ 6pm and Monday October 22<sup>nd</sup>, 2012, their name will be placed on a wait-list and be accommodated on a first-come first-serve basis.

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



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