

Kingston Single Malt Society

www.kingstonsinglemaltsociety.com

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

SEPTEMBER 24th, 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.

Win Me Tonight!!



BenRiach Horizons

Price: \$111.00;
700mL; 50.0%
Alcohol/Vol

COST of Tickets:

\$3 each, two tickets for
\$5, or 20 tickets for \$20.

The winner must
successfully answer the
skill testing question:
What country does single
malt come from?

Review (www.connosr.com)

What's so unique about it is that it's distilled three times as opposed to most single malts which are distilled twice (or 2.5 times like in Springbank). Will be interesting to see how the third distillation affects the liquid. One thing I do like about this one and many young Benriachs is that it's bottled at 50% ABV, and not the usual 40-43, and that makes it richer. We should encourage distilleries to go for 48%+ ABV's even in the younger ranges. So, go go Benriach, and keep this going.

Nose: A bit of an alcohol bite in entry, well yes, The 50% ABV is surely playing it's trick here. But then we're off to beautiful places: a lot of toffee in this one, some nuts, malty goodness, and hot and fresh pastries just out of the oven, with a sprinkle of

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

1st Nosing: THE SPIRIT THAT DARE NOT SPEAK ITS NAME

(introduced by: Dan Ackerman)

Soup: Roasted Butternut Squash
with Maple Curry Creme Fraiche

2nd Nosing: GLENGOYNE 17 YEAR OLD

(introduced by: Lana Di Fazio)

Salad: Arugula Salad

Heirloom Tomatoes/Shaved Asiago/Grilled Onions

3rd Nosing: CLYNELISH 14 YEAR OLD

(introduced by: Dan Ackerman)

Entree: Vanilla Poached Salmon Herb Crust

Beet Terrine

Jasmine Rice Tower

Citrus Scented Beurre Blanc

4th Nosing: 97 14 YEAR OLD 1st EDITIONS CLYNELISH

(introduced by: Dan Ackerman)

Dessert: "Poire Belle Helene"

Drambuie Poached Pear

Chantilly Cream

Warm Chocolate sauce

vanilla and oak. I get quite a bit of tasted oak on the nose, and I have to tell you, I like it.

Palate: Big mouth feel. Oily. Mouth coating. Barley sugars. Butterscotch. Alcoholic and rich. Creamy with vanilla. Chilly and quite nutty and a hint of lemon zest.

Finish : Dry. Short. Nutty and malty.

The nose and palate were lovely, yet the finish is a bit lacking in my view. All in all, a worthy 12 year old. Not sure about the triple distillation, but it's a nice experiment. I'd get a bottle, even though it's not cheap for a 12 year old. A solid dram. If only the finish was longer...

Score out of 100: 82

- Nose: 23
- Taste: 22
- Finish: 15
- Balance: 22

Winners at the June BBQ GRAND PRIZE Winner



Lisa Kelly with the Benromach 25 Year Old

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

Membership and Dinner prices for 2012-2013

Membership Fee:	\$40 (singles)
	\$60 (couples)
One Time Initiation Fee:	\$15
Standard Dinner Fee:	\$60 (member)
	\$70 (non-member)
Dinner only - No Single Malt:	\$50 (member)
	\$60 (non-member)
Robbie Burns Dinner Fee:	\$70 (member)
	\$80 (non-member)
	(includes \$5 donation per attendee to RMC Pipes & Drums with Highland Dancers)
June BBQ Dinner Fee:	\$70 (member)
	\$80 (non-member)

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



Perfect Attendance Award Winners

(from l-r) Allen Stewart, Roberto Di Fazio, Anne Holley-Hime, and Christine Wasson

KSMS' 5th Annual Premium Single Malt Night

Thursday August 30th, 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 6th Annual Premium Single Malt Night next August (mark your calendars - Thursday August 29th, 2013).

MENU

Welcoming Nosing: **FAMOUS GROUSE GOLD**

SMOKED GOUDA & CAULIFLOWER

1st Nosing: **MACKINLAY'S RARE OLD**

BRAISED RABBIT

GRAINY DIJON & HONEY

CARROT & CABBAGE SLAW

2nd Nosing: **1975 DALLAS DHU**

FETA

WATERMELON

CARAMEL CORN

3rd Nosing: **GLENFIDDICH 30 YEAR OLD**

LAMB CHOP GREMOLATA

4th Nosing: **GLEN ORD 30 YEAR OLD**

FIRE AND ICE MAKIZUSHI

5th Nosing: **TALISKER 25 YEAR OLD**

PORK CHOP EN CREPINETTE

SAGE BROWN BUTTER APPLE

ROAST GARLIC SPUN POTATO

FOIE GRAS DEMI GLAZE

6th 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?

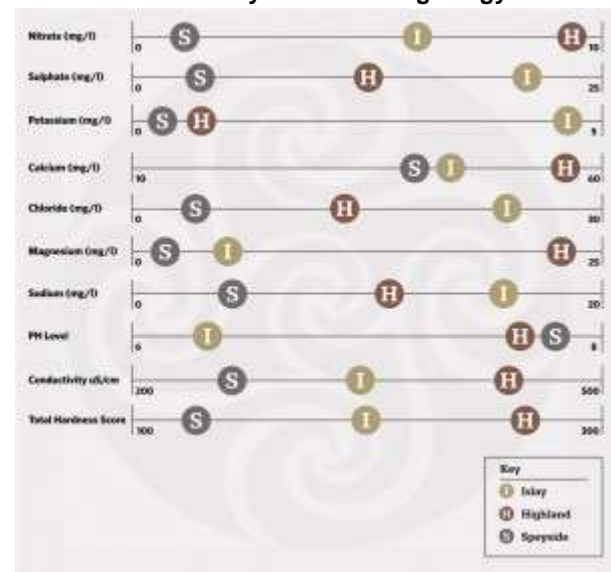
That's where Uisge Source hopes to make a difference by launching a range of bottled Scottish spring water specifically chosen for the single malt drinker. Starting with the belief that the best water to splash into your dram is the water from which the whisky is made,



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 Ardistry 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.

Just a note because we care.

Please understand that for the purpose of each event you are advised to drink responsibly and refrain from excessive consumption. The dinners hosted by the Kingston Single Malt Society are sampling events. By agreeing to pay and thereby attend the dinner you agree to release from legal

responsibility and hold harmless Kingston Single Malt Society, its President Roberto Di Fazio, and any other volunteers from liability or claims arising from these events.



Reservation policy

- Our contract with the Officer's Mess Kitchen requires that we provide seven (7) business days notice for them to guarantee accommodation for our requested numbers. Each month an invitation will be sent out to all members of the Society in the first week of the respective month in which the dinner will be held. To accommodate the Kitchen's needs and meet our contractual obligation with them; our members are requested to respond to the emailed invitation seven (7) business days prior to the respective dinner to guarantee a seat at the dinner. After that members will be placed on a waitlist.
- For these individuals the process will be as follows, using the Monday October 22nd 2012 dinner date as an example:
- Dinner invitations will be sent out Friday September 28th, 2012. Please respond to me (rdifazio@cogeco.ca). I will then acknowledge that you have a seat. Please understand that if you do not receive a response you are not guaranteed a seat at the respective dinner. In such circumstances (e.g., computer glitches) please e-mail me again or call me (613-634-0397).
- Accommodation at the dinner will be guaranteed for all members who respond by Friday October 5th, 2012 @ 6pm.

Cancellation policy

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

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



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