

# Kingston Single Malt Society

kingstonsinglemaltsociety.webs.com

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

APRIL 28<sup>th</sup>, 2014 VOLUME 7; NUMBER 10



This evening's menu in the company of  
Single Malts from  
**SPEYSIDE, HIGHLANDS, and ISLAY**



## 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 MACALLAN 12 YEAR OLD** LCBO 186429 | 750 mL bottle **Price \$ 92.95** Spirits, Whisky/Whiskey, Single Malt Scotch 40.0% Alcohol/Vol.

- **BENRIACH BIRNIE MOSS** SINGLE MALT SCOTCH WHISKY LCBO 364364 | 700 mL bottle **Price \$ 59.60** Spirits, Whisky/Whiskey, Single Malt Scotch 48.0% Alcohol/Vol.

- **CLYNELISH 14 YEAR OLD** LCBO 139188 | 750 mL bottle **Price: \$99.95** Spirits, Scotch Whisky 46.0% Alcohol/Vol.

- **BOWMORE DARKEST 15 YEARS OLD ISLAY** SINGLE MALT SCOTCH WHISKY LCBO 503649 | 750 mL bottle **Price \$ 95.95** Spirits, Whisky/Whiskey, Single Malt Scotch 43.0% Alcohol/Vol.

## March Raffle Results

Glenffidich 15YO Wounded Warrior  
Congratulations to Serge Acay

As a result of the raffle KSMS donated \$500 to  
Wounded Warriors Canada

Thank you everyone!

## Upcoming Dinner Dates

May 26<sup>th</sup>, 2014 – Speyside / Highlands – River Mill

June 16<sup>th</sup>, 2014 - BBQ (Final Exam) - VIMY

July 28<sup>th</sup>, 2014 - 3<sup>rd</sup> Annual Bourbon Night - River Mill

Friday Aug 22<sup>nd</sup>, 2014 - 7<sup>th</sup> Annual Premium - River Mill

September 15<sup>th</sup>, 2014 - VIMY

October 20<sup>th</sup>, 2014 - VIMY

November 17<sup>th</sup>, 2014 - VIMY

December 8<sup>th</sup>, 2014 - Christmas Dinner - River Mill

## MARCH - KSMS Financial Statement

(Money from 60 March attendees @ \$60)	= \$3600.00
March dinner 60 persons = \$45.00/ea	= \$2700.00
(Money remaining for buying Single Malt)	= \$900.00
Cost of Single Malts	= \$696.20
Cost of Pours per Person = \$10.87	
KSMS Monthly operational balance	= \$203.80
Cost per person (All inclusive)	= \$56.60

Please join me in welcoming  
Maria Papagiannidis from Zenan Glass  
who will be telling us all about Uisge Source waters,  
The Drop that Makes the Dram

**Soup:** Tomato Roasted Red Pepper Bisque

**1<sup>st</sup> Nosing:** **MACALLAN 12 YEAR OLD (Speyside)**  
(introduced by: Walter MacKenzie)

**Salad:** Warm Goat Cheese

**2<sup>nd</sup> Nosing:** **BENRIACH BIRNIE MOSS (Speyside)**  
(introduced by: Conrad Falkson)

**Entree:** Chicken Mediterranean: Chicken Breast Stuffed  
with Sweet Red Peppers, Feta Cheese & Kalamata Olives  
Served with Fresh Basil Sauce

**Vegetables:** Seasonal

**Potato/Rice/Pasta:** Wild Rice

**3<sup>rd</sup> Nosing:** **CLYNELISH 14 YEAR OLD (North Highland)**  
(introduced by: John Leighton)

**Dessert:** Turtle Cheesecake

**4<sup>th</sup> Nosing:** **BOWMORE DARKEST 15 YO (Islay)**  
(introduced by: Sylvain Bouffard)

---

## The Drop that Makes the Dram – Whisky Water News

<http://www.whiskyintelligence.com/> November 23rd, 2013



How do you take your whisky?

It's often the first question you hear after the satisfying sound of the cork leaving the bottle.

The answer is intensely personal and also one of the great pleasures of the drink.

As the Scottish entertainer Chic Murray put it: "There are only 2 rules for drinking whisky. First never take whisky without water. Second, never take water without whisky."

Now Uisge Source waters make it possible for whisky lovers to get the very best from their single malt scotch whisky by adding specially-selected spring waters bottled by hand, from private sources, close to some of the leading malt whisky distilleries in the key whisky regions of Scotland.

Uisge Source waters, tailored to the whiskies they serve, is an idea that has taken off quickly and they are already on sale in the UK and Europe since their launch in late 2012. And that popularity is spreading fast with more overseas markets set to start selling the waters including Taiwan, Sweden, Germany, Norway, Canada and Macau. There is also considerable interest from whisky enthusiasts in North America.

Experts agree that whisky is best appreciated by adding a dash of water. It creates a chemical reaction in the glass releasing the oils in the whisky and revealing the complexity of hidden flavours and aromas. It also softens the alcohol "prickle" making it easier to enjoy those true flavours.

And the experts will also tell you that the best water to use to enhance your dram is the water that made the whisky or water from the same source with the same chemistry.

Whisky is a product steeped in heritage, provenance and ritual and this new product from Scotland gives connoisseurs the opportunity to enjoy the best of that heritage.

Uisge Source waters have been introduced by Graeme Lindsay who, during his years working for The Glenmorangie Company and Whyte and Mackay, noticed that the same whisky would have a different taste depending on which water was added and wondered why there was no special water for whisky.

He discovered that some Scotch whisky distilleries used to sell small bottles of their water to loyal customers and Major Grant of the Glen Grant Distillery used to host tastings next to the distillery's water supply where he could literally collect the best water for his dram from the burn.

It is a practice that is not only backed by knowledge and experience, it is also backed by science.

Dr Stephen Cribb, Geologist, Whisky Ambassador and author of *Whisky on the Rocks* explains that the water used to make whisky influences the character of that whisky. He said: "Adding source water or water with similar properties will ensure that no additional chemical factors are introduced and the character remains unchanged".

Dr Bill Lumsden, Master Distiller for 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."

Too often, little thought is given to the water added to a great dram. Often it is simply local tap water which in many parts of the world is very poor quality and adulterated with chemicals which taint the whisky.

By using Uisge Source waters you are adding 'more of the same'. So no foreign elements are introduced that might distort the character of the whisky. Uisge Source waters each have a unique chemistry which means whisky drinkers can also enjoy the benefit of consistency.

The Ardistry Spring on Islay produces a water with higher natural acidity thanks to filtration through peat, and is the only bottled water from the Scottish Islands.

Many distilleries in the Highland whisky region use hard, mineral-rich water that has spent many years filtering through brittle rock such as red sandstone and limestone. Uisge Source water from St Colman's Well in Ross-shire has a similar high mineral content and is the most northerly bottled water from the Scottish Highlands.

The Speyside region produces a soft water that has filtered through granite, a very hard rock, so the water has absorbed fewer minerals. Uisge Source from the Cairngorms Well in Moray, one of the highest natural mountain springs in Scotland, provides a very low mineral content water like that used by most of the Speyside distilleries.

They are presented in distinctive 100ml glass bottles which contain enough water for up to 7 drams, roughly the number you might enjoy at a whisky tasting.

The waters have been well received by the whisky community. Whisky writer Jonny McCormick comments: "My take on this is that it 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."

Whisky writer Blair Bowman adds: "When I tasted Uisge Source waters with a group of whisky-loving friends we all agreed that the whiskies tasted better with Uisge Source."

After all, it is The Drop that Makes the Dram.

---

## IRON DRAMS



Author

Jonny McCormick

"I can't stand the stuff" my cab driver said as we hung a left a little fast, pressing me tight into the door. "It's so strong." It's a frequently heard refrain when a whisky drinker gets talking about libations with a stranger. So it got me thinking as I rattled around the backseat. You can divide whiskies up by country or by region. Sure, you can split them up by cereal or cask type. Then again, there's another dividing line. Most whiskies sold in the world today are still bottled at 40% ABV. And they call that the hard stuff! We may clinch a small victory whenever a classic range is refreshed and comes back at 46% and non-chill filtered, but that's just small fry really.

Let's face facts: some drams are bigger than others. These are Iron Drams: high-strength muscle whisky which is more alcohol in the glass than anything else. These bottles brim with vigor and potency. Be careful, and approach with ritualistic trepidation. Iron Drams demand deference because who knows what apocalyptic hellfire will befall those who dare to put that glass to their lips? We're after aroma and flavor, not some Bill Bixby transformation. Yet the mind is primed to expect a tornado of intensity, like consuming a ball of fire with cartoonish results; the eyeballs poking out on stalks amid a fiery, scarlet complexion, smoke jets emitting from both ears. Of course, there are technical reasons for Iron Drams. Where the distiller chooses to make their cuts during distillation, the number of distillations, through to the filling strength as the spirit enters the cask all set the wheels in motion. Maturation matters too, as the evaporation of water over alcohol will depend on the type of vessel, the condition of the oak, the position in the warehouse, and the temperature fluctuations within. Alcohol strength typically falls over time in Scotland, but hotter climates promote greater evaporation of water than alcohol, as we observe in a Kentucky rickhouse or among casks of Amrut maturing in India. Cost plays a part too: producers get many more cases from their batch if they bottle down at 40%. It's about physics, chemistry, geography, history, and economics—it's quite an education!

You do get a great deal of alcohol for the money though. The strongest George T Stag release—the 2007 edition—was bottled at 72.4% ABV. That bottle contained 54.3 units of alcohol (*a unit is defined in the UK as 10 ml of pure alcohol*); six times as much as a \$45 bottle of Moët & Chandon Imperial Brut champagne. Now that's a celebration!

It's not just machismo for machismo's sake. Iron Drams should still be approached responsibly, and hopefully, they encourage people to pour smaller measures. Appreciative of the production reasons, whisky connoisseurs prefer the versatility and the opportunity to drink their drams at cask strength and find their own preferred dilution. It's the difference between playing piano using the whole keyboard or being restricted to an octave. It *feels* more authentic, rather than have someone else decide what strength you'll have your drink. The scope for experimentation is greater as you can explore the full spectrum of flavor by adjusting the water you add (an aspect taken out your hands with 40% ABV). It feels better to be in the driving seat, right?

**Iron Drams – a quick guide of where to go hunting for big game.**

1) **George T Stagg Kentucky Straight Bourbon Whisky.** Since 2002, every one of these bourbons has been bottled at a strength over 60%, with the majority over 70%. These are so strong that they even breach the TSA regulations for carrying on board an aircraft in your checked baggage.

2) **Bruichladdich X4.** This quadruple distilled spirit was reduced from 92% to 50% before being sold as an unaged spirit. Bruichladdich once assisted a TV show to film a thrilling publicity stunt by using their unreduced X4 spirit to fuel a Le Mans race car to roar past the distillery. Three years later and Bruichladdich X4+3 was released at 63.5%, to date the only available quadruple distilled single malt whisky. Mind you, their Octomore and Port Charlotte releases have been no shrinking violets either.

3) **Four Roses Single Barrel Limited Editions.** The strongest bourbons from Jim Rutledge and the team at Four Roses; many of these bottlings hold an ABV in excess of 60%. It's a great way for bourbon drinkers to gain insight into the subtleties of their ten recipes of different mashbills and yeasts.

4) **Karuizawa single malt whisky.** Japan is the perfect place to explore lengthy maturation and high strength. The closed Japanese distillery has attracted a cult following in Europe and Japan but it requires some effort to get hold of a bottle if you live in North America. Whether it's a vintage release or Noh bottling from Number One Drinks Company, these long aged and heavily sherried beasts typically weigh in somewhere north of 60%.

5) **Scotch Malt Whisky Society.** Over the past 30 years, the SMWS have delivered thousands of single cask releases for their members, bottled at natural cask strength. Other independent bottlers produce specific cask strength lines too but this is the *raison d'être* for the SMWS. You will find most of the Iron Drams in the young, powerful bottlings matured for less than a decade.

6) **Rare Malts Selection.** One of the more collectible whisky series in their distinctive livery, you might find a Mortlach at 65.3% from 1972, a Teaninich at 64.95% from 1972, or a St Magdalene at 63.8% from 1979 if you hunt hard enough. These days, these official releases are only to be found at auction or at a premium price through specialist retailers.

7) **World Whiskies.** Whisky importers recognize that world whiskies are most likely to be bought by established whisky drinkers looking for new experiences beyond their regular tittle. Producers are obliging by supplying some high strength beauties such as Taiwan's Kavalan Solist series, Amrut's Peated Cask Strength 62.8% or Portonova 62.1%, Tasmania's Lark Single Cask bottlings, and Overeem Cask Strength releases from the Old Hobart Distillery.

8) **White Dog.** The fashion for unaged whiskey and rye seems to have abated though they remain popular among some bartenders (and people who bought one of those home maturation kits). As a constituent of a mixed drink, that high bottling strength will be tamed before it's served to the customer anyway. As an individual drink, most drinkers' curiosity is satisfied after the first few sips.

9) **Aberlour A'bunadh.** This classic heavily sherried whisky is approaching its 50<sup>th</sup> batch, but it was batch 33 at 60.9% that proved to be the strongest. A classic Iron Dram.

10) **Islay single malts.** Some people (like my cabbie) might equate peaty, smoky whiskies with being stronger, though that's a myth. The peating of the malted barley doesn't automatically equate to the phenolic content of the final spirit, let alone the alcohol strength. However, if you want to check out Islay's Iron Drams, get hold of a bottle of Ardbeg Supernova 2010 at 60.1%, Laphroaig 10 year old Cask Strength, or Lagavulin 12 year old which was strongest in 2002 at 58.0%.

Have you any Iron Dram recommendations? Do you find high strength is your preference or do you avoid such liquid dynamite? What's your opinion on the relationship between more alcohol and flavor? Do you have any favorite producers who you feel could benefit from adding an Iron Dram to their range? Jump right in!

## **A NEW MALT DISTILLERY FOR THE ISLE OF SKYE – Future Scotch Whisky News**

February 24th, 2014 - <http://www.whiskyintelligence.com/>

A new malt distillery for the Isle of Skye is announced today, Wednesday 19<sup>th</sup> February 2014.

The new distillery – only the second on the famous Hebridean island – will be created within a listed early nineteenth century farm steading at Torabhaig on Skye's southeast coast.

The Torabhaig Distillery will cost more than £5 million and is likely to employ around eight people.

Torabhaig Distillery Limited is a subsidiary of Mossburn Distillers Ltd. Outlining the company's investment plans Neil Mathieson, Chief Executive Officer of Mossburn Distillers Ltd said: "Torabhaig is our first entry into the Scotch Whisky category and a very important starting point.

"Skye is renowned all over the world for its natural beauty and cultural heritage and we believe that Torabhaig will be a valuable contribution both to whisky distilling on Skye and to the island's continuing attraction to international visitors.

"We have a wonderful property in a beautiful setting looking over the Sound of Sleat to Knoydart. It's a perfect location for a small, traditional distillery and we look forward to working with the local community to bring our plans to life."

The Torabhaig site formed part of the late Sir Iain Noble's lands of Fearann Eilean Iarmain. Sir Iain's widow, Lucilla Noble has been invited to join the Board of Torabhaig Distillery Limited.

She commented: "Iain long ago recognised the great potential of the Torabhaig steading as the perfect site for a distillery on the Sleat peninsula and worked hard towards that objective. I am very pleased that this ambitious redevelopment is about to be started and that his vision will become a reality."

The detailed specification of the new distillery has yet to be finalised but will include facilities for visitors.

Plans for Torabhaig are being created by Edinburgh architects Simpson & Brown, a specialist partnership responsible for conserving some of the United Kingdom's most important historic structures as well as designing award-winning contemporary buildings.

"The design of the new distillery will reflect a commitment to quality and to the best values of the industry we are joining," explained Neil Mathieson. "Torabhaig will be very traditional and a sympathetic transformation of the existing farm steading. Simpson & Brown had previously looked at this site for Sir Iain Noble so there is an appropriate continuity in their involvement."

Planning consent has been granted for Torabhaig and it is expected that construction work will begin in the early summer. It is anticipated that the first new spirit will flow from Torabhaig by the end of 2015.

## **The Vinturi Spirit Aerator: a little afternoon fun**

February 28th, 2014 - <http://whiskyadvocate.com/blog/>



Author  
Lew Bryson

John recently reminded me that I was going to try out the [Vinturi Spirit](#) booze aerator we received about six months ago. Well, here I am on another of this winter's snow days, and it seems like a perfect time to pull it out and have a go at it.

Comes with a base; doesn't come filled with whisky.

First look: it's clear plastic, but quite weighty. It looks like Magneto's prison in X-Men 2, which is appropriate,

because the button that activates the valve is not connected to the valve: it works by magnetism, so that no metal parts touch the whiskey, and there are no seals to leak whiskey. Unobtrusively cool, that. The Vinturi's inventor, Rio Sabaducci, says that the "proprietary material" it's made from is "more inert than glass," which is either hard to believe...or scary, I thought glass was pretty darned inert.



Anyway, after fiddling with the magnetic button for a while, and rinsing it well with water, it's time to play. First up was a Balblair 2001, bottled in 2012, uncolored, non-chill filtered, at 46%. Straight up: orange nougat, wet meadow, wildflower honey, dried pear, and a light piney tang, with some cocoa/fudge in the mid-palate; a thin entry that grows in the mouth. *Into the Vinturi with it!* The only difference I notice is that the pine backs off quite a bit, and the mouthfeel is a bit fuller. So what the heck, I ran it through again. This time the whisky tastes a bit sweeter, the fruit has backed off somewhat, more malt is coming to the fore, and the finish is warming up.

Let's try something else: Jim Beam Single Barrel. That's pretty different: 47.5% single barrel bourbon, around 6 years old. Light orange and cinnamon blend with warm caramel and dry oak in the nose, a pleasantly light corn, caramel, and citrus sweetness in the mouth, spiked with more cinnamon and some pepper, drying with oak toward the finish. Whatever: *let's whirlpool it!* Erk. Something herbaceous has crept in, stemmy and rank...and then it's gone. What happened there?! Now it's like before, with maybe a bit more orange. The flavor, like the Balblair, seems sweeter after the aeration, and similarly, the finish seems hotter. Odd.

I'm not done, though. I have a new craft whiskey I haven't reviewed yet: Ranger Creek .44 Rye, one of their "Small Caliber Series" of young, small bottle format whiskeys. This is Batch #1, 7 months old, and 47%, "distilled from 100% rye mash." Very grassy, oily nose, with a floral touch to it. Crackling bitterness up front, followed by a wildly wrenching transition to a big sweet finish; like the .36 bourbon, this is not for the faint of heart, exciting whiskey. Let's load this wildcat round in the Vinturi and *pull the trigger*. The nose seems more minty than grassy now, and the mouth is less bitter, the mint comes out, and again, the finish seems hotter. This is more changed than the other two, but the differences are still rather small.

What to make of this? The Vinturi Spirit sells for \$20 on Amazon; \$30 at stores. I'm sold on the value of aerating red wine, but on aerating whiskey? Not so much. The results of these three experiments make me think of something a brewer once said to me, after suggesting what I might be tasting in his beers. "They're dog whistle flavors," he said. "You don't really hear them, you hear them because I told you they were there." I'm not sure there's really any difference in what I'm tasting pre/post-Vinturi, but there's supposed to be a difference, so I look for one.

I think the Vinturi is like the Whisky Rocks; something a well-meaning friend or relation will buy you as a gift. You'll play with it a couple times, and then put it away. That's what I'm going to do. And then I'm going to finish these whiskies and call it a day!

## Whisky Recipe

### Chocolate whiskey mousse

SOURCE: [Honest Cooking](#), Tamara Novacovic

#### Ingredients

- 4 oz. good quality semi-sweet
- or bitter-sweet chocolate
- 2 Tbsp butter
- 2 Tbsp strong, brewed coffee
- 2 Tbsp whiskey
- 2 large eggs, separated
- 4 Tbsp sugar
- 1/2 cup heavy whipping cream

#### Garnish

- whipped cream
- cocoa powder
- chocolate shavings

#### Directions

Melt chocolate with butter and coffee in a bowl set over a pan of simmering water. Remove from heat and stir in whiskey.

Whisk egg yolks with 2 Tbsp sugar in a bowl set over a pan of simmering water, just to cook them slightly, until they become foamy. Combine them with chocolate mixture.

Beat egg whites with a pinch of salt until stiff peaks form. Gradually beat in 2 Tbsp sugar. Add gently to the previous mixture.

Beat whipping cream until soft peaks form and add to the mixture.

Combine well and divide among serving glasses. Refrigerate.

Garnish and serve chilled.



## Membership and Dinner prices for 2013-2014

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 donation to RMC Pipes & Drums with Highland Dancers)	
June BBQ Dinner Fee:	\$70 (member)
	\$80 (non-member)

Please drink responsibly.

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 September 15<sup>th</sup>, 2014 dinner date as an example:

- Dinner invitations will be sent out Friday August 22<sup>nd</sup>, 2014. Please respond to me (rdifazio04@gmail.com). I will then acknowledge that you have a seat. Please understand that if you do not receive a response you are not guaranteed a seat at the respective dinner. In such circumstances (e.g., computer glitches) please e-mail me again or call me (613-634-0397).

- Accommodation at the dinner will be guaranteed for all members who respond by Wednesday September 3<sup>rd</sup>, 2014 @ 6pm.

### Cancellation policy

- Using the same example as above, anyone who cancels anytime prior to Wednesday September 3<sup>rd</sup>, 2014 @ 6pm will be removed from the list.

- Anyone canceling between Wednesday September 3<sup>rd</sup>, 2014 @ 6pm and Monday September 15<sup>th</sup>, 2014 will be expected to pay for the cost of the dinner and scotch (\$60). It is the responsibility of the member who cancels their (or their guest's) reservation to find a replacement. If I am asked to find a substitute and one is available, then the member will be asked to pay for 50% of their dinner cost.

- Anyone who fails to attend the Monday September 15<sup>th</sup>, 2014 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 September 3<sup>rd</sup>, 2014 @ 6pm and Monday September 15<sup>th</sup>, 2014, their name will be placed on a waitlist 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



Kingston Single Malt Society

Roberto Di Fazio, President

827 Old Colony Road

Kingston, Ontario, K7P 1S1, Canada

613-634-0397

rdifazio@cogeco.ca

<http://www.kingstonsinglemaltsociety.webs.com>

