

Kingston Single Malt Society

www.kingstonsinglemaltsociety.com

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

OCTOBER 28th, 2013

VOLUME 7; NUMBER 4



16% levy charged by the LCBO for all alcohol served at the dinner.

- **1996 GLEN GRANT (GORDON & MACPHAIL) VINTAGES** 305219 | 700 mL bottle **Price \$ 68.95** Spirits 40.0% Alcohol/Vol.

- **DEERSTALKER 18 YEARS OLD HIGHLAND SINGLE MALT VINTAGES** 242495 | 700 mL bottle **Price \$ 79.95** Spirits, Whisky/Whiskey, Single Malt Scotch 46.0% Alcohol/Vol.

- **GLENBURGIE 14 YEARS OLD VINTAGES** 305219 | 750 mL bottle **Price \$ 125.00** Spirits 56.9% Alcohol/Vol.

- **THE GLENLIVET NADURRA TRIUMPH 1991 SINGLE MALT LCBO** 250373 | 700 mL bottle **Price \$ 93.20** Spirits, Whisky/Whiskey, Single Malt Scotch 48.0% Alcohol/Vol.

SEPTEMBER - KSMS Financial Statement

(Money from 44 September attendees @ \$60)	= \$2640.00
September dinner 44 persons = \$40.00/ea	= \$1760.00
Special Occasion Permit @ LCBO	= \$75.00
(Money remaining for buying Single Malt)	= \$805.00
Cost of Single Malts	= \$753.89
Cost of Pours per Person = \$16.39	
KSMS Monthly operational balance	= \$51.11
Cost per person (All inclusive)	= \$58.84

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

1st Nosing: 1996 GLEN GRANT
(introduced by: John Creber)

Soup: Carrot Ginger Honey Soup

2nd Nosing: DEERSTALKER 18 YEARS OLD
(introduced by: Sylvain Bouffard)

Salad: Mixed Baby Greens

Dressing: Honey Dijon

3rd Nosing: GLENBURGIE 14 YEARS OLD
(introduced by: Lana Di Fazio)

Entree: Chicken Cordon Bleu Florentine

Potato, Rice and Pasta Choice: Butter Herb Pasta

4th Nosing: GLENLIVET NADURRA TRIUMPH 1991
(introduced by: John Leighton)

Dessert: Tahitian Vanilla Crepes

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

Win Me Tonight!!

Flaming Heart

Price: \$107.00;
750mL; 48.9%
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?



Upcoming Dinner Dates

November 18th, 2013 - Islands - VIMY
December 9th, 2013 - Christmas Dinner - River Mill
January 27th, 2014 - Arran - Robbie Burns - VIMY
February 10th, 2014 - Islay - VIMY
March 10th, 2014 - St. Patrick's (Irish) - River Mill
April 28th, 2014 - Speyside - VIMY
May 26th, 2014 - Highlands - VIMY
June 16th, 2014 - BBQ (Final Exam) - VIMY
July 28th, 2014 - 3rd Annual Bourbon Night - River Mill
Thurs. Aug 21st, 2014 - 7th Annual Premium - River Mill
September 15th, 2014 - VIMY
October 20th, 2014 - VIMY
November 17th, 2014 - VIMY
December 8th, 2014 - Christmas Dinner - River Mill

The Downside to Single Cask Bottlings

JULY 31st, 2013 JOHN HANSELL - <http://www.whiskyadvocateblog.com>

Scotch distillers do it. Bourbon distillers do it. For many independent bottlers, it's their livelihood: bottling whisky one barrel at a time.

This is generally thought to be a good thing by most whisky consumers. After all, those generic "bottom shelf brands" are bottlings of many barrels mingled together, not one barrel at a time. They lack individuality, distinction. And some of the best whiskies I've ever tasted have been single cask bottlings.

So, what's the problem then, you ask? Well, let me use the analogy of a choir and a soloist. If you're a great singer and you're in a choir, you certainly will help make the choir sound better, but you'll be lost in the crowd and not fully appreciated. You're better off singing solo, so everyone can hear and appreciate your talents.

But what if you're not a great singer and you sing solo? Everyone hears you. Your faults are fully exposed. You have no place to hide, no other voices to compensate for your weaknesses. And let's face it: very few of us are great singers.

The same goes for whisky. Sure, I've had some amazing single cask bottlings of whiskies, and I am so glad they were able to "sing solo." But for every amazing bottling I've tried, there's probably ten I've tasted that would have been better "mingled" with other barrels before being bottled, to help hide their flaws or compensate for their weaknesses.

Sure, buying from a reputable producer (or independent bottler) increases the odds that you will be satisfied with your purchase, but each cask of whisky is unique in its flavor profile. That's what makes them so much fun to try, but that's also where the risk lies. It's a two-edged sword.

Additionally, I find that the whiskies from many distilleries taste better when the bottling consists of a mix of both ex-bourbon and ex-sherry casks, not just one or the other. (Not always—I still love Glenmorangie aged exclusively in bourbon oak, for example.)

I was recently sent review samples of single casks from an independent bottler. One was distilled at Tobermory and aged in a sherry cask; the other was distilled at Longmorn and aged in a refill bourbon casks. The sherry dominated the Tobermory whisky, and the Longmorn, because of its extensive aging, was dry on the palate and could have used some sherry sweetness and fruitiness to balance the flavor profile. These are just two examples to explain my point, but it happens all the time.

Bottom line: buying a bottle of single cask whisky is exciting, but it's also risky. If you can, "try before you buy" so you know what you're getting. If you can't try it first, stick with producers and bottlers you trust.

A Rare Peek Into The Scottish Whisky Industry: 11 Things You Probably Didn't Know About The World's Best Drink

<http://www.ibtimes.com/rare-peek-scottish-whisky-industry-11-things-you-probably-didnt-know-about-worlds-best-drink-1395517>

The Scottish like to point out the many world-changing ideas, inventions and heroes they have given humanity: the telephone (Alexander Graham Bell immigrated to the U.S. from Scotland); the radio (mathematician James Clerk Maxwell), penicillin (discovered by Alexander Fleming) and even John Paul Jones (the putative father of the American Navy)

The achievements of these figures have been extensively developed, improved upon and otherwise enhanced, but there is one gift from Scotland that has hardly changed in more than 200 years: whisky.

Many of the global brands of Scotch on the market today are distilled and matured in the original distilleries that created the amber spirit, some dating back to 1779. Exports of Scotch generated 4.3 billion pounds (\$6.69 billion) for the U.K. economy in 2012, a record high. That's roughly \$1,246 for every man, woman and child of Scotland's 5.3 million population.

Here's some other interesting facts you might not know about one of the world's most popular drinks.

1. Exports earn £135 (\$210) every second.
 2. Every second 40 bottles of Scotch are shipped overseas.
 3. Fully 140 million cases were exported worldwide in 2012.
 4. Laid end to end, these cases would stretch to more than 30,000 kilometers, or about six times the distance between Edinburgh and New York.
 5. More than 35,000 jobs across the U.K. are supported by the industry.
 6. At any given time, some 20 million casks lie maturing in warehouses in Scotland.
 7. To be an official Scotch whisky, the spirit must mature in oak casks in Scotland for at least three years.
 8. 108 distilleries in Scotland are licensed to produce Scotch whisky.
 9. The highest price ever paid at auction for a bottle of Scotch whisky was £288,000.
 10. Drinkers in the U.K. often enjoy it with just a little water, but in Spain they mix it with cola. In Japan, Scotch is enjoyed with lots of water and ice, and in China, with cold green tea.
 11. Even in France, Scotch is the best-selling spirit, outselling the home-grown cognac for decades.
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How to Store Wine, Whisky and Beer: An Easy Guide

<http://drinkinsider.com/2011/03/how-to-store-wine-whisky-and-beer-an-easy-guide/>
Posted on March 24, 2011 by DrinkInsider

If you're going to spend money on good wine, whisky and beer, it'd be in your best interest to take some time to learn about proper storage.

There are many reasons for storing and aging drinks. To start, well-made drinks can change over time – in many cases growing more complex and enjoyable with age. And it's not just classic wines, such as Bordeaux, Barolo and Cabernet Sauvignon that age well. There are also a number of beer styles – like Barleywine's and Imperial Stouts – that can improve over time. Another reason for holding onto drinks is for value. Limited production whiskies, for instance, can sell out quickly and become prized possessions in a matter of months. So, as long as you store your drinks properly, and don't age them past their prime, drinks will become more valuable the longer you hold onto them. It's a simple matter of supply and demand.

No matter what the reason is for storing your drinks one thing is for certain, take care of them and they will take care of you. Here are some key takeaways for properly storing your collection.

Keep your drinks at a steady, proper temperature.

Variations in temperature are not good for drinks. Neither are temperature extremes or places with constant warmth. So, do your drinks a favor and find a nice, cool place that can house them for an extended period of time. A temperature controlled cellar is ideal, but when the ideal isn't feasible – closets, cupboards and shelf space in a reasonably cool, temperature neutral area can do the trick for most drinks. That said, when you're getting into long-term storage and are looking to properly age expensive drinks, you should consider a definitive solution to the temperature issue.

Here is a quick rundown of optimal storage temperatures:

Beer

Average: 50-55 degrees F

Strong Beers: 55-60 F

Standard Ales: 50-55 F

Lighter Beers: 45-50 F

Wine

Average (red): 50-55 degrees F

Average (white): 45 degrees F

Whisky

Average: Room temperature

Drinks don't like sunlight

Whisky, wine and beer have a few things in common when it comes to proper storage. Dislike of direct sunlight is one of them. For wine, UV light rays can destroy the tannins, which in turn can speed up oxidation. The effects of sunlight on beer are similar. The end result is known to the common man as a skunked beer. Although whisky is the least finicky of the three, repeat sunlight will damage a whisky and will negatively effect the taste over time.

To stand or not to stand

Wine does best stored on its side. The primary reason for this is that corks have a tendency to dry over time, and when a wine is lying down the liquid will keep the cork moist. Storing wines on their side can also help slow oxidation – which makes this point applicable to screw top wine as well. One major exception to this rule is Champagne, which – along with other sparkling wines – tend to age better if they are kept upright.

What is true for wine, is quite the opposite for whisky. If you were to lie a whisky down, the high alcohol in the liquid would eat at the cork, and may in turn taint the taste of the spirit. Therefore, always keep your whiskies upright. Similarly, most agree that beer should also be stood upright. [Beer Advocate](#) has a pretty lengthy argument to support this claim, but in summary: cork issues won't be a major issue with beer, long storage of a beer on its side can create a yeast ring inside the bottle (which will not settle) and upright storage will decrease oxidation.

So there you have it. Keep your wine lying down and your beer and whisky standing up.

One final note on properly storing whisky. Whisky, unlike beer and wine, can last quite some time after it is opened. That said, an opened bottle will not last forever. Once a bottle is under half full, it is recommended that the whisky be consumed in 1-2 years. At only a quarter full, invite some friends over and polish that sucker off. [George Grant of Glenfarclas](#) suggests that 3-4 months is about as long as a quarter full bottle will last without starting to lose some of its essence.

If you're like me and want to keep buying more and more drinks to fill up every shelf and corner in your house, keep these tips in mind. They'll save you from losing out on tasting some finely aged drinks in the long run.

How Long Will an Opened Bottle of Whisky Stay Good?

<http://scotchaddict.com/> - Posted on [September 16, 2013](#) by [Jim](#)

1-2 years.

If it's sealed and kept in the right conditions, it could last forever. In fact, famed explorer Sir Ernest Shackleton abandoned an Antarctic expedition in 1907. That expedition included several bottles of Mackinlay's and three were discovered over a hundred years later after sitting in -30 degrees Celsius. They were recovered (and replicas were made) so if you can keep it at -30 Celsius, presumably it would last over a



hundred years!

While I wouldn't try it, the key to keeping your whisky safe is to avoid light, temperature, and air.

Light is not good for any spirit, which is why so many beers are bottled in brown or green bottles, so you want to keep it out of the light whenever possible. If you have a dark room, that generally will suffice, but a cupboard or cabinet is best. You want to avoid leaving it in direct sunlight. Ultraviolet light destroys tannins, which aren't present in a high quantity in whisky but are still there (they actually come from the cask).

Temperature should be cool though short periods in high temperatures will not severely impact the whisky. Anything from cellar temperature (45-65 degrees F, 7-18 degrees C) to room temperature (70 degrees F, 21 degrees C) will be fine for your scotch.

Air ends up being your biggest enemy. So we have two things to consider with respect to air. First, when storing whisky, always store it standing up. The cork can dry out, which is why experts recommend storing wine on its side, but the high alcohol content of whisky can eat away at the cork. The cork can also impart unpleasant and undesirable flavors into the whisky, obviously bad, and also allow more air in during storage.

Second, most experts agree that if you have [less than half the bottle left](#), you should finish it within 1-2 years. If you have a quarter left, finish it within 3-4 months.

Are Whisky Stones Safe?

<http://scotchaddict.com/> Posted on [August 21, 2013](#) by [Jim](#)

Whisky stones are made of soapstone, a metamorphic rock, and are often promoted as a way to chill your drink without diluting it. Ice can do it more effectively but it introduces more water when it melts. This isn't as big of a deal with some cocktails, but water can drastically change the profile of whisky – which is why whisky stones have been popularized lately.

Personally, I prefer my [whisky neat](#) but I do have whisky stones in my freezer for when my friends come over and prefer it on the rocks, literally.

I've long wondered if whisky stones were safe to use because they're not regulated by any agency. After doing some research, I learned that they're completely safe for consumption because soapstone is hard enough not to leave anything behind. Terofoma is one of the most well known of whisky stone makers but any manufacturer will do – they're just rocks!

The only potentially dangerous part about whisky stones is when you put them in your glass. You are, after all, putting a rock into your glass! Slide it in gently, don't drop it in, and be careful when you slide them

out. The nicer your glasses are (ie. thinner walls), the greater the risk. If you're careful, you shouldn't have any problem.

To use them, just stick them in the freezer at least four hours before you'll want to use them. We just leave them in the freezer.



Whisky Recipe Scotch Onions

Source: cooks.com

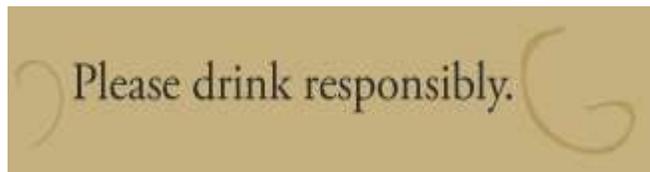
Ingredients

- 1 lb. large yellow onions
- 2 Tbsp. oil
- 2 Tbsp. butter
- ¼ cup chicken broth
- ¼ cup Scotch whisky
- Salt & pepper to taste

Preparation

- Peel the onions and slice them very thin.
- Divide them into rings.
- Heat the oil and butter until the butter melts.
- Add the onions and stir to coat well with oil.
- Cook, stirring occasionally, until tender, 10 to 15 minutes.
- Add the chicken broth.
- Cover the pan and cook until the broth has almost completely been absorbed.
- Add the scotch.
- Stir and reduce the juices to almost nothing.
- Season to taste.

May be used as a sauce or vegetable dish.



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 23rd, 2013 dinner date as an example:

- Dinner invitations will be sent out Friday August 30th, 2013. 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 September 6th, 2013 @ 6pm.

Cancellation policy

- Using the same example as above, anyone who cancels anytime prior to Wednesday September 11th, 2013 @ 6pm will be removed from the list.

- Anyone canceling between Wednesday September 11th, 2013 @ 6pm and Monday September 23rd, 2013 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 23rd, 2013 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 11th, 2013 @ 6pm and Monday September 23rd, 2013, their name will be placed on a wait-list and be accommodated on a first-come first-serve basis.

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)

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>

