

Kingston Single Malt Society

kingstonsinglemaltsociety.webs.com

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

MARCH 17th, 2014 VOLUME 7; NUMBER 9



This evening's menu in the company of
Irish & Scottish Whisky



1st Nosing: KILBEGGAN IRISH WHISKEY
Starter: Guinness Steamed Mussels Mornay

2nd Nosing: KILBEGGAN 18 YEAR OLD
Appetizer: Stewed Lamb & Peach Sausage,
Irish Soda Bread

3rd Nosing: CONNEMARA CASK STRENGTH
Main course: Braised Pork & Scallop
Green Pea & Nori Risotto

4th Nosing: CONNEMARA TURF MOR
Dessert: Carrot Cake, Guinness & Irish Whiskey
Cream Cheese Icing, Butter Scotch Mousse &
Shaved White Chocolate



Please join me in welcoming John Cashman,
Global Brand Ambassador for Cooley Distillery
direct from Dublin, Ireland along with Dave Smith,
Beam Sales Representative, Ottawa Valley to
Kingston who will help guide us through this
evening's Irish Whisky selections

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.

- **KILBEGGAN IRISH WHISKEY** LCBO 334045 | 750 mL bottle **Price \$ 34.75** Spirits, Whisky/Whiskey, Irish 40.0% Alcohol/Vol.

- **KILBEGGAN 18 YEAR OLD** LCBO 317578 | 750 mL bottle **Price \$ 129.95** Spirits, Whisky/Whiskey, Irish 40.0% Alcohol/Vol.

- **CONNEMARA CASK STRENGTH SINGLE MALT** (COOLEY) LCBO 913400 | 700 mL bottle **Price \$ 96.70** Spirits, Whisky/Whiskey, Irish 57.9% Alcohol/Vol.

- **CONNEMARA TURF MOR** LCBO 315317 | 700 mL bottle **Price \$ 86.70** Spirits, Whisky/Whiskey, Irish 58.2% Alcohol/Vol.



Upcoming Dinner Dates

- April 28th, 2014 - Islands - VIMY
- May 26th, 2014 - Speyside / Highlands - River Mill
- June 16th, 2014 - BBQ (Final Exam) - VIMY
- July 28th, 2014 - 3rd Annual Bourbon Night - River Mill
- Friday Aug 22nd, 2014 - 7th Annual Premium - River Mill
- September 15th, 2014 - Campbeltown/Lowland - VIMY
- October 20th, 2014 - Speyside - River Mill
- November 17th, 2014 - Islands - VIMY
- December 8th, 2014 - Christmas Dinner - River Mill

FEBRUARY - KSMS Financial Statement

(Money from 26 February attendees @ \$60)	= \$1560.00
February dinner 26 persons = \$35.00/ea	= \$910.00
Special Occasion Permit @ LCBO	= \$75.00
(Money remaining for buying Single Malt)	= \$575.00
Cost of Single Malts	= \$620.14
Cost of Pours per Person = \$19.38	
KSMS Monthly operational balance	= -\$45.14
Cost per person (All inclusive)	= \$61.74

Explain about ...

Differences between Scottish and Irish whiskies

<http://whiskyforeveryone.blogspot.com/2008/04/explain-about-differences-between.html>

Scotland and Ireland both have a rich heritage in the whisky industry. Both say that their whiskies are the best in the world but only you can really decide which you prefer. So what are the differences between the whiskies from these two nations?

1. The spelling

This has been the basis of many arguments! The Scots spell it whisky and the Irish spell it whiskey, with an extra 'e'. It is not known why this is. Whiskey with the extra 'e' is also used when referring to American whiskies. This 'e' was taken to the United States by Irish immigrants during the 1700s.

2. The distillation process

It is here that one of the main differences occurs. Generally, Scottish whisky is distilled twice and Irish whiskey is distilled three times (there are exceptions to the rule, in both cases). Distilling three times produces a lighter and smoother spirit.

3. The stills

The size and shape of the stills used in the distillation process are different. In Ireland, pot stills are frequently used. These are short, fat, large stills with a round base that produce softer and more rounded spirits. In Scotland, distilleries use a wide variety of shapes and size of still and this gives wider diversity (see [Explain about ... How whisky is made](#)).

4. The use of peat

In Scotland it is common to use peat to dry the malted barley so that it is ready for milling and mashing. The type of peat used and the length of time the barley is drying in the peat smoke will influence the flavour in the final spirit. This gives Scottish whisky its fullness and traditional smokiness. In Ireland, they use wood in this process and this makes the spirit less smoky and lighter but again, there are exceptions. (for example, Connemara use peat and produce a very smoky range of whiskies).

5. The use of grains

The Scots use malted barley in most whisky that is produced, however this is not the case in Ireland. They also use malted barley, but may mix other grains in with it. Traditionally Ireland has had a poorer economy than Scotland and barley is expensive to buy. Therefore, it is cheaper to use other grain to produce whiskey. This grain whiskey lends itself to blending and historically it has been used to make cheap blends.

6. The distilleries

The oldest registered distillery in Ireland is Bushmills, which has been in production since 1608. In Scotland, the oldest one opened in 1772 (Littlemill, which has now closed down). Glenturret is the oldest current distillery in operation, opening in 1775. In Scotland there are currently over 80 distilleries in production but in Ireland there are only three. These three are the result of smaller distilleries joining together. At each distillery they adhere to the traditional recipes and techniques from each of the original distilleries. This gives the resulting

whiskies their own individual characteristics. The three distilleries are Bushmills, Midleton (which produce Jameson's, Powers, Paddy, Tullamore Dew and Midleton) and Cooley (Connemara, Kilbeggan, Locke's and Tyrconnell).

Glenmorangie's New "friendship" Whisky Launched - The 5th Annual Offering From Its Award-Winning Private Edition Range

<http://www.whiskylntelligence.com/> January 13th, 2014

Dr Bill Lumsden likes looking ahead. At the launch of his latest creation, the [Glenmorangie Companta](#), he talked about his plans for the future – he currently has 29 new Glenmorangie bottlings in development. While not all of these will see the light of day, that pool and the roadmap he's drawn up for 5-10 years of future yearly releases in the distillery's Private Collection range show that the series won't be petering out any time soon.

The Private Collection bottlings had the genesis in the mid 00's, when Bill and the marketing director of the time tried to impose some order on the rather erratic nature of Glenmorangie's experimental releases. Rather than the occasional cask popping up from time to time they decided instead to focus on a yearly bottling that would be produced on a larger scale. The first, [Sonnalta](#), was a hit and while [Finealta](#) and [Artein](#) didn't quite hit the same height, last year's [Ealanta](#) proved to be particularly popular, picking up the coveted World Whisky of the Year award in the 2014 Edition Jim Murray's Whisky Bible. If you're looking for a bottle of the [Ealanta](#) get over to our site sharpish – [we've got a few bottles left](#).

With that double-edged accolade still new on the mantelpiece, how would Bill Lumsden and his team, now including former [Penderyn](#) Distiller Gillian MacDonald, follow it up? Simple – do something completely different.

Being owned by a luxury goods company known for the quality of its wine subsidiaries is definitely useful for Glenmorangie, with experiments in cask finishing being at the core of their range since the mid-1990s. This has continued since Bill Lumsden moved into his current, variously titled role as (sort of) Master Blender.

Dr Bill Lumsden, demonstrating the correct way to do 'jazz hands' while holding a glass of whisky.

Whether it's deliberately seeded, long-term marketing or not, Dr Bill has been talking about his love of Burgundy in interviews for



years. He first visited the region in 2008 and while being shown around various vineyards came across Clos de Tart, one of the Grand Cru [monopoles](#) (an area where all of the wine is produced by a single company). They produce a red Burgundy from predominantly Pinot Noir grapes and Dr Bill was rather taken by their wine. He bought a small parcel of empty casks and shipped them back to Scotland for some experimentation.

Glenmorangie had done a [Burgundy Finish](#) whisky before, but it was discontinued due to the lack of consistency in the quality of casks they could obtain. With a smaller number of casks, such as the small parcel they got from Clos de Tart, things were much better and the foundations of Companta were laid.

They filled the casks with 1999 vintage whisky, a batch of approximately 10 year old spirit that had been earmarked for the Glenmorangie Original. They left the spirit in the casks until 2013, bringing the whisky up to about 15 years old. Bill described the Clos de Tart matured whisky as 'too austere' and he looked for something in the warehouse that could help round things out. Fortunately there seems to be no end of experimental batches hiding in Glenmorangie's reserves, and a batch of 1995 vintage spirit that had been finished for 8 years in fortified wine casks from Rasteau in the Rhône region fitted the bill. After a long development process of blending the casks together in different quantities, a kick from Gillian to stop playing with the whisky settled Bill on a recipe (60% Clos de Tart, 40% Rasteau), and after six months of marrying Glenmorangie Companta was born.

[Glenmorangie Companta Private Edition. 46%](#)

While the bottle doesn't carry an age statement, it is, to reiterate, a vatting of 1999 vintage whisky finished for 4 years in Clos de Tart Burgundy casks and 1995 vintage whisky finished for 8 years in sweet fortified Côte du Rhône wine casks from Rasteau – a respectable amount of time in each of the casks used. Wine matured whisky can occasionally go a bit weird, so I was intrigued to see how this went and what the fortified casks brought to the mix.

Firstly, a quick note about the colour – it's quite red. Internally they codenamed the whisky 'Cherry Red' and it's easy to see why. The colour is all natural and, to complete the duet of whisky geek friendly specifications, it's also not chill-filtered.

Nose: Pungent – blood oranges, spiced milk chocolate, coarse black pepper, stewed plums, almonds, red apples and sweet waxiness, with underlying darker leather, damp wood and earthy notes.

Palate: Sweet and spicy to start, with fresh vanilla cream at one end of the spectrum and old oakiness at the other. More chocolate, nutmeg, liquorice, dark cocoa, black pepper, green leaves and some barrel char. Along with all of that it's packed with winery flavour – tannic grapes, rich port sweetness, cherries and some leather.

Finish: Spicy and long, with black pepper, anis, berries and orange zest.

Comment: On the edge of what I think of as whisky. It's picked up so much wine character that a lot of the spirit has been lost, coming through in the orange hints that make themselves known throughout. However, it is pretty good – over the top with winery flavours, but also packed with chocolate and spice. Not one for those who have a serious aversion to wine cask matured whisky, but it looks like the fortified Côte du Rhône casks have pulled it back from being too much.

A brief word on the name – Companta. According to Glenmorangie it means 'friendship'. According to the internet, both a variety of handy gaelic translation websites and people on the internet who don't speak Scots gaelic but do know how to use translation websites, it means 'sociable'. There seems to be mild consternation about this mismatch. I will leave further debate to language scholars and leave you with this: It has been pointed out by Joel in [our shop](#) that Companta could well be a movie tie-in – *Glenmorangie Rhône Burgundy*. All abuse for that should be directed at Joel via [the Shop Facebook page](#).

NOTES

About Glenmorangie: Glenmorangie Single Malt Scotch Whisky originates in the Scottish Highlands where, at the Glenmorangie Distillery, it is distilled in the tallest malt whisky stills in Scotland, expertly matured in the finest oak casks, and perfected by the Men of Tain. The Distillery was founded in 1843 and is renowned as a pioneer in its field uniting tradition with innovation to create 'unnecessarily well-made whiskies.'

The Glenmorangie Private Edition Range
Glenmorangie's Private Edition is an award-winning range that provides an annual opportunity for whisky connoisseurs and aficionados to experience a rare and intriguing single malt brought to life by the Glenmorangie Whisky Creation Team. Glenmorangie Companta marks the fifth annual release in this lauded range, which has included:

[Glenmorangie Sonnalta PX – IWSC 2010 Gold Medal](#)
(Generous) A full bodied whisky, extra matured in Pedro Ximénez sherry casks.

[Glenmorangie Finealta – IWSC 2012 Gold Medal](#)
(Elegant) An exquisite recreation of a 1900s recipe from our archives, with subtle notes of peat.

[Glenmorangie Artein- IWSC 2013 Gold Medal](#)
(Stone) An outstandingly fragrant whisky extra matured in 'Super Tuscan' wine casks, influenced by the stony terroir.

[Glenmorangie Ealanta – IWSC 2013 Gold Medal](#)
(Skilled & ingenious) A whisky fully matured in virgin American white oak casks with a provenance that stretches all the way to the mountains of Missouri and the Mark Twain National Forest. Ealanta has been named "[World Whisky of the Year](#)" in [Jim Murray's Whisky Bible 2014!](#) Murray described Ealanta as "borderline perfection".

Kevin Mackintosh – Photographer
Renowned for his story telling through carefully crafted still imagery, Glenmorangie has once again collaborated with celebrated photographer Kevin Mackintosh to bring the Private Edition to life.

Glenmorangie Companta Single Malt Whisky 750ml ([\\$99.99](#)). Glenmorangie's 2014 special edition Companta is finally here! Hot off the heels of winning "Best Whisky of the Year" from Jim Murray for their 2013 special edition Ealanta, this year's limited release utilizes red wine barrels from both Burgundy and the Rhone to infuse a red-fruited character that marries beautifully with the supple texture of Glenmorangie whisky. Using both American oak and cooperage from Clos de Tart winemakers, Dr. Bill Lumsden (Glenmo's head of whisky creation) managed to transfer all of the fresh cherry and raspberry aromas of the legendary pinot noir over to the nose of the Companta whisky. The color is a pale burgundy in the glass and a delicate note of cherry cordial is present. The palate, however, delivers classic whisky character, albeit rather desserty in style: spice cake, fudge, and cocoa dominate the flavor profile, but the finish is dry and spicy. Overall, it's a wonderfully-balanced malt and a huge feather in the cap for Lumsden; taking a style of whisky (red wine enhanced single malt) that has rarely offered greatness and making it absolutely great. Whereas we had plenty of last year's Ealanta in stock up until the "Best Whisky" award was announced, we doubt our customers will have that luxury this time around. Companta is one of the most anticipated limited releases of 2014 and it's a great way to start off the year. There might be back-to-back accolades in Glenmorangie's future. These will go fast.

Whisky Recipe

Veal Scallops in Irish Whiskey Sauce

SOURCE: yummy.com


Yield: 4 servings; (serving size: 2 veal slices and 1/4 cup sauce)

Ingredients

- 1 teaspoon Hungarian sweet paprika
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon ground sage
- 1/4 teaspoon ground ginger
- 1 pound (1/4-inch-thick) veal scaloppine
- 2 teaspoons olive oil, divided
- 2 teaspoons butter, divided
- 2 Tablespoons freshly chopped shallots
- 1 (8-ounce) package pre-sliced mushrooms
- 1/4 cup Irish whiskey
- 1/2 cup fat-free, less-sodium chicken broth
- 2 Tablespoons sherry
- 2 Tablespoons chopped fresh parsley (optional)

Preparation

- Combine first 5 ingredients in a small bowl; sprinkle evenly over veal.
- Heat 1 teaspoon oil and 1 teaspoon butter in a large nonstick skillet over medium-high heat. Add half of veal to skillet. Cook 1 minute on each side or until lightly browned. Remove from skillet; set aside, and keep warm. Repeat procedure with remaining olive oil, butter, and veal.
- Reduce heat to medium. Add the chopped shallots and pre-sliced mushrooms to pan, and cook 1 minute. Add Irish whiskey, scraping pan to loosen browned bits. Add broth and sherry; simmer 3 minutes or just until sauce begins to thicken. Return veal to pan.
- Cover and simmer 1 minute or until thoroughly heated. Place veal on a serving platter, and top with mushrooms and sauce. Sprinkle with chopped fresh parsley, if desired. Serve immediately.



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 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

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