

Kingston Single Malt Society

www.kingstonsinglemaltsociety.com

A social club for the appreciation of Single Malt Whisky since 1998
JANUARY 23rd, 2017 VOLUME 10; NUMBER 7



This evening's
menu
celebrating the
258th
Anniversary
of
Robbie Burns
Birthday

MENU

Pre-dinner toast to Robbie Burns

Nosing: ARRAN MALT LOCHRANZA RESERVE
(introduced by: Anthony Kaduck)

2nd Nosing: BOWMORE TEMPEST VI

(introduced by: John Leighton)

Appetizer: Cock a Leekie Soup

3rd Nosing: ARRAN MALT SMUGGLERS

(introduced by: Bill Gorham)

Soup: Cullen Skink Risotto

4th Nosing: CAOL ILA 17 YEARS OLD

(introduced by: Ken Goodland)

5th Nosing: ARDBEG DARK COVE

(introduced by: Doug Perkins)

Entree: Braised Lamb Shank, Crispy Haggis,
Neeps & Tatties

6th Nosing: ROYAL BRACKLA 16 YEAR OLD

(introduced by: Phil Henderson)

Dessert: Topsy Laird

COST OF THE MALTS

- THE ARRAN MALT LOCHRANZA RESERVE SINGLE
MALT SCOTCH WHISKY VINTAGES 478693 | 700 mL bottle
Price \$55.95 Spirits, Whisky/Whiskey, Scotch Single Malts
43.12% Alcohol/Vol.

- BOWMORE TEMPEST VI LCBO 381582 | 700 mL bottle
Price: \$79.50 Spirits, Whisky/Whiskey 54.9% Alcohol/Vol.

- THE ARRAN MALT SMUGGLERS SERIES VOLUME 1
ILLICIT STILLS VINTAGES 835072 | 700 mL bottle Price
\$182.90 Spirits, Whisky/Whiskey, Scotch Single Malts 56.4%
Alcohol/Vol.

- CAOL ILA 17YO LCBO 458265 | 750 mL bottle Price:
\$179.95 Spirits, Whisky/Whiskey, Scotch Single Malts 55.9%
Alcohol/Vol.

- ARDBEG DARK COVE SINGLE MALT SCOTCH WHISKY
VINTAGES 462911 | 750 mL bottle Price: \$201.95 Spirits,
Whisky/Whiskey, Scotch Single Malts 46.5% Alcohol/Vol.

- ROYAL BRACKLA 16 YEAR OLD LCBO 441311 | 750 mL
bottle Price \$149.95 Spirits, Whisky/Whiskey, Scotch Single
Malts 40.0% Alcohol/Vol.

Results of the December Raffle

The winner of the Glenmorangie, Bottle of
Wine, & Single Malt Book Gift pack was

Ainsley Creighton.

A total of \$495 was raised.

Thank you everyone!

Winners of Gifts from Mrs. Claus (aka Lana Di Fazio)

Bart Gauvin, Walter MacKenzie, Sandy
Finucan, Marci McMullen, & Tom McCulloch

Upcoming Dinner Dates

February 13th, 2017 - Highlands / Islands - River Mill
March 20th, 2017 - 4th Annual Irish Night - River Mill
April 24th, 2017 - Speyside / Highlands - River Mill
May 15th, 2017 - Speyside - Benriach Vertical Tasting - River Mill
June 19th, 2017 - BBQ (Final Exam) - River Mill
July 17th, 2017 - 6th Annual Bourbon Night - River Mill
Friday August 11th, 2017 - 10th Annual Premium Night - River Mill
September 25th, 2017 - Campbeltown / Lowland / Speyside /
Highlands / Islands / Islay - River Mill
October 16th, 2017 - Speyside / Highlands - River Mill
November 20th, 2017 - Speyside - River Mill
December 11th, 2017 - Christmas Dinner - River Mill
January 22nd, 2018 - Robbie Burns - River Mill
February 19th, 2018 - Highlands / Islands - River Mill
March 19th, 2018 - 5th Annual St. Patrick's (Irish) - River Mill
April 16th, 2018 - Speyside/Highlands - River Mill
May 14th, 2018 - Speyside - River Mill
June 18th, 2018 - BBQ (Final Exam) - River Mill

Explain about ... Burns Night

<http://whiskyforeveryone.blogspot.com/2010/01/explain-about-burns-night.html>
Burns Night is an annual festival that celebrates the life and works
of Scottish poet and lyricist Robert Burns (also known as Rabbie to his
friends) and has a strong association with whisky. Burns is widely regarded as
Scotland's national poet and the festival has become Scotland's unofficial
national day. It is celebrated on January 25th, the date of Burns' birth. Burns

Night has a rich heritage in Scottish culture and combines two of the nation's favourite pastimes, eating and drinking whisky, with the legendary poetry of Robert Burns.

Robert Burns was born in 1759 in the small town of Alloway, Ayrshire. The town is located two miles (3km) to the south of Ayr in the Lowland region of Scotland. The house where he was born is now the Burns Cottage Museum. Burns was tutored mostly by his father for his early education before starting formal schooling in 1772. His first attempt at poetry was in 1774 - it was entitled *O, Once I Lov'd A Bonnie Lass* and was inspired by his first love. He went on to write hundreds of poems and songs including famous works such as *Tam O'Shanter*, *My Love Is Like A Red, Red Rose* and *Auld Lang Syne*, which is traditionally sung around the English speaking world on New Year's Eve.

As time passed and Burns' work became more renowned, so did his reputation for liking whisky and women. His heavy drinking and adultery gained him notoriety and scorn within literary circles, although the quality and output of his works remained consistently high. His first illegitimate child was born in 1785 and he went on to father 12 children with four different women (although these totals are believed to both be higher!). He died on July 21 1796, aged just 37, of rheumatic fever that is believed to have been accelerated by a degenerative heart condition from his childhood. His final child was born two days later, on the day that he was buried with full civic and military honours. Burns' grave stands in a graveyard in Dumfries.

So how did Burns Night begin and what does it involve? It is believed that the first Burns Night took place over 200 years ago in 1801. This is less than five years after Burns' death and was celebrated by a group of scholars who were fans of his works. In the early days, it was seen as the perfect platform to celebrate Scotland and being Scottish, incorporating Burns' poetry, Scottish food (most notably haggis, neeps and tatties) and copious amounts of whisky. The popularity and celebrations grew year on year until we have the Burns Night that we know today.

The modern Burns Night supper has evolved over time but remains quintessentially (some would say, stereotypically) Scottish. The core of the supper is the haggis (a mixture of offal, cereal grains, oatmeal, herbs and spices wrapped in the lining of a sheep's stomach) and this is served with neeps and tatties (turnip/swede and potato). This can be preceded by a soup based starter - the three most common are Scotch Broth (a thick soup that contains barley and anything else that you may have), Cullen Skink (a fish based chowder) or Cock-a-leekie soup (the clue is in the name - it's chicken and leeks, then prunes are added). Dessert can take any form (if you have space or haven't had a heart attack by this point!), with cheese, Cranachan (whipped cream, whisky, raspberries and oatmeal) or Clootie Dumpling (a cake made with dried fruit, condensed milk, spices and golden syrup, then cooked in a cloth or *clout* in Gaelic) being the most popular. These are traditionally accompanied by whisky at every opportunity.

The main ceremonial part involves the reading of *Address To A Haggis* - a poem written by Robert Burns to celebrate Scotland and its national food. The haggis is bought in and placed on a table and then the reader performs the poem to the haggis and the crowd. This can be accompanied by bagpipes at larger events (as seen in the image, left). The final act of the poem is to slash the stomach membrane of the haggis to reveal its contents and for the reader to down a dram of whisky (occasionally, another dram can be poured over the steaming haggis). Then the rule is to toast the haggis, have a fun evening and drink whisky!

Other Burns Night facts ...

* Approximately 15 million people worldwide annually celebrate Burns Night.

* There are statues of Robert Burns in Central Park, New York and at Poet's Corner in Hyde Park, London.

* It is estimated that 70% of the UK's annual haggis consumption happens on or around Burns Night.

* Burns Night contributes a staggering £150 million to the Scottish economy each year.

* The poetry of Robert Burns have been translated in to almost every known language and have been used in the works of legendary figures such as Jimmy Hendrix and The Beatles.

ARRAN TO GET SECOND DISTILLERY AS PROFITS SOAR 25%

9th August, 2016 by Kristiane Sherry - <http://www.thespiritsbusiness.com/>

Independent Scotch producer Isle of Arran Distillers has won planning approval for a second distillery on the island, as full-year net profits grow 25%.

An artist's impression of the new distillery

Plans for [a second distillery at Lagg, on the south coast of the island](#), were approved by North Ayrshire Council on 8 August.

The approved proposals include the development of the distillery itself, a visitor centre and bonded warehousing.

Planning approval follows the release of 2015 full-year results which show a 16% increase in brand sales, consolidating six years of profit gains, up 130% since 2010.

Exports accounted for 61% of total turnover during 2015, with the US representing 9% of overseas sales and Taiwan contributing 7%. France remains a "core market", according to the company.

Visitor numbers to the Lochranza site increased from 66,000 in 2014 to 85,000 in 2015.

"We are delighted with the results which renew our dedication to creating quality whisky with a story to tell," said Euan Mitchell, Isle of Arran Distillers managing director.

"There is an undeniable consumer desire for authenticity, something which we can deliver as an independently owned Scottish business. In contrast, three quarters of Scottish distilleries are in the hands of international businesses.

"Our success shows that it is not only possible to survive in a challenging market, but to thrive. While the larger companies might be struggling, and that prompts a negative tone, we believe that the future for whisky is very promising."

The Isle of Arran distillery [celebrated its 21st anniversary earlier this year](#) with the release of a commemorative book.

23RD ANNUAL Whisky ADVOCATE AWARDS

www.whiskyadvocateblog.com

Whiskey of the Year Categories

Craft Whiskey: Bainbridge Yama American Single Grain Barley Mizunara Japanese Oak Cask, 45%, \$495

American Whiskey: Booker's Rye, 68.1%, \$300

Canadian Whiskey: Crown Royal Cornerstone Blend, 40.3%, \$60

Irish Whiskey: Redbreast Lustau Edition, 46%, \$69

Japanese Whiskey: Yoichi Single Malt, 45%, \$80

World Whiskey: Amrut Spectrum, 50%, £100

Blended/Blended Malt: William Grant & Sons Rare Cask Reserves Ghosted Reserve 21 year old, 42.8%, \$140

Speyside Single Malt: Glenrothes Vintage Reserve, 40%, \$55

Islay Single Malt: Lagavulin 25 year old, 50.9%, \$1,200

Highland Single Malt: Brora 38 year old (Diageo Special Releases 2016), 48.6%, \$2,200

Lowlands and Campbeltown: Ailsa Bay, 48.9%, £55

Lifetime Achievement Awards: This year we honor three icons of the whisky world: Willie Cochrane (Jura), Eddie MacAffer (Bowmore), and Richard Paterson (Whyte & Mackay)

Distiller of the Year: High West Distillery

MACALLAN RELEASES

DOUBLE CASK 12 YEARS OLD

12th October, 2016 by Nicola Carruthers - www.thespiritsbusiness.com

Edrington-owned single malt Scotch The Macallan has expanded its core range with the launch of The Macallan Double Cask 12 Years Old.

The Macallan Double Cask 12 Years Old is now available

The expression - [which was announced earlier this year](#) - is described as a "new interpretation on the signature 12 Years Old Macallan", combining Sherry-seasoned European and American oak.

Flavour notes include "vanilla, citrus and light oak with rich fruit, Sherry and wood spice."

Bob Dalgarno, Macallan master whisky maker, said: "This is a single malt which showcases a true balance of character which results in a fully rounded and distinctive flavour profile. By combining wood influences, we have been able to produce a new Macallan which sits perfectly between our existing Sherry oak and fine oak ranges."

Chris Anderson, luxury marketing controller for Maxxium UK, said: "The Macallan Double Cask provides us with the opportunity to offer the trade an additional variant and importantly, a new style of The Macallan at the 12-year-old position and price.

"In turn this means we can offer the consumer a wider choice of products at this level, and encourage trial and exploration within The Macallan portfolio."



The Macallan Double Cask 12 Years Old is available from October 2016 in specialist whisky retailers for an RRP of £55 and select on trade accounts across London.

Last month, Edrington unveiled a [premium gifting range for The Macallan that celebrates the brand's "commitment to wood"](#), with three designs to be released over three years.

5 BEST WARMING SCOTCHES FOR WINTER

Contributed by [Greg Dillon](#) Posted on Dec 26, 2016 - <http://www.liquor.com/articles/warm-up-with-scotch>

With the arrival of dark winter nights, it's time to fill your cupboard with [scotch](#) to keep you warm? And as we all know, with the bad weather come dreaded head and chest colds that never seem to leave for the entirety of the three winter months. And what is the perfect cure? A delicious [Hot Toddy](#), of course! So if you're looking for a dram that will warm your bones this winter, check out these five Scotch whiskeys for wintertime.

1. [ABERLOUR A'BUNADH](#) (\$120)

Matured in oloroso sherry casks, this is a spicy and sweet dram that will definitely light a fire in your belly. It begins with a healthy dose of sweet nuts and cloves that create a lovely warming scent. These are joined by orange and tangerines, which lend a wonderful tang as well as sweetness to the spices.

The flavors continue to become fruitier, with lots of cherries and raisins. The cherries are dark and smooth and also bring in a sweet marzipan flavor. Of course, the fruits are bolstered with spices such as cinnamon and nutmeg. This will definitely have you heated up on a cold winter's night. The warmth continues into the finish, where it's joined by a slight hint of toasted oak wood and dark chocolate.

2. [ARDBEG UIGEADAIL](#) (\$100)

What could be better in the winter months than a wonderful blast of peat smoke? That's exactly what Ardbeg offers you with Uigeadail. Nothing warms you better than a good smoky expression, and Uigeadail has plenty of that. It's smooth and easygoing and begins with a nose of licorice sweets and thick toffees. These are sugary, with a slight hint of caramel in the background.

They are given a great blast of spice on the palate that combines well with the peated tang that comes from the smoke. The smoke is filled with memories of sitting by the fire on a windy December evening and will make you pine to sit down with a dram in hand just listening to the storms outside. The finish has a great cigar smoke hint to it, with a background of sweet black treacle coming through.

3. [LAGAVULIN 16 YEAR](#) (\$110)

Continuing in the smoky vein of Ardbeg, there's the Lagavulin 16-year-old. This is a dense, smoky and well-peated malt perfect for chilly temperatures. The peat smoke on the nose of this dram is exquisite and swirled together with sweet, spicy sherry notes and a hint of wooded vanilla. There's a slightly briny tone to this expression, with the slightest, salty hint of ocean air.

On the palate, the spices really come to life and bring some dried fruits with them. There are raisins and apricots with some crisp apples in the background, all dusted with a warming note of cinnamon and nutmeg. The oak also comes through more on the palate, with the wood turning sweet against the spices. This expression finishes with more fruity sweetness, all wrapped in a curling whiff of peated smoke.

4. [GLEN GRANT THE MAJOR'S RESERVE](#) (\$39)

Taking a step away from the smoky palates, Glen Grant The Major's Reserve is sweet and nutty on the nose, with lots of fruit and caramel coming through. There are crisp, ripe apples that give a nice bite as well as bananas and peaches, all combining with a sweet, sugary overtone. These flavors come together well on the palate, where they have a wonderfully smooth and creamy mouthfeel.

The fruits have a slightly spicy note to them, with a little hint of cinnamon coming through. There's also a distinctly nutty flavor, with hazelnuts and almonds making an appearance. These flavors perfectly compliment the sweet fruits and make for an ideal late-night dram in front of the fire. The finish has a delicate and long linger, with a last nod toward spices and fruits.

5. [KILCHOMAN 100% ISLAY 5TH EDITION](#) (\$100)

Kilchoman Distillery itself is a relatively new member of the Islay clan, being the first distillery to be built here in 125 years. But it definitely turns out some incredible Islay malt. The fifth edition of its 100 percent Islay range is light and fresh on the nose, with a gentle

whiff of peat coming through. This is continued onto the palate, where it's given a sweet edge, with lots of caramel and toasted oak present. The flavors melt together over a peat fire, and the finish is long and soft, with a gentle mouthfeel and one final blast of peat smoke.

GLEN GRANT UNVEILS REDESIGN AND NEW WHISKIES

26th May, 2016 by Melita Kieley - www.thespiritsbusiness.com

Glen Grant is set to launch three new Scotch whiskies aged between 12- and 18-years-old along with a packaging redesign across the brand's portfolio.

Glen Grant Scotch whisky has released three new variants

The new expressions comprise the 12 Year Old, the 12 Year Old Non Chill-Filtered and an 18 Year Old, which will all go on sale from June.

Glen Grant 12 Year Old is a single malt with aromas of orchard fruit, almond and citrus with notes of apple pie crust, caramel and a hint of spice on the palate.

The non-chill-filtered 12-year-old variant will be available exclusively in travel retail with notes of toffee, rich fruit, nuts and spice on the palate.

The 18-year-old has been in oak casks to deliver a floral and oaky aroma, with malted caramel, vanilla, raisins and a spicy finish.

The new packaging will be launched across the entire Glen Grant range from June 2016, featuring a new logo and colour scheme to



help consumers "easily identify" the different expressions.

"We are delighted to launch our new range of aged products and unveil our brand new, contemporary logo and packaging," said Jason Daniel, global categories director for whiskies at Gruppo Campari.

"Glen Grant has made a significant investment in its production within the worldwide luxury whisky market to meet the increased consumer appetite for premium whisky with a rich background.

"We are extremely proud of our new look which perfectly represents the passion, craftsmanship and family heritage of Glen Grant, while staying true to our Scottish heritage.

"We are confident that through our unique quality and history, our new aged range of products will prove extremely popular with our customers."

Glen Grant 12 Year Old, with an abv of 43%, will be available online from The Whisky Exchange at an RRP of £37.40.

The 18-year-old, which is bottled at 43% abv, will be available to purchase from Tesco stores in the UK at an RRP of £110.

Meanwhile, the 12-year-old non-chill-filtered expression, bottled at 48% abv, will be available in duty free stores for RRP £37.

Dalwhinnie Winter's Gold

<https://www.whiskynotes.be/2015/dalwhinnie/dalwhinnie-winters-gold/>

06 Oct 2015 - Tasting notes by Ruben Luyten - Posted in [Dalwhinnie](#)

Dalwhinnie Winter's Gold takes over the idea of The Snow Grouse: it's a malt whisky designed to be drunk ice cold, straight from the freezer. Dalwhinnie usually stays below the radar and doesn't seem to be as marketing-driven as some others, but the story-driven NAS hype affects all distilleries eventually.

I'll review the whisky neat though, as I don't think chilling whiskies makes much sense. It takes away most of the delicate



flavours. Although I have to admit it also takes away the impression of sweetness, which in this case could be welcome.

Dalwhinnie Winter's Gold - (43%, OB 2015)

Nose: fresh and fruity, sweet, entirely on peaches, honey and oranges. Hints of vanilla (newish American oak) and mint. Bright malty notes. Soft gingery notes. Most pleasant, actually quite... summery. Summer's Gold?

Mouth: starts fruity again, with a fairly young profile of malt and oranges, and a honeyed sweetness. Quickly followed by oak spices (pepper and ginger). Some pencil shavings. Cinnamon. Fades on hints of Poire Williams or peach schnapps.

Finish: medium long, but rather rough, bittersweet, with slightly synthetic hints of oranges.

Dalwhinnie Winter's Gold seems to hold the middle between proper malt whisky and some kind of fruit-flavoured alcopop. Which may well be exactly what they were aiming for? Mind you, this could work as a first step into the world of single malts. Around €40.

Score: 74/100

Whiskey-Glazed Carrots

Source: [The Pioneer Woman](#)

Yield: 6 to 8 servings

Ingredients

- 1 stick (8 Tbsp.) butter
- 2 lbs. carrots, peeled and cut into 1/2-inch pieces
- 3/4 cup whiskey
- 3/4 cup packed brown sugar
- salt and freshly ground black pepper
- 2 sprigs fresh thyme

Instructions

- Melt 1/2 stick (4 Tbsp.) of the butter in a large skillet (with a lid) over high heat. Add half the carrots and stir them around to brown them quickly, about 1 minute. Remove to a plate and repeat with the remaining carrots.
- Pour the whiskey into the skillet, taking care if you're cooking over an open flame. Let the whiskey bubble up and cook until slightly reduced, about 3 minutes. Reduce the heat to medium-low, add the other 1/2 stick of butter and stir it around until it's melted. Stir in the brown sugar and some salt and pepper. Add the leaves from 1 of the sprigs of thyme, then add the carrots. Reduce the heat to low, place the lid on the skillet and cook for 5 minutes.
- Remove the lid and cook for another 5 minutes.
- Serve garnished with the remaining thyme sprig.

DECEMBER - KSMS Financial Statement

(Money from 41 December members @ \$65) = \$2665.00
(Money from 16 December guests @ \$75) = \$1200.00
December dinner 57 persons = \$45.00/ea = \$2565.00
(Money remaining for buying Single Malt) = \$1300.00
Cost of Single Malts = \$1484.58
Cost of Pours per Person = \$16.14
KSMS Monthly operational balance = (-\$184.58)
Cost per person 72 attendees (All inclusive) = \$71.05

Membership and Dinner prices for 2017-2018

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)

June BBQ Dinner Fee:

\$80 (non-member)
\$70 (member)
\$80 (non-member)

Reservation policy

- The agreement with the Kitchen's 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 19th, 2016 dinner date as an example:
 - Dinner invitations will be sent out Friday August 16th, 2016. 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 (613-532-5285).
 - Unless otherwise stated accommodation at the dinner will be guaranteed for all members who respond by Friday September 2nd, 2016 @ 6pm.

Cancellation policy

- Using the same example as above, anyone who cancels anytime prior to Friday September 2nd, 2016 @ 6pm will be removed from the list.
- Anyone canceling between Friday September 2nd, 2016 @ 6pm and Monday September 19th, 2016 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 found, then the member will be asked to pay for 50% of their dinner cost.
- Anyone who fails to attend the Monday September 19th, 2016 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 Friday September 2nd, 2016 @ 6pm and Monday September 19th, 2016, their name will be placed on a wait-list and be accommodated on a first-come first-serve basis.

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.

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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