

Kingston Single Malt Society

www.kingstonsinglemaltsociety.com

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

NOVEMBER 17th, 2014

VOLUME 8; NUMBER 5



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.

- **15YO PULTENEY (GORDON & MACPHAIL) VINTAGES** 354068 | 700 mL bottle **Price \$ 104.95** Spirits 40.0% Alcohol/Vol.

- **DALMORE 18 YEAR OLD** LCBO 236182 | 750 mL bottle **Price \$174.95** Spirits, Whisky/Whiskey 43.0% Alcohol/Vol.

- **GLENCADAM 21 YEARS OLD HIGHLAND SINGLE MALT VINTAGES** 290627 | 700 mL bottle **Price: \$157.99** Spirits, Whisky/Whiskey, Single Malt Scotch 46.0% Alcohol/Vol.

- **GLENMORANGIE TAGHTA HIGHLAND SINGLE MALT VINTAGES** 334359 | 700 mL bottle **Price: \$186.16** Spirits, Whisky/Whiskey, Single Malt Scotch 46.0% Alcohol/Vol.

Results of the AUCHENTOSHAN VALINCH OCTOBER Raffle

The winner of the bottle was Ken Stewart.
During the course of the raffle a total of \$400 raised.
Thank you everyone!

Upcoming Dinner Dates

December 8th, 2014 - Christmas Dinner - River Mill
January 19th, 2015 - Arran - Robbie Burns - VIMY
February 9th, 2015 - Islay - River Mill
March 16th, 2015 - St. Patrick's (Irish) - River Mill
April 20th, 2015 - Islands - VIMY
May 25th, 2015 - Highlands - River Mill
June 22nd, 2015 - BBQ (Final Exam) - VIMY
July 20th, 2015 - 4rd Annual Bourbon Night - River Mill
Friday August 21st, 2015 - 8th Annual Premium - River Mill
September 21st, 2015 - Campbeltown/Lowland - VIMY
October 19th, 2015 - Speyside/Highlands - River Mill
November 16th, 2015 - Highlands - VIMY
December 14th, 2015 - Christmas Dinner - River Mill

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

Soup: Vegetable Consommé

1st Nosing: OLD PULTENEY 15 YEAR OLD
(introduced by: Conrad Falkson)

Salad: Garden Fresh

Dressing: Balsamic Vinaigrette

2nd Nosing:

DALMORE 18 YEAR OLD
(introduced by: John Leighton)

Entree: Chicken La Rose

with Sweet Rosé Sauce & Sliced Almonds

Vegetables: Seasonal

Potato, Rice and Pasta Choice: Rice Pilaf

3rd Nosing: GLENCADAM 21 YEARS OLD
(introduced by: Ken Goodland)

Dessert: Turtle Cheesecake (Gluten Free)

4th Nosing: GLENMORANGIE TAGHTA
(introduced by: Sylvain Bouffard)

OCTOBER - KSMS Financial Statement

(Money from 62 October attendees @ \$60)	= \$3720.00
October dinner 62 persons = \$45.00/ea	= \$2790.00
(Money remaining for buying Single Malt)	= \$930.00
Cost of Single Malts	= \$610.60
Cost of Pours per Person = \$9.54	
KSMS Monthly operational balance	= \$319.40
Cost per person (All inclusive)	= \$54.85

Glenmorangie unveils crowd-managed whisky

26th September, 2014 by Amy Hopkins - www.thespiritsbusiness.com

Glenmorangie has unveiled what it claims is the world's first crowd-managed whisky, Taghta, created through its Cask Masters programme.

Glenmorangie Taghta has been created with the input from whisky fans across the globe over the past 18 months

The limited edition, of which 12,000 bottles will be exclusively available to the brand's registered Cask Masters across the globe, has been created in collaboration with Glenmorangie whisky fans from more than 30 countries over the past 18 months.

Launched in March

2013, the Cask Masters programme has invited members of the public to help influence every stage of bringing a new single malt to market: from the whisky itself, to its name, packaging design and photography.

Fans also voted that Taghta, meaning 'the chosen one' in Gaelic, should be officially unveiled in the Scottish Highlands.

"No other whisky has ever had consumers involved in all stages of the creation process," said Dr Bill Lumsden, director of distilling and whisky creation at Glenmorangie.

"We are immensely proud of the final product. Taghta is a ground breaking, complex,

rich whisky inspired and created with our fans for our fans. The result is an innovative blend of traditional craftsmanship and modern influences."

Glenmorangie Taghta is described as having a flavour of salt, caramelised oranges and lemons, olives, oak, chocolate and dates.

Bottled at 46% abv, the expression is exclusively available to registered Cask Masters at a price of £69.99.

Old Pulteney honours sailors with commemorative whisky

11th July, 2014 by Melita Kiely - www.thespiritsbusiness.com

Old Pulteney is paying tribute to its sailing crew who completed the Clipper 2013-2014 Round the World Yacht Race with the launch of the limited edition Old Pulteney Clipper Commemorative Bottle.

Just 2,700 cases of Old Pulteney Clipper Commemorative Bottle will be available to international markets

With the Scotch whisky brand's crew due to make their return to St Katherine Docks in London on 12 July following an almost 11 month voyage, the first bottles of the whisky will be gifted to them.

Just 2,700 cases of Old Pulteney Clipper Commemorative Bottle will be available to international



markets, crafted by Malcolm Waring, manager of Pulteney Distillery.

The new expression has been matured in ex-American Bourbon barrels and ex-Spanish sherry casks and is said to offer tastes of honey and orange zest with a "rounded oaky structure".

"As a whisky built on its maritime history and connections, it has been an enormous thrill to be part of the Clipper 2013-2014 Round the World Race and to have witnessed the 'Old Pulteney' speed from port to port over the past year," commented Margaret Mary Clarke, Old Pulteney senior brand manager.

"The response to our boat and our whisky in every country we have stopped in has been truly overwhelming. With this new limited edition release, we pay tribute to the wonderful spirit, bravery and achievement of our skipper Patrick Van der Sijden and the incredible Old Pulteney crew as our Clipper Race journey comes to an end.

"Not only have they delivered an outstanding sailing performance, with ocean sprint wins and podium places to celebrate, but they have also been great ambassadors for Old Pulteney's spirit of maritime adventure along the way.

"We look forward to raising a glass to them and their families this weekend at the Clipper Race homecoming."

The Old Pulteney Clipper Race Commemorative Bottle is bottled at 46% abv and carries an RRP of £50.

DIAGEO HALTS SCOTCH EXPANSION AS DEMAND DIVES

30th October, 2014 by Becky Paskin - <http://www.thespiritsbusiness.com>

Diageo, the world's largest producer of Scotch whisky, is to delay its planned increase in production capacity as global demand falters.

Diageo has temporarily shelved plans to build a new Scotch whisky distillery at Teaninich, among others

The delay is expected to affect the expansion of Mortlach distillery, despite Diageo's launch of Mortlach as a single malt whisky earlier this year.

Since 2012, the British drinks group has been embarking on a £1 billion project to increase its Scotch whisky production capacity to meet the soaring demand from across the world.

However, latest figures from the Scotch Whisky Association show sales have slowed in key markets including Singapore, Germany, Mexico and the US.

Overall exports of Scotch whisky fell by 30% in 2013 to £51 million, according to figures from the Scotch Whisky Association (SWA). The cause of the slowdown has been blamed largely on austerity measures in China, political tensions in Russia and the Middle East, and weak currency in certain markets, particularly Russia where the rouble has declined by 40%.

In a statement, Diageo said: "The weaker global economic environment has impacted the growth of Scotch in certain markets and therefore Diageo will continue to review and adjust the timing of the next phase of our investment programme to manage our Scotch whisky inventory and to retain the alignment between growth in production volumes and growth in demand."

It's understood Diageo has halted construction of a £50 million malt whisky distillery at Teaninich in the Highlands, a £30m expansion of Clynelish distillery, construction of a bio-energy plant at Glendullan, as well as a planned £18m expansion of Mortlach distillery in Speyside.

Diageo said the delay of the builds is to "ensure the right balance between supply and demand".

The group added that it continues to see "long-term potential" in the Scotch whisky category.

New expression and new look for Ardmore brand

The Ardmore Legacy is a lightly peated Highland single malt to be distributed by Maxxium UK. It will replace Ardmore Traditional Cask as its core expression.

A lightly peated, sweet dram, The Ardmore Legacy offers the ideal introduction to peated single malts. Combining notes of creamy vanilla, smoky charcoal, sweet honey and savoury spices with a pleasant smoky taste, The Ardmore Legacy is a full-bodied and smooth dram with the typical Ardmore dry, spicy and long-lasting finish.

The expression also brings a new premium look for the brand with its eagle icon firmly at the heart of the packaging design. The bottle label and outer tube feature a splendid copper foil eagle in full flight, acknowledging their rare golden eagle neighbours and representing an adherence to tradition. The eye-catching





monochrome backdrop encompasses a map design conveying the distillery's location and heritage.

Peter Sandstrom, MD, Maxxium UK says: "This is an exciting new expression from The Ardmore offering an exceptional Highland single malt with broad appeal. As the only traditionally peated Highland single malt, The Ardmore Legacy has real stand out. It is ideal for whisky drinkers looking for something new and is also the perfect introduction for any whisky drinkers beginning their journey into peated malts."

The eagle has long played a key role in the brand's history with rare golden eagles often seen riding the thermals above the distillery. The Ardmore supports these birds in partnership with the RSPB, most recently with the reintroduction of the white tailed eagle, a cousin of the golden eagle.

Distilled in Scotland's Highland region, The Ardmore single malt has continued its traditional ways since the distillery was founded in 1898, combining traditional methods with the very best craftsmanship to produce award winning single malt whisky.

The Ardmore Legacy, 40%abv, chill filtered. 80% peated malt 20% unpeated malt, will be available to purchase at Tesco and Morrisons as well as select specialist whisky retailers from the beginning of October with an RRP of £29.99.

27 September 2014 - Felicity Murray *The Drinks Report*, editor

NAS Scotch predicted to 'dominate' whisky industry

8th July, 2014 by Becky Paskin - www.thespiritsbusiness.com



The Scotch whisky industry will eventually carry more no-age-statement (NAS) products than those carrying an age statement, a leading distiller has predicted.

Scotch could be dominated by no-age-statement whiskies in the near future

With more distilleries releasing expressions without an age statement to preserve stocks of older whisky, Dr Bill Lumsden, head of whisky creation at The Glenmorangie Company, has forecasted the

future dominance of "ageless" Scotch.

Speaking to *The Spirits Business*, he said: "No-age-statements will become more commonplace than age statements. It's partly driven by the massive surge in demand and the fact there are very finite stocks out there, so by their very nature a lot of distillers are having to look to younger whiskies."

According to a recent report by Rabobank, inventories of malt whisky aged over nine years fell more than 25% between 2007-12. While producers are investing heavily in rebuilding stock of older whisky, the analyst advised the industry to [control supply more tightly to avoid future peaks and troughs in demand](#).

The preservation of aged stock to satisfy future demand has now resulted in a surge of NAS releases in the past 18 months.

However, Lumsden claimed age statements will "always have a place" in Scotch whisky, as "some people are always going to like seeing ages on bottles", although he said the widespread use

and promotion of age statements in the past have now caused a major issue for the industry.

"We've kind of made a bit of a noose for our own necks as now people associate age as the most important thing in terms of quality," he said. "In some respects if you don't have an age statement on the bottle, you have to try even harder to have a knockout liquid or something that's different from the rest of your core range."

"It will take many years for the barriers to be broken down and in some of the less developed markets where consumers have been taught age equals quality, we've got a lot of work to do to convince people otherwise."

Dr Bill Lumsden, head of whisky creation at The Glenmorangie Company, still believes age statements will always have a place in Scotch

While distillers have been using NAS whiskies as limited editions for some time, some have begun introducing them into their core ranges as standard. Some, like Ardbeg and Highland Park, have introduced them within the higher end of their core range, while others, like Talisker and The Macallan, have replaced their younger whiskies with expressions such as Talisker Storm and The Macallan Gold.

"There's no question that if you've got an on-going product then having an NAS gives you more flexibility and freedom in the recipe," said Lumsden. "There's a big range of ages in Glenmorangie Signet, but if we were hamstrung by having a particular age on it we would be tied."

Earlier this year we picked out [10 of the best no-age-statement Scotch whiskies to be released in the last 12 months](#).



The Glenlivet is 'closing the gap' on Glenfiddich

28th July, 2014 by Amy Hopkins - www.thespiritsbusiness.com

While Glenfiddich is still the only single malt Scotch whisky to sell over one million cases, The Glenlivet is "closing the gap", the CEO of Chivas Brothers has said.

Laurent Lacassagne, CEO of Chivas Brothers, has said that The Glenlivet is "closing the gap" on leading single malt Glenfiddich

According to the Laurent Lacassagne, CEO of Pernod Ricard's whisky and gin unit Chivas Brothers, The Glenlivet is catching up with category leader Glenfiddich, owned by William Grant & Sons, which is currently the only single malt Scotch whisky to reach sales of one million cases.

"We have great ambitions for The Glenlivet and we want it to be the leading malt whisky in the world," Lacassagne told *The Spirits Business*. We observe a very strong growth and have gained market share in volume and even more in value in the last three years.

"It is a very, very strong brand and number number in volume terms. We are closing the gap on the category leader but are progressing more in value than in volume."

Glenfiddich featured in our recently published [Brand Champions 2014](#) as one of the best-selling Scotch whisky brands, yet special mention was given to The Glenlivet, which is expected to achieve sales of over one million cases in the coming year.

In September last year, Lacassagne said The Glenlivet was "the star" of Pernod Ricard's portfolio, recording new record volume according to the company's 2012/2013 full year financial results and showing the fastest rate of growth among the company's top 14 spirits and Champagnes, with an 18% volume increase.

Lacassagne also said that the brand had enjoyed double-digit growth in over 30 markets including both "mature and emerging" countries.

In particular, following comments by Alexandre Ricard, incoming CEO of Pernod Ricard, that the group's products are currently "under-exposed"



in the lucrative US market, Lacassagne said the region has been “very strong” for The Glenlivet.

“We see developing markets around the world as holding a lot of potential and we are confident in the long-term potential of our brand,” he said.

Highland Mussels



SOURCE: jamieoliver.com

Ingredients

- 2 kg mussels, from sustainable sources, ask your fishmonger
- 1 large leek
- 1 stick celery
- olive oil
- 2 small knobs butter
- 250 g undyed smoked haddock, from sustainable sources, ask your fishmonger, skin off and pin-boned
- 6 shots whisky, 25ml each
- 200 ml single cream
- 1 small bunch flat-leaf parsley

- extra virgin olive oil, to serve
- 6 hunks sourdough bread, to serve

Directions

Quickly wash and debeard all the mussels (pull off any bits that look like wire wool), discarding any that won't close (your fishmonger will do this for you if you ask in advance). Trim, wash, then finely slice the leek and the stick of celery, reserving any of the delicate yellow leaves for sprinkling over later. Put a really wide, deep pot on a medium heat and add a lug of olive oil and a knob of butter, along with the sliced leek and celery. Cook and stir for 10 minutes, or until the vegetables have softened, then flake in the smoked haddock and pour in the whisky – feel free to light it with a match to burn off the alcohol if you want. I think this adds to the flavour, but don't set yourself on fire.

Next, add the mussels and single cream. Stir and shake the pan, put the lid on and cook for 4 to 5 minutes, or literally just until the mussels have all popped open – discard any that haven't. Use a slotted spoon to move them to a large serving platter or bowl. Leave the pan of cooking liquor on the heat and let it bubble away until it thickens to a consistency you're happy with. While that's happening, roughly chop the parsley, then add it to the pot and shake it about. Have a quick taste of the sauce, correct the seasoning if it needs it, and pour all over the mussels. Scatter over any celery leaves, drizzle with extra virgin olive oil and serve straight away with fresh or toasted hunks of bread for a beautiful hearty lunch or dinner.

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 15th, 2014 dinner date as an example:
- Dinner invitations will be sent out Friday August 15th, 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 Thursday August 28th, 2014 @ 6pm.

Cancellation policy

- Using the same example as above, anyone who cancels anytime prior to Thursday August 28th, 2014 @ 6pm will be removed from the list.
- Anyone canceling between Thursday August 28th, 2014 @ 6pm and Monday September 15th, 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 15th, 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 Thursday August 28th, 2014 @ 6pm and Monday September 15th, 2014, 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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