Kingston Single Malt Society

kingstonsinglemaltsociety.webs.com A social club for the appreciation of Single Malt Whisky since 1998 JUNE 18th, 2012 **VOLUME 5: NUMBER 12**





MENU

Salad: Green Salad & Potato Salad

Entree: Steak or Salmon

Vegetables: Seasonal Potato: Baked Potato with (Sour Cream, Chives, and Green Onion) or Spanish Potatoes

> **Dessert: Chocolate Lava Cake** or Apple Blossom

MAY - KSMS Financial Statement

(Money from 53 May attendees @ \$60)	= \$	3180.00
May dinner 53 persons = \$40.75/ea		2159.75
Special Occasion Permit @ LCBO		\$75.00
(Money remaining for buying Single Malt)		\$945.25
Cost of Single Malts:	=	^{\$} 839.29
Cost of Pours per Person = \$12.35		
KSMS Monthly operational balance	=	^{\$} 105.96
Cost per person 53 attendees (All inclusive)	=	\$ 58. 00

<u>Upcoming Dinner Dates</u> July 23rd, 2012 - International - FFOM August 30th, 2012 - 5th Annual Premium Night - FFOM September 17th, 2012 - Campbeltown / Lowland- FFOM

October 22nd, 2012 - Speyside - VIMY November 19th, 2012 - Highland - FFOM December 10th, 2012 - Christmas Dinner - Renaissance January 21st, 2013 - Arran - Robbie Burns - FFOM February 25th, 2013 - Macallan Fine Oak - FFOM March 18th, 2013 - St.Patrick's (Irish) - Renaissance April 15th, 2013 - Islay - FFOM May 13th, 2013 - Highlands - FFOM June 24th, 2013 - BBQ (Final Exam) - VIMY $July\ 22^{nd},\ 2013\ -\ International\ -\ VIMY$ Thurs. August $29^{th},\ 2013\ -\ 6^{th}$ Annual Premium - FFOM

Membership and Dinner prices for 2011-2012

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) **\$70** (member)

\$80 (non-member)

Robbie Burns Dinner Fee: \$80 (non-member)

(includes \$5 donation per attendee to RMC Pipes &

Drums with Highland Dancers) June BBQ Dinner Fee:

\$70 (member)

Results of Glenfarclas 25yo Raffle Congratulations to our winner Walter Mackenzie.

During the course of the raffle a total of \$349 was raised. Thank you everyone!

Explain about ... Scotland's whisky regions

There are six major regions of whisky production in Scotland and each region has it's own general characteristics. Of course, there are exceptions to every rule but here I will explain these basic regional characteristics and this may help you to select which style of whisky will suit your taste. Within each region, each distillery also has it's own individual characteristics and this diversity gives us the different styles of the same drink and is what makes the world of whisky so interesting. There are currently over 80 distilleries in operation throughout Scotland.

Campbeltown

Campbeltown is found on a peninsula on the west Highland coast. It was once home to 15 distilleries but the industry there fell on hard times, partly due to the remoteness of it's location and the resulting problems in transportation. Now there are currently only three operating distilleries in Campbeltown - Springbank, Glen Scotia and Glengyle (which

has only just reopened in 2004, having been closed way back in 1925). They all use peated malt and the resulting whiskies have a light smoky flavour mixed with some maltiness and sweetness. They would be good examples to give to someone who was wanting to try a smoky whisky but not something too heavy or overpowering.

Lowlands

The Lowlands was once a major area of production but fell on hard times in the 1980s and early 1990s. Currently there are only three operating distilleries - Glenkinchie, Auchentoshan and Bladnoch (which was closed in 1993 and reopened in 2000). 'The Highland line' runs to the north of Glasgow and Edinburgh and this imaginary line is the boundary between the Lowlands and the Highlands whisky regions. The style of whisky produced in the Lowlands is light, fresh and fruity and are regarded as very easy to drink. They are subtle and refreshing, good for hot weather and as an introduction to whisky for someone who has not tasted it before.

Speyside

It is within this region that there is the largest concerntration of distilleries in Scotland. There are currently over 30 in operation within what is a relatively small area, based around the towns of Elgin, Rothes, Dufftown, Keith and the surrounding glens. This has historically always been the case and is due to the combination of perfect climate for whisky maturation, quality water supply and locality to the quality barley growing areas. The whiskies produced include some of the most famous in the world, such as Glenfiddich, Macallan and Glenlivet, but also a number of hidden gems. The style is generally reasonably light with pronounced malty flavours and some sweetness. Speyside whiskies sit somewhere between the light Lowland whiskies and the richer, sweeter Highland whiskies. This is what makes them so popular.

Highlands

The Highlands is the largest region and contains some of Scotland's remotest distilleries. The distilleries are spread far and wide and include Glengoyne that is very close to 'the Highland line', Oban on the west coast, Dalwhinnie in the middle of the Grampians and Old Pulteney up in the far north. There is a large diversity of styles due to the geographical locations but generally the whiskies produced are richer, sweeter and more full bodied than from anywhere else in Scotland. Distilleries that are located by the coast can also have a salty element to their whiskies, due to the casks breathing in the sea air during maturation.

Islands

There are a number of distilleries that are based on the islands around the Scottish coast. These are Arran (on the isle of Arran unsurprisingly!), Jura (on the isle of Jura!), Tobermory (on Mull), Talisker (on Skye) and Highland Park and Scapa (on the Orkneys). There is no distinct style and all are pretty unique due to their locations. Generally, Arran and Scapa are the lighter and fresher whiskies, Jura and Tobermory are richer, sweeter and maltier while Talisker and Highland Park offer full bodied whiskies with some smokiness.

Islay

The island of Islay is the traditional home of smoky whiskies. Six of the eight operating distilleries produce the best smoky whiskies in the world and include some very famous names (the six are Ardbeg, Bowmore, Caol Ila, Kilchoman, Lagavulin and Laphroaig). The other two are Bruichladdich and Bunnahabhain, whose whiskies are normally unpeated and non smoky, but they do both occassionally produce limited edition smoky ones. The Islay whisky industry is booming and production on the island is at an all time high to meet demand. The industry runs the

island's economy by giving jobs not just in manufacturing but in other areas, such as tourism. The whiskies are full bodied, smoky and complex. However, they are not to everyone's taste as they are so full on but are definitely worth a try. How will you know if you like it (or don't like it) if you don't try some?

Protip: Don't Wash Scotch Glasses with Soap www.scotchaddict.com - February 29th, 2012

How do you wash your scotch glasses? If you were like me several years ago, you washed them like any other delicate glassware. I put in a small drop of soap, scrubbed a little with a brush or sponge, rinsed a few times with hot water, and left it on the drying rack to air dry.

Fast forward a few years and I do everything except use soap and scrub with a brush, I just rub my fingers in it. I also usually wash it as soon as possible after using it, before the faint residue of scotch has dried at the bottom of the glass. For those cases where I don't wash it immediately, using hot water flushes the residue out pretty easily.

Why did I skip using soap? When you use soap, there's a small chance you leave some soap residue behind. When you do, that soap can change how you enjoy scotch because it can bind to the aromas and throw things off. The chance is small but when you figure that soap is unnecessary, it becomes a no brainer.

I haven't used soap to wash a scotch glass (or a wine glass) in years and have suffered no ill effects.

Game-on in Glassware

The Glencairn Glass vs The NEAT Glass

By Matt on April 30, 2012 – www.scotchblog.ca
For some time now the choice glass of whisky festivals the world over has been the Glencairn glass, and most often these are also the first places people have a chance to try a glass made for whisky. Typically emblazoned with the festival logo, or that of the distillery being visited, it has become a de facto festival requirement, and a staple of the whisky world.

Recently I was contacted by the purveyors of the NEAT glass to give it a trial run to see how it matched up to my normal glassware. Given that I am prone to trying just about anything at least once (line dancing and nefarious acts notwithstanding) I agreed to give it a go. So for a month now I



have been working through various whiskies, comparing it to my everyday glass: The Glencairn. Before we get to my findings though, let's get to know the contenders a bit better.

The Glencairn
glass purports to have
been developed over
20 years ago by
Raymond Davidson
specifically for whisky,
then shelved until his
sons resurrected it
and took it to the
master blenders for a

test drive. Since then it has gone on to win the <u>Queen's Award</u> <u>for Innovation</u> in 2006, become the glass found at just about

every distillery in Scotland, and claimed a place on the shelves of whisky lovers the world over. Designed explicitly to enhance the enjoyment of whisky, its bowl-shaped bottom fits easily in the hand to aid in gently warming the whisky (the way I personally enjoy it the most), while the tapering effect of the neck and mouth is designed to provide a concentration point to maximize the aromas.



The NEAT glass is an entirely different animal. Designed by Arsilica Inc. in Las Vegas, the NEAT (an acronym for **Naturally** Engineered Aroma Technology) glass employs a divergent rim as opposed to the convergent style of most glasses. The goal of this being to diffuse

the volatile alcohol vapours, thereby reducing the numbing effect on the nose and subsequently making it easier to pick out the other elements and aromas in the whisky or other such spirits. Short, squat, and reminiscent of a votive candle holder, it is also designed to maximize the surface area of the whisky to further accentuate the non-alcohol components of the nosing experience.

For the purposes of comparing the two glasses I decided to use a number of different styles and strengths of whisky, including Four Roses Small Batch, Booker's, and Rip Van Winkle 10 bourbons, Bowmore Tempest, Rosebank 17, Glenfiddich 15, a couple from Ardbeg, and a number of other Speyside and Highland whiskies. For each whisky tested, I measured out standard 1 ounce pours for each glass, using them in 2 simultaneous 10 minute intervals to ensure that influential factors such as hand-warming and time in the glass were both mitigated equally. Alright, enough rhetoric. On to the findings!

Right off the hop and for each and every whisky, the NEAT glass certainly delivered on its first promise. Head-to-head against the Glencairn it delivers a demonstrably diminished alcohol element. Gone is the blast of ethanol that singes nose hairs and sinuses, instead providing only the scents and sensations of the malt, spirit, and wood. For those who have issue getting past the alcohol vapours in a nosing, yet love their whisky, there is no question that the NEAT glass is the next item they should purchase.

But beyond the initial reduction in alcohol vapour, I found that the two glasses traded blows very evenly.

For the lighter, fruitier elements of whiskies I found that the Glencairn carried the day with ease. Its design served to deliver a much more concentrated assembly of the light apple, citrus, and floral elements. Yet, with the peated expressions the NEAT glass provided a more delicate handling of the powerful smoky scent. With a fruity peated whisky I found it to be a dead heat. In the Ardbeg 10 test for example, the lime-citrus and pepper notes are much more apparent in the Glencairn glass, while the NEAT glass dials up the vanilla and earthy elements of the peat to wonderful effect. For the toffees, oaky notes, and spice elements I found both the Glencairn and NEAT glasses to deliver equal performance.

When dealing with cask strength whiskies, one would expect that the diffusion of alcohol vapours would give the NEAT glass a walk-off home run. Without guestion it handles

the task in a truly remarkable fashion. Yet, I found that with whiskies that were North of 57% ABV, the effect seemed to go slightly in the opposite direction of its intention. It was almost as though the diffusion of the alcohol vapours carried off some of the aromas as well; perhaps a case of the science behind the glass being too perfect. But above 46% and below 57% it delivered everything the Glencairn did, without the heat and almost all of the aromas, save some of the citrus elements in some whiskies which were there, yet slightly muted. All things considered, the NEAT glass is almost perfectly suited to cask strength whiskies, while the Glencairn glass benefits from the provision of a few drops of water to reduce the heat funneling out of it, after which it delivers an equally impressive performance.

In the arena of ergonomics however, the was considerable separation between the two. The circumference of the Glencairn glass at the widest part of the bulb is an even 21cm, fitting nicely in the plam of the hand. Conversely, since the NEAT glass is designed to maximize the surface area of its contents, its circumference is 25.5cm at its widest point. While this may serve it very well when it comes solely to the act of nosing the whisky, I found it to be a bit cumbersome in the hand. As for the actual act of drinking the dram, the Glencairn is a standard glass and as such offers no issue to me whatsoever. The NEAT on the other hand requires tilting of ever-increasing angles as the whisky level drops with each successive sip due to the sharp angles created by the divergent rim. Once past the 1/3 remaining point, I had my head tilted up, with my nose directly in the glass and over the contents, resulting in a blast of alcohol in the final sips. Therefore from a physical use standpoint, my preference remains strongly on the side of the Glencairn glass. For me it simply fits more easily in my hand and is easier for me to drink from at the end of the day.

In conclusion, both glasses present the consumer with unique advantages and drawbacks, and it is a matter of personal preference to determine which characteristics one prefers to accentuate or minimize. The NEAT glass will not be usurping the Glencairn's position as my every day glass as I prefer the concentrated nose that it provides along with the comfortable physical design of the glass. That said, I will be reaching for the NEAT glass when pouring cask strength whisky as it does serve that segment particularly well. All in all the Glencairn may have won the day, but the NEAT glass is certainly worth adding to your arsenal.

Whisky outperforms gold as investment Scotch market booms

05/03/12 - Source: ©The Moodie Report - By Mary Jane Pittilla,
The market for investment-grade Scotch is
continuing to outperform other alternative investments and
commodities, according to new figures from whisky valuation
expert Whisky Highland.

Four-year figures, from 2008 to the end of 2011, have revealed that an investment in the top 10 performing whiskies would have achieved a gain of more than +400%. An investment in the top 100 would have returned a +245% gain, while the top 250 would have yielded +180%.

In comparison, gold, which has experienced a renaissance in recent years, has risen +146% over the same period, and diamonds by just +10%.

A total of 8,500 bottles were last year sold at auction compared to 1,500 four years ago. The value of that auction market reached £4 million in 2011 and is expected to rise to £17 million by 2020.

Global investor and collector bottle retail sales confirm that the retail sector is also booming with bottle sales thought to total 85,000 per year, worth about £44 million.

The fourth quarter of 2011 saw a significant jump both in sales and volume, with more than 3,000 bottles coming up for auction in the UK with sales totalling more than £600,000, compared to less than 2,000 a year earlier with sales reaching around £400,000.

Last year, a bottle of The Dalmore 62 was sold at Singapore Changi Airport for a world record £125,000, following the sale of a bottle of Dalmore 64 in Harrods for £120,000. The most expensive bottle ever sold at auction is a bottle of Macallan 64yo Cire Perdue which sold at auction in the US for US\$460,000.

Growing demand from luxury consumers
Commenting on the data, Whisky Highland Founder
Andy Simpson said: "Over the last 12 months, the market for
whisky investment has begun to catch the eye of the
investment community. Some of the rare and limited bottlings

from the top-performing distilleries such as The Dalmore and Macallan are achieving eye-watering returns at auction, outperforming most other forms of alternative assets.

"I'm confident that it won't be long before whisky is viewed in the same light as art, wine or classic cars, offering a genuine and creditable alternative to these more established asset classes. We can already see this happening with the growth of the dedicated whisky auction market. Where you would previously see a few bottle of whisky bolted on the end of a wine auction, there are now a number of dedicated whisky auctions taking place across the UK and further afield in countries such as Hong Kong."

The Dalmore Rare Whisky Director David Robertson said: "The demand for rare and limited-edition whiskies is exceptional, and it's a trend that is set to continue in line with the uplift in other luxury goods markets. We are going to see more distilleries and brands release very special whiskies which are designed to meet the growing demand from luxury consumers looking for the ultimate in unique products, whether to use and enjoy or to collect and invest."

Whisky Recipe Mouthwatering Whiskey Grill Glaze

source: allrecipes.com - By: Kelly Gasparini
"With a flavor made famous by a popular restaurant chain, this glaze is
perfect with steak, ribs, chicken, pork or fish! It's so good, I could almost
drink it!"

Ingredients

1 tablespoon onion powder

1 tablespoon garlic powder

1 tablespoon hot pepper sauce

1 cup pineapple juice

1/2 cup whiskey

2 cups packed brown sugar

2 cubes beef bouillon

4 tablespoons Worcestershire sauce

Preparation

In a medium saucepan, place onion powder, garlic powder, hot pepper sauce, pineapple juice, whiskey, brown sugar, beef bouillon and Worcestershire sauce. Bring the mixture to a boil. Reduce heat and simmer 15 minutes.

Remove from heat and pour over grilled meats as desired.

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 March 21st 2011 dinner date as an example:

- Dinner invitations will be sent out Saturday February 26th, 2011. 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 at (613-634-0397).
- Accommodation at the dinner will be guaranteed for a member who responds by Friday March $\mathbf{4}^{\text{th}}$, 2011 midnight.

Cancellation policy

- Using the same example as above, anyone who cancels anytime prior to Wednesday March 9th, 2011 midnight will be removed from the list.
- Anyone canceling between Wednesday March 9th, 2011 midnight and Monday March 21st, 2011 will be expected to pay for the cost of the dinner and scotch (\$60). It is the responsibility of the member who cancels their reservation to find a replacement. If I can substitute an individual from the wait-list, then the member will not be asked to pay for their cancellation.
- Anyone who fails to attend the Monday March 21st, 2011 dinner without having cancelled and been successfully replaced will be expected to pay the full cost (\$60). A member will be responsible for their quest's cancellation (\$70).
- If a member asks to be included at the dinner between Wednesday March 9th, 2011 midnight and Monday March 21st, 2011, your 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.

I would like to thank you all for what has once again been a great year. I hope you have a great summer and I look forward to seeing you all back this Fall!!

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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http://www.kingstonsinglemaltsociety.com