

Kingston Single Malt Society

www.kingstonsinglemaltsociety.com

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

SEPTEMBER 19th, 2016

VOLUME 10; NUMBER 3



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.

- **SPRINGBANK 18 YEARS OLD CAMPBELTOWN SINGLE MALT VINTAGES 235119** | 700 mL bottle **Price \$263.95** Spirits, Whisky/Whiskey, Scotch Single Malts 46.0% Alcohol/Vol.
- **AUCHENTOSHAN VIRGIN OAK II** LCBO 441725 | 750 mL bottle **Price \$79.95** Spirits, Whisky/Whiskey 46.0% Alcohol/Vol.
- **GLENFARCLAS LORNE SCOTS COMMEMORATIVE SINGLE CASK 2007** Bottle 104 of 646 VINTAGES 464644 | 700 mL bottle **Price: \$235.95** Spirits, Whisky/Whiskey 58.0% Alcohol/Vol.
- **OBAN 18 YEAR OLD SINGLE MALT** LCBO 243824 | 750 mL bottle **Price: \$216.95** Spirits, Scotch Whisky, 43.0% Alcohol/Vol. (September, 2016)
- **HIGHLAND PARK SIGURD** VINTAGES 620211 | 700 mL bottle **Price \$175.00** Spirits, Whisky/Whiskey, Single Malt Scotch 43.0% Alcohol/Vol
- **LAPHROAIG LORE** LCBO 455436 | 750 mL bottle **Price \$199.70** Spirits, Whisky/Whiskey, Scotch Single Malts 48.0% Alcohol/Vol.

This evening's menu with Single Malts from **CAMPBELTOWN / LOWLAND / SPEYSIDE / HIGHLANDS / ISLANDS / ISLAY**

1st Nosing: Campbeltown - **SPRINGBANK 18 YEARS OLD**
(introduced by: Sylvain Bouffard)

Soup: Tomato & Roasted Red Pepper

2nd Nosing: Lowland - **AUCHENTOSHAN VIRGIN OAK II**
(introduced by: Paul Charbonneau)

3rd Nosing: Speyside - **GLENFARCLAS LORNE SCOTS COMMEMORATIVE SINGLE CASK 2007**

(introduced by: John Creber)

Salad: Fresh Spinach Salad,

Baby Spinach, Orange Mandarin, Spicy Pecans,
Maple Goat Cheese, Raspberry Vinaigrette

4th Nosing: West Highland - **OBAN 18 YEARS OLD**
(introduced by: Conrad Falkson)

Entree: Harvest Stuffed Pork Loin,

Stuffed with Dried Cranberries, Fresh Green Apples, &
Cinnamon, Served with Apple Cider Au Jus

Potato, Rice and Pasta Choice:

Twice Stuffed Baked Potato Served with Sour Cream

5th Nosing: Islands (Orkney) - **HIGHLAND PARK SIGURD**
(introduced by: John Leighton)

Dessert: Decadent Trio of Cheesecake & Brownie

6th Nosing: Islay - **LAPHROAIG LORE**
(introduced by: Elsabe Falkson)

Upcoming Dinner Dates

- October 17th, 2016 - Highlands - River Mill
- November 21st, 2016 - Speyside / Highlands - River Mill
- December 12th, 2016 - Christmas Dinner - River Mill
- January 23rd, 2017 - Robbie Burns - River Mill
- February 20th, 2017 - Islands - River Mill
- March 20th, 2017 - 4th Annual Irish Night - River Mill
- April 24th, 2017 - Islay - River Mill
- May 15th, 2017 - Speyside/Highlands - River Mill
- June 19th, 2017 - BBQ (Final Exam) - River Mill
- July 17th, 2017 - 6th Annual Bourbon Night - River Mill
- Friday August 25th, 2017 - 10th Annual Premium Night - River Mill
- September 18th, 2017 - Campbeltown / Lowland - VIMY
- October 16th, 2017 - Highlands - River Mill
- November 20st, 2017 - Speyside / Highlands - River Mill
- December 11th, 2017 - Christmas Dinner - River Mill

KSMS Financials since April 2008

Monthly Dinner: In April 2008 Monthly Dinners cost members \$50. The cost rose to \$60 on September 2010 where it has remained. In 2008 the cost of Dinners averaged \$34.94 and this past year have risen to an average of \$44.89, an increase of 28.5%.

Robbie Burns Dinner: In January 2009 the Robbie Burns Dinner cost members \$60. The cost rose to \$70 on January 2011 where it has remained. In 2009 the cost of Robbie Burns Dinner was \$42.42 and has risen to \$46.00, this past January, an increase of 9.5%.

BBQ Dinner: In June 2008 the BBQ Dinner cost members \$50. The cost rose to \$60 on September 2009 and then \$70 on September 2010 where it has remained. In 2008 the cost of the BBQ Dinner was \$35.86 and has risen to \$52.00, this past June, an increase of 22.5%.

Conclusion: As a result, the allowance for purchasing Single Malts has diminished. It is only through the introduction and continued success of our raffles that we have managed to offset price increases to members. I would like to thank all those who have been involved in our past raffles whether it was the selling or buying of raffle tickets.

Results of the Knob Creek Smoked Maple July Dinner Raffle

The winner of the bottle was Frank DuBois
During the course of the raffle a total of \$360 raised.
Thank you everyone!



Results of the AnCnoc 2000 bottle at the JUNE Raffle

The winner of the bottle was Paul Charbonneau
During the course of the raffle a total of \$385 raised.
Thank you everyone!

Winners at the June BBQ

Perfect Attendance Award Winners
*Roberto Di Fazio alongside John Creber, Ken
Goodland & John Leighton*



Final Exam Winners (out of 18 points)

Tom McCulloch (12 of 18) - Highland Park Dark Origins
Ainsley Creighton (8 of 18) - Auchentoshan American Oak
David Simourd (8 of 18) - Bowmore Small Batch
Bruce Malcolm (6 of 18) - Tormore 14 YO
John Creber (6 of 18) - Springbank 10YO
Elsabe Falkson (6 of 18) - Glen Garioch 1995
Ken Goodland (6 of 18) - Glenmorangie Astar



THE PATH AHEAD: WHISKEY TRENDS FOR THE REST OF 2016

AUGUST 11, 2016 BY [DRINKDISTILLER](#) - By Jake Emen

What's up in the world of whiskey right now? A trip to Tales of the Cocktail provided the perfect opportunity to check in on the pulse of the industry and a few clear trends emerged right off the bat:

- The continued growth and prominence of leading American craft distilleries. Also, brands transitioning from non distiller producers (NDPs) to fully-fledged distilleries.
- All things barrel-finishing, with new types of oak and used casks, and a range of aging processes being put to use.
- The demand for super premium, high-end bottlings, and exclusive and rare whiskeys, is at the forefront. This includes the big boys of bourbon, as well as the Scotch and Japanese whisky powerhouses.

AMERICAN MAVERICKS

Starting with the American craft scene, there were new releases aplenty. This includes pours offered up at official tasting rooms and seminars as well as discussions and drams over dinner.

In terms of NDPs transitioning to putting out their own juice, High West is a perfect example. Most of their range on the market remains fully or mostly sourced whiskey, however, their new [Valley Tan Utah Whiskey](#) is distilled at their facility. Distilled from a wheated mash-bill, Valley Tan is aged for a minimum of one year in both new and used barrels.

Also exciting for American whiskey is the new offering from Seattle's Westland Distillery. [Westland's Garryana](#), uses a Pacific Northwest oak variety known as Quercus Garryana, an unusual type to use for whiskey. This oak provides darker, richer and spicier notes than more common American oak (Quercus Alba) would. The first edition was aged for 30 months and bottled at a cask strength of 56.2% ABV.

GRAINS AND GRAPES

Coming soon from Hillrock Estate Distillery is their Sauternes-cask finished whiskey. It is their latest rendition of their Double Cask Rye. Sauternes is a sweet, white French wine, and is certainly not a staple of the whiskey aging world. It's a 100% rye whiskey and joins a lineup of previous cask-finishes for their Double Cask, such as [Pedro Ximenez](#) and [Madeira](#).

While not officially present at Tales of the Cocktail, there was talk of the new release from Belle Meade. Their Bourbon Cognac cask finish hits home on both points: Nelson's Green Brier is transitioning from NDP to distillery, and this release showcases another unique cask finish. Bottled at 45.2%, this sourced expression contains high-rye bourbon aged for between six and nine years. It is

finished in French Limousin oak casks which held Fine Champagne XO Cognacs.

OLD DOGS, NEW TRICKS

Switching to larger American producers, and showcasing both the cask-finishing and premium trends, is the Maker's Mark Private Select program. With Private Select, retailers or bars purchase a barrel and select their own unique cask finishing.

It builds on the success of Maker's 46, which uses a very specific type of stave inserted into the barrel for a finishing process. With Private Select though, there are five different types of staves which can be selected for the process, filling a total of 10 stave slots within the barrel. That means there's over 1,000 unique outcomes.

The stave types include the Maker's 46 staves, as well as the following:

"Baked American Pure 2" offers more lignins and vanillins

"Seared French Cuvee" utilizes a quick radiant-heat process.

produces buttery notes and a viscous mouth feel,

"Roasted French Mocha" uses extreme convection-heat that almost causes the staves to catch fire. produces dark chocolate and cocoa powder notes

"Toasted French Spice" touch of smoke and baking spices

The staves are used for a 9-week finishing process in cool weather conditions. And with that massive range of outcomes, the resulting selections from participants has been just as varied. "Preferences are all over the map," says Maker's Mark COO, Rob Samuels, as consumers have relished the customization and control they have of the process. Suggested pricing for Private Select bottles is \$69.99.

Super premium was the name of the game for other major American brands as well. Look no further than the stellar [Knob Creek 2001 Release](#). It's a 14 year, 100-proof limited edition, the first such offering under the Knob Creek range. It sells for \$129.99 and will be released in a series of three batches. Also on display was Booker's Rye, bottled at a beastly 136.2 proof and aged for over 13 years. It sells for \$299.99. Both of these releases are a tribute to Booker Noe, founder of Beam's Small Batch Bourbon Collection.

SCOTCH FOR HIGH ROLLERS

Switching to Scotch, Macallan is no stranger to super premium. Showcased at Tales of the Cocktail was the now complete four-piece 1824 Masters Series, all offered in glitzy crystal decanters. The range includes [Rare Cask](#), \$300; [Reflexion](#), \$1,400; [No. 6](#), \$4,000; and [M](#), \$5,000.

The Diageo Special Release portfolio was displayed in full force during a special dinner. With bottles procured by Ewan Morgan, the national director of Diageo's Masters of Whisky. The attendees relished the releases.

The range included the 15th Port Ellen release, a 32 year old from 1983, Brora 37 year, from 1977, [The Cally 40 year](#), Dailuaine 34 year, and Clynelish Select Reserve. The Cally 40, a grain whisky, was a surprise and quite impressive with its velvety mouthfeel, and vanilla/toffee dominant palate.

Dr. Nick Morgan of Diageo described The Brora 37 as, "an accident of weather,". An Islay drought in 1968 led to a need to produce peated Scotch from another maritime, seaside distillery. Brora was called into service in 1969 and continued to use peat, albeit in decreasing levels, until its closure in 1983 – sadly, the same year that Port Ellen was shuttered. Clynelish is now located on the site of the former Brora Distillery.

JAPANESE: HIGH DEMAND AND HIGHBALLS

Of course, high-end Japanese whiskies have never been in greater demand. At the Beam Suntory Hotel at Tales of the Cocktail, the event showcased the best their portfolio had to offer. Among them were impossible to find Japanese gems from Suntory: [Hibiki 21](#) and [Yamazaki 18](#).

But it's not only these exquisite, expensive Japanese whiskies which are highly sought in the market today. In fact, both of the major Japanese producers, Suntory and Nikka, were displaying other wares as well.

From the Suntory folks their latest, [Suntory Toki](#), was up for offer. It is a 43% ABV blend which was first unveiled at the start of the summer of 2016. It's a light, crisp whisky meant to be deployed in craft cocktails or the ubiquitous Japanese Highball. Priced at \$40, it serves as an entry-level, affordable introduction to the world of Japanese whisky.

From Nikka their latest release in the U.S. is their [Coffey Malt](#) which builds on the runaway success of their [Coffey Grain](#). Coffey Malt is a dram worthy of sipping neat, but it's also still an accessible buy at \$74.99.

After all the hubbub over Nikka's decision to pull many of their international releases off the market due to supply issues, it's a

welcome sight to see a new release from the Japanese producer. Nikka Coffey Malt is distilled from a 100% malted barley mash-bill, from their continuous column, or Coffey, still.

KNOWLEDGE IS POWER

Finally, being at Tales, one cannot help but notice that another trend has taken place beyond the brands. It's occurring instead with the consumers and the bartenders. People, and not just the guys and gals writing stories like this, are geeking out over all things whiskey. From phenol levels and cask finishes to whiskey terroir, it is all up for discussion. The public wants to try more types of whiskey, and from more places around the world, which showcase different and unique traits.

Folks are craving more knowledge, and access to that knowledge. And the more people dig, the more they're able to find. While there's no better place to cram whiskey knowledge than at a Tales seminar showcasing some of the industry's finest whiskey minds, by all means, open up your Distiller app and geek out and learn right here with us by comparing flavor profiles of similar whiskeys, tracking personal preferences, and getting hands-on with your own tasting notes. Passion is all about getting hands-on with a hobby or interest, and there's no better example of that than pouring up a dram of some fine whiskey and settling in for a "lesson".

ACCELERATED AGEING IS THE 'FUTURE' OF SPIRITS

16th August, 2016 by Amy Hopkins - www.thespiritsbusiness.com

Technology that speeds up the maturation process of brown spirits will become the "future" of the industry, claims the founder of Lost Spirits, who also confirms a number of high ranking drinks executives sit on the board of his company.

Lost Spirits' Thea One reactor

Since 2010, US-based producer Lost Spirits has been refining a process that rapidly accelerates the ageing process of spirits such as whiskey, rum and Tequila.

Co-founded by Bryan Davis, Lost Spirits [publicly unveiled its Thea One reactor last year](#). The technology forces a chemical composition within new make liquid that it is near-identical to that of an aged variety.

As such, Lost Spirits claims it is able to produce a liquid with the same molecular structure as a 20-year-old rum in a matter of days.

Speaking to *The Spirits Business*, Davis said: "We haven't made something approximating the flavour of an aged rum – we actually made an aged rum. Our technology is the only one that can stand up to forensic chemistry as there's a big difference between just replacing parts of the process with creating a molecule-by-molecule map."

Davis claims that the reactor allows distillers to make "significant" financial savings as they could "respond to changes in the market quickly" and get their product to retail in an extremely short space of time.

Furthermore, the angel's share that evaporates during maturation would reduce from 2%-10% each year to 0%.

However, Davis believes financial saving is not the primary benefit of the Thea One reactor. "We can have more fun this way as opposed to simply being cheaper and faster," he said. "Our technology gives us ultimate control over spirits maturation." Executive influence

For the first time, Davis confirmed that three key spirits executives sit on the board of Lost Spirits: Todd Martin, founder of investment firm Spirits Capital Partners and former Allied Domecq executive; Chester Brandes, founding president of Imperial Brands; and Mats Andersson; former head of business development at Vin & Spirit.

Following conversations with craft distillers and large spirits groups – many of which Lost Spirits claims to have research contracts with – David said his company has changed direction.

Lost Spirits initially planned to lease its technology under license, but will now partner with select producers, relocating its lab and HQ from Silicon Valley to the Rational Spirits distillery in Charleston.



The group will create products in collaboration with Rational Spirits and also Rattleback Rye, an independent whiskey company.

"In the future, this will most likely be how we age spirits, decades and decades from now, because the cat is already out the bag," continued Davis. "But we are not driving this in a combative way with the industry – we want to do it with them rather than against them.

"I guess we are like micro-gastronomy breathing new life into a conservative industry. We want to ask lots of interesting questions that haven't been asked before."

SCOTCH DISTILLERIES HAIL RECORD TOURIST NUMBERS

11th August, 2016 by Amy Hopkins - - www.thespiritsbusiness.com

Scotch whisky distilleries welcomed a record number of visitors in 2015, when the industry's tourism figures grew 7%.

Collectively, Scotch whisky distilleries now welcome as many tourists as St Paul's Cathedral

According to new data from trade body the Scotch Whisky Association, distillery visits hit 1.6 million between 2014 and 2015.

Since 2010 distillery visits have grown 20%, meaning that collectively they now rank alongside the UK's tourism hotspots such as Edinburgh Castle and St Paul's Cathedral in terms of tourist numbers.



Around half of Scotland's 118 whisky distilleries are open to the public, while a number of Scotch producers have invested significantly in expanding and improving their visitor facilities in recent years.

"Scotch whisky distilleries offer high-quality and unique opportunities to visit the homes of some of Scotland's most famous brands," said Julie Hesketh-Laird, SWA deputy chief executive.

"It is testament to Scotch whisky companies that visits have increased at a time when overall Scottish visitor numbers fell. This brings important benefits to the wider rural economy, as distillery visitors will also then be staying at the local B&B, visiting a local pub or café, or buying souvenirs of their stay in Scotland."

A new survey by the SWA also revealed that tourists spend an average of £25.00 on distillery visits, with a total of £50m spent in 2015, up from £27m in 2010.

Last year, the largest number of distillery tourists hailed from Scotland and other parts of the UK, Germany, the US and France – reflecting some of the world's largest markets for Scotch whisky.

While [total Scotch whisky exports continue to decline](#), there are "signs of recovery" for the sector, the SWA confirmed earlier this year.

JUNE - KSMS Financial Statement

(Money expected from 61 June attendees) = \$4270.00
 June dinner 61 persons = \$52.00/ea = \$3172.00
 (Money remaining for buying Single Malt) = \$1098.00
 Cost of Single Malts: = \$958.30
 KSMS Monthly operational balance = -(\$139.70)
 Cost per person 61 attendees (All inclusive) = \$67.71

Membership and Dinner prices for 2015-2016

Membership Fee: \$40 (singles)

One Time Initiation Fee: \$60 (couples)
 Standard Dinner Fee: \$15
 Dinner only - No Single Malt: \$60 (member)
 \$70 (non-member)
 \$50 (member)
 \$60 (non-member)
 Robbie Burns Dinner Fee: \$70 (member)
 \$80 (non-member)
 June BBQ Dinner Fee: \$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, 2015 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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