

Kingston Single Malt Society

A social club for the appreciation of Single Malt Whisky

JUNE 22, 2009, VOLUME 2; NUMBER 9



This evening's menu in the company of

MENU

Salad: Selection

Entree: Steak or Salmon

Potato: Baked Potato with
(Sour Cream, Chives, and Green Onion)

Dessert: Assorted Squares

In order to cover the shortfall that KSMS has experienced in past years a new policy will be in place for next year. Along with paying your membership (\$40 (singles); \$60 (couples)) and cost of the first dinner you will attend (Standard Dinner Fee: \$50 (member); \$60 (non-member)) I ask that each member provide KSMS with a cheque for the cost of one dinner \$50 for a total of (\$140 (singles); \$160 (couples)). This cheque will be cashed and go towards the cost of covering the dinner of any member who does not attend a dinner that they had requested a reservation for. If the cost of the dinner remains unused by May 2010 the money will go towards the June BBQ (with a savings of \$5 passed onto you) or simply returned to you.

In June for those individuals who pay the above fee of (\$140 (singles); \$160 (couples)) KSMS will order a complimentary badge with your name on it which will then be ready for you for September 2009. Those who choose to pay their membership in September or later will be asked to cover the cost of the badge on their own (\$12).

Dinner dates for KSMS 2009-2010

September 21, 2009 - Campbeltown / Lowland

October 26, 2009 - Speyside

November 23, 2008 - Speyside / Highland

January 25, 2010 - Robbie Burns Night

February 22, 2010 - Highland

March 22, 2010 - St.Patrick's (Irish)

April 26, 2010 - Island

May 17, 2010 - Islay

June 21, 2010 - BBQ (Final Exam)

Membership and Dinner prices for 2009-2010:

Membership Fees: \$40 (singles)
\$60 (couples)

One Time Initiation Fee \$15

Standard Dinner Fee: \$50 (member)
\$60 (non-member)

Robbie Burns Dinner Fee: \$60 (member)
\$70 (non-member)

(includes \$5 donation per attendee to RMC Pipes & Drums with Highland Dancers)

June BBQ Dinner Fee: \$55 (member)
\$65 (non-member)

MAY - KSMS Financial Statement

(Money raised by May attendees)	= \$2580.00
May dinner 50 persons	= \$32.50/ea = \$1625.00
Special Occasion Permit @ LCBO	= \$75.00
(Money remaining for buying Single Malt)	= \$880.00
Cost of Single Malts:	= \$635.93
KSMS Monthly operational balance	= \$244.07
Cost per person (All inclusive)	= \$46.72

(from www.ploomy.com)

On the continuum of alcoholic drinks, with girly drinks on one side and manly drinks on the other, single malt scotch is without question the manliest alcoholic beverage of them all. While once a linchpin of every man's collection, occupying prime real estate in liquor cabinets across America, the popularity of scotch declined during the '80s and '90s as men got in touch with their sensitive sides.

Thankfully, those days are over; men are rediscovering their manly sides and the popularity of scotch is on the rise once again.

Considering the innate manliness of scotch, and Ploomy's never-ending quest to bring men what they need to know, please read the following primer carefully. Not only will it help you achieve your full man potential, but it will also keep you from looking like an idiot when all your buddies go through their inevitable "scotch phase."

**A BEGINNERS GUIDE
to SINGLE MALT
SCOTCH WHISKEY**



The Basics: What is Scotch, Exactly?

In its most basic form, scotch is whiskey that is made in Scotland. However, this tells only about 1% of the story. When most knowledgeable people speak of scotch, they typically are speaking about a specific kind of scotch known as single malt. Single malt scotches have to adhere to special rules in order to be able to call themselves that. And these rules aren't just some flimsy industry guidelines or best practices – these rules are actual laws that were brought into being by legislative acts of British Parliament, i.e. the Scotch Whisky Act of 1988. To name but a few:

- Single malt scotch must be made from only water and malted barley. It may not include any other grains, outside of yeast for the purpose of fermenting.
- The mash must be processed in Scotland, distilled in Scotland and matured in a warehouse in Scotland.
- Single Malt Scotch must be matured in oak casks, which cannot exceed 700 litres of capacity, for at least 3 years.
- The maturation process must ensure that scotch retains the color, aroma and taste derived from the raw materials.
- Scotch whisky must be bottled at a minimum strength of 40% alcohol by volume.

Also common is "blended" scotch whiskey, which is typically a combination of single malt and grain whiskey from different distilleries. While often looked down upon by snobby single malt drinkers, many blended whiskeys are very good, and blended whiskey has also done a lot to generate revenue for the single malt industry. As much as 90% of single malts produced are used for the more accessible blended scotch market, rather than bottled as pure single malt.

How to Drink and Enjoy Single Malt Scotch

There are some definite do's and don'ts when it comes to tasting single malt. Not wanting to risk leading you astray, we took the bull by the horns and interviewed scotch expert Kevin Erskine. Kevin is the author of [The Instant Expert's Guide to Single Malt Scotch](#) and the man behind the popular whiskey industry weblog [The Scotch Blog](#).

We asked Erskine to share his whiskey wisdom in an effort to help us beginners get the most from our \$60 bottle of 15-year-old Glenfiddich (for those you who read this word as glen-fid-ich, you are wrong. The correct pronunciation is glen-fid-ick).

Erskine's attitude is that it's your scotch and you're free to drink it however you like. However, if you are interested in developing your whiskey palate and gaining a true appreciation for the Uisge Beatha (pronounced Ooshki Baah, which means water of life in Gaelic) there are some key guidelines to follow. First and foremost, Erskine preaches that the first step to "tasting" single malt scotch is to drink it from the right glass.

"Drink it out of something that has a wide a base as possible and as narrow a tip as possible," Erskine says. "Ideally, a whiskey glass, like a glencairn, or if you don't have that, a brandy snifter, a sherry copita or even a champagne flute will do."

The reason for that is because a narrow tip helps catch the aroma that rises from the whiskey, and the aroma is a big part of the tasting process, which leads us to his second tip: follow your nose.

“Take a good whiff of it first,” Erskine says. “We can sense hundreds of different smells, but only five tastes.”

“As strange as it may sound, a whiskey is tasted primarily with the nose. The aroma indicates the character and strength, and even an untrained nose should be able to identify some very specific scents.”

“Don’t immediately put a mixer in it,” either, he adds. “That’s not a good way to develop your palette. Try it straight.” The only thing he suggests you add is plain old water. Just a few drops can “open it up” and heighten the taste.

Also, despite the classic image of a scotch on the rocks, Erskine also warns against using ice, as it “numbs your senses – not a good way to develop your palate.”

When you actually work up the nerve to taste your whiskey, “take enough to swish around and coat the tongue,” Erskine says.

Take care to note the texture of the whiskey and identify one of its four primary tastes – sweet, sour, salty or bitter. Then see if you detect any other flavors, such as honey, wood, chocolate, vanilla, nuts, etc.

While all these rules and guidelines may seem overbearing at first, Erskine urges that you don’t let yourself get stressed about it.

“If you are trying to develop your palate, have it one way, but if you’re having cocktails with friends, have it how you want.”

Whiskey Terminology Beginners Should Know to Avoid Looking Like an Idiot

- **Dram** – a non specific amount of Scotch that you pour as a single serving. It could be a shot, it could be two shots, it’s whatever you feel like pouring into your glass.
- **Cask** – for scotch purposes, a cask is a big oak barrel that’s used to mature the whiskey. Some experts say that the oak provides 60-70% of its character and taste.
- **Peat** – Peat is basically earth – decaying vegetation matter. Peat fires are used to dry malted barley for use in Scotch whisky distillation. This gives Scotch whisky its distinctive smoky flavour, often called “peatiness” by aficionados.
- **Malt** – Barley that has been soaked in water, allowed to begin to germinate, and then dried.

This promotes the conversion of starches to fermentable sugars.

- **Alcohol By Volume (ABV)** – This one is pretty basic; it’s the amount of alcohol in an alcoholic beverage represented as a percentage of the overall volume. Scotch whiskey typically comes in 40%, 43% and 46% ABV.
- **Proof** - is an old fashioned British way of measuring alcohol in a drink. It is twice the ABV, i.e. 40% ABV = 80 Proof.

WHISKY INFUSED AFTERSHAVE?

Darts legend Phil "The Power" Taylor has teamed up with Whyte & Mackay to launch a range of whisky-infused aftershaves.

W&M Undeniable Power is a fragrance for men and women, described by a spokeswoman as being "for today's aspirational, style-conscious and whisky-loving individual".

Using David Beckham's DVB fragrance shoot as a reference point, Taylor has teamed up with Miss British Isles Nicola Moriarty for the campaign. The fragrance includes a number of top-secret ingredients, including the rare lipra lofo.

How to Enjoy your Whisky – A Tasting Guide

(thanks to The Scotch Malt Whisky Society;
<http://www.smws.co.uk>)



"For the purpose of enjoying malt whiskies you need certain basic equipment: a supply of water, a glass, a mouth, a nose, and -optionally-a pair of eyes. Plus, of course, the whisky."

The water ought to be soft and, as far as possible, tasteless. Tap water is fine if you are lucky enough to live in a society which regards the provision of good water as one of the elements of civilisation. Otherwise, use still water from a bottle.

The glass should be tulip-shaped, with a narrow opening. The Society nosing glass is best, then the sherry copita, brandy snifter and wine glass in descending order of desirability. The open-mouthed cut glass article that is

traditionally called a whisky tumbler is not suitable at all. The mouth is for pouring the whisky into for the purpose of tasting. The tongue and palate, both of which are located within the mouth, detect the primary tastes: sweet, sour or acidic, salty, bitter or dry. The size and shape of the mouth are irrelevant, but prior to tasting they should not be encumbered by other flavours such as lozenges, tobacco, etc.

The nose is far and away the most important bit of kit when you are evaluating malt whiskies. Our most sensitive organ—there are a mere 4 primary tastes and 3 primary colours, but there are 23 primary aromas—it can pick up scents diluted to one part in a million.

The eyes are not essential, though they are useful to be able to see the colour of the whisky. Having said that, we would advise tasters that, because the eye is such a dominant sense in humans, it often misleads. Since dark whiskies appeal more to the eye, professional tasters often use cobalt blue glasses and red lighting to disguise the colour of the whisky.

The procedure for inspecting malt whiskies is simple. Look at the stuff in the glass, sniff it, add some water, sniff it again and taste it. The water is essential in tasting full-strength malts. Not only does it soften the influence of the alcohol, it draws out the nose of the whisky to an astonishing extent. When tasting Society whiskies, try to divest yourself of expectation and concentrate on the present experience. Casks are infinitely diverse, and often very different from what you would expect from a particular distillery.



The colour of a malt is sometimes an indication of its character - but not always, so beware. A pale whisky can be rich and powerful, just as a dark one can be light and fragrant. A bourbon or fino cask will usually give a paler colour, whereas whiskies aged in oloroso casks tend to be the darkest.



Nosing is a true delight, and reveals much about a whisky's true character. Every whisky has a distinct bouquet, but a few characteristics are easily identifiable: Islay whiskies will smell smoky, and sherry casks usually give a sweet or caramel smell. The bouquet can change remarkably as water is added. There are seven main scent

groups: esters, phenols, aldehydes, sweet associated, cereals, oils and woods.

ESTERS: fruit, flowers, pear drops

PHENOLS: medicinal, peaty, smoky

ALDEHYDES: hay, grass, leather

SWEET ASSOCIATED: vanilla, toffee, honey

CEREALS: malt, bread, wheat

OILS: butter, hazels, walnuts

WOODS: cedar, pitch-pine, resin

There are many combinations of the above, which is what makes malt whisky so fascinating. On the other hand, there are many fine whiskies where the scents are so well integrated that they are almost impossible to unravel.



Some malts are fruity, others spicy or dry or sweet. This varies not only from one distillery to the next but indeed from one cask to the next. Much depends on the variations in distilling practice, the shape and size of the still, the alertness of the stillman and, of course, cask. Bourbon casks are usually mild and sweet with distinct vanilla notes, whereas sherry casks impart heavier wine notes to the malt.

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 November 24th dinner date as an example:
- Dinner invitations will be sent out Saturday November 1st, 2008. 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 Wednesday November 12th, 2008 midnight.

Cancellation policy

- Using the same example as above, anyone who cancels anytime prior to Wednesday November 12th, 2008 midnight will be removed from the list.
- Anyone cancelling between Wednesday November 12th, 2008 midnight and Monday November 24th, 2008 will be expected to pay for the cost of the dinner and scotch (\$50). 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 November 24th, 2008 dinner without having cancelled and been successfully replaced will be expected to pay the full cost (\$50). The member will be responsible for their guest's cancellation.
- If a member asks to be included at the dinner between Wednesday November 12th, 2008 midnight and Monday November 24th, 2008, your name will be placed on a wait-list and be accommodated on a first-come first-serve basis.

**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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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 been a very eventful and hopefully
what you would agree a great year.
I hope you have a great summer and I look forward
to seeing you all back this Fall !!**

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