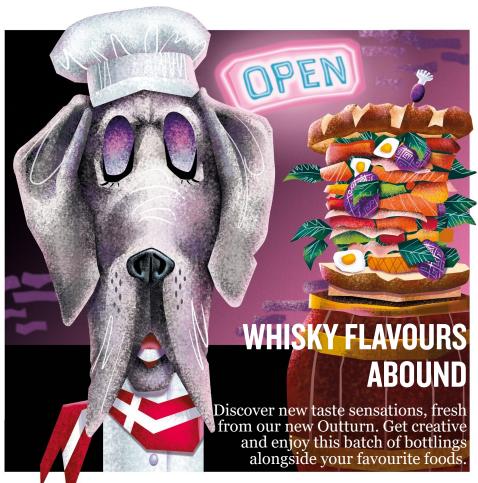


Outturn

April 2020

Issue 102



SMWS.CA





HOW TO USE OUTTURN

out-turn n. 1 The number of Society bottles produced from a single cask. Varies from cask to cask. A finite number that will, sooner or later, run out. 2 The name given to Society bottling lists, containing Tasting Notes for each recently released Society bottling of which only a limited number are ever available (see above).

Each Society bottling is unique. And each can be identified by its markings. The tasting notes give you an insight into the characteristics of each whisky, and are the best place to start.

You may find yourself drawn to a "Cowboy's delight" or have a preference for "Big and tingly." Maybe your instincts lead you to a dram that's "Like a hug from your Mom" or perhaps to "BBQ smoke by a rolling sea."

These curious descriptors are your best clue to what you'll find within each bottle, and are at the heart of The Society's raison d'être.

With The Society's monthly selection of single cask malts it's not surprising that some members find it hard to focus on their perfect bottlings. Thankfully it's not cheating to ask for help. Just call Kensington Wine Market in Calgary at 403-283-8000 (email: scotchguy@kensingtonwinemarket.com) or Keg n Cork in Edmonton at 780-461-0191 (email: dave@kegncork.com) or email us at curious@smws.ca for advice of an expert nature.

ARE YOU ACQUAINTED WITH OUR FLAVOUR PROFILES?

Exploration is the greatest joy of Society membership, roaming the broad vistas of flavour and aroma represented in our single cask whiskies. But exploration without a map can be frustrating.

So we have created 12 distinct flavour categories, each represented by its own colour, from Young & Spritely to Old & Dignified; Light & Delicate to Heavily Peated. These 12 categories offer an alternative to the more traditional method of categorizing whiskies by their region of origin (Islay, Speyside, etc).

Our flavour map gives whisky lovers a far better way to navigate our vast and ever-changing selection of single cask bottlings, many of which are not typical of their region.

YOUNG & SPRITELY
SWEET, FRUITY & MELLOW
SWEET & SPICY
SPICY & DRY
DEEP, RICH & DRIED FRUITS
OLD & DIGNIFIED
LIGHT & DELICATE
JUICY, OAK & VANILLA
OILY & COASTAL
LIGHTLY PEATED
PEATED
HEAVILY PEATED

YOUNG & SPRITELY

GLOVE BOX SONATA IN B MINOR

CASK NO. 89.10

\$123.99



REGION	Speyside
CASK TYPE	Refill Butt
AGE	7 Years
DATE	17 November 2011
OUTTURN	556 Bottles
ABV	64.1%

An elegant and supple aroma of white port, stone fruits, pear skins, orange travel sweets, candy floss and a warm barley steep. There's also grape must, lychee, horse box, white chocolate dipped marzipan, almond puree and sultanas soaked in mead. With dilution the aroma opens onto cough syrup, hand lotion, sun cream, olive oil cake, malt bins, lemon peel, sunflower seeds, brown bread and warm grist.

The palate begins with tinned peaches, ripe pears, green apple, sweet wort, aged grappa, cider brandy, raisins stewed in young Calvados, chopped chives and clover. Water reveals cocoa nibs, shea butter, putty, sweet wines, waxed canvas, cooking oils, flints, tart gooseberry and graphite oil.

SWEET, FRUITY & MELLOW

DAFFODILS CAPTURED IN HONEY

CASK NO. 72.67

\$133.99



A gentle nose, slowly opening from grassy meadows and hay fields to vanilla ice-cream, pears or apple strudel in custard and marshmallow tea-cakes; also wicker baskets and pencil boxes. The smooth, silky palate combines mellow fruitiness (orange, tutti-frutti, strawberries) with sweet things (glazed donuts, candy floss, chocolate-coated raisins) and flickering twinkles of liquorice, pepper and wood on the finish.

The reduced nose – elegant and easy-going – a polished wooden counter in an ice-cream parlour; honey with a memory of sun on daffodils. The palate now much more balanced and integrated – still syrupy, but with hints of citrus and warming spice to complicate it.

SWEET, FRUITY & MELLOW

A WAFER A WHILE

CASK NO. 112.46

\$154.99



As the sun warmed our skin we drifted away to the smell of 1980's suntan lotion and salty sea air. Oil and buttery notes combined with creamy strawberry yogurt, that chilled down to multiple scoops of vanilla ice cream precariously perched on a crunchy caramel wafer. Confected fruit passed by as bubble gum merged with sticky fruit pastries, and joined the malty sweetness of breakfast cereal.

Milk chocolate and praline delivered us to a palate of deliberate funk as fermenting fruit wandered helplessly towards scrumptious cider. The fruit matured into cool white wine loaded with ripe banana and mango flavours, just as we awoke to find an empty wafer cone and melted ice cream on the sand. Twelve years matured in an exbourbon hogshead before transfer to a French oak hogshead.

JUICY, OAK & VANILLA

CREAM OF THE CROP

CASK NO. 113.22

\$130.99



A perfumed bouquet coupled flower gardens rich in roses with creamy vanilla and toffee as ripe apples fell from orchard trees. A foamy lava of shampoo blew in the breeze like pink candyfloss whilst the palate brought a tingle of fresh chillies and citrus. Heavy oak created fantastically chewy textures as caramel biscuits enhanced the malty notes of crunchy kiln dried barley.

A few drops of water encouraged sandalwood and dried pine cones to tumble alongside freshly harvested grains before fruity notes combined lemon and mango with lavender soap. The palate had become creamier, abundant with vanilla and custard cream biscuits on a bed of oak shavings. Boiled brown rice then accompanied oat cakes as the finish continued into herbal realms.

RUM

CHOCOLATE CHILLI COMBO

CASK NO. R9.4

\$176.99



REGION	Panama
CASK TYPE	Refill Barrel
AGE	13 Years
DATE	29 February 2004
OUTTURN	250 Bottles
ABV	62.1%

Comforting warm, sweet and spicy aromas wafting through the room of German lebkuchen (honey and spiced biscuits) marzipan stollen (fruit bread containing dried fruits and raisins covered in icing sugar), gingerbread cookie and banana chocolate chip loaf.

On the palate neat a sweet, bitter, and spicy flavour explosion like that of a chewy dark chocolate brownie combined with the tartness of sour cherries and the addition of a chipotle chilli pepper. With a drop of water we actually did smoke and dry the ripe red jalapeno peppers to make chipotle but that was in a walk-in humidor where we all lit a hand-rolled cigar.

LIGHTLY PEATED

SMOKY, MALTY MINERALITY

CASK NO. 53.284

\$207.99



2019 Islay Festival Bottling

REGION	Islay
CASK TYPE	Refill Hogshead
AGE	10 Years
DATE	24 September 2007
OUTTURN	282 Bottles
ABV	59.8%

Imagine a flattering sweet peat smoke which was immediately apparent then add some oysters and scallops cooked on an open fire as well as winter waves sending their iodine rich scent into the salty, misty air and you should get the picture.

On the palate neat salty almonds, tangy lemon and lime zest floated in a tide of a 'smoky, malty minerality'. With water a little more phenolic at first (petrol and diesel fumes), but soon turning sweeter with roasted marshmallows, and to taste a lightly smoked tuna salad with sweet relish, sweet corn niblets, mayonnaise and honey mustard.

HEAVILY PEATED

FLAMINGOS SMOKING PIPE TOBACCO

CASK NO. 10.179

\$167.99



REGION	Islay
CASK TYPE	1st Fill Barrique
AGE	12 Years
DATE	1 December 2006
OUTTURN	243 Bottles
ABV	60.2%

A beautifully pink hue introduced aromas of salty sea air and sea shells as the sweet reek from burning peat wafted over barley. Fresh seaweed provided a mineralic edge that merged with sour cherries and morphed into cranberries on the palate, with a glass of port. Big and chewy chunks of charcoal rolled with tar and chimney soot before vanilla ice cream introduced wonderful textures.

Water on the smouldering ash unleashed more bellowing clouds of smoke but this time from sweetly scented pipe tobacco. Burning gorse and kelp combined with smoked ham as more medicinal notes of antiseptic cream and cough sweets united. Finally plum and gooseberry tarts brought a sweetness to the finish alongside liquorice and heat rub. After spending 10 years in an ex-bourbon hogshead this was transferred to a 1st fill red wine barrique for the remainder of its maturation.

10



WHERE TO BUY

The exclusive retail stores of The Society in Canada:

KENSINGTON WINE MARKET

1257 Kensington Road NW, Calgary, AB
Phone: 403-283-8000 (1-888-283-9004)
Email: scotchguy@kensingtonwinemarket.com
www.kensingtonwinemarket.com

KEG N CORK LIQUOR COMPANY

3845 - 99th Street, Edmonton, AB
Phone: 780-461-0191
Email: dave@kegncork.com
www.kegncork.com

LEGACY LIQUOR STORE

1633 Manitoba Street, Vancouver, BC
Phone: 604-331-7900
Email: Darryl@legacyliquorstore.com
www.legacyliquorstore.com

THE STRATH ALE, WINE & SPIRIT MERCHANTS

919 Douglas Street, Victoria, BC
Phone: 250-370-9463
Email: whisky@strathliquor.com
www.strathconahotel.com