



Blasting off: February 5 2021

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HOW TO USE OUTTURN

out-turn n. 1 The number of Society bottles produced from a 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 flavour profiles give you an insight into what you might expect from each whisky (or other spirit), and are the best place to start.

You may find yourself drawn to "Sweet, Fruity & Mellow" or have a preference for "Juicy, Oak & Vanilla." Maybe your instincts lead you to a dram that's "Oily & Coastal" or perhaps to "Peated."

These descriptors are your best clue to what you'll find within each bottle, and are expanded upon in greater detail in the Society's fun and quirky tasting notes.

With a varied selection of whiskies (and other spirits) coming every month, 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 at 403-283-8000 (email: scotchguy@kensingtonwinemarket.com) in Calgary or Keg n Cork at 780-461-0191 in Edmonton (email: ordering@kegncork.com) or email us at curious@smws.ca for advice of an expert nature.

ENJOY OUR PRODUCTS RESPONSIBLY - NO DRINKING AND DRIVING

GET 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 bottlings, many of which are not typical of their region.



SPICY & DRY



A muscular and typically forthright expression of this underrated Speysider. Sweet waxes, dried flowers, putty, lanolin, sunflower oil and gorse flowers were all initially noted. Additionally, there's some salty young Fino sherry, flint smoke, damp shed earth and chamois leather. Water revealed pine cones, air freshener, potting sheds, chopped chives, freshly turned earth, soot and ham boiled in lactic stout beers. Sinewy and charismatic stuff!

The palate was immediately boisterous and lively with tea tree oil, vapour rubs, copper coins, vegetable bouillon stock, game meats, sheep wool and aged mead. Water tamed things a little, but it was still full of chamomile, vegetal notes, brown bread, autolytic yeasty notes, herbal and floral scented waxiness, barber grease, witch hazel and wine cellar must. 4

SWEET, FRUITY & MELLOW



We found ourselves strolling through flower gardens surrounded by timber fencing and a vegetable patch that delivered wafts of fresh carrots. Flavours of dried dates, dark chocolate and ginger combined fruity and sweet notes with warming spice. Dried apricots and apples then formed into sweet tarts laced with vanilla as we sipped on black tea with sugar.

Water only darkened the date as blackberries danced with coffee beans and liquorice. Curious oily notes of Riesling wine sauntered alongside dried autumn leaves as seasoned oak surrounded black cherries and blackcurrant tarts. Finally we found bananas, barley and further spice on the finish.

SWEET, FRUITY & MELLOW



Rainwater dripped from the malt barn roof bringing a leafy freshness that mingled with nearby geraniums and green moss. Inside the barn we were getting fruity with blood oranges, nectarines and waxy apple skins. The sweet seduction of vanilla and milk chocolate introduced a palate that immediately proposed maple syrup, toffee and soft fudge. Then chopped almonds and hazelnuts frolicked with brioche bread among the toasty notes of sweet grains and malted barley.

A drizzle of water released apple crumble and cinnamon followed by coconut biscuits and lemon sweets. A lemon zing delivered citronella and grapefruit before vanilla sponge cake announced its arrival with glacé cherries and fine, oaky tannins.

DEEP, RICH & DRIED FRUITS



This experimental expression draws from a combination of whiskies matured full term in 1st fill Spanish oak sherry casks, as well as those matured in bourbon wood before over two years of marrying in 1st fill American oak sherry casks.

A classical sherry profile that bursts initially with red berry compote, wine gums, freshly brewed coffee, polished hardwoods, exotic spice mix, toasted nuts, brown toast spread with treacle and walnut wine. A splash of water brings wet leaves, strawberry tobacco, muscovado sugar, rhum agricole, sesame oil, black cumin seeds, lemon peel, toasted wood, rye bread and bitter chocolate.

In the mouth it's a big swirl of dried dark fruits, menthol tobacco, strawberry wine, red liquorice, damp earth, roasted chestnuts, milk chocolate and fig rolls. Some reduction unleashes old herbal liqueurs, mulled plum wine, coffee and walnut cake, cola, cherry syrup and the lingering warmth of fruity red chili.

DEEP, RICH & DRIED FRUITS



With the heavenly aroma we found ourselves in an old fashioned dunnage warehouse in Scotland smelling a very rare old vintage (añada) Amontillado sherry – celestial! On the palate dry and full-bodied (one panellist called it 'massaging your tongue'), with walnut and toasted hazelnut husk and hints of butterscotch. Water brought out fresh oranges and bergamot oil before raisins and shaved toasted almonds took centre stage.

To taste, like a 'rye witch' cocktail using rye whiskey, Palo Cortado sherry, orange bitters, demerara sugar and Italian Strega (meaning witch) herbal liqueur. At thirteen years of age we combined two 2nd fill bourbon barrels, originally filled on the same day, into a 1st fill Pedro Ximenez butt.

PEATED



Raw, earthy peat smoke to begin. Then kippers! Followed by peppered game meats, salty bacon, smoky pub carpets, petrol, glacier mints and hot horseradish. Smoked salmon soaked in bitumen, roof sealant and hot tar buckets. Potent yet wonderfully mature for the age. Water brought us more mineral aspects and a bigger saline note. Fresh, sharp notes of lemon juice, sweet barley, cough medicines and potent English mustard.

The palate opened with a big, hearty sootiness, smoked earth, burlap, hot kiln air, more kippers, dense medical notes and wood ash. Some miso broth, iodine and natural tar as well. With reduction there came squid ink, dried herbal cough medicines, boot polish, camphor and the oily heft of a hot smoked salmon sandwich.

PEATED



A variety of images came to mind nosing this sample neat. Smoked salted almonds, peat-smoked lobster tails and a steaming hot mug of Lapsang Souchong tea as well as the exhaust fumes of a tugboat. On the palate neat, a sweet peat smoke caramel explosion like taking the first sip of a mojito cocktail served with caramelized sugar-crusted key limes grilled over a screaming-hot peat fire.

Diluted, we were transported into a kiln where barley was being dried over a blasting fire just being stoked with peat slaps before we sat down to eat honey and nut cluster muesli.



There's nothing like sharing the discovery of a good whisky with a good friend, so with this in mind we have our Recommend-a-Friend program.

For every new member who signs up on your recommendation, or for every gift membership you buy for that like-minded friend, you'll receive \$20.00 off the cost of your \$115.00 renewal fee (up to a maximum of six referrals/gift memberships per membership year).

Visit www.smws.ca for more information.





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

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THE STRATH ALE, WINE & SPIRIT MERCHANTS

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