

Outturn

Let loose: January 8 2021

Issue 111



DISCOVER MORE AT SMWS.CA





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

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



SPICY & SWEET



A massively fruity nose introduced fresh strawberries, pear drops and wooden crates packed with apples and lemons. Earthy notes of rain on warm flowerbeds and tree bark emerged through juicy fruit before deepening to ground coffee beans and stout beer. A spicy mouthfeel unveiled cinnamon, ginger and turmeric with stewed apples and burnt fruit cake that evolved into singed sugar and the charcoal from a grill tray.

Bacon notes developed with water and joined ripe bananas with creamy elements that touched on butter and fruit yoghurt. The velvety feel turned to cream soda and beeswax on the tongue as burnt toffee covered apples, nutmeg and sultanas on a charred finish.

SWEET, FRUITY & MELLOW



The first statement was "this has something for everyone" – how true; cola cubes, salty caramel, red liquorice laces and assorted fruit flavoured candy pebbles next to a clean floral perfumed handkerchief. The taste dangerously delicious, sweet and salty popcorn as well as tropical fruit salad with a chili, star anise, cinnamon and lime dressing.

Water released a sweet smoke like that from a thurible being used in a religious procession along the waterfront. When we took a sip we started singing 'Campbeltown Loch, I wish you were whisky'. The beauty of a single cask as the 'Wee Toon' had truly delivered a surprise – suspend your disbelief.

JUICY, OAK & VANILLA



The initial impressions for this one were very much meat themed. Beefy, gamey, rich and full of savoury herbal and stocky notes. Broth, bouillon, bay leaf, bouquet garni and hints of charred fruit and blue cheese. Dried apricot rings, barley sugar, grape must and vegetable oil. With reduction this meaty aspect remained but developed more towards dried herbal mixtures, wood char, damp earthiness, pencil erasers and peppery beef stock. Touches of caramelized brown sugar and malt vinegar. Unusual and compelling.

The palate opened with spicy dried chili, barley sugars, metal polish and cured bacon. Very umami and rich, like whiskycured venison with notes of lemon acidity. Some white pepper and cough lozenges. With water it was still rather hot and peppery but also showing notes of vanilla custard, spiced dark fruits, walnut oil, apple pie and mixed berries.

DEEP, RICH & DRIED FRUITS



A big and sumptuous nose of treacle pudding, dried figs, fresh pear cake, ginger biscuits, old wine cellars, leaf mulch, chocolate sauce, strawberry-scented tobacco and aged Madeira drizzled over fresh lychees. Water gives us cafe latte, roast chestnuts, milk chocolate, carnations, toasted almond flakes, chocolate spread, pencil shavings, sheep wool, soft earthiness, unlit cigars lost in a new handbag and game meats.

The palate is alive with spiced honey cake, aged sweet wines, rosewater, jasmine tea, cherry marmalade, wood spice, black pepper, wax and methylated oils. A little water brings out coffee tequila liqueur, rosehips, mint leaf, wood extracts, cocoa powder, pink peppercorns, dried thyme, Bovril and old workshops. Matured for 6 years in an Oloroso butt before transfer to a 2nd fill Spanish oak PX butt.

PEATED



50/50 lime juice and brine at first nosing. Then bright, shining peat smoke and clean, crisp, freshly kilned malt. Sooty cereals, cured meats, burlap, bonfire and newspaper ash. Add to this some squid ink, BBQ charred calamari with lemon juice and mercurochrome-drenched wellies. Reduction reveals pure farmyard smokiness. Bonfires on the seashore, old rope, tar liqueur, stir fried oysters with soy sauce, liquid seasoning and vinegar-soaked chip wrapping paper.

The palate neat is like a hot injection of lighter fluid and antiseptic. Salt baked cod, iodine drops, lemon flavoured cough syrup, pine air freshener, TCP, mouthwash and fiery salami. With water it all melts into hot plastic, lemon infused green tea, kippers in kedgeree, petrol doused oatmeal, green olives bobbing in seawater and dried seaweed in ramen broth. 8

HEAVILY PEATED



There's mountains of silage, freshly poured bitumen, boilers belching smoke, molten tar erupts from a gnarled peat bog and winged demons season the land with black pepper and slices of spicy salami while noshing down smouldering jeroboams of pickled onion Space Raiders! With water comes a tidal surge of briny disinfectant, peat bricks are bobbing about the inside of your car while the engine bursts into flames and molten putty oozes from the dashboard. The sky opens and down comes an apocalyptic rain of petrol and kippers. The Devil's sherry bodega is open for business!

As you drown, your mouth floods with kipper eau de vie, burnt pencils, oozing mechanical oils, a stray bicycle inner tube and globules of iodine-laced paraffin wax. Some water dilutes things to reveal an ocean of soot, molten tractor fumes, olive tapenade cut with malt vinegar and flaming farmyard peat embers. The finish is long and tinged with the end of the world!

ARMAGNAC



This copper coloured Baco grape Bas-Armagnac offers aromas of apple pie with caramelized sugar, gentle spices (cinnamon and cloves), dried flowers and winey freshness. Fruits develop with dark cherries and then caramelizing melted butter. Hints of black tea together with tobacco, resin and a slight woody character contribute to a drying nose.

The refined taste has gentle tannins and woody spices balanced with vanilla custard, prunes and apples. This turns slightly nutty with wax furniture polish. It is sweet and warming with a short and drying finish that leaves you wanting more. This small estate and vineyard was purchased by the current owners in 1990. Only eight hectares are used for making Armagnac.

NEW THIS YEAR - THE GIVING SPIRIT PROGRAM

There's no doubt 2020 took the wind out of everyone's sails and it's with a cautious sigh of relief that we head into 2021.

Like many small businesses, we took a hit last year as in-person tastings were sidelined and people tightened their wallets (rightfully so!) amid months of uncertainty.

That said, though, we're still here and looking forward to much better times. But lots of others could use a hand.

With that in mind, this month we're introducing our "Giving Spirit" program: each quarter, SMWS Canada will donate to charity 100% of its profit from the sales of a designated bottle.

Since our members are spread far and wide across Canada, we'll endeavour to identify national charities, but from time to time we'll look at smaller charities with a local focus in different areas around the country (we're happy to take suggestions from our members).

The program kicks off this quarter with the proceeds from cask number 85.64 "Baked bananas and burnt bacon" going to Big Brothers Big Sisters of Canada, an organization close to our hearts.

A new bottling and a new charity will be selected in April (then again in July and October), so keep an eye on our Outturns to see which delicious bottle is selected as the *Giving Spirit* bottle, and know that you're contributing to a great cause when you buy one.

Now that's something to raise a glass to!





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

THE STRATH ALE, WINE & SPIRIT MERCHANTS

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

LEGACY LIQUOR STORE

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