



Outturn

Mixing it up: Friday, June 4, 2021

Issue 116



**SHAKE UP
YOUR SUMMER**

Experience whisky your way—neat, over ice, or in a cocktail—as we serve up our latest collection of casks.

POURING 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@kegnocork.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.

YOUNG & SPRITELY

SWEET, FRUITY & MELLOW

SPICY & SWEET

SPICY & DRY

DEEP, RICH & DRIED FRUITS

OLD & DIGNIFIED

LIGHT & DELICATE

JUICY, OAK & VANILLA

OILY & COASTAL

LIGHTLY PEATED

PEATED

HEAVILY PEATED

SPICY & DRY

ESOTERIC GIBBERISH

CASK NO. 77.67

\$135.99



REGION	<i>Highland</i>
CASK TYPE	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>11 Years</i>
DATE	<i>12 May 2009</i>
OUTTURN	<i>214 Bottles</i>
ABV	<i>58.6%</i>

We found a superbly fresh nose, riddled with fresh fabrics, snapped twigs, linens, burlap cloth, waxy honeycomb, sandalwood and mossy potting sheds. Further wee notes of liquorice, dried tarragon, green mango and tar were also all recorded. With water we found lemon cake, goat cheese curds, gooseberry crispness, varnished fences, sunflower seeds and warm printer toner.

In the mouth this one was full-bodied and nicely punchy. Lots of hot white pepper, pineapple cubes, orange jelly, lychee syrup, daisies and chocolate biscuits. Reduction brought baking soda, rye spice, crushed aspirin, white tea, chalky candy and some green tannins.

ARMAGNAC

TOASTED MARSHMALLOWS

CASK NO. A5.4

\$187.99



REGION *France*

CASK TYPE *Armagnac Barrel*

AGE *2001 Vintage*

OUTTURN *562 Bottles*

ABV *55.6%*

A molten copper breastplate shows ripe yet savoury figs, plums and orange citrus fruit with overtones of warm Demerara sugar and marshmallows gently toasting on a skewer of soft warm oak, sprinkled with the merest touch of saw dust. The mouth on this Armagnac is invitingly soft and unctuous.

The marshmallows open things up their sticky warmth being enveloped with ripe candied fruit, with some light sappiness joining the party towards the end, bringing a welcome structure to the rich mouth feel. As the music fades drying delicate tannins play on. From the Baco grape.

OILY & COASTAL

CHERRIES, FERRIES AND SALTED BERRIES

CASK NO. 52.36

\$157.99



REGION	<i>Highland</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Spanish Oak PX Hogshead</i>
AGE	<i>13 Years</i>
DATE	<i>21 March 2007</i>
OUTTURN	<i>248 Bottles</i>
ABV	<i>57.2%</i>

The soft fruits of apples, pears and tangerines merged with oloroso sherry before oily sardines joined flint rocks and wood char. Then sultanas and figs found sea salt covered chestnuts as we ventured onto a palate of ginger and liquorice. Juicy red wine notes of black cherries and jam joined burnt driftwood with salty notes suggesting brine.

With water came salted dark chocolate, marzipan and hazelnuts with an obscure combination of hot cross buns and shellfish. Heavier oak now shone through with tree bark, cigar boxes and wood tannins but with black coffee, toasted barley and puffs of oily smoke that lasted long onto the finish.

After spending 11 years in an ex-bourbon hogshead this was transferred to a 1st fill Spanish oak Pedro Ximenez hogshead for the remainder of its maturation.

DEEP, RICH & DRIED FRUITS

ESPRESSO TO THE POWER OF 4

CASK NO. 30.110

\$169.99



REGION	<i>Speyside</i>
CASK TYPE	<i>1st Fill Spanish Oak Sherry Butt</i>
AGE	<i>12 Years</i>
DATE	<i>6 June 2007</i>
OUTTURN	<i>596 Bottles</i>
ABV	<i>64.5%</i>

An amazing colour of highly polished conkers was followed by a herbal whack, almost slightly medicinal - like crushed aspirin - but at the same time roasted chestnuts and blackstrap rum. On the palate neat it reminded us of two classic cocktails 'Corn 'n' Oil' and 'Dark 'n' Stormy' – serious stuff. Assertive spices met dark treacle toffee and an espresso to the power of 4!

With the addition of water, a dark sweetness of molasses appeared next to caramelized figs as well as a prune and Armagnac tart. The taste was that of a juicy pack of sultanas stirred with a cinnamon stick and a death by chocolate cake made with PX Sherry.

LIGHTLY PEATED

APOCALYPSE COW

CASK NO. 93.133

\$149.99



REGION	<i>Campbeltown</i>
CASK TYPE	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>8 Years</i>
DATE	<i>31 March 2011</i>
OUTTURN	<i>223 Bottles</i>
ABV	<i>59%</i>

Another serving of madness salad from this remarkable Campbeltown distillery. Pine air freshener, bicycle inner tube, umami paste, black olives in brine, muddy seawater, boiled clams, salty pasta water, spicy salami, sooty grist, preserved lemons, old-style herbal peat, rooty and fantastically earthy. Some kind of salty petrichor. Extremely excellent stuff! Reduction brings freshly smoked mackerel, crushed seashells, fermenting hay, heather brooms, squid ink, paraffin, boiler smoke, liniment, ammonia, smoked chipotle chilies and English mustard powder dusted over burlap.

The mouth is fantastically oily and textured. Lots of syrupy medicines, dry phenolics, some bone dry, flinty old Riesling, natural tar extracts, salty Dutch liquorice and bountiful esters - we're close to some high ester Jamaican rum in some aspects. Water brings lighter fluid, raw mezcal, floor cleaners, roofing pitch, grease, lychee syrup and green olives. Glorious insanity!

PEATED

A VINTAGE DINNER SUIT

CASK NO. 66.174

\$274.99



REGION	<i>Highland</i>
CASK TYPE	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>22 Years</i>
DATE	<i>23 October 1997</i>
OUTTURN	<i>259 Bottles</i>
ABV	<i>56.1%</i>

An air of sophistication rolled in as the butler, clad in a vintage dinner suit, presented us with a silver tray on which were neatly arranged cucumber sandwiches on white bread and venison carpaccio garnished with rosemary and thyme. Wonderfully fragrant champagne and gin cocktails arrived with a plume of lavender that remained fresh with elements of mint as floral smoke wafted past.

Water was added from a crystal decanter to release notes of lime chocolate and walnuts. A sense of age brought us to an old wardrobe that once housed an engine driver's overalls, still reminiscent of mothballs and damp smoke. Finally an elegant platter was served of pickled herring, porcini mushrooms and roast beef followed by crackers, apricot pickle and virgin olive oil.



There's nothing like sharing the discovery of a good whisky with a good friend, AND saving money, 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.

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