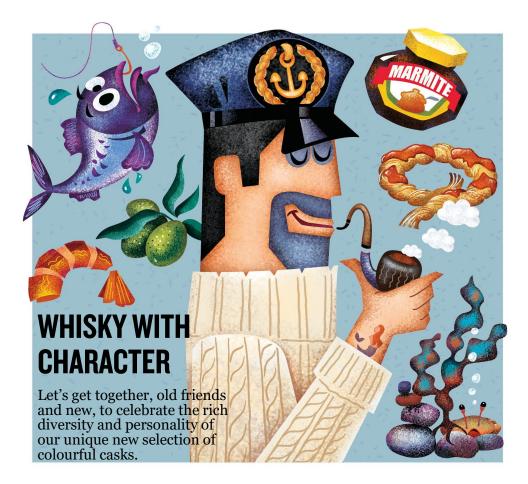


Outturn May 2019

Issue 91



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.

PLEASE ENJOY OUR PRODUCTS RESPONSIBLY

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.



SPICY & DRY



The nose is a complex and interesting combination of waxed hardwoods, sorrel leaf, cinema popcorn and crushed rowan berries – also some cooked food notes (fresh donuts, tempura) – you could be hiding in the cleaning cupboard on the set of MasterChef.

The palate neat is tingly and lively with tobacco leaf and Haribo Sour Worms. With a good splash of water, the nose discovers spicy fruits (peppered strawberries) and Old English Spangles. The palate now finds perfumed sweets and fresh pineapple sprinkled with salt and chili powder. Curious at the start but with time it grows on you.

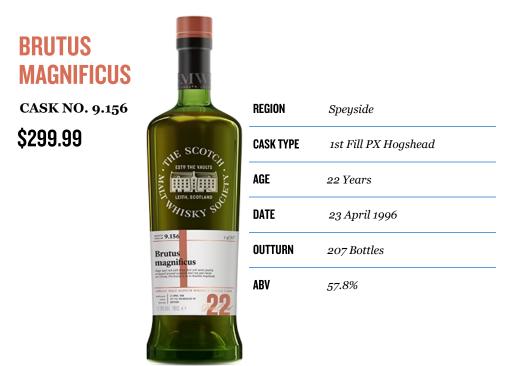
SWEET, FRUITY & MELLOW



Comments on the nose included 'intriguing', 'complex' and 'a joy to sniff' – Anthon Berg plum and marzipan chocolates, honey and pineapple; lemon, wasabi, ginger and polished wood. We found the palate woody (balsa, oak, popsicle sticks) and fruity (black grape, persimmon, pear), with honey and cocoa sweetness.

Still complex with water, the nose incorporated sherbet lemons, orange zesty fruit cake, molasses, candy corns, sweet sherry and pata negra. The palate now grew sweeter– strawberry jam, marshmallow, marmalade and Campinos – citric peel, embers and oak tingling the after-effect. Following 12 years in ex-bourbon wood we transferred this into new oak.

DEEP, RICH & DRIED FRUITS



The nose was huge; a rich and evolved affair that wrapped dried fruit and cake mix in a shroud of molasses and buttery fudge. Figs and sultanas beckoned the appearance of apple strudel with an inviting and delicious pastry note. Aromas of dried banana merged with baked apple before leading to a thick and juicy palate that epitomized sticky fudge and dark fruits. A huge scoop of rum and raison ice-cream was served with a sprinkling of cocoa nibs and opulent dark chocolate covered cranberries.

Flavours cascaded in a "monumentous" fashion, rolling through the juicy fruits of apricots, tangerines and toffee apples before settling on a finish of warm butter and fresh wood. After spending 20 years in an ex-bourbon hogshead this was transferred to a first-fill PX hogshead for the remainder of its maturation.

OILY & COASTAL



Aromas of singed orange peel, Jolly Rancher cinnamon fire hard candy as well as grapefruit and ginger potpourri at first before a rusty iron claymore and a quill bureau made out of reclaimed fir appeared. On the palate it felt like one big aromatherapy treatment inhaling fruity (mango and papaya) as well as floral (heather and lavender) essential oils with a cup of Russian Caravan tea.

Water added maritime characters in the form of sea spray, rock pools and a flinty beach on the nose, whilst to taste now a delicious leftover lamb sandwich seasoned with flaky salt and roasted for twenty minutes in the oven.

LIGHTLY PEATED



The Panel enjoyed the gentle unfurling of aroma in this one. A soft but smoky heather ale note emerges at first, followed by freshly rolled oats, a smouldering hay bale, wet beach pebbles and a hint of buttery marmite toast. Water reveals lemon wax, orange bonbons, smoked teas and Sudocrem.

The peat is louder in the mouth, a big, bold and leanly muscular wave of drying phenols and hot air from a peat furnace. Some anthracite smoke, a distant puffer-boat exhaust and finally a return to more farmyard qualities with cow sheds, earth and wood embers. A suggestion of green peppercorns in brine and a soothing sootiness. Reduction produces notes of roasted pine cone, frying bacon and freshly ground black pepper along with a meaty, fennel sausage note.

PEATED



A smouldering peat fire was first noticeable on the nose neat followed by clean engine oil, flamed orange peel and finishing with a cup of tarry lapsang souchong tea. On the palate neat, deep, dark and strong like Latakia tobacco, initially suncured and then further cured over aromatic wood and a fragrant herb fire giving it an intense smoky-peppery taste.

Water added, on the nose, Chinese-style five spice pork spareribs and on the palate sweet smoky bacon and roasted treacle toffee bananas. After 12 years in an ex-bourbon barrel, we transferred this whisky directly into a 1st fill Limousin oak barrel for the remainder of its maturation.

HEAVILY PEATED



Neat, a lovely balance of sweet and smoke on the nose like a whisky-kissed smoked pecan pie served with whipped cream and a glass of plum liqueur. On the palate a sweet smoky juggernaut rumbled over our tongues with dense peat smoke, honey sweetness and slightly floral (jasmine) flavours – completely unexpected!

On the nose, with a drop of water, mellow, sweet and floral smoke whilst the taste still had plenty of sweet peat smoke fire. We felt like we were paddling down a river with the nose being the calm waters before being hit by the rapids on the palate and finally sent over a waterfall.

THE MAY EDITION OF *UNFILTERED* MAGAZINE IS ON ITS WAY!

Here's just a taste of what to expect:

DISTILLERY VISIT - *Unfiltered* pays a visit to the Isle of Arran to get a sneak peak at the new distillery Lagg on the south end of the island, which will produce a peated whisky for Isle of Arran Distillers and will bring legal distilling back to the south of the island for the first time in around 200 years.

KNOWLEDGE: THE ART OF TASTING WHISKY– *Unfiltered* signs up for a course run by the Edinburgh Whisky Academy that is geared towards expanding our knowledge of how to taste and appreciate whisky.

WORLD WHISKIES - After a decade's growth, US craft distilling is showing maturity, with a playful side as whisky writer Ian Buxton found out.

OUTTURNERS - Three Society members were invited to take part in a blind tasting of every one of our 12 flavour profiles to see which ones they can identify and which ones they favour most.

^{*}If you'd like to opt out of receiving the hard copy edition and receive only an email when the digital version is available on our website, please let us know at curious@smws.ca



SHARE THE LOVE!

There's nothing like sharing 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 (up to a maximum of six referrals/gift memberships per membership year), you'll receive \$20.00 off the cost of your \$125.00 renewal fee.

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

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.strathconahotel.com

LEGACY LIQUOR STORE

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