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EDITOR'S THOUGHTS



Walking In A Whiskey Wonderland

inter weather and whiskey go really well together. Now taking a wintry walk with a well weathered whisky in a winter wonderland is an alliteration dream worth waiting for.

Some of us wait until the first snowfall to open up a special bottle to enjoy the beginning of the holidays. Others treat themselves to a festive tipple over a 12 day countdown. However you choose to take part over this truly wonderful time of the year, please try to do so with family, friends, or a kindly nieghbour. Perhaps try to get out and listen to some music and feel the snow falling around you, to truly sayour the moment.

Undecided on what to get for gifts this year? Look no further then our Naughty or Nice Gift Guide. Wrap up Doc Swinson's for those who need to be impressed, and be sure to pick out something for yourself as well. You deserve it.

Make time to skip merrily through our pages to read about Barrelling Tide Distillery in Nova Scotia, letters home from Jack Daniel's Squires, the regional exceptionalism of single malt distilleries in Western Canada and for bourbon enthusiasts, indulge in the full senses experience of the innovative brand L'Imposteur Bourbon. Don't miss the story of Millstone whisky from the Netherlands' Zuidam Distillery

and test your whisky wisdom against our panel of experts. Take the extra effort to make merry this season and as always, enjoy happiness, health and good whisky.

Cheers. Happy holidays.

Robert Windover Publisher/Editor



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SAN FRANCISCO WORLD SPIRITS

COMPETITION JUDGES







Page 42 Doc Swinson's

The perfect whiskey gifts for your friends this year. Enjoy Doc Swinson's on a cold winter's evening by the fire.



Published Quarterly Issue 33

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LETTERS HOME The Jack Daniel's Tennessee Squires

By Maggie Kimberl

Earlier this year, I lost my grandfather. It was early on a Sunday morning when I got the call that there was no reason to go back to the nursing home, and I sat on my dining room floor going through a bin of his most important things looking for a photo for his obituary. As I pulled out his college diploma, photos of his grandparents, and other keepsakes, I noticed a familiar face looking back at me. It was Jack Daniel, a message in a bottle from my grandparents from decades ago. In the midst of my grief, it felt as though they were standing over me saying, "We're with you. Keep moving forward."

'd discovered that my grandparents were Tennessee Squires since 1977, before I was born. I made a trip down to Lynchburg, Tennessee to have the ownership of the one square foot of property transferred into my name.

Then I joined the Facebook community for Tennessee Squires and began interacting with Squires from across the world.

I learned that many of them had inherited their titles like I did. Before that morning in February of 2023, I'd never even heard of the Tennessee Squires. Now I was part of something generational.

Goose and Randall serve as the unofficial Tennessee Squire welcome wagon, and while they both retired earlier this year you can still find them in the Tennessee Squire World Headquarters, the Motlow House, on occasion.

There are lots of reasons why people become Tennessee Squires, but they all share a special bond with America's bestselling whiskey. "In my cubical at work, I had a picture of a water cooler with the jug replaced by a Jack Daniel's bottle. One of my vendors saw the picture and started asking me questions about my love of Jack. The next thing I knew, he asked for my birthday and contact information, and said that he was going to nominate me as a Squire. That was 10 years ago, and since then I have nominated several other deserving Squires including my brother-in-law, my now departed stepson, my oldest grandson and a nephew. I am proud to be a Squire and to share this wonderful experience with others that share my enjoyment of Jack Daniel's." - Squire Raymond Baughan

"Early in my career, a co-worker named Rick Massey took me under his wing and taught and mentored me. We became fast friends and shared many interests outside of work including Jack Daniel's. Eighteen years ago, around Christmas I received my welcome letter and deed,



becoming the first Tennessee Squire in my family. My friend Rick had nominated me and I will be forever grateful that he thought of me as deserving to be a Squire." -Squire Kurt Watson

"Every year I make a weekend run to the Sturgis Motorcycle Rally to purchase a few of the limited etched bottles of Jack Daniel's - 1600 mile round trip in two days. But in 2016 I decided to make that run a bit more scenic. I left Wisconsin on the motorcycle heading straight north up into Canada, all the way to Alaska, down to Washington and over to Sturgis, South Dakota for my bottles of Jack Daniel's at the Motorcycle Rally. A friend had recently become a TN Squire so I had a bottle custom etched as a gift to commemorate the occasion and presented it to him at the Rally in Sturgis. I finished my trip returning to Wisconsin 10 days after I left, having put 8000 miles on the motorcycle. A couple months later I received notification I was nominated and accepted as a TN Squire!" -Squire Justin T Patterson

"There are nine Squires in my immediate family. My husband was the first one and he became a Squire by me answering a phone call from a marketing company. When he passed away, our daughter, Janet, inherited his membership through legacy. She nominated her brother, David, and her brother, Tim, and me. I nominated my son, Tommy, my nephew, Paul, and my grandsons, Chad and Jonathan. My daughter and I ran the Squire Secret Santa for several years and hopefully when we get our health back on track, we will do that again. We enjoy being Squires because of the Code of Ethics which means a lot to us. Cheers!" -Squire Alice Kochur Quertermous





"This year we lost a friend. Went to Nashville for the service. Took an extra day to go to Lynchburg and have a tour. While at the service we find out our friend and others there are Squires. One of them nominated my husband so while we were at the distillery we stopped by the Squire house. While there, the lovely Judy filled out the docs for my husband and she nominated me and filled those forms as well. Looking forward to our next visit to Lynchburg from Canada!" -Squire Sue Hansen Blow

"I took my first trip to Lynchburg in July 2023. This was something I've wanted to do for over 30 years, this was put on my bucket list as I got older. I've been a Jack Daniel's fan and patron since before I was 21. While shopping, my wife and I stopped and sat down outside a little shop, I saw a gentleman get out of his truck with a really cool Jack and Coke shirt on that I hadn't seen anywhere in Lynchburg or anywhere else. I asked, where did you get that shirt? He then

commented, you have to work for Jack Daniel's. I then said have a great day, a few minutes later he came back and we talked and I explained I was on my first ever visit to the distillery and Lynchburg, and was kicking it off my bucket list. I then stated I was going to purchase some items for my game room that is decorated in a Jack and Coke theme and I showed him some pictures of my Jack and Coke room. He then introduced himself as Stephan Jones, HR Director for Jack Daniel's, and asked if I would like to be a Tennessee Squire since I embodied the spirit of Jack Daniel's. I replied absolutely, he then called a lady and put my nomination in right there on the spot. I just received my Squire Paperwork last week and couldn't be happier to begin my Journey into the history and world of Jack Daniel's! Thank You Mr. Jones for your friendship and to the Tennessee Squires for accepting me into this Honorable Group of great people. I feel extremely proud to be a member!" -Squire Brett





"Back in my younger days all I drank was Jack Daniel's. Me and one of my good friends from school were out having a drink and I was drinking Jack and Coke and talking about me going to the distillery back in 1975 and told him about how much fun it was and about the souvenirs I got. His dad was a liquor distributor and he told his dad about my trip and how much I liked Jack and he nominated me. I became a squire October 10, 1983." - Squire Jim Whitney

"Well, I've always had a love from my introduction to Jack Daniel's at my 21st birthday party. Later in life, a friend from Texas arranged a nomination for me and in May 1988, I became a Squire. This year it all came together when my wife surprised me with one of the 177 custom Jack Daniel's Indian commemorative Chief motorcycles. Doesn't get any better than sipping some Single Barrel after a long motorcycle ride! The one item left on my bucket list is a distillery visit." - Squire Rich Sherman

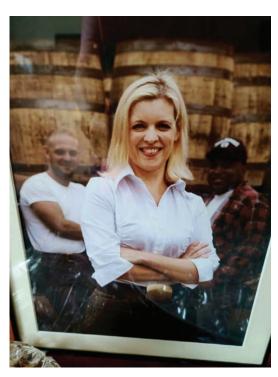
"My grandfather was Squire #6. The four Motlow brothers were 1-4. I think

#5 was the JD General Manager. My grandfather was cousin in law of the Motlows and over New Construction at Jack working with Buzick Construction, Vendome, etc. I started at Jack when I was 18 and before Director Of Whiskey Production. After retirement I became a Squire (you can be a Squire as an employee). Now I'm consulting with other distilleries - working with Buzick, Vendome, Mac Manufacturing, etc. All 3rd and 4th generation vendors." - Squire Sherrie Moore

"I became a Squire August, 2016 on a Who's Your Momma tour with dear ones. Finally was able to meet this dear friend!" -Squire Audrey Blackmon Moody

"My friend's father was a big Jack collector. We became Jack collectors and drinkers as we grew up together. My best friend took his life due to 22 a day veteran suicide, and I made it a mission to become a Squire in honor of him. Jeff Johnson fulfilled that honor for me a few years later. I collect Jack as a fan and in his honor." - Squire Jon Stacy

"Being a Squire means more to me than I could ever put into words, but I'll try. When I've lost family, pets etc., this group has been here. When I've celebrated, this group has been here. I'm 11 months sober this month and so many Squires have helped me along my journey on my personal page. No matter what, Squires support each other, through the laughter, the tears, the joyous moments, the scary journeys.



No matter what we face, we never face it alone. No matter the time, day, date there's always a Squire to support you, y'all are never really alone. Quack quack." -Squire Joanne Blair

"My Father was a Squire and one of my best friends nominated me to become a Squire. It is an honor to be included in this close knit family!!!" - Squire Kenny Keaton

"I am a squire through the love of my Dad, a squire. He had 4 daughters and 2 granddaughters that are all squires. We visited Lynchburg when my daughter was about 6 years old. She proudly told everyone she was the daughter of a Squire, me. The tour guide made sure to tell everyone on our tram who she was and had the tram stop as he pointed to our land. What a sweet guide and a proud moment for a future Squire. Dad and I gave her a Squireship while she was in the US Navy serving overseas in Greece. Again, Jack Daniel's staff made her days so exciting by sending their fun letters. They are awesome to all their squires." -Squire Ellie Hill

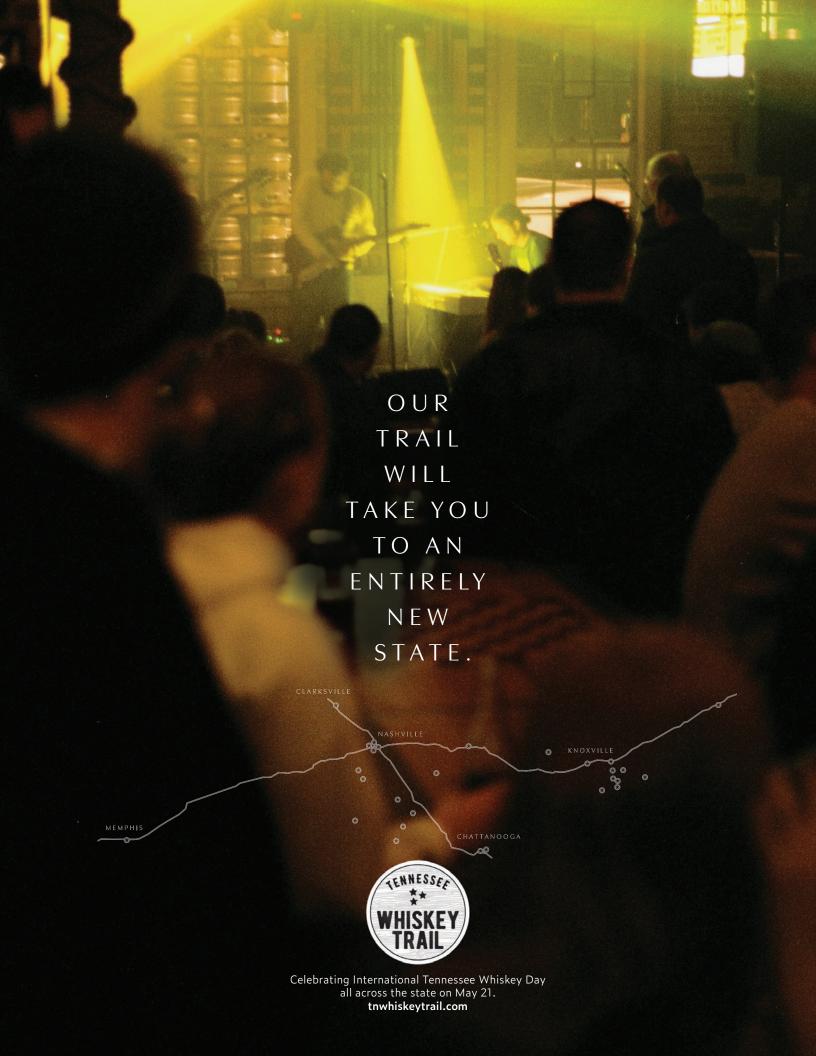
"In 1974, I observed an article in a local Sydney Newspaper, a gentleman from the USA (Clarence Rolman and his wife Elvira) were going to be in Sydney promoting Jack Daniel's Whisky at the Boulevard Hotel. I had just returned from a trip to the USA and wanted to learn more about Jack Daniel's and the distillery, as I was planning another trip around the world in 1976 for the bicentennial of the USA. During the night, Clarence Rolman asked me in his most delightful Tennessee accent, "have you ever heard of the Tennessee Squires Association?" to which I replied, "No, I haven't." He said, "When I get back home I am going to nominate you as a Tennessee Squire." A few



weeks later, one by one, I received a host of gifts, boxes after boxes of items kept arriving including many items of memorabilia from Jack Daniel's and the Tennessee Squires Association. The most important item was my title and deed to a plot of land given to all Squires at the Jack Daniel's Distillery, dated 29th November 1974, designed to reflect the spirit, fun and friendship which characterizes the Tennessee Squire Association. Many years later I was

intrigued by the plot of land, so I wrote to the distillery and asked, "how big is my block of land?" and the reply came back short but sweet, "if you wish to use your plot as a burial plot, it would be wise to instruct burial feet first." Now I have been travelling the world representing Australia at International BBQ and Cooking competitions which started at the Jack Daniel's Invitational BBQ in 2004 and I have never looked back." -Squire Arthur Birch ◆











omer and the Ancient Greeks thought the tides followed the breathing rhythms of a deity named Charybdis, whom Zeus had chained to the bottom of the ocean. In Norse culture, the tides were put on Thor's liver. It seems a giant challenged him to a drinking contest and then tricked Thor by attaching his drinking horn to the ocean, causing him to guzzle the inexhaustible sea. That legend maintains that the sea rose and fell daily, reflecting Thor's chugging. All this notwithstanding, ancient gods cannot take credit for Barrelling Tide's quaffable spirits.

For hundreds of years, locally grown apples, fruits, and grains have left Port

Williams' seaport for destinations worldwide. The seafaring lanes that once ran like clockwork no longer operate, but their tidal storyline resonates with the Murphy's. Culturally, these tides symbolize a harmony between life and the bounty that springs from the surrounding lands. These treasured commodities grown here capture a sense of time and place when distilled by Russell Murphy – a distiller with a trained chef's palate.

Murphy's flavour odyssey began at a young age when he picked fruit at the local farms that now supply the distillery with ingredients. "That was my summer job," he says. "It taught me what hard work was." He didn't realize it then, but the experience had a cause and effect,



indirectly leading him into the culinary arts armed with a knowledge of fruit and grain varieties. "I wouldn't say it gave me an edge but it developed me much faster. I had a lot of hands-on experience in that sense. The biggest takeaway is it taught me dedication and perseverance because the days were hot, and it was hard work," explains Murphy. "But, just like anything in life, whether you're opening a distillery or working in hot kitchens around the world, it's a character builder."

Adding ingredients from elsewhere expanded his repertoire as a chef, and his flavour library grew as he worked through the culinary ranks as a classically trained French chef, "Working with different chefs, different flavour palates, that's what allowed me to play with different flavours and understand food better," says Murphy. When he opened Barrelling Tide, that background migrated from the pot to the still, where he included other flavours within a local Annapolis Valley aesthetic. A flavour whirlpool that made its way into Barrelling Tide's distillates allowed each spirit to play a role in developing Windward Whisky.





Tidal Gin, for example, combines a fusion of authentic ingredients, not essences, each one considered from a chef's perspective, putting flavour first. Indonesian cinnamon, various lime leaves, lemongrass, and a blend of spices combine with local ginger, rose hips, lavender, and apples to form a fusion of flavours. "We try to source as much as possible within Canada," explains Murphy. "Inevitably, there are ingredients that we can't grow. But we want that flavour profile. We've always tried to maintain those bold and forward flavours and try not to challenge somebody's palate but introduce something worthy of a contemporary style."

On the other hand, the distillery's liqueurs are purely local, demonstrating that the distillery understands how to extract flavour while maintaining the heart of an ingredient. For their cherry liqueur, Murphy turns to locally grown Montmorency cherries. These sought-after cherries, known as "the cherry with more," burst with distinct natural flavours that balance sweetness with tartness. Instead of mixing cherry flavouring and colouring in alcohol with enough sugar to make dentists see dollar signs, Murphy dials up his cherry flavour by distilling the cherries into a kirschlike eau-de-vie that acts as a vessel for extracting cherry flavour from the fruit.



"From the start of harvest to the end, the sugar content is forever changing. So, we're mindful within our distillations and recipes to maintain a certain balance because we don't add artificial colours, flavours, or preservatives. It's the real deal," says Murphy.

Barrelling Tide's barrelling program started with a creative rum that works well with wood. To make it, Murphy ferments Crosby molasses from across the Bay of Fundy, then distills it and ages it in standard 200-litre American white oak barrels with some Hungarian oak. Murphy put a chef's touch on the rum's final finishing by emptying the amber spirit from the oak barrels and then giving it a little swish in the drained Crosby molasses drums. This extra layer of flavour combines the smokey char backbone from the aging process with deep brown sugar tones, expressive salty-sweet caramels and an east-coast molasses twang.

"I had the fundamentals on food and how to input ingredients and raw commodities," explains Murphy. "But with developing rum, whisky and liqueurs, it was a lot of trial and error, research and making our path because outside of a federal permit, there's no real path to take. Homebrewers and winemakers can scale up their home production. But do the same in distilling, and you get five to ten for moonshining."

Calculated trial and error is where Murphy applies culinary brilliance to strengthen the distillery's capabilities. Whether cooking or distilling, he approaches the task with a goal in mind, whether on a plate or in a bottle. It's a matter of using techniques, styles, and influences and reverse engineering them, attacking the problem backwards, decomposing it, and then figuring it out - all part of a process for making his whisky.

For instance, he worked with nearby farms to source Hazlet and Danco rye, fermented them with a smidgen of barely, then put the spirit down in 100-litre new oak barrels. He did his first run on a small scale to understand the profile of these grains and worked backward to land on the Canadian rye whisky flavour profile he was trying to achieve. Windward whisky, in its third release, is settling into a

house style that features oak-forward charred lumber notes mingled with the searing snap of rye cereals and spices, ripe fruits and a velvety texture topped off by generous palate-cleansing woody tannins.

"I enjoy a lot of different styles of whisky, whether they're made from corn or different grains. I have an appreciation for them." Like food, Murphy has discovered that different whiskies and spirits can give insight, including showcasing regional influence. He doesn't limit himself to a particular spirit, preferring to appreciate and look for their artistry and then make ones that stand out. "Whether you're a chef, a distiller or just someone here on planet Earth, it's about enjoying what other people do and appreciating their artistry and style for what it is," says Murphy. This insight translates into a Fundyesque tidal flavour surge that rolls across the palate regardless of which of his spirits you're sipping. Murphy's thirst for flavour, is unchained and doesn't fear trying new things and enjoying the process. "That's life, man. That's what it's all about for me." ◆



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whiskies unique, and if there are any regional nuances of note. Our featured panelists include:

- Bob Baxter (BB), Co-Owner, Two Brewers (Whitehorse, YT)
- Gordon Glanz (GG), Co-Owner & Head Distiller, Odd Society Spirits (Vancouver, BC)
- Stuart McKinnon (SM), Head Distillery, Lohin McKinnon (Surrey, BC)
- **Graeme Macaloney** (GM), Owner & Head Distiller, Macaloney **Island Distillery** (Victoria, BC)
- Kevin Titcomb (KT), Owner & Head Distiller, **DEVINE Distillery** (Saanichton, BC)
- Chris Read (CR), **Brand Experience** Manager, Shelter Point Distillerv (Campbell River, BC)
- Caitlin Quinn (CQ), Master Distiller & Director of Innovation, Eau Claire Distillery (Calgary, AB)
- **Jacques Tremblay** (JT), Owner & Head Distiller, Bridgeland Distillery (Calgary, AB)

till very much in its infancy, the Canadian single malt industry possesses a unique opportunity to shape an identity that sets itself apart on the global stage. "Most single malts are younger currently, so styles really haven't had time to develop. The distillers are still figuring out what works best for them," notes Davin de Kergommeaux, author of Canadian Whisky, The Essential Portable Expert. "Canada is a large country and the grains, supplies, and so on available to distillers in different parts of the country vary, so whisky styles will as well."

Unlike Scotland, Canada has yet to create formal whisky regions. That being said, if there was one region within Canada that is setting an early standard for single malts, it's certainly the West. Distilleries within this region have garnered recognition and accolades in recent years for distinctive single malts. But what exactly is it that makes them stand out in a spirits competition?

We sat down with eight award-winning single malt producers to glean insights into the current state of the Canadian single malt industry, what makes their



Reece Sims (RS): Let's talk about what makes your distillery distinctive. Are there any particular flavour characteristics that you feel are signature to your distillery or create a 'house style'?

BB: We have a specific flavour note in Two Brewers whisky often described as banana-like. That being said, it's purely anecdotal.

GG: I feel like our whiskies at Odd Society tend to have a nutty sweetness that many other whiskies don't have.

SM: Our goal is a balance between complex and approachable. Once our single malt has reached about 6 years or so, it's getting a lot of vanilla and tropical fruits. The vanilla is cask derived (using

first fill ex-bourbon barrels) and the tropical esters are coming from the spirit itself.

GM: I believe that we have a coastal influence. I get a hint of salt on the back end of the palate and sometimes a wet pine forest on the nose; that's how I would describe the coastal influence in our whiskies at Macaloney. Our Canadian barley gives a juicy malt complexity, our 2nd yeast gives us a creamy mouthfeel, our longer fermentation, narrowest spirit cut in the (Scotch) industry, and trickle distillation gives us a smooth, super fruity presentation.

KT: In terms of our whisky, we definitely have a 'house character' that comes through in our new make spirit. Our

single malt is elegant, and lands on a flavour profile that balances biscuity grain character, a malty slightly fruity sweetness, spice, and whiff of coastal air.

CR: One thing that I love about our whiskies here at Shelter Point is the fantastic mouthfeel that all of the expressions have. I feel that this is a consistent characteristic that enhances the different flavour notes that different palates may be able to pick out. Where that comes from, is a combination of all the unique elements of what we are doing here.

CQ: I find in our whiskies, in particular at Eau Claire, green apple really comes forward but as a whole the category definitely leans to bright fruity and fresh, with undertones of malt and cereal.



playing to the local provenance while following a traditional single malt method. We only use BC barley and when we create our peated expressions, we're smoking the barley ourselves at our distillery, which gives us more control over the resulting flavour profile.

KT: The local climate in the Saanich peninsula definitely plays a role in

JT: We have a coil Lyne arm that creates a clean and light distillate. We also use Red Shed Malting's Rocky Mountain malt which undergoes a higher kilning temperature compared to other malts which creates spiced honey and brioche notes.

RS: In your perspective, what distinguishes your single malts, or the single malts within your region, from those made in the rest of the world?

BB: I can only speak for our distillery, but we lean heavily into the use of malted grains that a brewer uses. As such, while we use the typical pale barley, we will use various roasted barley malts, like chocolate malt, black malt, honey malt, Munich malt, peated malt, etc. in an effort to achieve varying flavours in the new make. We also use malted rye and malted wheat in some of our mashes.

GG: In my opinion, there is no doubt that higher temperatures tend to quicken wood extraction and some aspects of aging. I feel "high temperature" and "small barrel" aging could be called "aggressive aging". While bigger barrels

and more even temp aging, or lower temp aging could be called "gentle aging". For us at Odd Society, our barrels have been stored in warehouses where the buildings have been partially heated so we haven't had the wild fluctuations in temperature that you would get in an unheated warehouse in hot summer climates.

SM: The single malt industry is just beginning. I don't know if there's much regionality that has been developed yet. I think if we get to the point where there is a little bit more regionality there will still be a lot of variety, distillery to distillery, as there's just so many variables. For us, we've really focused on experimenting with different malt types, from peated, to crystal, to roasted malts as well as cask finishes. We also collaborate with other local businesses to produce unique releases such as our VQA Black Sage Vineyard wine cask finished single malts and a Thomas Haas cocoa-aged single malt.

GM: I really believe that connoisseurs and whisky newbies alike are looking to explore the great craft distilleries that are evolving, and the Northwest is leading. At Macaloney, we're really



the maturation process here, be it the seasonal variations in temperature or our proximity to the ocean. On a more micro level, our casks are stored within our distillery. We don't have air conditioning through the summer, and have a small amount of heat through the winter, so when we're distilling, the room is warm and humid, when we're not distilling, it's cooler and drier. This helps us gain more flavour and

colour, and also a depth/maturity to our finished whisky, albeit at the cost of a little more angel's share.

CR: Our specific climate here on Vancouver island is a little warmer and drier than Ireland or Scotland, but is very different than Kentucky. The coastal location of the distillery and warehouses buffers us from the extreme temperatures that an inland location

will experience, however we still experience the seasonality of warm summers and cold winters. Allowing the spirit to expand and contract with the changing temperatures, enhancing the interaction with the wood of the barrel. Our coastal location also means that we have the benefit of the salty sea air blowing through our warehouses, which adds an extra element to the maturation.

CQ: I would say the main difference for us in particular is our climate here in Calgary, Alberta. No other whisky producing region goes through drastic temperature swings (between -40 and +40 °C throughout the year) which causes the whisky in and out of the staves multiple times throughout the years. Alberta single malts have the added bonus of lack of humidity in our climate. Scotland averages around 80 percent humidity, compared to 40 percent average in Alberta. This has two significant side effects in the aging of our whisky. Firstly, we have more angel's share (around 11 percent compared to the Scottish 3 percent) although we don't have too much data in spirit older than 10 years. Secondly, we're losing more water than alcohol, therefore increasing our ABV over the years. Usually the converse is true in Scotland.

JT: One thing that's unique to distilleries in Calgary are the Chinooks. These warm, dry winds descend from the Rocky Mountains, bringing rapid temperature increases, causing snowmelt in a short period and a barometric pressure change. This creates mini seasons that will push liquid further into the wood. We are also in a very dry climate which means the angel's share is on the water side, concentrating flavour in the cask. On average our ABV increases by around one percent each year in the barrel versus losing ABV like Scotland. ◆











n the heart of Canada's National Capital Region, a new player has emerged in the world of spirits, and it's turning heads and tantalizing taste buds. L'Imposteur Bourbon, crafted by L'Imposteur Spirits, is not just another bourbon; it's a tribute to passion, collaboration, and hard work. Founded in 2022 by two visionary friends, Benoit Gratton and Frederic Geoffroy, this artisanal distillery is quickly making a name for itself with its unique approach to bourbon production and its unwavering commitment to tradition.

A Story Born of Passion and **Collaboration**

To truly appreciate the essence of L'Imposteur Bourbon, it's essential to understand its roots. This story begins with Benoit Gratton and Frederic Geoffroy, two passionate bourbon connoisseurs who, despite their love for this exquisite spirit, felt that there was something missing. While having a local pint at the iconic Pub Italia on Preston street in Ottawa, they developed the blueprint of a whisky that celebrated its heritage while infusing a touch of modernity.

With a shared vision and a deep respect for tradition, Benoit and Frederic embarked on a journey to create a bourbon whisky that would set itself apart from the rest. Thus, L'Imposteur Bourbon was born, a tribute to the region's captivating past and promising future. As they met with industry folks and their ideas developed, they realized that their products would not only pay homage to tradition but also bring a breath of fresh air to the industry. Their journey would take them through countless conversations, tasting sessions, and experiments, all in pursuit of the perfect blend.





Their partnership represents the very essence of collaboration and dedication, which are the driving forces behind L'Imposteur Spirits. Benoit and Frederic could not deliver this to you without the collaboration of numerous people they met through their adventure, that have been convinced of their infectious passion, and were key to helping achieve their vision. The result is a collaborative business model focused on creating a product that would stand out in a market dominated by long-established brands. The name "L'Imposteur" itself hints at a sense of humor and a desire to challenge expectations.

Aging and Proofing with Maple: A Unique Twist

What truly sets L'Imposteur Bourbon apart from the rest is its distinctive aging and proofing process, which involves the use of Canadian maple. It is distilled in

the U.S.A., aged for a few years in new Kentucky charred white oak casks and further aged, proofed and bottled in Canada's National Capital Region. This innovative twist on bourbon production is emblematic of the producer's forward-thinking spirit and not only sets the distillery apart, but also shows an understanding of the ever-evolving tastes and preferences of whiskey enthusiasts.

L'Imposteur Spirits takes great pride in sourcing the finest maple staves and sap for their bourbon. This not only imparts a uniquely Canadian character to the whisky, but also offers a sublime blend of flavors. The aging process allows the bourbon to absorb the subtle sweetness of the maple, creating a nuanced and harmonious taste that sets L'Imposteur Bourbon apart.

A Taste of **Tradition** Redefined in **Two Variations**

L'Imposteur Spirits proudly offers two exquisite variations of their bourbon: the wheat bourbon and the rye bourbon. Each has its own distinct aromatic profile, celebrating the heritage of bourbon while infusing it with a Canadian twist.

The wheat bourbon boasts a rich and velvety character with spicy and nutty aromas. Warming oak notes brings a rich, honeycomb flavor together with malty backbone and hazelnut maple for a lengthy, comfortable dram, making it a perfect choice for those who appreciate a milder, sweeter bourbon experience.



On the other hand, the rye bourbon delivers a bold and spicy punch, and a nose that reminds of sweeping after a day's work at the woodworking studio. Chippy, spicy and lightly maple candy, this whisky tingles the palate with a long, wintery peppercorn warmth. This variation takes a classic approach to bourbon and is ideal for connoisseurs who appreciate the traditional taste with a little extra kick.

Both variations of L'Imposteur Bourbon are designed to appeal to a wide range of palates, demonstrating the founder's commitment to offering a unique and personalized bourbon experience.

A Bright Future for L'Imposteur Bourbon

As they look to the future, L'Imposteur Spirits is poised to make a significant

impact in the world of spirits. With their passion, innovative spirit, and commitment to collaboration, Benoit Gratton and Frederic Geoffroy have created a brand that speaks to a new generation of bourbon enthusiasts.

L'Imposteur Bourbon's unique approach to aging and proofing with maple, its respect for tradition, and its commitment to innovation all converge in a captivating drinking experience that embodies the very essence of Canada's National Capital Region. L'Imposteur is a testament to the creative, modern, and eclectic taste of the new generation of spirits enthusiasts.

Whether you're a connoisseur seeking a twist on tradition or a newcomer to the world of bourbon, L'Imposteur Bourbon is a brand to watch.

To know more about L'Imposteur Spirits, follow them on Instagram, Facebook or on their website at limposteur.ca, where you can get their bottles delivered to your door right in time for the holidays. ♦







GIFTS.

We all deserve some good Whiskey during the holidays. Enjoy our suggestions with your guests this year.

1. Windward Whisky

(40%) \$56.35

The change in seasons in Atlantic Canada means two things. It's time to put on the snow tires, then drive to the Barrelling Tide Distillery for their annual Windward Whisky release. This beautiful whisky is the third edition, building on a yearly flavourforward tradition.

2. A Passion for Whisky

by Ian Wisniewski \$32

Ian Wisniewski takes the reader on a VIP trip to the Scottish isle of Islay to explore and admire its peaty whiskies. Discover thirteen of the island's famous distilleries in the essential guide.







4. L'Imposteur **Spirits Rye Bourbon** (44.1%) \$60

This high rye bourbon journeyed from Indiana to Canada's National Capital Region after spending a few years ageing in new American oak. Under the Canadian flag, it was then finished with the addition of maple wood. Warm and spicy.

5. L'Imposteur Spirits Wheat Bourbon

(45.3%) \$60

This wheat-based Bourbon is whiskey distilled and aged for a few years in Indiana with a twist. The Bourbon migrated to Canada's National Capital Region, where it was finished with the addition of maple wood. Perfect in any holiday cocktail.



6. Doc Swinson's **Exploratory Cask La Mente** (56.9%) \$135

Doc Swinson guarantees your stocking is stuffed with flavour this holiday season. Blender's Cut is a high-rye Bourbon that sets the foundation, while La Mente is a limited edition Bourbon that's finished in a selection of Oloroso Sherry Butts.







7. Three Chord Honey **Toasted Whiskey**

(56.75%) \$60

Three Chord has blended five- and six-year-old Bourbon with 8-yearold Kentucky Corn Whiskey for this honeydripping sea of love. The limitedrelease blend was then aged for three months in toasted barrels before spending a month in ex-Arkansas honey barrels from Fern Valley Farms.

8. Forty Creek Cream Butter Tart (15%) \$32

Based on the classic dessert, Bill Ashburn has created a definitive cream liquor for the holidays.Perfect in coffee. It's even better if you forget to add coffee.



9. Canadian Club Classic 15-Year-Old Sherry Cask

(42%) \$89

The first release in the Invitation Series takes Canadian Club Classic 12-year-old whisky and then ages it in Olorosso Sherry Casks. For fans of Canadian Club Sherry Cask of old, this release is the Christmas miracle we've been waiting a decade for.

11. Bearface Wilderness #2

(42.5%) \$59

Andres Faustinelli's latest whisky captures the flavours of western Canada's Mitlenatch Island. Whisky from select wine casks is blended and then proofed with distilled water from maple-smoked salt.



10. Big Peat Christmas Edition 2023

(54.8%) \$112

In the old days, they gifted gold, frankincense and myrrh because peated whisky hadn't been invented yet. This Christmas Edition of Douglas Laing's Big Peat is finished in sherry casks and will satisfy any phenolic fanatic on your gift list.

12. Tennessee Whiskey Trail www.whiskeytrailhead.com/spiritsclub \$29 per month

You can deck the halls in everything
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Whisky Wisdom



Don Livermore, Master Blender Hiram Walker & Sons Distillery

Q-1. Pre 1900, the whisky category was in its infancy. Governments were being formed, excise taxes were being imposed, and distillation methods were evolving. A cask was used as a container to transport goods, not for the purpose of improving the taste of whisky. Whisky in bottles were not a common form of commerce until the 1880s. Whisky was not always mandated to have a minimum age requirement like today's regulations, so which whisky category was the first to mandate a minimum age requirement? Scotch, Irish whiskey, American whiskey, Japanese whisky, Canadian whisky, or other?

Q-2. What is the longest, continuously made Canadian whisky brand?



Lisa Wicker, Master Distiller **Garrard County Distilling Company**

Q-1. What is the name of a historical Kentucky distiller that was expelled from his church and why?

Q-2. Which Kentucky University did he (the expelled distiller) help found and how did he leave his "mark?"



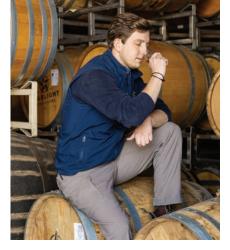
Patrick Van Zuidam, Master Distiller **Zuidam Distillery**

Q-1. Does the fermentation temperature impact the fermentation time/duration?

Q-2. Does having a condenser made of copper give a different result than having a condenser made of stainless steel?

Christian Huber, Master Distiller **Starlight Distillery**

Q-1. To call bourbon, bourbon, the distillate produced is required to age in new oak barrels for a minimum of 2 years. Based on the overwhelming demand for barrels in the bourbon



industry, what once was easy to obtain has now become increasingly difficult. As producers strive to continue production while sourcing barrels from the ever-growing number of cooperages around the world, the question remains; do specific styles of coopered barrels impact the final product?

Q-2. A bourbon mash bill is required to be made up of a minimum of 51% corn. Because corn is the majority percent of bourbon mash bills, distillers often use different varietals grown in differing locations to make up this large percentage. How do different varieties of corn grown throughout the U.S. impact the flavor profile of bourbon?



Jesse Parker, Master Blender Doc Swinson's

Q-1. Can Bourbon Whiskey be made outside of Kentucky?

Q-2. What are the four main chemical elements of oak? And in general, what do they contribute to the spirit? ◆







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istory has shown that when creating a whisky company many ideologies have proven successful. When it comes to high-end, luxury spirits however, only two methods reign supreme. The first, and most mainstream method, is to follow tradition and create something familiar. The second, which is much less common, requires a distiller who will step out of the box with new and innovative expressions - all while staying true to the heart of the spirit. Both methods have their place in the future of this great liquid, but only the latter truly excites the adventurous palate. And right now, Millstone whisky from the Netherlands' Zuidam Distillery is leading the way in celebrating quality, creativity, and individuality.

With Master distiller Patrick Van Zuidam at the helm, the Millstone whisky company is fast becoming a major name in whisky around the world. A whisky enthusiast with global recognition, Patrick's whisky has gained notoriety by claiming awards around the globe. His single malt whiskies have held their own against many of Scotland's finest and have won the hearts of many industry leaders. Anyone who has tested Millstone single malt knows it belongs on the top stage. Despite its broad appeal, what surprises most is that Millstone has also been at the forefront of innovation in the industry for over a decade. Together these two powerhouse qualities are hard to find.

All the awards, accolades, and industry recognition aside, Millstone is a spirit for the Canadian whisky drinker.







Open-minded with access to a wide selection of diverse whiskies well beyond those of other countries, Canadians crave new experiences and expressions that can't be found anywhere else. Luckily for us, Millstone fits the bill. Handcrafted in the traditional Zuidam Distillery today, Patrick brings to the table 50 years of family distilling experience, producing whiskies too good to be hidden away in a collection. These spirits demand to be enjoyed.

Patrick has picked up on the daring nature of the Canadian palate, calling Canada a mature-minded market. He's excited by this, as our willingness to accept lesser-known brands has acted in Zuidam's favour. While the Netherlands is one of the oldest distilling nations in history, Millstone has only been on Canadian shelves since 2016. Zuidam Distillery's roots also run deep, operating since 1975 and under Patrick's lead since 1994. Their commitment to traditional processing methods, small batch fermentation, and preserving Dutch heritage, have quickly made them a Canadian cult classic. Further, their attention to detail creates a superior product with a singular profile and inviting taste, endearing it to Canadian palates across the country.

"Always make a product that people want to buy a second bottle of" is a philosophy Patrick's father shared with him as a child and one the company still holds true today. This belief is held close to their hearts and is the guiding aspiration behind every step of their process. When it comes to whisky, for Zuidam perfection is boring. Yet it's clear to taste that they've perfected their process and mastered the attention to detail necessary for exceptionally complex spirits.

Delicate flavours take time and Zuidam is willing to wait. And while this preference costs money, it's part of the mindset and method that sets them apart. As though processing grain using traditional windmills wasn't enough, Patrick's commitment to a superior product led him to focus his attention on fermentation and its relevance to exceptional flavour. Long before many of Scotland's distilleries got on board, and well before it was well known, Patrick discovered a unique fermentation process that uses low temperatures to allow the barley to maintain its aroma. This aspect of production adds complexity and develops new layers to nose and taste

Millstone knows their excellence lies in who they are, and because of this they haven't changed their brand to meet new markets. Instead, they focused on sharing their product with a mature market with an adventurous palate. That's why Millstone has done so well in Canada, and also why Patrick feels creativity thrives here, adding that a good company listens to what consumers want. •





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Festive Sunset Sips

airmont Empress in Victoria,
BC, is making spirits bright this
holiday season with Festive
Sunset Sips. Those looking to celebrate
with family, friends or colleagues from
the office, can sip on specially crafted
holiday drinks served in glass teapots

accompanied with tiers of nosh in the Lobby Lounge, which opened in 1908. The prohibition-style tea infused cocktails and mocktails will transport you back in time to an era of clandestine sophistication and charm. 'Tis the season for merriment at the magnificent Fairmont Empress.

Festive Fizz (3 oz)

Refreshing & Balanced (located on the left in picture)

- •Tea infused Finlandia Vodka
- •Cointreau
- pomegranate
- •Rooibos tea syrup
- •lemon
- Prosecco
- •mint



In Omnia ParatuS (2.5 oz)

Savoury & fruity (located on the right in picture)

- •Sage infused vodka
- •orange vanilla grove
- •tea infused aperol
- blackberry syrup
- •lime
- •orange •



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Test Your Whisky Wisdom Answers to Page 48

Don Livermore, Master Blender

Q-1. Pre 1900, the whisky category was in its infancy. Governments were being formed, excise taxes were being imposed, and distillation methods were evolving. A cask was used as a container to transport goods, not for the purpose of improving the taste of whisky. Whisky in bottles were not a common form of commerce until the 1880s. Whisky was not always mandated to have a minimum age requirement like today's regulations, so which whisky category was the first to mandate a minimum age requirement? Scotch, Irish whiskey, American whiskey, Japanese whisky, Canadian whisky, or other?

A-1. Canadian whisky in 1890. The Canadian government mandated a minimum age requirement of two years. Today it is three years. The reason for this rule was the government wanted to premiumize Canadian whisky to improve it's quality and protect the case sales. Canadian whisky producers such as Gooderham & Worts, Hiram Walker, JP Wiser, Henry Corby, and Joseph Seagram were the largest tax payers in that era to the Canadian government.

Q-2. What is the longest, continuously made Canadian whisky brand?

A-2. Hiram Walker Special Old. Prior to the implementation of the Inland Revenue Act in 1883, whisky was sold by the cask at the distillery. A consumer would come to a distillery with an empty cask and it was filled and brought home for consumption. The whisky was known as the Hiram Walker's whisky or JP Wiser's whisky. Brands were not developed. Once bottles were the common way to purchase whisky, the Inland Revenue act deferred the tax payments of the sale until the bottle was purchased by the consumer, which meant whisky was produced under a bond. When bottles appeared, it gave the distillers opportunity to start branding on labels on a bottle. This was the start of Hiram Walker's first brand - Old Rye whisky. The recipe has changed several times over a century and a half, but it is still a popular whisky with consumers today.

Lisa Wicker, Master Distiller

Q-1. What is the name of a historical Kentucky distiller that was expelled from his church and why?

A-1. In 1793, Elijah Craig was expelled for his "economic activities." He went down the street and founded another church!

Q-2 Which Kentucky University did he (the expelled distiller) help found and how did he leave his "mark?"

A-2. Craig founded the Rittenhouse Academy, which later became Georgetown University. It was folklore story that he built barrels of bourbon into the columns of Giddings Hall.

Christian Huber, Master Distiller

Q-1. To call bourbon, bourbon, the distillate produced is required to age in new oak barrels for a minimum of 2 years. Based on the overwhelming demand for barrels in the bourbon industry, what once was easy to obtain has now become increasingly difficult. As producers strive to continue production while sourcing barrels from the ever-growing number of cooperages around the world, the question remains; do specific styles of coopered barrels impact the final product?

A-1. Yes. Depending on where the wood is sourced from, the cooperages production techniques, and the seasoning methods, a charred or toasted oak barrel vastly differs from cooper to cooper. For example, a char 3 barrel from Canton Cooperage produces sweet, French caramel, and fruit, whereas Kelvin Cooperage produces smokey, vanilla-forward, and traditional flavor profile while both being a char 3 oak barrel.

Q-2. A bourbon mash bill is required to be made up of a minimum of 51% corn. Because corn is the majority percent of bourbon mash bills, distillers often use different varietals grown in differing locations to make up this large percentage. How do different varieties of corn grown throughout the U.S. impact the flavor profile of bourbon?

A-2. Depending on where grown and the varietal used, differing varieties of corn used in production provide differing levels of starch, leading to lower and higher alcohol levels during fermentation. This directly impacts the degree of sweetness and overall level of flavor intensity. Starlight Distillery uses seven different varietals of corn in its bourbon production.

Patrick Van Zuidam, Master Distiller

Q-1. Does the fermentation temperature impact the fermentation time/duration?

A-1. Cooler fermentation temperatures make the yeast less active and therefore lengthen the fermentation time. At higher temperatures the yeast works harder and consumes all the sugar faster, thus shortening the fermentation time.

Q-2. Does having a condenser made of copper give a different result than having a condenser made of stainless steel?

A-2. Cooling your alcohol vapour into liquid in a copper condenser will bind more sulphur compounds to the copper, thus creating a cleaner, more elegant new make. Doing the same with a stainless steel condenser might give you a richer and heavier spirit. But keep in mind, this is also an oversimplification as well, as many details in production contribute to the final spirit qualities.



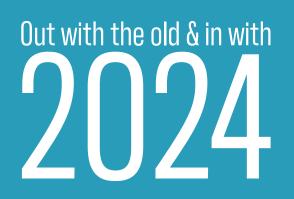
Jesse Parker, Master Blender

Q-1. Can Bourbon Whiskey be made outside of Kentucky?

A-1. Yes, bourbon whiskey can be made outside of the state of Kentucky. But Bourbon must be made within the United States as is declared in 1964 by US Congress; stating "bourbon whiskey" is a distinctive product of the United States and is unlike other types of alcoholic beverages, whether foreign or domestic. To be classified as bourbon, it needs to be made in the USA, include a minimum of 51% corn, it needs to be aged in new charred oak containers, distilled to no more than 160 proof, entered the new charred oak container at no more than 125 proof and bottled at no less than 80 proof.

Q-2. What are the four main chemical elements of oak? And in general, what do they contribute to the spirit?

A-2. 1) Cellulose-makes up nearly 45-50% of the wood components and is essential for oaks ability to hold a tight seal (very important for a barrel), as well as creating passageways for the spirits to travel through the wood allowing access to other vital components. Despite this, it surprisingly has little profile impact on the maturing spirits inside. 2) Hemicellulosemakes up around 22% of wood components and is made of several simple sugars, when heated during the toasting or charring process these sugars provide the sweet caramel. toasted bread, and coffee notes as well as aid in giving the spirits color and body. 3) Lignincomprises around 25% of the wood components and after seasoning, toasting or charring of the barrel; contribute the vanilla, slight smoke, baking spices, and increases complexity, removes off-notes, and contributes color. 4) Tannin- often makes up between <1%-10% of the components of the wood; it aids in the removal of off-notes, promotes oxidation products, adds color, provides structure and perceivable mouthfeel. •





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