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GRIZZLIES

DOMHAYN
PLUNGING
CASKS
INTO THE
MYSTERIOUS
DEPTHS OF
SCOTLAND'S
LOCHS



TWO BREWERS

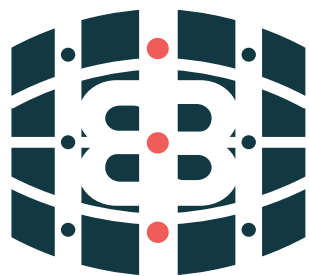
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Editor's Thoughts

Having some fun in the Summer Sun

Fresh air and Waves, Food Trucks and Island Whisky



I was fortunate enough to have some downtime last summer. My family and I decided we should visit Vancouver Island, specifically the sought after surfing mecca of Tofino, BC. The drive across the Island from the ferry was a beautiful experience. Arriving in Tofino was a sight of incredible beauty. The waves pushed up onto the beach and the expanse of the ocean beyond, seemed endless past the white caps. It was thoroughly relaxing. While there, frolicking among the waves, I had the chance to visit some amazing new distilleries on the Island and sip some great new whisky.

The experience with island life pulls your thoughts in every direction.

What a life to live here and have this amazing natural environment all around you. The trees, the ocean, the mountains, the beaches, and of course, the island whisky. Some of the best Canadian whisky is found on Vancouver Island. As well, the atmosphere of community and friendship made sampling the different expressions a great experience. Top that off with some incredible food and the ocean waves putting you to sleep at night, and you walk away with unforgettable memories. Well worth the cross country travel.

Summer is the time to make memories. Life is full of opportunities (as well as an abundance of whisky options) for you to explore. Some in your backyard, and others from far away. We made it easy for you in our summer issue. You don't need to go too far to explore what is on offer. Sit back with one of your favourite whiskies and enjoy our pages. Let us take you on some travels, and straight back home again, in minutes. Cheers!

Robert Windover
Publisher

P.32 BEARFACE WHISKY

*Fresh Air Among
the Grizzlies*



RELISH WHISKY

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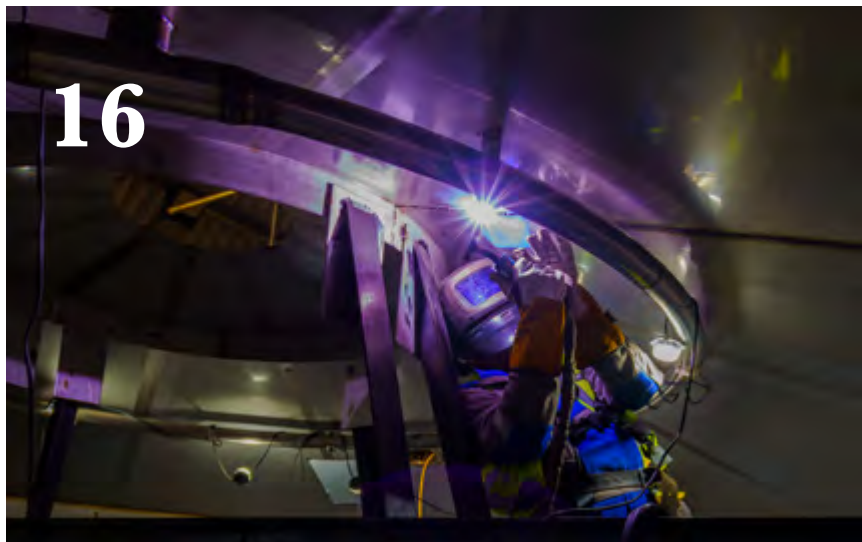
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GOLDCOCK

— CZECH WHISKY —



Czech Whisky Launches in Canada

Gold Cock Whisky, the oldest whisky brand in the Czech Republic, has a rich history dating back to 1969. The brand's journey began with the first distillation of malted barley, sourced from the maltings in Bruntál, at the Těšetice Distillery near Olomouc, and aged in Czech European oak casks, laying the foundation for its unique character. In 2008, a significant transformation occurred when the renowned distillery Rudolf Jelinek took over production, ushering in a new chapter marked by a renewed commitment to quality and tradition. Gold Cock Whisky is distinguished by its use of Moravian barley, traditional floor malting, and aging in European oak barrels, resulting in a rich and complex flavor profile with notes of fruit, peat smoke, spices, and oak. The whisky's maturation in a non-temperature controlled warehouse, shared with brandies, imparts additional layers of flavor, contributing to its distinctive character. With its deep-rooted heritage and dedication to craftsmanship, Gold Cock Whisky stands as a testament to the art of Czech distillation, offering a timeless taste that continues to captivate whisky enthusiasts worldwide.



Gold Cock 20YO

A Masterpiece of Czech Distillation



Gold Cock 20YO is a refined whisky aged in new, heavily charred barrels, resulting in a delicate aroma and complex flavor profile. Bottled at 49.2% alcohol, it offers notes of wood, fruit, and a warm, dry finish. This exceptional whisky earned a Gold Medal at the London Spirits Competition 2021.



Gold Cock 10YO

A Robust Czech Classic

Gold Cock 10YO, distilled on Arnold Holstein pot stills, combines tradition with innovation. Bottled at 49.2% alcohol, it features a fruity, strong, and woody aroma with a robust taste. The finish is warm and long-lasting, with hints of jam and plums.



Gold Cock Peated Whisky

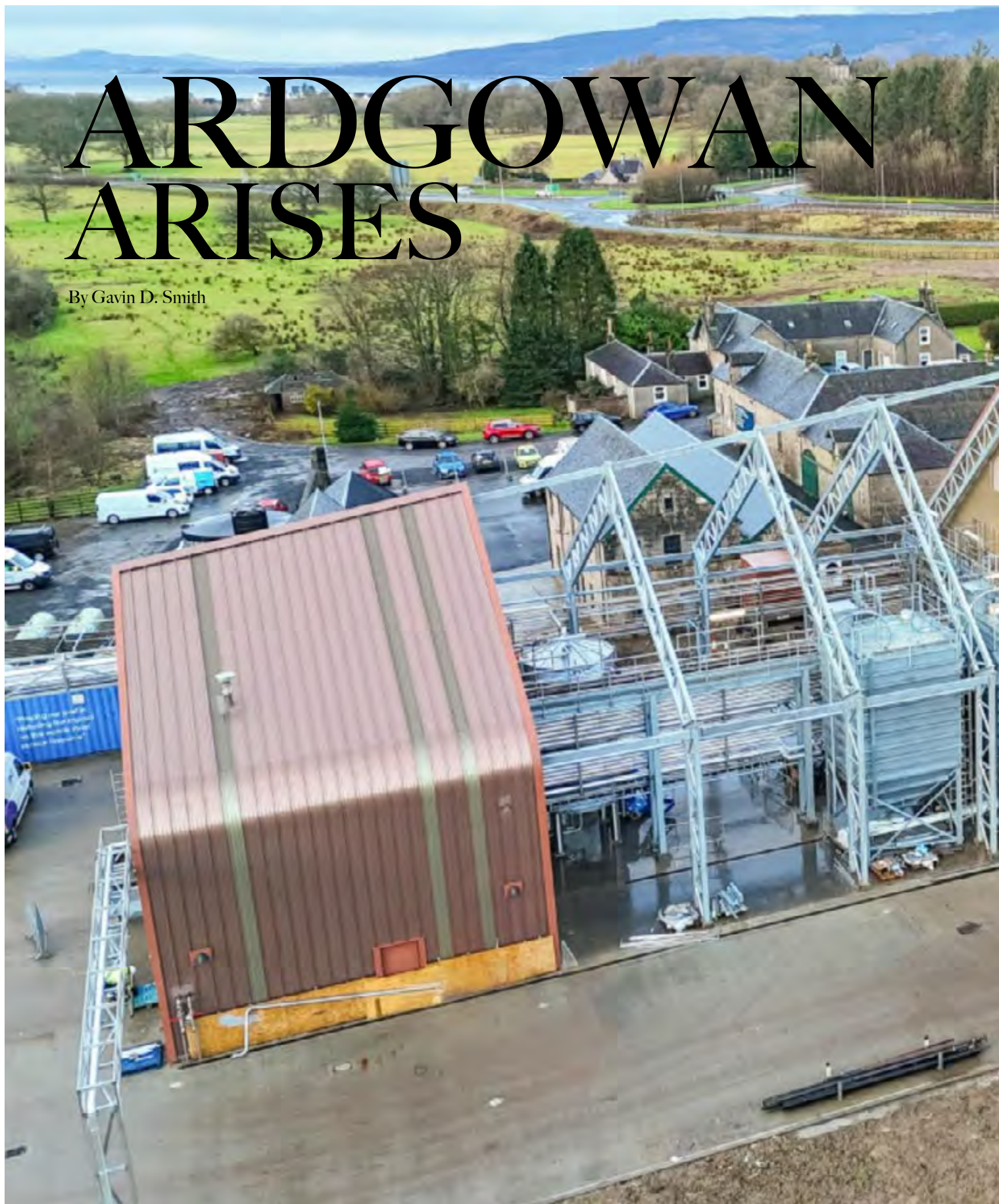
A Smoky Czech Innovation



Gold Cock Peated Whisky, introduced in 2016, is the first heavily peated Czech whisky, boasting 45% alcohol and a 30 PPM peat level. Matured in refurbished Slivovitz barrels, it offers a smoky character with floral tones and a dry, smoked aftertaste, marking a bold departure from the brand's traditional profile.

ARDGOWAN ARISES

By Gavin D. Smith







Some distilleries are utilitarian in design, functional spaces in which to produce spirits, while others are intended to make a statement from the outset. Ardgowan is firmly in the latter camp.

Scotland's newest distillery to enter production (in May of this year) boasts a sweeping bronze-clad roof, described by the owners as "A dynamic feature that transforms with the light, reflecting stunning colours throughout the day." The roof was the brainchild of Chief Executive Officer Roland Grain, who invested £7.2m in 2021 to help bring the long-term distillery project to fruition,

and he proclaims it "A cathedral of whisky."

Ardgowan is located 30 miles west of Glasgow, close to the Firth of Clyde, and while the production building makes a modern architectural statement, the overall development is a pleasing mix of old and new. Ranges of stone buildings that were once home to a sawmill operation have been converted into offices, a visitor centre and three small dunnage warehouses, with five more to follow.

The site is part of Ardgowan Estate, owned by Sir Ludovic Shaw-Stewart, and boasting historical ties to Pocahontas. In 1819, Michael Shaw Stewart, fifth Baronet

of Ardgowan, married Eliza Farquhar, a direct descendant of the Native American princess. Many centuries earlier, Robert the Bruce, fought battles in the area on two occasions, and the new distillery's borehole water source is said to be associated with a stream where The Bruce's horse once drank!

Ardgowan may be seen as something of a 'phoenix from the ashes' project in the sense that the original Ardgowan distillery was located at Baker Street in the port of Greenock, some five miles to the north-east. The plant produced grain whisky from 1896, being converted to the creation of industrial alcohol in the years prior to World War Two.



During that conflict, the distillery was largely destroyed by German bombers during The Greenock Blitz of 7th May 1941, before being rebuilt by owners The Distillers Company Limited and continuing to produce spirit until 1952.

Greenock was once at the heart of West of Scotland industrial activity, famous in particular for its shipbuilding and sugar refineries, but hard times hit British manufacturing during the 20th century, and today shipyards and factories have been replaced by a handful of call centres and high levels of unemployment.

The new Ardgowan distillery has a symbolic significance as a return to actually making something in the area.

The distillery's founder was Martin McAdam, previously, a founding shareholder in the Fife distillery Kingsbarns, and a figure with a background in engineering, particularly in the renewables sector. McAdam received planning permission for the creation of Ardgowan during 2017, but challenges with sourcing funding for the ambitious project meant that construction did not begin until October 2023.

Having initially served as CEO, McAdam stepped back from that role once the distillery was up and running, with Roland Grain taking over. Grain is an Austrian IT executive with financial interests in a number of global spirits operations. Lakes Distillery founder Paul Currie serves as chairman of Ardgowan Distillery Company Limited, while Laura Davies manages the operation on a day-to-day basis.

Davies was previously employed at The Welsh Whisky Company (Penderyn), where she played a major role in scaling



production across three sites and helping grow turnover from £10 million to £23 million. She developed her whisky craft under the guidance of the late Dr Jim Swan, gaining expertise in production, maturation and new product development.

When asked what drew her from a job she loved in her homeland, more than 400 miles north, Davies declares that “When I first received a phone call from Martin McAdam, one of the founders of Ardgowan, asking if I’d get involved, I was hesitant. Leaving Wales behind for the West coast of Scotland wasn’t an easy decision, but hearing the passion and excitement in his voice made me so curious about the project and the distillery itself. I agreed to come up for the day, ‘just to take a look at the site and talk through the plans for Ardgowan’.

“It was a ‘wow’ moment when I walked into the distillery for the first time – and it was still very much in the construction and installation stage at that point! I met a few of the Ardgowan team that day and their enthusiasm and respect for the project was infectious. I knew I wanted to be involved. I also loved that Ardgowan have thought about the future as much as possible - from containerised setups that can be upgraded or switched out more readily when upgrade if necessary, to the carbon zero ambition. I’m looking forward to crafting our spirit here at Ardgowan, shaping our spirit character and our maturation profile and creating an outstanding whisky from the distillery’s very first moments. I’m also looking forward to seeing our team grow and develop.”

In terms of Ardgowan’s distilling regime, the facility boasts a five-tonne full lauter

mashtun and six stainless steel washbacks, each with a heating/cooling jacket and a capacity of 32,000 litres. Fermentation times are 96 hours plus. Stills were fabricated by Macmillan of Prestonpans, near Edinburgh, and the wash still has a capacity of 12,500 litres, while the spirit still has 9,000 litres’ capacity. Each is equipped with a vertical condenser and a downward-angled lyne arm, helping to add muscularity to the spirit.

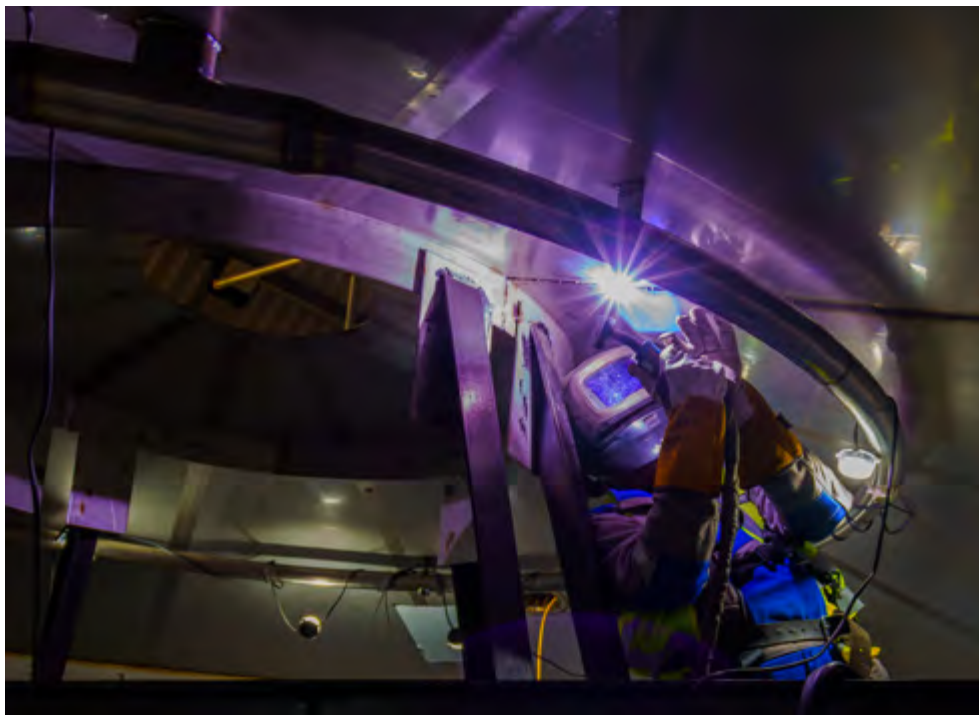
The stills also boast energy-saving Thermo-Vapour Recompression (TVR) technology, and heat is recovered and reused from wort and spent lees. Environmental concerns have been at the heart of the distillery’s design.

The production building has been configured to allow the installation of a second pair of stills as and when necessary, and four additional washbacks could be accommodated externally, doubling capacity to 2mlpa. Around 600,000 litres of spirit per year will be

distilled initially, probably increasing to 800,000 litres, with the distillery operating 24/6 and boasting six operatives.

When it comes to spirit style, Sales and Marketing Director David Keir says that “We are making unpeated spirit, with plans for short runs of heavily-peated (80ppm) spirit from time to time.” Ardgowan falls into the Lowland classification of single malt production, but there will be none of the light, polite traditional Lowland single malt style about its whisky. “We’re aiming for something between Springbank and The Macallan, but probably without the ‘funk’ of Springbank,” explains Keir. “It will be a big, robust spirit to suit the bespoke ‘Infinity’ casks, which are something that makes us different from everyone else.

“We’ve spent millions of pounds on them. They are the brainchild of Roland who designed them with Master of Wood Stuart MacPherson, formerly of The Macallan, and are made from European oak





At just under 700 litres they are the largest casks allowed for Scotch whisky maturation.”

“They are seasoned for three years with sherry at Bodegas Miguel Martín in Sanlúcar de Barrameda’s coastal warehouses, which stand as close to the sea as does Ardgowan distillery.

The casks are designed for super-long maturation of more than 18 years, and we intend to recreate the golden era of whisky-making. An old-school style of sherry cask-matured Scotch whisky.”

The majority of new-make spirit will be filled into the Infinity casks, certainly for the first couple of years, and Keir notes that “The plan is for our initial release to be a 10-year-old, maybe even a 12-year-old, then we will probably add 15 and 18-year-olds. Our bottlings will always carry age statements, and this is very much a long-term project.”

The creation of Ardgowan distillery is obviously of great interest to whisky

lovers, and a visitor centre opened in July, offering tours and a modest retail element, with the intention of developing a range of experience options over time.

Nearby Greenock hosts around 90 cruise ships per year at its Ocean Terminal, carrying some 150,000 people in total, and with cruise operators already keen to include Ardgowan in their itineraries, the distillery’s visitor team is likely to be kept busy.

An additional attraction on site is a gin distillery visitor centre, with a 1,000-litres copper gin still having been installed in one of the former sawmill buildings. It is operated by Ardgowan for Distil plc, which is an investor in the overall distillery project, and produces Blackwoods Gin.

Ardgowan is a highly distinctive distillery making what promises to be a highly distinctive single malt whisky. All we have to do now is wait, and perhaps enjoy a dram or two of Clydebuilt along the way. ♦

CLYDEBUILT

Canadian connoisseurs may well be familiar with Ardgowan’s Clydebuilt range of blended malts, retailing as Sailmaker, Coppersmith and Shipwright. All are first-fill oloroso sherry cask-matured, giving a stylistic hint at what can be expected from Ardgowan single malt in time.

As the Ardgowan website explains, “Some of the greatest ships in the world were built on the River Clyde, and over time, the word ‘Clydebuilt’ came to stand for craftsmanship, integrity and pride. The Clydebuilt Collection was inspired by that legacy.”

David Keir adds that “Although they are very good whiskies, our NAS blended malts do not have a great deal of impact, and have now been superseded by a 12-year-old sherry cask-matured single malt and a 100 proof variant of the same, along with an ongoing release programme of single casks. We have laid down lots of really good casks for future Clydebuilt releases.” ♦



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DEPTH DEFYING

DOMHAYN'S 'DEEPLY DISTINCTIVE' APPROACH TO CASK MATURATION

By Lesley Wilkinson

Scotland's newest drinks brand, Domhayn, is rewriting the rules of traditional maturation by plunging casks into the mysterious depths of Scotland's lochs.

This pioneering hydrostatic diffusion technique, developed in-house, alters spirit composition in unprecedented ways – representing a potential game changer for the drinks industry.

A Scottish loch. A submerged cask. A world-first innovation.

Domhayn – named after the Gaelic word for 'deep' – was born from an unexpected moment of inspiration. Founder James Patterson was watching wild swimmers take a celebratory dram after a dook in Loch Ness when the idea struck – what if a whisky cask could be submerged, too?

Fast forward 20 years of research and for the first time in history a spirit-filled wooden cask has been plunged to the depths of Loch Ness, some 214 meters (702 feet) beneath the surface, where extreme hydrostatic pressure subtly alters its molecular profile.



This revolutionary process enhances and smooths spirits, creating unique flavour profiles compared to those achieved by traditional maturation.

"This is about pushing the boundaries of how we understand spirit maturation," says Domhayn's founder, James Patterson. "We know the environment a cask matures in has a huge impact, but no one has explored the application of pressure like this before. The results have been astounding."



The First-ever Release

Domhayn's inaugural release comes from cask DLNABK, which was submerged in Loch Ness on Valentine's Day 2025. This 2010 single malt barley spirit*, bottled at natural strength 55.5% ABV, is a true rarity – only six bottles exist.

"When we retrieved the cask, the difference was undeniable," James explains. "The spirit had developed a distinctly different aroma and smoothness – something traditional maturation simply couldn't achieve in the same timeframe."

Given its uniqueness, we expect collectors and enthusiasts to be very curious about how this method compares to conventional maturation. "What's more, our proprietary technique isn't limited to spirits – it also applies to wine, rum, and vodka – and that makes it incredibly exciting."

The first bottle will be auctioned online on Friday 25 April 2025 at www.whiskyauctioneer.com. Ahead of launch, Domayn has shared samples with a select group of industry experts. "Tasting the before and after samples reveals a distinct difference, both in flavour and mouthfeel", says Andrew Wilson, Commercial Manager at Young Spirits, Edinburgh.

Bespoke Bottles

Each bottle of Domhayn can be traced back to the precise location where its cask rested on the loch bed, ensuring a unique provenance for every release.

"Each bottle comes with the precise coordinates of where its cask rested," says James. "It creates a direct, tangible link between the spirit and the environment that shaped it."

Science Meets Craft

Domhayn have been experimenting with submersion cycles, which can range from minutes to a year or more.

Submersion causes the cask to compress and decompress, triggering a unique interaction between the wood and the spirit involving both extraction and absorption," explains James. "It's a one-off opportunity – each cask can only withstand one dive before the pressure permanently alters it."

To ensure authenticity and quality, the spirit from each cask undergoes molecular-level analysis at the Department of Chemistry at the University of Oxford. James said: "We wanted to go beyond tasting notes

and detect for molecular-level changes in the spirit. To do this, samples from each of the casks were tested by the Department of Chemistry at Oxford University using chromatography coupled to mass spectrometry.

"The technique measures differences in the compounds found in samples. The results showed a different molecular composition in the processed samples, providing evidence that our process alters the molecular level profile of the spirits compared to control samples."

Exclusivity In Every Drop

Each unique cask produces no more than 72 bottles, with every bottle presented in a bespoke waxed-cotton "paper bag," designed in collaboration with Canadian fashion designer Charlotte McKeough – a fitting tribute to Domhayn's fusion of innovation, tradition and style.

"This is something for those who appreciate true rarity, innovation, and a drop of adventure in their glass," James concludes. "It's not just a spirit – Domhayn is a deeply distinctive experience. "For collectors, connoisseurs and pioneers of taste, we believe Domhayn offers something truly extraordinary." ♦

EATABLE

REFINED SNACKS FOR CURIOUS PALATES
DES COLLATIONS RAFFINÉES POUR LES PALAIS CURIEUX

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MAÏS SOUFFLÉ GOURMET

**WHISKY ON
THE POPS**

Scotch Whisky Infused Caramel
Saveur de caramel infusé au whisky écossais



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100% WHISKY



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DES COLLATIONS RAFFINÉES
POUR LES PALAIS CURIEUX

Elevated Popcorn For Curious Palates

By Charlene Li

For those who appreciate the craftsmanship of a fine dram, there's a new way to experience whisky, one that doesn't involve a glass.



Among their most intriguing offerings is Whisky on the Pops, a smooth, smoky caramel popcorn infused with Scotch whisky. It's part of the brand's original trio of flavours and remains a standout for those drawn to bold, layered profiles without the need for a pour.

The idea for EATABLE first began to take shape while Charlene and Vince were living in Boston, and their desire to find a community in a new city led them to nurture a lifelong passion for food at a local commercial kitchen. When a unique whisky-infused caramel popcorn they'd been making in their own kitchen for years ended up winning in a pitch competition, EATABLE was born.

The couple spent over a year refining their recipes, collaborating with professional pastry chefs and Sommeliers to explore how to infuse the familiar flavours of wine, spirits, and cocktails into small-batch snacks, without compromising on ingredients or quality. The result was a gourmet line that brought together two loves: a good snack and a good drink.

Snacking Inspired By Happy Hour

EATABLE's approach centres on flavour-driven snacking inspired by Happy Hour favourites. Rather than relying on artificial flavourings or synthetic additives, each recipe is developed with real alcohol that is cooked off during production, leaving only the nuanced flavour notes behind. This means the finished product is virtually alcohol-free, but not lacking in complexity.

EATABLE,

a Canadian gourmet popcorn brand, has carved out a unique space in the food world by pairing the flavours of classic wines, spirits, and cocktails with hand-crafted snacks.

Founded in 2019 by Toronto-based husband-and-wife team Charlene and Vincent Li, the company was

born from a passion for food and a desire to reimagine indulgence through a more mindful lens.

What sets EATABLE apart is not just its clean ingredient list or small-batch production, but its ability to take the spirit-forward notes of traditional drinks and translate them into a format you wouldn't expect: Popcorn.



Whisky on the Pops brings together air-popped whole-grain popcorn and a Scotch whisky-infused caramel coating. The profile is subtle yet sophisticated: smoky, with hints of toasted oak, butter, and a whisper of citrus to cut through the richness. Baked for a satisfying crunch, it's a snack that holds its own whether you're reaching for it during a movie or pairing it with your favourite single malt.

The Craft Behind The Flavour

To bring this kind of product to life, EATABLE spent over a year developing its flavour base, collaborating with pastry chefs and flavour experts to learn the fine art of confectionery. The goal was to create a line of snacks that honoured the character of the drinks that inspired them without masking them in excess sweetness or artificial enhancement.

EATABLE uses non-GMO popcorn kernels, locally sourced natural ingredients, and avoids many of the additives commonly found in mass-market confections. That means no high-fructose corn syrup, palm oil, artificial caramel colour, vanillin, or titanium dioxide. The caramel used in Whisky on the Pops is made from real butter and sugar, with the whisky added during the cooking process to infuse it with depth and complexity. While the popcorn won't give you a buzz, it's a clear nod to the essence of whisky culture: nuanced, layered, and made to savour.





formed standout collaborations with beverage, lifestyle, and entertainment partners such as La Marca Prosecco, Barefoot Wines, Bacardi, Disney, and Netflix. In 2023, EATABLE created a custom 24k edible gold popcorn for the 95th Oscars®, in partnership with the Academy Museum of Motion Pictures.

Its unique approach to flavour and presentation has attracted national

media attention, with features on NBC's The TODAY Show, CBC's Dragon's Den, Chatelaine, The Globe and Mail, CTV, and Food & Drink Magazine. EATABLE has also made appearances at the Toronto International Film Festival (TIFF) and was included in the JUNO Awards' 50th Anniversary VIP box, further establishing its place at the intersection of food, culture, and celebration. ♦

More Than A Snack Brand

EATABLE is proudly woman-owned, Asian-owned, and a Certified Plastic Neutral company. A portion of all online sales is contributed in support of Second Harvest Canada, the country's largest food rescue charity. These values are reflected in every decision the brand makes. From sourcing and packaging to how it engages with its community and customers.

At its core, EATABLE's mission is to celebrate life's pleasures through food. The brand honours joyful experiences through mindfully crafted, sensory-driven snacks that create connection, spark curiosity, and elevate everyday moments. It's popcorn, yes, but popcorn designed for modern rituals, adult palates, and meaningful indulgence. A brand rooted in celebration, not just consumption.

Since launching, EATABLE popcorn has been sold in over 1,600 retailers across Canada and the U.S., including Indigo, Edible Arrangements, and Holt Renfrew. The brand has also



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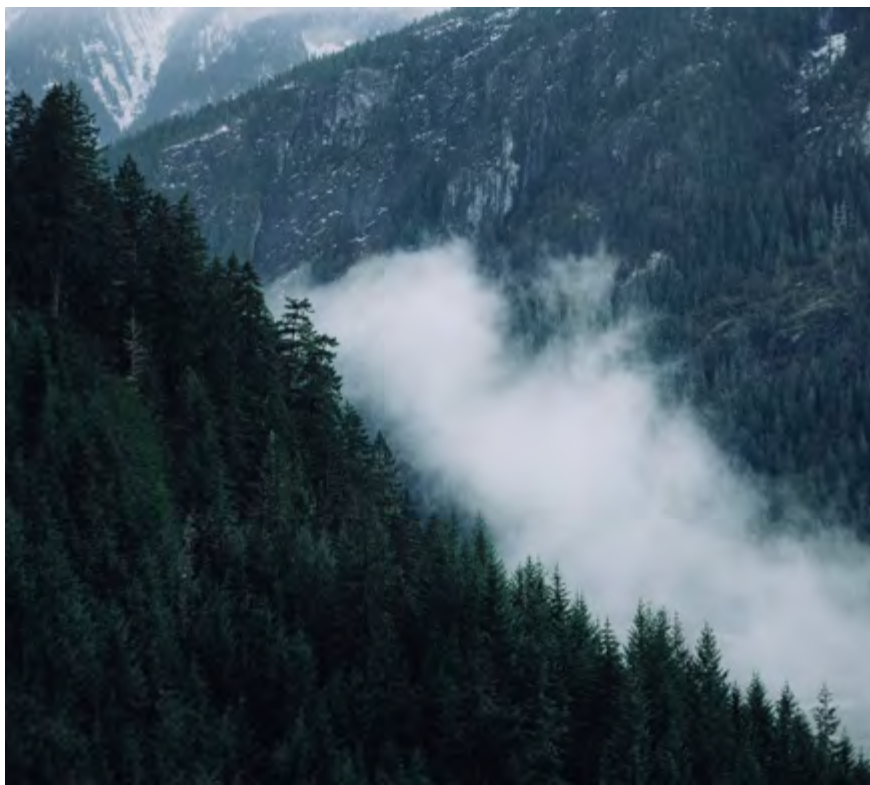
BEARFACE CANADIAN WHISKY

Fresh Air Among the Grizzlies

By Blair Phillips







Sometimes, whisky blender Andrés Faustinelli brings more than just his palate to work; he brings bear spray. Not that he moonlights as a wildlife conservation officer or blends Bearface Canadian whisky with Fozzy Bear. No, every so often, his quest for inspiration takes him into the heart of grizzly country, where bear spray is a life-and-death essential.

Being bear aware and making whisky go hand in hand here in British Columbia's rugged wilderness. This means knowing to stay calm when a grizzly approaches and not run. Instead, slowly wave your arms in a set pattern, kind of like you're doing the Macarena – not to tell the bear that you're stuck in 1993, but to indicate that you aren't typical prey. Maintaining eye contact, channel your inner Barry White (or Teddy Swims if you want to contemporize) and speak directly to the bear in low, calming tones.

However, when all this fails and you're out of bear spray, if a grizzly charges, drop to the fetal position and play dead. This isn't so you can exit the world the same way you came in. Playing dead is the golden rule for survival, even if hiking guides tell you in the same breath that grizzlies eat roadkill. Faustinelli had to master all these skills before blending Bearface Wild Air, the third whisky in the Bearface Wilderness Series. Wild Air is the result of a journey – a quest, if you will – that Faustinelli undertook to create a whisky evocative of the mountain-fresh air he experienced while hiking the Plain of Six Glaciers Trail in Alberta's grizzly-friendly Banff National Park.

"Hiking Six Glaciers impacted me. Every time I go to these places, I get





amazed,” says Faustinelli. “And that created so much inspiration within the idea of Bearface. A year after launching Bearface, I’m here in Banff, and I’m just shocked by the quality of the air. It’s fresh, it’s cold, it’s beautiful. You get this sensation of freshness, green and the smell of mountain air. I wanted to replicate that in a whisky.”

Birch and Fragrance

Fast-forward through the years, a range of Bearface whiskies connect with people while Faustinelli fearlessly challenges one whisky-making convention after another. But fresh and green are not whisky synonyms, and they continued to elude him. “How can I do that?” was always noodling around in Faustinelli’s subconscious, waiting to snap into focus. He knew the sensation of fresh air would not come from proofing the whisky down with glacier water. “That would be stupid,” he says, “gimmicky, not a real thing. I’m sure it would taste great, but it wouldn’t really deliver.”

A serendipitous conversation with a cooper in Oliver, BC, led to talk of charring ex-Viognier wine casks with birch bark. “I was inspired by the



perfume industry's exploration of leather profiles and knew some perfumes use birch to create the leather and tobacco components. Leather and whisky are a match made in heaven," he continues, "so I literally burned dry birch bark into a Viognier cask."

In perfumery, birch tar oil blends exceptionally well with floral notes for contrast, citrus notes for freshness, and woody notes for depth. Viognier is renowned for precisely this trio of complementary aromatics. By charring Viognier casks with birch bark, Faustinelli hoped to underscore these characteristics with this richly aromatic birch component.

air, but pungent and complicated."

However, as with perfume, a little birch goes a long way, and the whisky from the birch-smoked Viognier casks was intense and concentrated. While it was a wonderfully complex blending component, it was not a complete whisky on its own. Remembering his Bear Aware training, Faustinelli remained calm and stared the problem square in the eye. "How do I land a whisky like this?" he wondered. The solution came in two steps: first, a component that offered mineral sweetness, then another to bring oak structure to the blend. Blending whisky can be about building bridges between opposites; finding those



"Six months later, I'm tasting the whisky, and I'm like, whoa, this is botanical. This is green. I thought 'we have something here that's fresh but still has the components to bring me back to whisky,'" he recalls. "The process brought the intensity of the birch to the nose, but with a different kind of smoke. It's potent with tobacco, leather, and green tones. It connected me with the Six Glaciers hike perfectly, the mountains and the

connections is one of the best ways to shape a successful blend.

Nature's Nitroglycerin

"I was looking for a profile that would be sufficient to handle the birch," says Faustinelli. That profile would come from Quebec's Gaspé Peninsula, where a family-run cooperage uses exhausted Bearface barrels to age maple syrup. After they empty the cask, instead of



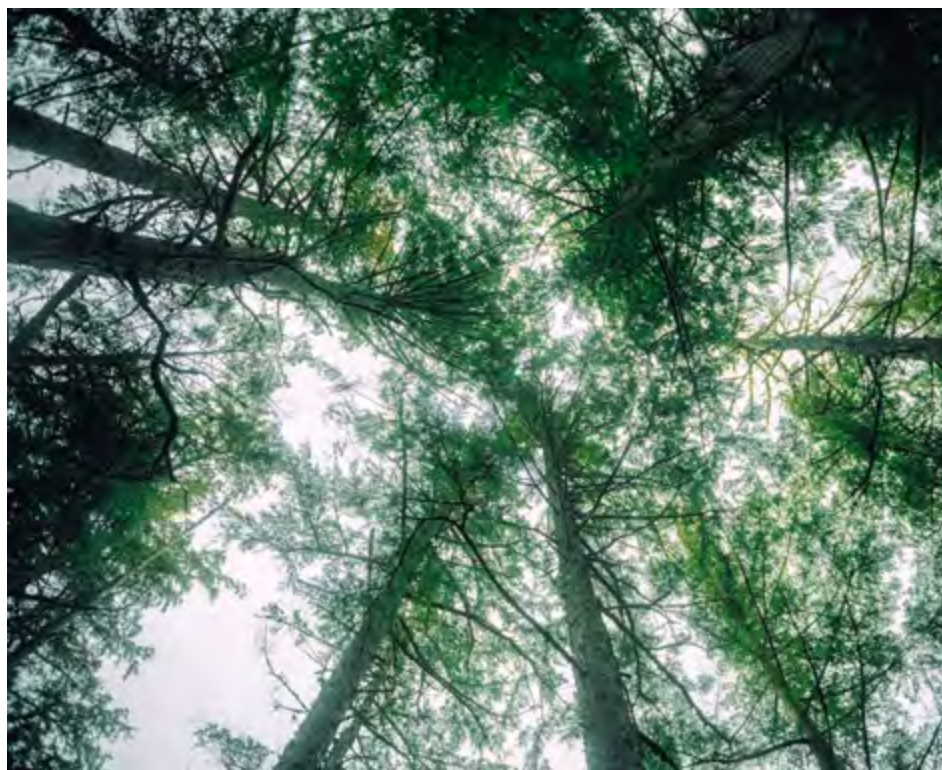


of leaving residual maple syrup behind, they brûlée it. This caramelizes the maple with the oak sugars, leaving not a drop of maple sweetness behind. The process is similar to making a crème brûlée.

Faustinelli could have laid down whisky in these brûlée casks and called it a day, but we already know that's not how he rolls. "I'm like, let's double down on that, let's cut the whisky with maple sap. Let's double maple the whole situation if we're doing the maple brûlée." And so, he proofed the whisky going into these brûlée barrels using maple sap. It was a brilliant idea, but it came with high stakes.

In Henri-Georges Clouzot's film *The Wages of Fear*, an oil company hires four men to transport volatile nitroglycerine across rough, remote roads. The slightest bump in this tense, white-knuckle ride could blow them sky-high. Maple sap is nature's nitroglycerine. It won't explode during transport, but it's volatile and spoils quickly. It has the potential to become a disastrous obstacle to making the whisky, should delays occur.

Faustinelli estimated he needed 1,000 litres of maple sap to proof the whisky he had in Chatham-Kent, Ontario. The Gaspé sugar bush with the used Bearface barrels was happy to provide a line on the sap, but this meant Faustinelli was on the clock to haul it to Chatham before it began developing off-flavours. And before reaching Chatham, they would have to contend with a variable that would have been Clouzot's nightmare: the snarling traffic of the 401 that bookends the Greater Toronto Area. "It was February, the beginning of the season on the mild side, a perfect time to tap the trees, but we had a seventeen-hour drive," he recalls. Gratefully, the sap arrived without



incident, though barely, and lent the whisky its desired mineral sweetness along with a bonus touch of salinity. In the privacy of a shipping container somewhere in Chatham-Kent, Faustinelli was dancing the Macarena. All that remained was to introduce a low, calming oak backbone to bring structure to the ultra-complex blend.

Bridges Built of Hungarian Oak

That backbone would bridge all the flavours. To achieve this, Faustinelli chose a whisky aged in Hungarian oak, one of the barrels featured in the original Bearface Triple Oak. "The beauty of toasted oak is that it gives you control so you can infuse the whisky with oak flavours," says Faustinelli. "When you taste the medium toasted Hungarian, you have that sensation of freshness, versus the medium-plus, which gives you more spice, and with the heavy toast, more fat density and some burned barbecue

notes. I wanted this whisky to taste fresh but with structure."

So, he selected medium-toasted barrels and filled them with high-proof, aged whisky, then "elementally aged" it in shipping containers located outdoors in the Okanagan for an additional year. The fluctuating high temperatures in the containers cause the whisky in the barrels to expand and contract. The higher ABV accentuates this process, increasing the interaction with the wood, which you don't necessarily get at a lower ABV.

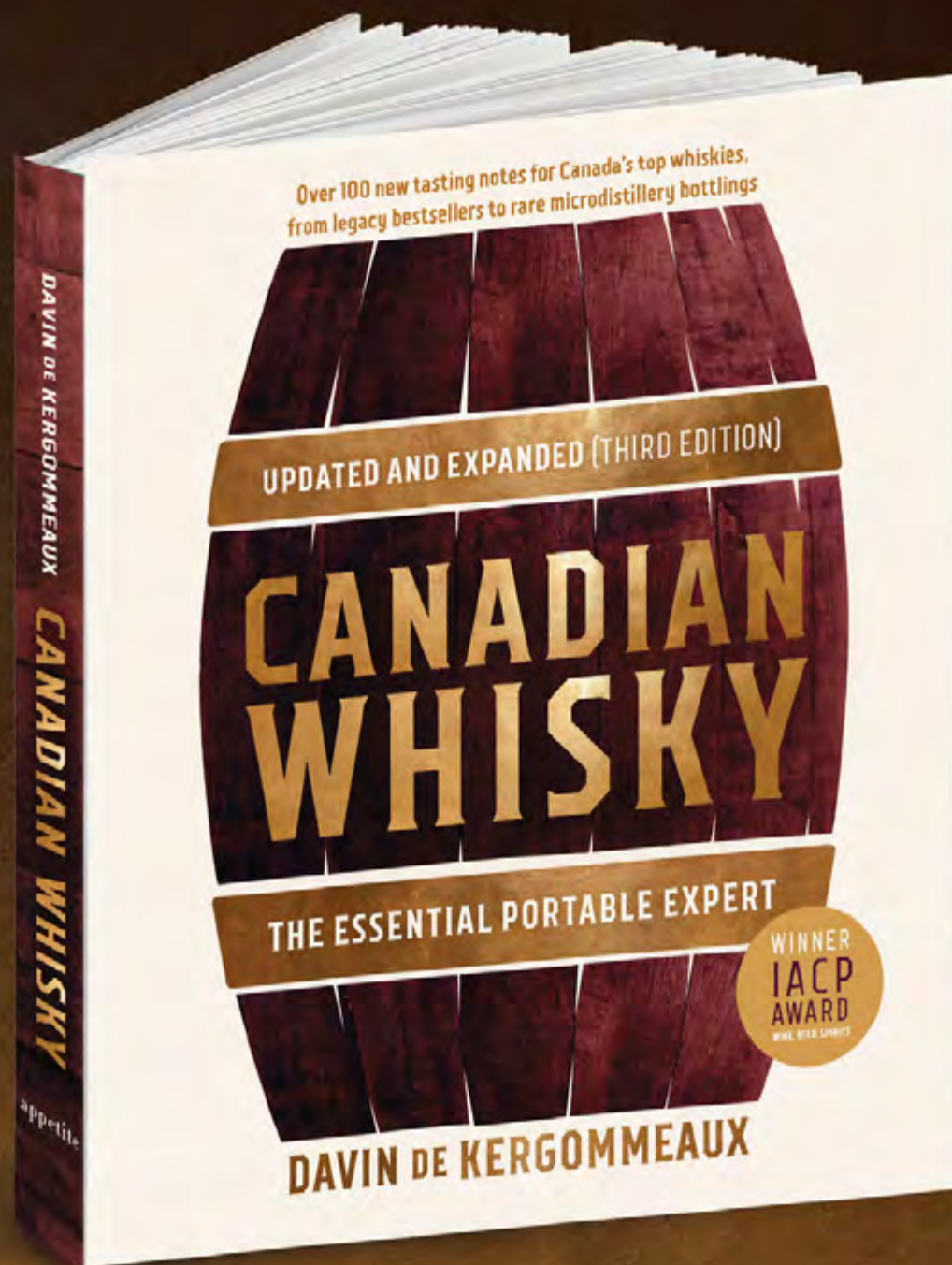
The Hungarian oak treatment structured the blend with a lush beginning that dries off on the finish, a signature trait in Bearface. "We needed to balance the mineral sweetness from the maple brûlée cask with something that finished dry—the dryness and tannic-forward component of the Hungarian oak helps with balance. I like sweet and dry. That's the main reason for Hungarian oak. I want to balance that sweetness in the mid palate, so the whisky finishes dry."



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appetite
by RANDOM HOUSE



the salinity of the sea. This third release is fresh air. Coincidentally, this has formed a trilogy of Earth's three major environmental domains. Though to Faustinelli, these whiskies genuinely celebrate the art of blending. "These are blends that showcase how far we can get with blending, they open up a world of flavours and an opportunity to elevate blending in Canada."

The Wilderness series doesn't have an end game. Canada is a large country with a world of flavours to explore, and Bearface is just clawing and peeling back that surface. Regardless of what comes next for the Wilderness Series, Bearface has established that this whisky refuses to lie down and play dead. Bear spray, anyone? ♦

A Moment In Time

"This is the beauty of Bearface. It's not a linear innovation process," says Faustinelli. "You can have a moment in time where I'm hiking at Six Glaciers, and then go back to a cask that I did for a different purpose. Suddenly, the two things connect, and now we have a new release. That's usually the way it works. It's not a marketing brief saying we need a whisky that tastes like fresh air. No, this comes from an innovation process that is quite different."

Each Wilderness release thus far was inspired in part by a walk in the woods, but beneath that footprint, these releases explore more profound moments. The first Wilderness release was an umami exploration from the bottom of the forest. The second examined



JENNIFER BRIAN

CLASSIC COCKTAIL REVIVAL

Raise a glass and shout, “Hallelujah!” Entrepreneur, lifestyle expert, and Cocktail Evangelist Jennifer Brian’s new book, *Classic Cocktail Revival* (September 5, 2025, University Press of Kentucky), will take readers from the genesis of classic cocktails to the revelation of mocktails, concluding with a benediction—just in time for National Bourbon Heritage Month.

Drawing on the language of tent revivals, Brian offers an entertaining and irreverent history of cocktails in her first book, delivering wisdom and savvy suggestions to ensure that even the novice home bartender can whip up a masterpiece.

“The tongue-in-cheek language and delivery of *Classic Cocktail Revival* was informed by the decades I was in church,” said Brian. “Like any southerner raised right, I grew up going to church. My great-grandfather was a Pentecostal preacher. I attended a Methodist university and then taught at a Catholic school. I have been in and around religion my entire life, and that language is as much a part of me as my love of horse racing and college ball.”

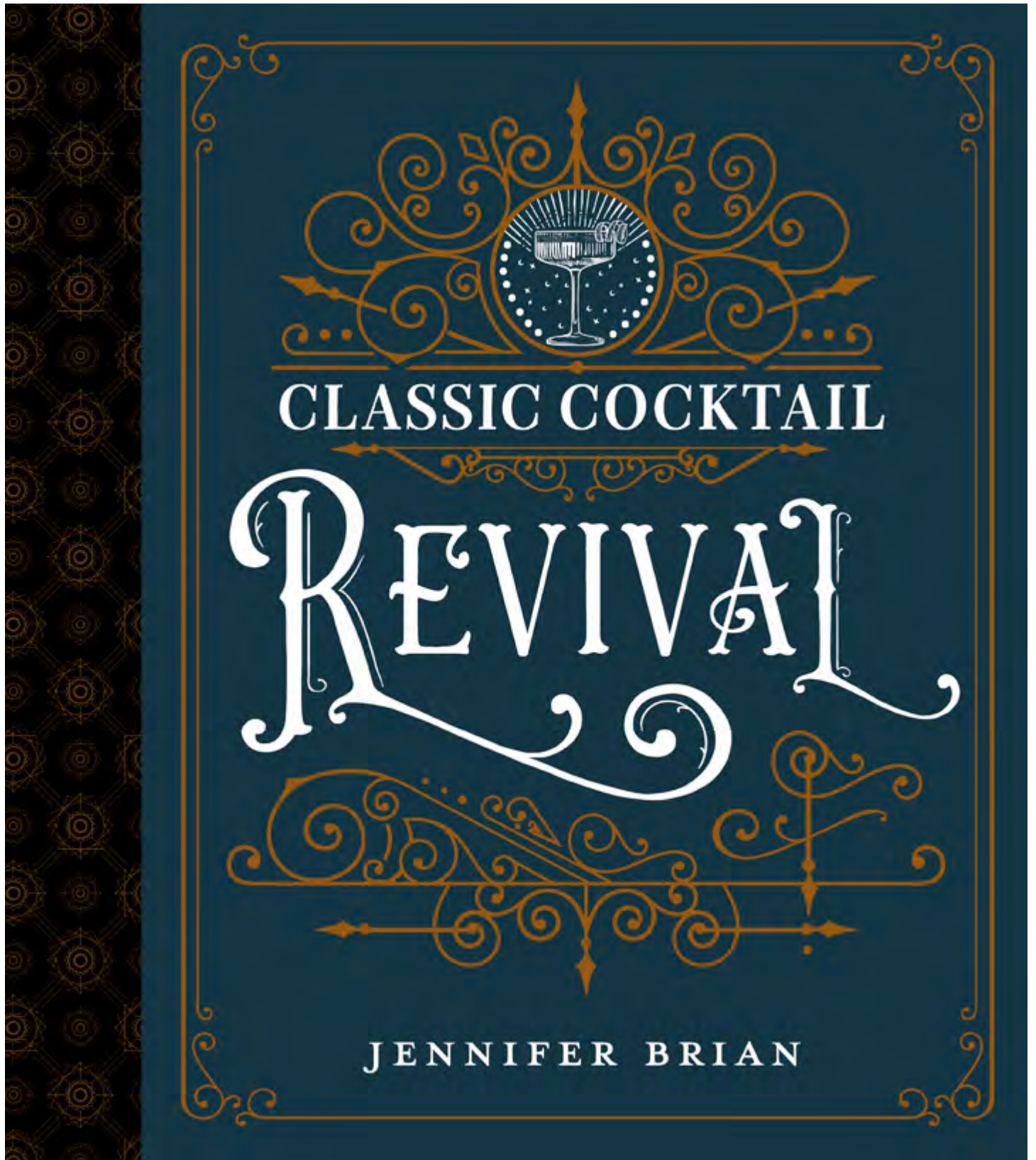
Based in the bourbon epicenter of Louisville, Brian has nearly 30 years in the hospitality industry as a luxury caterer, events planner, and mixologist. She co-founded the award-winning craft cocktail company Make & Muddle in 2018 and is now the sole owner. Brian is consulted regularly by groups, corporations, and individuals who seek out her lively tastings and cocktail master classes.

The spark for *Classic Cocktail Revival* was lit more than a decade ago when Brian, who holds an Executive Bourbon Steward certification, created a syrup for National Whiskey Sour Day. Brian’s easy-to-follow recipes and engaging style assures readers that they, too, can craft expert-level beverages for their own gatherings and meals.

This spirited guide to timeless libations features more than 80 recipes, stunning photography by Jessie Kriech-Higdon, and 100 illustrations by Michelle F. VanderHouwen.







Brian, Jennifer. Classic Cocktail Revival © 2025 The University Press Of Kentucky. Jessie Kriech-Higdon (photographer) and Michelle F. VanderHouwen (illustrator)



If day drinking is wrong, I don't want to be right, especially if there's time for an afternoon nap. The Buongiorno is my take on a brunch Boulevardier. The addition of cold-brew coffee elevates this drink to one that wakes you up as it boozes you up.

Buongiorno

Glass: Rocks

Served: On the rocks

Yield: 1 drink

1½ oz. bourbon

1½ oz. Aperol

3 oz. cold-brew coffee

Dash orange bitters

Dash Peychaud's bitters

Orange peel for garnish

Add the ingredients to a mixing glass with ice. Stir until very cold. Strain into a rocks glass with one large ice cube. Garnish with an orange peel.



Make & Muddle Bourbon Rickey

Glass: Rocks

Served: On the rocks

Yield: 1 drink

1½ oz. bourbon

1 oz. Make & Muddle 3 Herb Gracious

Grapefruit Syrup (or substitute; see chapter 4)

½ oz. lime juice

Seltzer or Lime High Noon

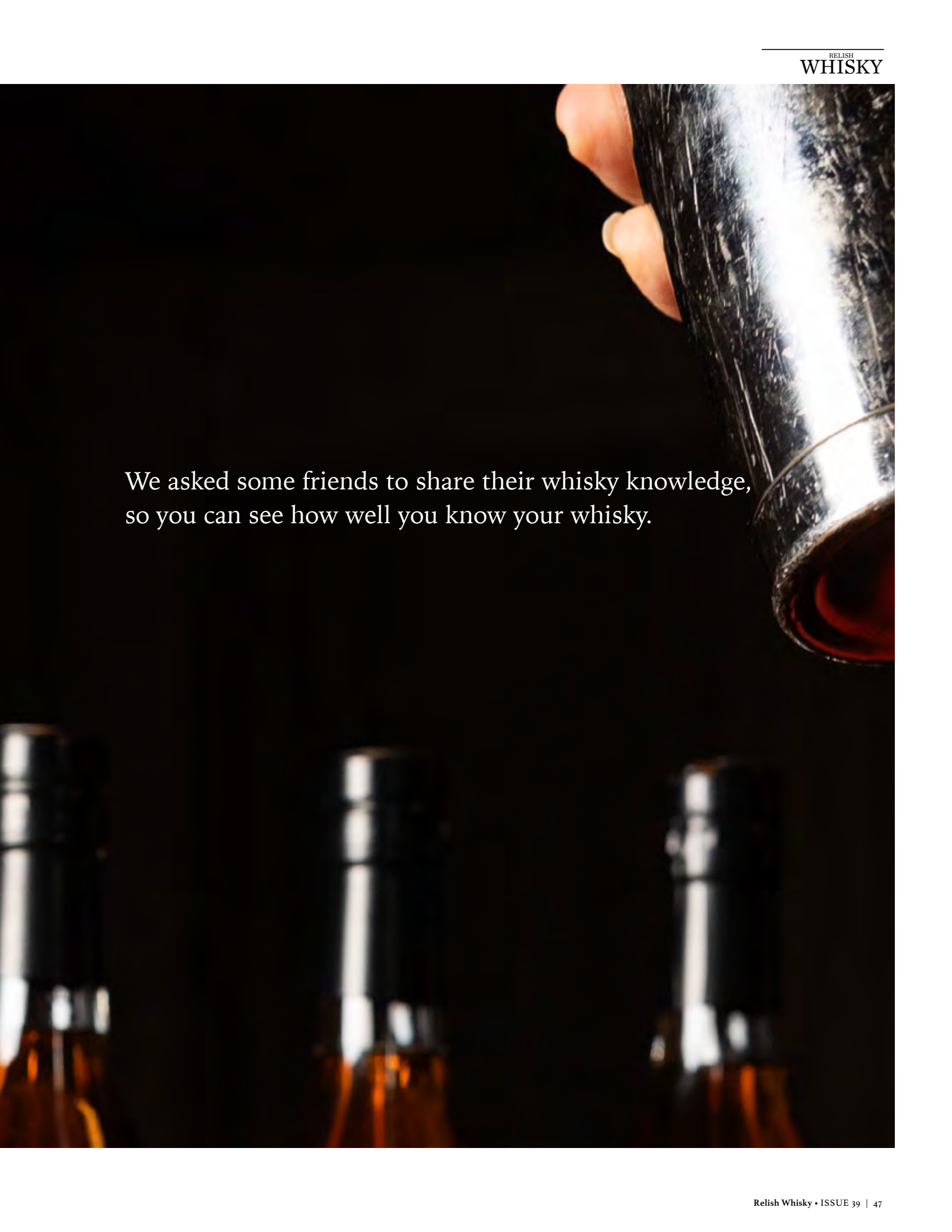
Lime wedge or grapefruit peel for garnish

Add the bourbon, syrup, and lime juice to a cocktail shaker with ice. Shake until very cold. Strain into a rocks glass with fresh ice. Top with seltzer or Lime High Noon. Garnish with a wedge of lime or grapefruit peel.

WHISKY WISDOM

TEST
YOUR



A close-up, high-contrast photograph of a hand pouring whisky from a bottle into glasses. The hand is visible on the right, holding the neck of a dark bottle. The liquid is being poured into three glasses in the foreground, which are slightly out of focus. The background is dark, and the lighting highlights the metallic rim of the bottle and the amber color of the whisky.

We asked some friends to share their whisky knowledge,
so you can see how well you know your whisky.



EUROPEAN SALES EXECUTIVE
ANGUS DUNDEE DISTILLERS

Gabriele Trucionyte

Question-1

How many weeks per year do we produce heavily peated spirit at our Speyside Tomintoul distillery?

Question-2

What special anniversary is our Glencadam Highland distillery celebrating this year?



GLOBAL BRAND AMBASSADOR,
INTERNATIONAL CANADIAN SPIRITS

Dave Mitton

Question-1

With the recent tariffs, Canadian whisky and specifically Lot No.40 is having a moment here in Canada. What makes Lot No.40 so unique compared to other Canadian whiskies?

Question-2

Canada still isn't top of the mind when thinking about leading whisky countries around the world, how have you gone about shifting people's mindset on our national spirit?



BACARDI CELLAR AMBASSADOR

Lucas Twyman

Question-1

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Question-2

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LUXURY BRAND AMBASSADOR

James Neil

Question-1

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Question-2

Making whisky is a process many of us are familiar with. If the overall process is the same, how does Bowmore make it unique to showcase their style of Single Malt Scotch?

(Answers on page 61)



Our Summer *10* Review



The whisky summer of 2025 is all about variety. Looking for a Canadian blended whisky that can be enjoyed neat or mixed into a cocktail? This list has it.

A blended scotch that takes your palate on a journey to Normandy, France, or sunny Mexico? It's here. Peaty Islay whiskies that shine in refreshing cocktails or a Cognac that pairs perfectly with an evening cigar? We have those too.

Here's a collection of whiskies that will diversify your bar cart for hot summer nights.



Bearface Triple Oak Seven-Year-Old Canadian Whisky (42.5%)

Andrés Faustinelli sought a whisky that wasn't grain-forward, so rather than blend rye into Triple Oak, he finished the 100% corn whisky in toasted Hungarian oak.

This created the whisky's dry spice notes. Bearface's nose and palate begin sweet, built on layers of oak, caramel, maple, and floral peppery tones. The oak structure defines this whisky as it develops, with dry spices crackling into the nuanced finish.



2 The Epicurean Calvados Edition Blended Scotch Whisky (48%)

This installment of the Douglas Laing Epicurean deliciously combines Scotland's delicate floral Lowland malts with Normandy's ripe orchard fruits by finishing the blend in Calvados casks. The malt bursts with fresh, juicy apple, malt, and citrus peel, underpinned by subtle floral notes. Pear and a creamy sweetness coat the palate, leading to a gentle finish. It's an impressive blend.



3 Rock Island Tequila Cask Edition (48%)

Douglas Laing's Rock Island lineup celebrates the sea by expertly blending single malts distilled on Scotland's renowned islands: Islay, Orkney, Arran, and Jura. This release is finished in ex-Tequila casks, jet-setting this blend to sunny Mexico. Tequila and salt go together like apples and caramel, and this whisky showcases all four flavours. An intense, creamy sweetness is layered with this quartet of flavours, adding bonfire smoke, citrus, and fresh tropical fruits. The peaty smokiness on the finish outlasts the return flight to Scotland.



4 Ardbeg 10 Year Old Islay Scotch Whisky (46%)

A peat bomb with substance. Ardbeg 10 is a classic Islay single malt that sets the standard high for future Ardbeg releases. It's smoky and peaty at its core, but beneath the smouldering phenolic goodness lies a complex array of lemon-forward citrus, roasted bacon, and an elegant sweetness. A beautiful sipper that can elevate any refreshing summer whisky cocktail.

5 Deau Napoléon Cigar Blend Cognac (40%)

Distillerie des Moisans in France's Cognac region has blended eaux-de-vie and aged them for at least six years to create this beautiful Napoléon Cigar Blend. Robust and fragrant on the nose, this cognac is



lush with a variety of dried fruits. On the palate, these fruity notes transition to dry herbal tones with a balanced woodiness that pairs perfectly with a cigar's earthy flavour spectrum.

6 Ardbeg Smokiverse Scotch Whisky (48.3%)

Smokiverse was introduced to the world at this year's Ardbeg Day. It is crafted using high-gravity mashing, a process where the grain content of the mash is increased while the water content is



decreased, significantly enhancing the whisky's flavour profile. The thicker mash produces a whisky drenched in tropical fruits and herbal spices. A malty and fruity sweetness on the palate tempers Ardbeg's signature smokiness while maintaining its identity as a mighty Ardbeg.

7 Macaloney's Island Distillery An Loy 46%

Macaloney's award-winning An Loy is part of the distillery's flavourful core whiskies. This release is created by marrying four types of barrels: first-fill bourbon, Oloroso sherry, PX sherry, and Dr. Swan's Portuguese shaved, toasted, and recharred red-wine barriques. An Loy is a malt-forward flavour bomb, abundant with dried fruits, oak, zesty orange, sweet honey, vanilla, wood spices, and delicate floral botanical notes. Delicious, fragrant, and creamy.



8 J.P. Wiser's 24-Year-Old Canadian Whisky (50%)

As people emerged from their fears of a millennium bug in the year 2000 and some finally ventured out of their Y2K bunkers, the whisky-making team at Hiram Walker was busy putting spirit into oak barrels that wouldn't need a survival bunker for the next twenty-four years. The resulting rich and fruity whisky is lush with chocolate-covered cherries, deep charred wood, and creamy vanilla. It tastes as beautiful as its elegant decanter-style bottle.



9 Maverick Barnburner Whisky (41.6%)

This Ontario whisky traditionally blends corn and rye, then undergoes double aging in ex-bourbon barrels. The bright, sweet, fruity nose mingles butterscotch and caramel with herbal heat and rye spice. Roasted corn and a hint of charred oak on the palate are lightly sweetened by orchard fruits. Mid-palate, maple and cinnamon-forward spices lead into citrus on the finish, making this whisky an excellent choice for summer cocktails.





IO Devil Road Whiskey(46%)

This double-oaked American whiskey is a blend of straight bourbon, seven-year-old corn whisky, rye, and malted barley. Vanilla and caramel on the nose are supported by charred oak and bold baking spices on the palate.

A butterscotch essence glides into fiery spices on the finish. Combined with its buttery texture, this whiskey stirs nicely into your favourite cocktail. ♦

STANDING WHERE THE REBELLION BEGAN

A Personal Reflection on the Whiskey Rebellion's Enduring Significance

By Anthony DeYoung

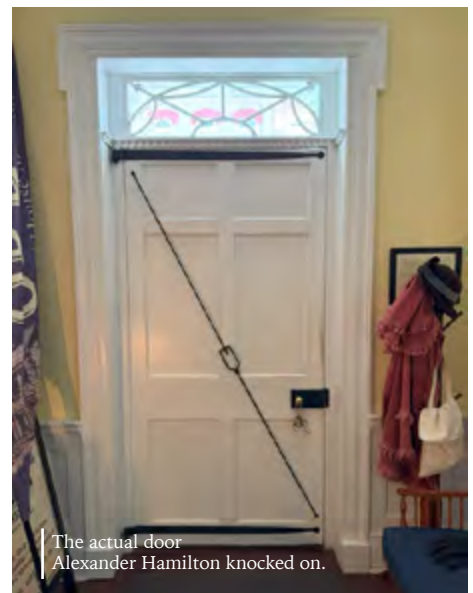
This past summer, I found myself walking the historic streets of Washington, Pennsylvania—once the epicenter of one of the most formative and misunderstood events in American history: the Whiskey Rebellion of 1791–1794. It's one thing to read about history in books, but quite another to stand where it happened, to walk through the preserved Bradford House, and to absorb the exhibits at the Whiskey Rebellion Education and Visitor Center. What I encountered there brought the story to life with a depth and immediacy that no textbook could offer. It reminded me that the Whiskey Rebellion was not simply a tax revolt—it was a defining crucible in the young nation's struggle to balance liberty and law.

The Bradford House, home of David Bradford—a prominent attorney and one of the rebellion's leaders—stands as a remarkably intact window into the late 18th century. Touring the home, I could almost hear the conversations and arguments that would have echoed through those rooms: heated debates about taxation, liberty, representation, and betrayal. Bradford, once a respected local leader, would eventually flee to

Spanish Louisiana after the rebellion unraveled. His house, though elegant for its time, sits within a modest frontier community that felt deeply disconnected from the new federal government forming in Philadelphia.

Across the street at the Whiskey Rebellion Visitor Center, the story is told with clarity and nuance. Exhibits detail not just the policy decisions that led to unrest, but the cultural and economic forces that shaped life in western Pennsylvania. Whiskey was more than a drink—it was livelihood, currency, and community. The farmers and distillers of the frontier, many of whom had fought in the Revolution, saw the 1791 excise tax on distilled spirits as a betrayal by the very government they had helped create.

Alexander Hamilton's tax on whiskey was part of a broader plan to stabilize the national economy and pay off Revolutionary War debt. While it was economically logical on paper, the tax hit small-scale distillers hardest—especially those west of the Allegheny Mountains, who lacked the political influence and infrastructure of their eastern counterparts. For many of these frontier families, whiskey was their most valuable product and often their only source of real income or barter.



The actual door
Alexander Hamilton knocked on.





The resentment built slowly at first—petitions, refusals to register stills—but soon escalated to acts of intimidation, property destruction, and outright violence. Federal tax collectors were ambushed, tarred and feathered, or run out of town. By 1794, resistance had coalesced into armed opposition. The rebellion culminated in the attack on General John Neville's home and the mobilization of nearly 600 militiamen outside Pittsburgh.

President George Washington's response was equally historic. Determined to assert federal authority and uphold the rule of law, he summoned a federalized militia of nearly 13,000 men—larger than any Continental Army force during the Revolutionary War—and led them partway to Pennsylvania himself. The symbolism was staggering: the former general who had resisted imperial power now riding at the head of a domestic army to suppress rebellion within his own republic.

When the militia finally arrived in the fall of 1794, the rebellion had already begun to fizzle. The show of force had worked. Most participants fled or surrendered peacefully. Only a few were arrested; two were convicted of treason but ultimately pardoned. There was no major battle, but the message was clear: the federal government had both the will and the means to enforce its laws.

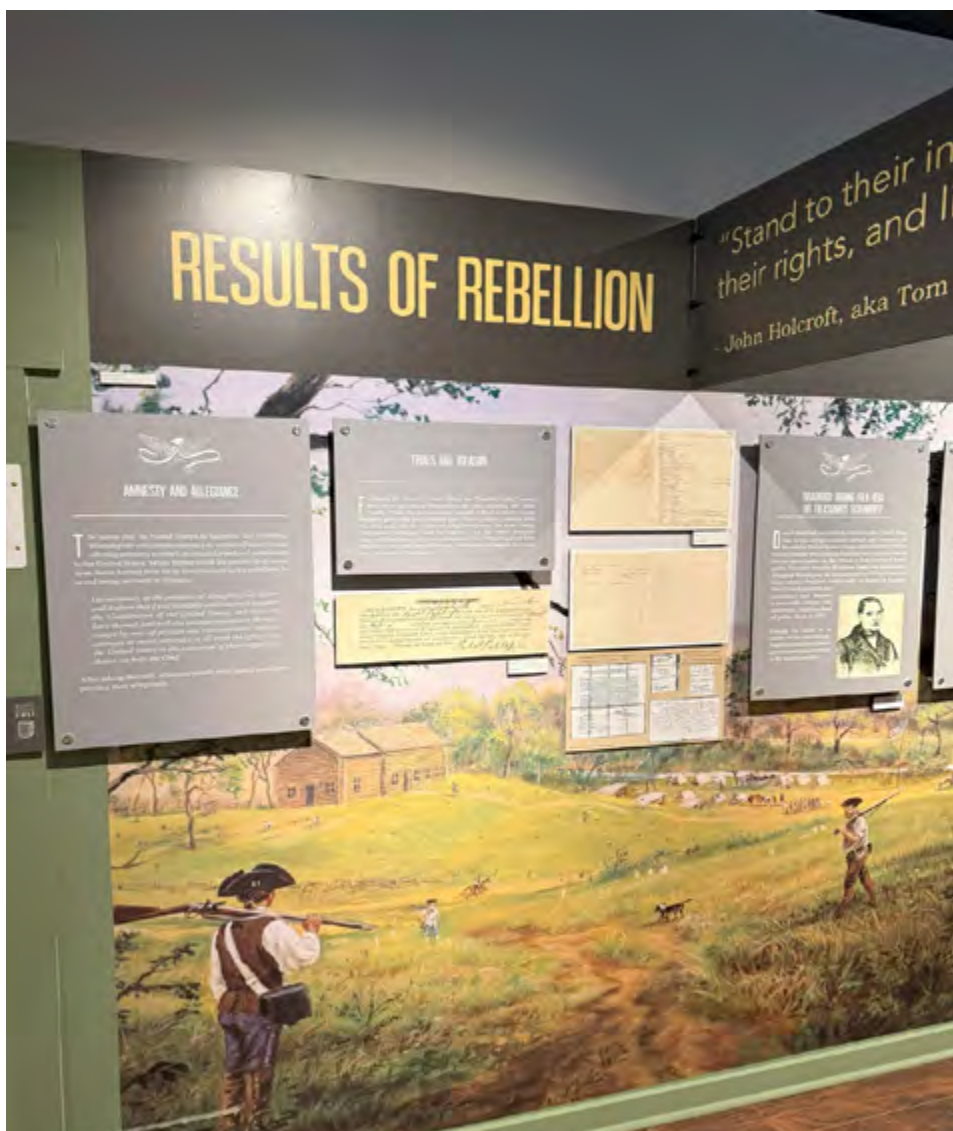
Standing in Washington, PA this summer, I was struck by how close the past still feels here. The Whiskey Rebellion isn't just a chapter in a history book—it's a living story told through architecture, landscape, and local memory. The people of this region were not villains or anarchists; they were Americans wrestling with what it meant to be governed by a distant authority, just years after winning freedom from one. The rebellion was a pivotal moment in testing the strength of

the Constitution. Could the new federal government assert power over the states and the people while still preserving republican values?

The outcome—Washington's restraint, the pardons, and the lack of bloodshed—helped establish a uniquely American precedent: authority through law, not monarchy; protest through politics, not insurrection.

The Whiskey Rebellion exposed fractures in the early republic—rural vs. urban, agrarian vs. commercial, frontier vs. federal—but it also provided the

nation a chance to affirm its identity. In suppressing the rebellion without widespread violence, Washington solidified the legitimacy of the Constitution and the capacity of the federal government to govern effectively. Today, whiskey itself has become a symbol of American heritage and craftsmanship, far removed from the fires of rebellion that once surrounded it. But the deeper story—the one I saw firsthand in Washington, Pennsylvania—is still relevant. It reminds us that liberty is not license, and that the strength of a democracy lies in its ability to mediate conflict with justice and restraint. ♦



NC'NEAN

ORGANIC SCOTCH WHISKY DISTILLERY

QUIET REBELS

Cordon

"This scotch is the total package. Full bodied and complex with notes of dark chocolate and leather on the nose and a hint of sherry on the palate. It concludes with a smooth but short finish."

SAN FRANCISCO WORLD
SPIRITS AWARDS JUDGES
GOLD MEDAL WINNER 2024





Answers: Test Your Whisky Wisdom

DAVE MITTON
GLOBAL BRAND AMBASSADOR,
International Canadian Spirits

With the recent tariffs, Canadian whisky and specifically Lot No.40 is having a moment here in Canada. What makes Lot No.40 so unique compared to other Canadian whiskies?

Traditional Canadian whiskies are made up mostly of double or triple column distilled corn whisky. Simply put, column distillation strips away the flavours from the grain and yeast, making it a lean base whisky. Canadian whisky producers will add a touch of rye whisky that has been once column distilled, leaving the flavour from the grain and yeast. Both whiskies will have been aged separately in ex-Bourbon casks for a minimum of three years and then blended to create a signature Canadian style whisky. A lighter style whisky, with just enough spice to extend the finish.

Years ago, when Lot No.40 was introduced to me as a Canadian whisky, imagine my confusion and then pleasant surprise when I was enlightened on how this extraordinary whisky was

created. Simply put, it's rye in its purest form. Lot No.40 is crafted using 100% rye grain, which is a unique way to make a Canadian whisky, compared to traditional methods. We take an unmalted rye column, distil it once to take away all the harsh qualities and leave all the grain and yeast character. We then distill the spirit in an eight thousand litre pot still for twelve hours, which allows us to separate different flavours in the heads, heart, and tails of the spirit. We discard the heads and the tails, which are the green grass and soapy characteristics - and we keep the hearts, giving us notes of rye bread and baking spices along with all the citrus and floral notes. Where rye is such a heavy-duty grain, we lay it down in new charred oak (char no.2) which brings out all the sweet and warming notes of vanilla and English toffee to compliment the warming baking spices that come from the rye grain, along with notes of oak, mint, light rose, citrus, and cedar. It's bottled at 43% abv (86 proof) and works magnificently in classic cocktails, like an Old Fashioned or Manhattan, as the 100% rye holds its own against big vermouths and bold herbal liqueurs. Where it also has a soft and elegant side

to it, it works beautifully in more bright and refreshing cocktails as well. Lot No. 40 has been a favourite with bartenders around the globe since its induction into the world of Canadian whisky.

Canada still isn't top of the mind when thinking about leading whisky countries around the world, how have you gone about shifting people's mindset on our national spirit?

Canadian whisky is arguably one of the most overlooked and misunderstood categories of spirits, and yet, the demand for Canadian whisky is slowly growing. For the longest time, Canadian whisky has been stereotyped as unassuming, a bit bland, and adverse to change. It wasn't exotic like Irish whiskey or Japanese whisky, or exciting like Bourbon whiskey; it just wasn't cool. These days, more and more Canadian whisky producers are challenging those preconceptions, celebrating our diversity, and embracing innovation. From 2014 to 2020, I was out on the road 40 weeks a year, running back and forth across the globe, speaking in front of audiences at whisky shows, cocktail festivals, and to anyone else who was willing to listen to me go on about our history and production of our national spirit. In the last few years, we've created educational assets such as our certification course, The EH, B, Cs of Canadian Whisky, my proudest achievement, and now have 500 students who have completed the course. We can be found at many cocktail conferences, putting on small to medium-scale activations. We're occasionally hosting bartenders and whisky aficionados at our distillery, hosting talks and seminars, and much more. For me and our team at Corby Spirit and Wine, education is everything and it's how we are going to change peoples' perceptions on Canadian whisky.

JAMES NEIL
LUXURY BRAND AMBASSADOR

We know Bowmore is the oldest distillery on Islay, what traditions are still employed in the making of Bowmore?

• Bowmore was established in 1779. Of the 150+ distilleries in Scotland, Bowmore is one of approximately ten to still have our own malting floor. We malt 25% of our own barley and 4 times a year we will make new make spirit exclusively with our own floor maltings. These will be stored in our No. 1 Vaults along with Warehouse 5 & 6.

Making whisky is a process many of us are familiar with. If the overall process is the same, how does Bowmore make it unique to showcase their style of Single Malt Scotch?

• With 240+ years of experience we have picked up on a few key points. First and foremost, as discussed above, having our own malting floor is key. From there each step in the production process will have unique steps to create our style. We believe to be Exceptionally Expressive, we maintain our balanced peat by kilning for 10 hours with peat and another 34 hours of dry heat. Long fermentation (70-72 hours), slower distillation (approximately 23 hours), and a very limited amount of our hearts being used for new make spirit.

LUCAS TWYMAN
BACARDI CELLAR AMBASSADOR

With the recent tariffs, there has been a lot of discussion about the difference between straight bourbon and Canadian whisky. What are some of the key production processes that differentiate their flavours?

• While both whiskies are made with a blend of grains, bourbon must always include at least 51% corn, and blends the grain together in a single mash, rather than distilling the grains into separate whiskies and blending them together for the final product. Additionally, bourbon is required to have new oak, which only a few Canadian brands use. Distillation proof also matters – Canadian whisky can be distilled up to 95% ABV off the still, while bourbon can only be distilled to 80%.

Finally, there is the famous 9.09% rule for Canadian whisky – up to 9.09% of the volume can be a wine product or a spirit aged outside Canada for at least two years, though many Canadian whiskies do not bother with these additions, utilizing only their distillate. In a twist of history, that latter rule originally came about as a way to get more favorable imports, getting around some tariffs!

What was the Taft Decision, and how did it shape whiskey vocabulary in the United States, particularly when distillers talked about the production of bourbon and straight American whiskeys?

• The Taft Decision of 1909 refers to the ruling, issued by President Taft himself, on Boxing Day in 1909 that defined the labelling of whiskeys in the United States. In particular, it differentiated straight whiskeys (including bourbons) from blended whiskeys. Straight whiskeys, as today, had a minimum age requirement and what was bottled had to be entirely unadulterated whiskey, while blended whiskeys could include neutral grain spirit (the current definition allows for up to 49% GNS in the final bottled product). Because of this, many straight whiskey distillers have avoided using the

term “blending” even when discussing their production to avoid confusion, often settling on terms like “mingling.” Fortunately, as consumers become more savvy, the fine art of blending (even with straight whiskeys) is being more regularly acknowledged in American spirits.

GABRIELE TRUCIONYTE
EUROPEAN SALES EXECUTIVE
ANGUS DUNDEE DISTILLERS

How many weeks per year do you produce heavily peated spirit at our Speyside Tomintoul distillery?

• We produce peated spirit for six weeks a year at our Tomintoul Distillery.

What special anniversary is our Glencadam Highland Distillery celebrating this year?

• 200th anniversary (1825-2025) ♦



THE GLENCAIRN[®] GIN GOBLET

The Next Generation of Gin Glass

1. LIP

Designed with a lip for ease of drinking.

2. CURVE

Curves in at the top to focus and enhance the aroma.

3. STEM

Incorporates a stem to keep the hand away from warming the gin.

4. CRYSTAL

Made from crystal to enhance the clarity of the drink.

5. ICE

Requires less ice.

6. WEIGHT

Perfect weight in the hand.





ENGLISH FOR WHISKY

— Estd  2014 —

COTSWOLDS
SINGLE MALT WHISKY



please enjoy responsibly