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EDITOR'S THOUGHTS



Summertime Blues... not the mood, but the music.

With the vast time of open/not open life we have been living this past year, reflection has been a great part of my thoughts, and with them, music. Blues to be exact. This has gone exceptionally well with an evening dram. Moods swing and change just like the notes being read. How we adjust or embrace them, work with them, and come out the other side healthy, is very important to us all. If you're anything like me, I don't enjoy sitting still. A good read once in a while is always imperative and quietness helps on many levels, but being any level of stagnant really does dull my senses. A trip to the local store

for libations only holds the giddiness for a while. And *When will life open up again?* is the only conversation outside of *Can't wait to get the vaccine, eh?* The key then is to put passion in the everyday, I find. Make your monotony magnificent. Keep putting in the work in all the little ways that keep you sane - love, connection, laughter, nature and getting your jobs done. Celebrate the tiny, embolden the small. Make everyday your one shot to clear the cluttered mind and ask life - *What is it you want of me, right now?* Instead of the other way around. The perspective shift can make all the difference. Keep your blues in your music. Let the notes ebb and flow and ride the waves as they come - don't forget to float when it gets too much.

In this summer issue we open up ourselves again. We open up with the excitement of long being closed and the intent to never take all of the tiny freedoms in life for granted again.

Cheers,

A handwritten signature in black ink, reading "Robert Windover".

Robert Windover
Editor/Publisher



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Relish Whisky

MAGAZINE

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MILLSTONE

DUTCH SINGLE MALT WHISKY



Yukon Brewery

Inspiration from the North

By Blair Phillips



Yukon's northern lights are legendary. Thousands flock to the territory to soak in the cosmic rays without having to worry about a sunburn. It would demand a mighty whisky to take the spotlight away from Aurora Borealis, but for whisky enthusiasts heading north, that is what Yukon Brewing's Bob Baxter and Alan Hansen have done.



They fired up the stills in 2009 to make Two Brewers whisky that has grown into four celebrated styles: Classic, Peated, Special Finishes, and Innovative. Relish and Whisky sat down with Bob Baxter to hear how Canada's most northern distillery is shining a light on Yukon-made whisky.

Blair: What year was the first release? Was there something about the experience that made it extra special?

Bob: Our first release was in 2016. We originally thought we might have something for the market after 3 years, in 2012, but decided that some extra time would be good for it. We made that call in 2012, 2013, 2014, and 2015 before going for it in 2016. We released that at the distillery only and sold out 850 bottles in 6 hours in a small town. What I recall was the amazing local support we enjoyed.

Blair: What is it about the Yukon that inspired you to distil whisky here instead of opening up shop in another region in Canada?

Bob: Simple answer, but after spending so many years here, it is home. It is kind of fun, though, to show that you don't have to be in the heart of where the people are to succeed.

Blair: Two Brewers decided early on to release small batches under four distinct umbrellas. Could you talk about your decision-making process for releasing a whisky?

Bob: Like so many, our original thought was to stick to unaged spirits, gin or vodka. However, as the idea of distilling developed, we realized that our most successful beers are full of flavour and, furthermore, what we really enjoy consuming is single malt whisky. So, why not stick to what we are good at with beer, and in the meantime, make something that we might also enjoy sipping ourselves?

Blair: Were individual one-off releases always the plan, or did that develop organically?

Bob: We always planned to make whisky like a brewer, using various malted grains as though we were making different beer styles. It quickly dawned on us that we are nowhere near big enough to do that while having consistent flavour profiles in a couple of different products. So, we decided that if we cannot always be the same, we better celebrate being different. Which is the logic behind the unique releases.

Blair: Looking at the 4 whisky lineups, what is it about each "category" that gets you excited? Do you see a house style developing in either the Classic, Special Finishes, Innovative or Peated categories?

Bob: The thing I enjoy most is the variability of the styles. They are not all similar and only slightly different – quite the opposite. Our customers tell us that they enjoy the varied approach, and we do also...so we see no need for a house style.

Blair: What are some of the challenges of distilling in the Yukon?

Bob: The main challenge of distilling in the Yukon is our remoteness from help. If a part breaks, we are unlikely to find it down the road. In fact, we are often looking at using a local machine shop to recreate it. For example, some time ago, we had a hydraulic issue with a bottle washer and resolved it by working with a local company that rented hydraulic lifts...they knew nothing about bottle washers but a lot about hydraulics.

Blair: How important was brewing beer before expanding into distilling?



Bob: Knowing how to brew was vital for us for a couple of reasons. Knowing various grains and how they ferment is big. And, knowing how to ferment was important, from yeast management to temperature regimes to oxygenation. And, without beer selling, we would not have waited 7 years to put out our first whisky, without much deeper pockets.

Blair: Referring to your barrels as a spice rack. Is there a barrel type that works particularly well with your whisky? A barrel type that you can't wait to bring in?

Bob: I would love to get my hands on some Makers Mark 46 barrels since they have that extra oak stave! Otherwise, we are very happy



with the assortment of ex-bourbon barrels (from various producers), different virgin oak barrels (with various char and toasting levels), and various finishing barrels (from sherry to rum to maple syrup).

Blair: You distil more than just whisky. What are some of the other spirits that you make and how is the community embracing them? Is there a spirit that you would like to make but haven't gotten to?

Bob: We love to use local ingredients and our community loves that too. So, we have made spruce tip gin, haskap liqueur, Saskatoon berry liqueur, to name a few, all with local ingredients. We make a brandy in a solera made from 100% Yukon berry wine, then distilled and aged. Making rum might be fun, but dealing with sugar cane or molasses, not so much.

Blair: Is there whisky currently ageing that you can't wait to see bottled?

Bob: Not really. Although, as some of the liquid gets older, some new flavours emerge, and I am confident that our products will continue to get better with time. So, I am always looking forward to the next release or two. ♦



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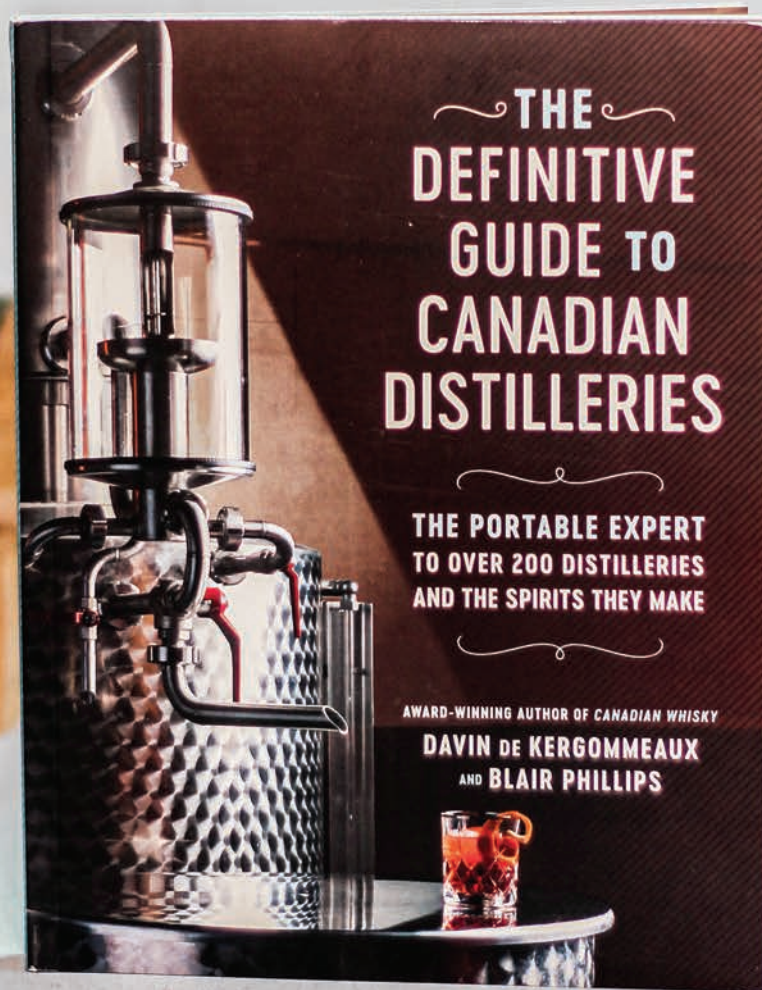
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The Definitive Guide To Canadian Distilleries

Written by Davin de Kergommeaux and Blair Phillips.

From award-winning author of Canadian Whisky, Davin de Kergommeaux, and Blair Phillips, comes an up-to-the minute and definitive guide to over 200 distilleries across Canada and the array of spirits they make.





How do you plan your travels?

Reece Sims



Over the last 6–7 years, most of my travels have been centred around spirits. Last year, I went to Spain because I wanted to learn more about sherry (and wine). The year before, I went to Central America to learn more about rum. I've been to Kentucky, Ireland and Scotland to learn about whisk(e)y...and the list goes on.

But what excites me in the trip-planning phase is finding awesome distilleries, wineries, bodegas, and breweries to visit throughout my travels, because spirits can really tell a lot about the terroir of the region and the culture of the people.

While international travel does not seem to be in my immediate future, this year, I'm looking at domestic destinations. If you're like me + planning some local trips, you absolutely need to get your hands on *The Definitive Guide To Canadian Distilleries*.

Step aside Lonely Planet.

This brilliant book, written by **Davin de Kergommeaux** and **Blair Phillips** features tasting notes, cocktail recipes, anecdotes and little-known details for visitors to over 250 distilleries across Canada (and no, they're not just whisky distilleries...there's all types of spirits in here).

Whether you're wanting to drink your way across Canada from the comfort of your own home, or actually embark on a road trip (regulations pending), this book is super full of key information to use for at-home tastings or aspirationally for planning spring/summer getaways.

We empower women by making tasting, cocktail + talking about whiskey more approachable & easy. Whiskymuse.com @reversetastingmethod Whisky sensory program (May 2021) **@WhiskyMuse**

More Spirits Influencers to Follow



@Curi0usjenn

Jennifer

Certified whisky ambassador

Certified bourbon steward

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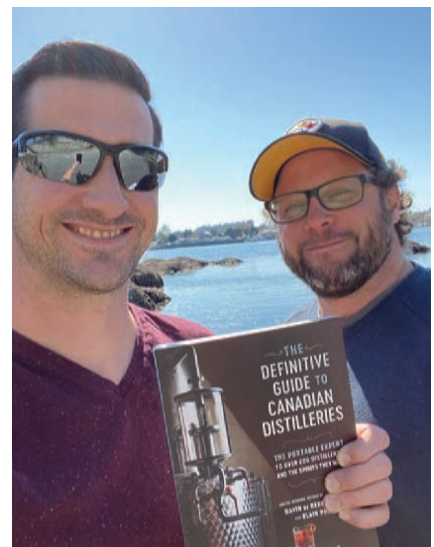
@redlipwhiskydiary

Julie

Booze nerd and spirit fan. Touring the world one dram at a time with stories, wit and a practiced palate.

All reviews are mine:
unfiltered and cask strength.

Signature bottle pop and pour video maven.



@TrennyandC

We've created a fun and unpretentious whisky community that is open to enthusiasts at all levels. Join us!
<https://www.youtube.com/channel/UCde0QQ7qq-2DbhLOZwRi8eA>

SMALL BATCH



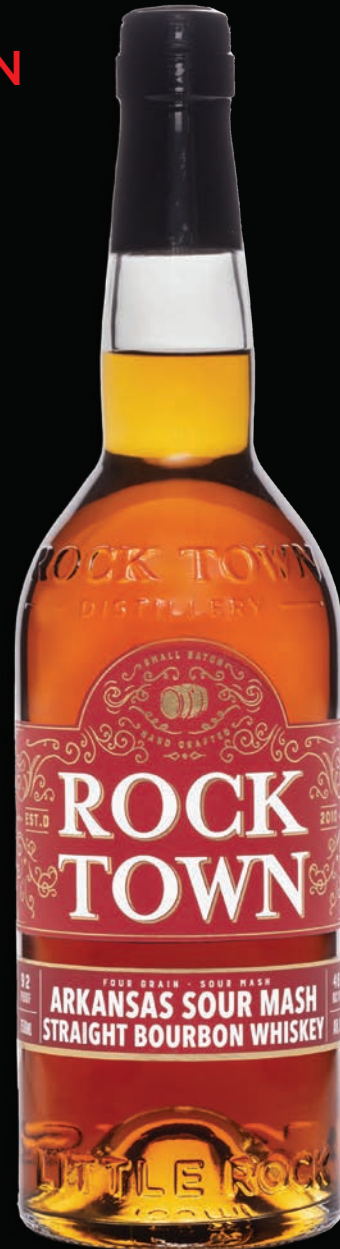
ROCK TOWN

95 ROCK TOWN FOUR GRAIN SOUR MASH STRAIGHT BOURBON WHISKEY

Toasty, earthy, and inviting; this whiskey exudes warm grain character along with suggestions of honey, orange peel, and baked cherries. Smooth, round, and fruit-forward on the palate, honey-baked walnuts slowly emerge and build on a finish dotted with salted caramel. Elegant and long.



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How to Make The Most of a Whisky Show

By Jamie Johnson

As the days move forward and we get closer and closer to things opening back up, I'd like you to reminisce with me about Whisky Shows.

What I picture is a room FULL of whisky and whisky lovers and those who will fall in love with whisky before the night is over. I can see my friends, my colleagues and my travel-buddies all weaving through the crowd to come say hello to me behind the Balvenie booth. Sharing a dram, a laugh and a story with them – and a promise to meet at a certain spot afterwards to trade anecdotes from the

night and order a snack. Oh I do miss it. I really do. So, I want to set you up for success when things are back on track. I want to let you in on how best to maximize your experience at a whisky show. It doesn't matter if you just got into whisky during the lockdowns and have never been to a whisky show before, or if you're a stalwart who can't wait to get back to it; I'm going to give you some of my best tips for navigating a whisky show successfully and perhaps even scoring a special sample or two!

1-PACE YOURSELF.

I cannot stress this enough. There is a reason this is my number one piece of advice. PACE YOURSELF. Just because there is a room full of whisky at your disposal doesn't require you to sample all of it. Take advantage of the water stations available to you. There is always water. It's for you. Not your whisky. My friends, it simply defeats the purpose of a whisky show, for you to have some unique and special whiskies at your disposal, if you can't taste or remember them. Check in with yourself often, grab a bite of food, hydrate. You can thank me later for this. No one is going to yell at you for not

finishing your samples. I promise. And don't underestimate the power of your NOSE. Take a couple minutes break here and there and just nose some whiskies. Make notes of what you've nosed and enjoyed and grab a sample at a bar another day!

2-PLAN your approach.

Each whisky show will make available a list of drams expected to be poured at the show. This is a valuable resource. Look over it ahead of time and see where your priorities are. Some shows will make special drams available at certain times (which will generally be in the program, or posted at the table), take note and keep an eye on time. Some line-ups start about 10 – 15 minutes ahead of time. Some special drams will be available right from the beginning of the show. In this case, head straight to your first priority dram and then second, and so on. Generally there will only be one bottle of these special drams so it WILL run out. Head to that table first. And if possible, plan the order of your special drams like you would plan a whisky tasting. Lower abv samples first, higher abv samples later and peated whiskies last.



3-Kindness and courtesy

will get you far. Don't push to get towards the front of the table – if you have to wait, peruse the program to make your choice of which dram you'd like to try first. Once you get to the front of the line, say hello to whomever is pouring your dram! Don't just hold out your glass. Ask a question about the distillery or share a story about your favourite dram. We love to chat! If you want to have a bit of a conversation, that's absolutely fine too, just step a bit to the side to let others come and get their drams.

I also love when people approach my table at a whisky show and say, "I'd love to try the lineup", or specifically, "I'd love to try Caribbean Cask, Peat Week and Portwood!" This gives me a chance to hand the reigns of the table over to whomever I'm working with and I can focus my attention on you and your group and do a mini tasting with you.

The very best way to get a special dram poured for you is just be your kind, enthusiastic and inquisitive self! If you're a fan of a particular distillery, share that information with the ambassador or whoever is working the table! Tell them your favourite dram, tell them a story about how you went to the distillery or how it's a dream of yours, tell them about your collection and how you follow them on Instagram (wink!).

4) If you have the chance and resources to attend a **MASTERCLASS**, I **HIGHLY** recommend this. Not only will you generally get to taste whichever special drams are available, but you'll get a more personalized experience with the distillery



representative. You'll get some great information, some wonderful stories, and you'll be able to ask all your questions. Now, if the masterclasses are before the main event, I would recommend bringing some small sample bottles and labels with you. Then you can pour your leftover whisky into the sample bottles and bring them home with you. This means you're in no danger of overconsuming before the main event and you'll get to re-taste the whisky at home without all of the distractions.

5-Try new things!

One thing we know as whisky lovers is that our palates change over time. Give a whisky you never really enjoyed another try. Go to a table where you've never heard of the distillery before and try some of their lineup.

I can't tell you how many times I've seen a group park themselves next to a table and get multiple samples of the same whisky for hours. This is an excellent way to get yourself uninvited from a table. I wouldn't recommend. Above all a whisky show is supposed to be fun! To me, "having fun" means pacing yourself so you fully enjoy the experience (as well as the following day), it means being kind and engaging with your fellow whisky lovers in a positive way. It means trying new things, being unapologetically enthusiastic and absorbing all kinds of new information. And between you and I, I cannot wait to get back into a room with all my favourite whisky people so we can once again share some whisky and stories in person. I hope to see you there. ♦

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A TRUE TASTE OF IRELAND



A WHISKY KIND OF PERSON

By Matthew Widmer

The three of us were stood around the spirit receiver with our Glencairns in hand. Two distillery co-founders, and a headdistiller. Three distillers with a lot of unanswered questions.

As we peered into the stainless steel tank, the clarity of the new make spirit was mesmerizing. We each took a sample into our glasses cautiously, ensuring not to spill a drop. This was our first ever batch of single malt whisky, distilled in our traditional copper pot still. It was a big day for the boys.

“What are you getting on the nose?” I asked. “Pears...Apples...Brightness.” Keith answered. “And you Mark?” I continued. “I dunno... An almost water-melon like note...?” he replied. I agreed.

The three of us went back and forth on the tails cut for a while, as the spirit

flowed into the afternoon. Is it too heavy? Too light?

Do we have enough weight in there to last years in the barrel? How much will the tails fade or become intermingled with the barrel notes? What will the heads do? How will the flavours develop over time?

**We did not know.
We couldn't have.**

A consultant or industry professional could have surely offered us some advice, however we hadn't sought one up to this point, and weren't about to start. So on that day, we made a decision. A decision that probably should have taken us longer than 20 minutes to make. In reality it had been shaped over our last 5 years of experiences, but it felt compressed into those few moments of conversation.

This is how we will make our whisky. These are the notes we like. These are the notes we don't. This is the spirit composition we like. And our whisky 'style' was born. It was f**king beautiful.

I'm being a little dramatic, yes, however these types of critical business decisions are thrown at you with such a rapid cadence in the craft world that you often don't have time to 'mull it over'. There is payroll, and invoicing, and sales, and social media, and distillery tours, and events, and, and and... The glorified whisky monger who just hangs out in the distillery 'getting to know their whisky' day in and day out is fictitious. So you manage the variables that you can. You make decisions based on experiences, learn from them, and then make better ones the next time.

Large distilleries have had decades, some centuries, to refine their products and process; to compare thousands of barrels for subtle nuance against each other; to learn the ins and outs of their equipment and an entire department assigned to quality control. On a craft scale, this simply is not the reality.

One might suppose product development would look something like this:

- Come up with a 'brilliant idea' for a spirit or new product.
- Get a thumbs up or thumbs down from management. (Thumbs up of course)
- Research grain options, mash bill ratios, and grist sizes.
- Develop mash chemistry, and a fermentation profile to achieve what you are after.
- Run multiple test distillations on a smaller scale before ramping up to larger batches.
- Tinker with the recipe, refine, and then repeat.

This might be true for a product that is ready for market within a few days or weeks, for example with vodka or gin. But how do you do this when the resulting distillate will require 5-10 years in a barrel before you truly know if you have achieved what you were after?

For the craft distiller, the answer is that you cannot. Not properly. With the constraints of limited labour, limited cooperage, limited still capacity, and limited capital, many things are just not an option. Your mill won't handle corn, your still has a simple design so flavour profile is limited, you can't afford those barrels. Barriers are more common than options.

Many craft distilleries produce their spirits in stills that are 500L or less, some as small as 100L. To say that these systems are 'micro' in the vast world of commercial distilleries is a gross understatement. But this is our world. We preach a romantic idea that being small gives us all this flexibility to produce dynamic products that are unique and interesting. This is true to a large degree. However, at what point do you know if any of these mad science experiments will turn into anything great? And what



if you discover that you only laid a single barrel of 'the angel tears'?

There is no right answer. Just an acknowledgement that this is what we signed up for; and an acknowledgement that the people behind this industry will make sure we get it right.

If you have ever met a craft distillery owner, there are some commonalities in character. They are cavalier, bold, often 'a little crazy'. They are passionate, inspired, often 'a little animated'. They are kind, authentic, often 'a little spirited'.

They are folks whose desire for amazing whisky didn't stop at the liquor store; whose dreams of oak and tannins went further than the local watering hole. I am one of them, and it definitely comes with some challenges.

This piece is not meant to paint a picture of entrepreneurial struggle however. Quite the opposite. It is meant to excite palates and olfactory neurons about what is to come. The type of person who is crazy enough to start a whisky distillery, is also crazy enough to stick with it. To see their rackhouses grow with promise. And to continuously work toward crafting fantastic products. Today there are ~ 300 craft distilleries within Canada, many of which are less than 5 years old. This means that the

wave of mahogany spirit that will soon be rising across the country is something that whisky drinkers in Canada have never seen before. A wave filled with variety, creativity, passion and terroir.

Everything that makes the craft distilling industry difficult, is also what makes it amazing. The number of challenges every single distiller in this country has faced in 'starting-up' can only lead to resilient spirits. There are thousands of barrels of novel whiskies laid across the country that will soon be coming of age. Further, if the US is any indication of where the Canadian craft industry is headed, then get your nosing glasses ready. A new Canadian Whisky is on the way.

Wild Life Distillery is located in Canmore, Alberta. We have access to world class grains right here at home. We have 4 different styles of whisky laid to date: Wheat, 100% Rye, Single Malt, Peated Single Malt. The liquid gold being sampled out of our barrels on a monthly basis is downright delicious. We anticipate our first release to be Fall 2021. We'll make some noise closer to that time. Until then, we tinker, we refine, we repeat. Sláinte. ♦

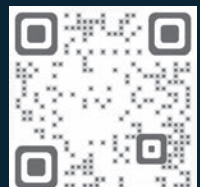


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TEST YOUR WHISKY WISDOM

How well do you know Your Whisky?

1. Shayna Kaufman Southeast Ambassador Woodinville Whiskey

Q-A. How long does bourbon need to age to be considered bourbon?

Q-B. How many official types of American whiskey are there?

2. Andrew Lennie Fettercairn Brand Specialist Whyte & Mackay

Q-A. What is unique about the Spirit Stills at Fettercairn Distillery?

Q-B. Each bottle of Fettercairn contains the image of a Unicorn's head. What is its significance?

3. Lynn Graham Brand Ambassador Rock Town Distillery

Q-A. Rock Town was founded by owner and head distiller, Phil Brandon. Who was the former master distiller that became Phil's mentor?

Q-B. We make our Rock Town Vodka from Arkansas Corn. We also make Corn Whiskey. Both are unaged. Do you know the main difference between them?

4. Dave Mitton Global Brand Ambassador, International Canadian Spirits

Q-A. Which of our expressions of Canadian whisky has 7 different

distillates of corn, rye, wheat and barley in its blend?

Q-B. Which expression of our whisky tells a tale of maturation and is being finished in many different casks such as Port, Rum, Speyside, European Oak, and Oloroso Sherry?

5. Alejandra Rodriguez The Macallan's first Female Brand Ambassador in Latin-America

Q-A. What makes The Macallan different?

Q-B. What are the differences between American Oak and European Oak?

6. Stephen Martin Global Single Malt Specialist Whyte & Mackay Ltd

Q-A. Which single malt distillery was officially founded in 1763, making it the oldest operational distillery in Scotland?

Q-B. Where would you find a rummager?

7. Sarah Kennedy McConnell's Irish Whisky Brand Ambassador

Q-A. Why Whisky without the 'E'?

Q-B. McConnell's Irish Whisky, recently appointed a new CEO, can you tell me his name and also the city he grew up in?

8. David Smith ON-Premise Territory Manager PMA Canada

Q-A. Do you consider Jack Daniel's to be a Bourbon Whiskey or not, and why?

Q-B. Do you feel the quality of the barrel or the quantity of time in the barrel is more important in the process of aging Whisk(e)y?

Find all your answers on page 64. ♦



Shayna Kaufman



Andrew Lennie



Lynn Graham



Dave Mitton



Alejandra Rodriguez



Stephen Martin



Sarah Kennedy



David Smith



BRIDGELAND DISTILLERY

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Islay Whisky Academy

By Rachel MacNeil

The Islay Whisky Academy can be found in the island of Islay in the Inner Hebrides, off the West coast of Scotland. Islay is approximately 240 square miles, has a population of around 3,200 souls, and is lovingly referred to as The Queen of the Hebrides.

Islay Whisky Academy was founded by Rachel MacNeill, having grown out of a fusion of Whisky for Girls (& Guys!) Education and Events company, and Wild and Magic Islay Whisky Tour company. Rachel is a local girl, coming from the neighbouring island of Colonsay, and raised on Daill Farm, near Bridgend, in the heart of Islay.

WHISKY FOR GIRLS (& Guys!)

Whisky for Girls was the first company to focus on women drinking whisky. Many years past, Rachel found that women were being left out of the whisky chat, no one recognised or realised women had an appetite for both drinking whisky, and learning more about it. Rachel told us, “I decided to write about whisky in an open accessible way – talking technically, but, explaining production terms and distilling procedures within my reviews, articles and events. People loved it. Not just girls, men too. They really appreciated a break-down and sharing of the knowledge that was previously held as exclusive, and only for those in the industry.

Recently, when we decided to start building our new website, I thought we would just focus on Islay Whisky Academy and leave behind the brand Whisky for Girls (& Guys!). For me, it was so over. I thought everything now was much more equal for women. However, numerous people said to me, “no, no, you must keep this brand – it is still needed, there is much more to be done in terms of equality for women, both in the

consumer arenas.” Many of the people who said this to me were men! In light of all the whisky and equality issues surrounding language and reviews last year; I can see that yes, there is still requirement for Whisky for Girls (& Guys!)...

WILD AND MAGIC ISLAY TOUR CO.

Wild and Magic Islay curate bespoke five star Whisky Tours incorporating the best experiences and whiskies available from all Islay's nine distilleries. Rachel told us; “people come here looking for the experience of a lifetime - this is what we make for them.” From exclusive old and rare whisky tastings, to beach bonfires, tasting local oysters laced with whisky, to visiting ruins and ancient stone crosses, redolent with the rich heritage and history of Scotland, we take time and pay attention to every detail. People leave here having made friends not contacts. Our guests are truly international, but they leave here feeling like an honorary Ileach. *(An Ileach is a person belonging to Islay)*



ISLAY WHISKY ACADEMY: RESIDENTIAL DIPLOMA

The Islay Whisky Academy grew out of a fusion of Whisky for Girls (& Guys!) and Wild & Magic Islay. We were teaching people and hosting educational whisky tours, so Rachel thought – why not fuse the two things and create a formal WHISKY COURSE.

The Islay Whisky Academy Residential Diploma was born.

Islay Whisky Academy hosted their inaugural 5 Day Residential Diploma in 2015 as part of Theatre of Drams Whisky Symposium. The symposium was held in Bowmore, the capital of the island of Islay, and was a fantastic event.

The Residential Diploma is a certificated course. Students receive their Certificate upon completing in-depth study and experiences, plus an exam.

Through theoretical lectures, detailed distillery visits, practical exploration of peat cutting, barley growing, and water sources, students understanding of the science and nature of whisky making increases exponentially.

Delegates learn from industry and research professionals. Subjects covered range the whole gamut of whisky production, distilling, maturation, marketing and, of course, enjoyment!

Whether novice or expert, this technical course is dedicated to providing students with knowledge-based discovery. In the evening social events are hosted, these include beautifully paired whisky dinners, private whisky tastings, and the last night sees the Diploma Presentation Dinner and Ceilidh, when students receive their Certificates and come together in celebration for the amazing week.

Each year since inception, Islay Whisky Academy has gone from strength to strength. The Academy now offers their Diploma course twice a year, with plans to host four times in the year 2022, onwards. Providing online, residential, day, and half day courses, lectures, tastings and experiences, Islay



Whisky Academy opens people to a technical whisky world far beyond taste.

SCOTCH IN CONTEXT

Islay Whisky Academy teach Scotch in Context. What does this mean?

We asked Rachel, MD of Islay Whisky Academy, to tell us more.

“Scotch whisky cannot be looked at in isolation. To really get the most out of your glass of Scotch you need to experience, evaluate, and engage with it by knowing the forces that create it and bring it to you. Your expertise develops along with your appreciation for the origins of whisky, the stories, the people who make it and places that shape it.

Scotch in Context means Islay Whisky Academy teaches whisky making and drinking, within the contexts of Scotland's culture; this includes politics, landscape, language, music, food, heritage, weather, poetry, and myriad other aspects. Scotch whisky, the Scotch industry, are not experienced in isolation, but in context with all other things.

Scotch in Context also means that knowledge shared is not slanted through an outsider consciousness, but, comes directly from the authentic land and heritage of the Gael. One of the ways this is conveyed is



through understanding Gaelic language names for distilleries and whisky. Islay Whisky Academy delegates become rooted in the heritage, history, and culture of Scotch whisky. Because of this, delegates develop a far clearer and stronger appreciation for both the land and the liquid.

Gaelic is the Language of the Whisky Maker

Gaelic was spoken at home, in fields, in cooperages; in mills, malt barns and stillhouses. Rachel explains “Uisge beatha are Scottish Gaelic words. Uisge Beatha translates to English as Water of Life. “Water” means Uisge and “of life” means Beatha.

A bastardisation of uisge beatha, gave us the word, whisky. ‘uisge’ – it sounds like ‘oos g ee’. Make a phonetic English pronunciation of it. Say it aloud a few times. Oosggee, oosgee, whissggee, whisky... A soft, letter-for-letter sound block begins to sound like the word ‘whisky’. Language, in the beginning, IS what it is. Many words are onomatopoeic; when you pronounce them, they sound like the thing you name. Uisge is an onomatopoeic word. The sound of the word ‘uisge’ is as water flowing.

‘Uisge’ sounds as water pouring over stones in a burn. Listen, next time you turn on a tap (faucet), listen for ‘uisge’ sound in the living, running water.

ISLAY WHISKY ACADEMY:

WHISKY AFFINITY © Online Whisky Course During Covid lockdown IWA have further expanded by developing an online whisky course called WHISKY AFFINITY®. Because no one could travel and come to Islay, they created an online whisky course that can be accessed anywhere in the world. Vol.1 Courting the Dram launched to critical acclaim in November 2020. Vol. 2 Alchemy of Distilling should be available in June 2021.

Courting the Dram comprises a richly illustrated 22,000 word Textbook, two informative and entertaining video films, and various audio stories and interviews. Also included is a Work Book detailing projects, tests, evaluations and assessments for the student to complete.

These online volumes are sent directly to your inbox after purchase. Both Volumes can be studied in your own time.

ECO ETHICS & KINSHIP

Upon becoming a student at Islay Whisky Academy, either online or by attending the Residential Diploma, one is invited to become a Member of the IWA Kinship. Members of the Kinship are invited to join private online whisky tastings, have access to special single cask whisky bottlings, and engage with a wonderful knowledgeable authentic community. At present the Kinship Group operates through Facebook, but have plans for access through other media going forward. Islay Whisky Academy teach about whisky through Environmental Awareness. This is the central tenet underlying everything they do. Their Environmental Mission statement can be seen in full on their website www.IslayWhiskyAcademy.scot

FUTURE PLANS

At present Islay Whisky Academy are working on plans to develop an exciting home venue in the centre of the island. On their new website is a button saying VENUE, and they will share daily updates and videos of the progress of the exciting project. ♦



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HYDE Irish Whiskey Launches in the UK

By Connor Hyde

Multi award-winning Irish Whiskey HYDE is launching in the UK. Already available in Canada, HYDE is an independent ‘bonder’ of small-batch Irish whiskeys

The Hyde Family has been involved in Irish Whiskey since 1640, when the family had a well-known pub at “Tinker’s Cross” in West Cork from 1640 until 1962. It was here that they became whiskey bonders – an almost lost art apart from a few families such as the Hyde’s, which have kept up the tradition. From their pub, the Hyde’s would sell fine Irish whiskey and draught stout straight from wooden oak casks and quickly became famous for always having the finest bonded Irish whiskey in West Cork.

Nowadays, the Hyde’s hand-select the very finest Irish whiskey, which are then in turn ‘finished’ in a variety of vintage oak casks. The team select only the very finest oak casks from around the world to give each variation of HYDE Whiskey its distinct character profile. Conor travels around the world, sourcing unique barrels for aging including toasted Oloroso Sherry Hogshead casks from Spain; dark rum from Barbados, bourbon barrels from Kentucky and ex-Burgundy vintage Pinot Noir casks from the

Cote d’Or vineyards near Dijon, France. The team also experiment with port, madeira, cognac and even beer casks, all of which produce a broad range of unique whiskey expressions to explore. The focus is on the art of wood management and cask maturation. 80% of the final whiskey taste is as a direct result of the interaction between the maturing ‘new make’ whiskey and the wooden cask in which it is aged, so making sure to select the right barrels is an important job. Once the casks have been selected, HYDE flame a specific char level at least 250 degrees Celsius for between 15-45 seconds to each vintage oak cask type before filling.

This helps open micro-channels in the wood allowing the whiskey to venture deep into the oak in order to create an Irish Whiskey which is rich in character and truly unique in taste.

HYDE NO.1 PRESIDENT'S CASK

10yo Single Malt Sherry Cask Matured
This Single Malt Irish whiskey is triple distilled on a traditional copper pot still from 100% malted Irish grain barley in one Irish distillery location. Originally aged in 200 litre, flame charred, ex-bourbon, oak casks from Kentucky in the USA for 10 years before being transferred into in toasted 250 litre, vintage, Oloroso, 'Hogshead' SHERRY casks, from Cadiz in the Andalusia region of South West Spain.



HYDE NO.2 PRESIDENT'S CASK

10yo Single Malt Rum Cask Finish
This Single Malt Irish whiskey is triple distilled on a traditional copper pot still from 100% malted Irish grain barley in one Irish distillery location. Originally aged in 200 litre, flame charred, ex-bourbon, oak casks from Kentucky in the USA for 10 years before being transferred into 200 litre, flame charred, dark rum casks from Barbados in the Caribbean, for a further six months of finishing.



HYDE NO.3 PRESIDENT'S CASK

Single Grain Bourbon Cask Matured
Hyde No.3 is a triple distilled, single grain, Irish whiskey from one single distillery location.

Originally distilled in a traditional "Coffey" Copper Column still from pure corn/maize grain. Made in small batches, it is matured for at least 6 years in flame charred, first fill, ex-bourbon casks from Kentucky in the USA.



HYDE NO.4 PRESIDENT'S CASK

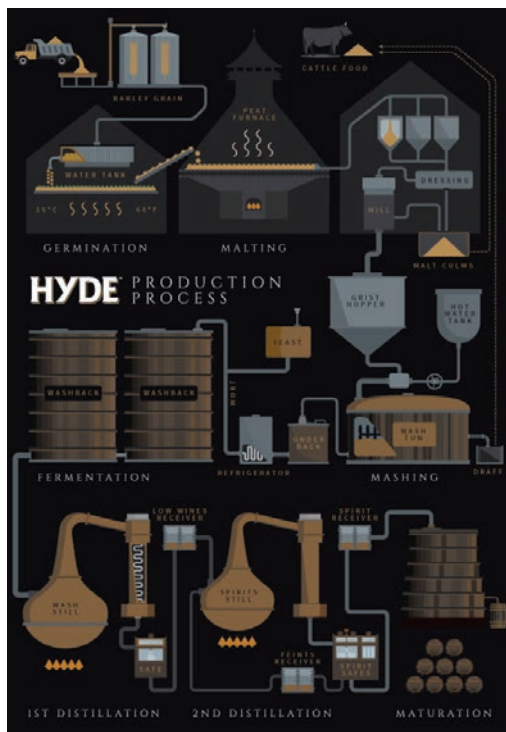
Single Malt Rum Cask Finish
This Single Malt Irish whiskey is triple distilled on a traditional copper pot still from 100% malted Irish grain barley in one Irish distillery location. Originally aged in 200 litre, flame charred, ex-bourbon, oak casks from Kentucky in the USA, before being transferred into 200 litre, flame charred, dark rum casks from Barbados in the Caribbean, for a further six months of finishing.



HYDE NO.5 THE ÁRAS CASK

Single Grain Burgundy Cask Finish
Hyde No.5 is a triple distilled, single grain, Irish whiskey from one single distillery location. Originally distilled in a traditional "Coffey" Copper Column still from pure corn/maize grain. Matured for a minimum of 6 years in flame charred, first fill, ex-bourbon casks from Kentucky before being 'finished' for a further 6 months in vintage Burgundy French red wine casks. These Pinot Noir red wine casks come from the Burgundy region of France from the Côte d'Or vineyards near Dijon, France





HYDE NO.6 PRESIDENT'S RESERVE

Special Reserve Sherry Cask Finish
18yo Single Malt & 8yo Single Grain Irish Whiskey with a Sherry Cask Finish Hyde No.6 is created using 18-Year-Old Single Malt and 8-Year-Old Single Grain Irish whiskey which were both originally aged in flame charred American Bourbon barrels. These two carefully chosen vintages are then married together for a further 9 months of 'finishing' in Spanish, vintage, toasted, Oloroso sherry cask Butts, which is why we call it 'Double Wood'. Each Oloroso Sherry butt is 491 Litres/108 gallons in size.



HYDE NO.7 PRESIDENT'S CASK

Single Malt Sherry Cask Matured
This Single Malt Irish whiskey is triple distilled on a traditional copper pot still from 100% malted Irish grain barley in one Irish distillery location. Aged for at least six years in toasted 250 litre, vintage, Oloroso, 'Hogshead'. Sherry casks from Cadiz in the Andalusia region of South West Spain.



HYDE NO.8 HERITAGE CASK

Special Reserve Stout Cask Finish
Special Reserve blend of: 75% Single Grain; fully matured in a first fill, flame charred, bourbon cask. 25% Single Malt; fully matured in a first fill, toasted, Oloroso sherry cask. All finished in an Irish Stout cask. Firstly, craft Irish stout from the Cottonball craft microbrewery in Cork City is aged in a first fill, ex-Bourbon, American white oak cask for 3 months. The stout is then disgorged from this cask. The whiskey is then put into the Stout cask for a further 6 months to 'finish'.



HYDE NO.9 IBERIAN CASK

Single Malt Port Cask Finish
This Single Malt Irish whiskey is triple distilled on a traditional copper pot still from 100% malted Irish grain barley in one Irish distillery location. It is originally matured for at least 8 years in 200 litre flame charred, ex-Bourbon oak casks sourced from a Bourbon distillery in Kentucky before being transferred into juicy 200L, first fill, vintage, Tawny Port oak casks from the village of Pinhão on the Douro Valley river in Northern Portugal, for a further 9 months of cask finishing.



HYDE CASK STRENGTH

Single Grain Bourbon Cask Matured
Hyde Cask Strength is a triple distilled, Single grain, Irish whiskey from one single distillery location. Originally distilled in a traditional "Coffey" Copper Column still from pure corn/maize grain. Made in small batches, it is matured for at least 8 years in flame charred, first fill, ex-bourbon casks from Kentucky. ♦

Cigars and Spirits at the Frank Correnti Cigar Factory

By Blair Phillips

Pairing spirits with cigars is less intimidating with the basics. Find a cigar and spirit with matching bodies. For example, a lighter body spirit generally pairs well with a lighter body cigar. Rich and robust spirits pair with cigars with the same qualities. Then branch out from there. But with the volume of options at our disposal, it's daunting. In steps the Frank Correnti Cigar Factory. Established in 1906, it's Canada's oldest handmade cigar factory and Toronto's oldest cigar shop. They offer a range of cigars, with a common link – they roll cigars that are creamy and flavourful and pair very well with texturally rich spirits. Here are seven to try.

SINCE 1906
CORRENTI
CIGAR FACTORY
TORONTO
www.correnticigars.com







***Glendronach 12 Year Old (43%)
with a Frank Correnti Queen
Oscuro (42 x 5 1/2)***

This double-pointed cigar with its tinted Maduro finish could take the head off any whisky. It's assertive but buried within the cigar is a mild sweetness that Glendronach draws out. In return, the cigar elevates the whisky's sweeter malt notes. This pairing extinguishes Glendronach's subtle undertones, but the whisky's richness survives with lighter draws on the cigar. The malt's sweet raisin, fig and vanilla flavours accentuate the cigar's natural peppery high notes. Queen Oscuro's creamy mouthfeel reigns supreme with this whisky's texture. Take your time with this pairing; let the aromatics of both the cigar and the whisky interact to become royalty.



***Paradigm Canadian Whisky
(42.9%) with a Frank Correnti
Petit Corona Claro (42 x 5 1/8)***

London Ontario's new kid on the block is the Paradigm Spirits Company, and when their whisky is paired with this cigar, it dances on the palate instead of hanging tough. The cigar features a traditional Cuban Claro full flavoured blend that wafts into a cloud of creamy smoke. It pairs splendidly with the whisky's range of spices while this cigar enhances and sweetens the whisky's dark fruits. As the cigar burns, its peppery notes spike late on the palate, but like a hammer, this whisky pounds them down. The cigar's peppery notes build in the middle, supported by the whisky's orchard fruits.



***Woodford Reserve Double Oaked
(45.2%) with a Frank Correnti
Toro Maduro (6 x 50)***

Woodford Reserve Double Oaked has light tobacco notes on the nose like it trained for this pairing. Frank Correnti's Toro Maduro cigar is a full-bodied Nicaraguan with a naturally tinted leaf. The flavours of this gem evolve over time, making it a delight with Woodford's bold and wide flavours that features dried dark fruits with a complex blend of peppers and spices. Correnti's Toro Maduro brings out those spices early. As the cigar develops, it softens the whiskey's spicy finish while the whiskey's core flavours never struggle with drifting smoke. This decadent pairing is pure harmony.



Knob Creek Smoked Maple with a Frank Correnti Fat Boy (60 x 4)

You can't have your cake and eat it too, means you must make a choice. You cannot have it both ways. This cigar pairing says you can. Frank Correnti's head roller, Titi Cabrera, makes this exclusive limited release cigar with Cuban leaf capped by a pigtail. The thick cigar smokes with a richness that frames this flavoured whiskey to satisfy any sweet tooth. This is a lush dessert whisky where oak and maple syrup transport you straight to the middle of a sugar bush, with the cigar playing the role of the beautiful smoky fire boiling down the sap. This smoky backdrop helps tame the sweet maple notes and bring forward the whiskey's base, proving you can have your cigar and drink your whiskey too.



Jack Daniel's Single Barrel (47%) with a Frank Correnti Petit Corono Maduro (42 x 5 1/8)

This cigar encloses Santiago Dominican Republic Seco and Ligero filler tobacco in an aged Cuban wrapper. Dark and flavour-forward, this cigar opens the door to the whiskey's fresh oak like a perfect gentleman. Jack vs Frank is an exercise in precision. Dry wood top notes, toasted oak, cloves and cinnamon punch up the whiskey, complimenting the cigar's peppery flavours. This pairing is for anyone looking for intensity instead of subtleties. It's like two heavy-weight boxers going toe to toe trading punches for ten rounds. The bright spices from the whisky sock it to the mouth, and the dark spices from the cigar mellow. The cigar adds a beautiful sweetness late on the whiskey's finish to accent those extensive oak notes and restore balance.



***Herradura Silver Tequila (40%)
with a Frank Correnti Robusto Claro
(52 x 4 3/4)***

Santiago, Dominican Republic, is a city built on cigars. It's also the star tobacco of Frank Correnti's most famous cigar. The cigar's Cuban blend filler wrapped in an aged Santiago leaf smokes to perfection balanced by its mild creamy notes. The cigar's relaxed creamy texture and toasted flavours melt into Herradura's velvety greatness, bringing out the tequila's fruit basket of flavours and spices such as citrus peel and coriander. On the palate, it's a luxurious combination with the cigar offsetting the tequila's late palate chilli pepper tones. Midway as the cigar's spiciness peaks, the tequila's lightly sweetened fruity tones layer with the Robusto's warm spices. When the citrus picks up this spicy heat – what a ride!

***Two Brewers Release 21 (46%)
with Frank Correnti
Epicure Claro (33 x 5 1/2)***

An 11-year-old Claro leaf highlights this short filler handmade cigar, looking like a cigar Clint Eastwood would smoke in an old spaghetti western. The cigar features mild flavours with a slight bite due to its thin and slim ring gauge. This gorgeous Canadian single malt whisky tames the cigar's bite and its fragrant smoke sweetens the whisky's nose with baskets of fruit. This interaction is featured heavily on the palate, where the exchange rounds off both the cigar and the whisky. Throughout the experience, the flavours of the whisky and the cigar are never holstered as malt notes gradually tease sweeter spices and chocolate from the cigar.



TASTE THE WILD WEST

We put in the extra effort and source directly from states in the American heartland, the birthplace of some of the best American whiskey. Our whiskeys are aged a minimum of two years in new charred oak barrels. With no added flavors or colors, our straight whiskeys are true to their craft.

Available in Ontario at

**SPECIALTY
SPIRITS**





Kalina Barrels

By Gabor Kalina

Gábor Kalina is a Master Cooper from the Tokaj wine region of northeast Hungary. We produce our high quality Kalina oak barrels with love and it is backed by generations of experience. The Zemplen Mountains are located in the Tokaj wine region. The Zemplen Mountains are home to the forests from where we source our oak. These forests produce some of the world's cleanest sessile oak. Our barrels are born here. We are incredibly fortunate to be surrounded by these oak forests that provide us with the excellent raw materials for our barrels.

Everything I needed to know about barrel making was passed down to me by

my father. He started making barrels in 1959 using traditional hand tools. Our technology has evolved over the decades. We have incorporated new technologies over the decades to improve our end product. It is vitally important to us to produce high quality barrels both better and as efficiently as possible.

By being born into a family of coopers my fate was set. I believe it was the will of God that sent me into my father's hands. Ever since I was a child I was fascinated by the harmony of wood and fire, witnessing with fascination as barrels came to life from staves. These barrels, through the Divine Forces

of nature are a key element in bringing out the best flavors during the aging process of whiskey and wine. Day after day I experience the wonders of nature and do my best to pursue perfection. As a child I escaped from kindergarten countless time to go to my father's workshop where I observed the craftsmen working and learning their secrets. To this day, when I return home from a long trip, I open the door to my workshop before that of my family home.

Our workshop produces about one thousand barrels per year. This way I see virtually every piece of wood that goes into a barrel, as I slide my hand across each piece I ask it to bring out the best of itself for its new owner and for the end consumer of the product aged in it.

The second major turning point in my life was meeting my wife. Slowly, she too learned the barrel making process and is part of our team. She performs duties that are essential to the life of the company. I can always count on her creativity when I am faced with a challenge that needs a solution. We each have our strengths and together we compliment each other forming a strong team.

We are often asked what kind of drinks do we make barrels for? The answer is that it varies, but primarily for whiskey and wine. Total world annual barrel production is about 3.3 million barrels. Two thirds of that production is used for distilled spirits with the remaining third used for wine.

Another typical question we get is "why oak?" The short answer is "to make the drink taste better."



Not only do barrels impart certain aroma notes but they also impart character to the contents. This is the case with spirits. Barrel aging can significantly change the character by softening and rounding out the flavors as well making the flavors smoother or almost oily. It is not by coincidence that beverages that carry a regional designation use barrel aging in their production specifications. For example, Bourbon Whiskey - the main character of the whiskey is defined by the oak barrel. Without this, the whiskey would be drinkable but not enjoyable. Therefore, the barrel not only modifies the character it also defines it.

I believe that we make very special and unique whiskey barrels due to our drying and preparation technology. We are different in that we age the raw materials in a rural area with clean air for a minimum of 36 months. The raw material ages in essentially the same environmental conditions that it was grown in. During the drying process only rainwater or snow will come into contact with the staves. The staves are also subject to temperature changes. These aid in the releasing of tannins. After the 36 months we

move the materials under the cover of a roof which helps to make the oak very dry. By doing it this way we can reduce the moisture content of the staves to less than 5%. For whiskey barrels we mostly work with internally carved stave surfaces. This triples the wood surface area and can assist in shortening maturation time which is now a luxury in the 21st century.

Another way we are unique is the way we toast our barrels. Toasting is done using the same 36 month dried oak for fuel as we use for the staves. Only a cleaning burning fire can touch the surface of the barrel. In this way the burning of the fire is crystal clear and spotless. We cannot make mistakes in this step of the process. Guided toasting is also a key element for achieving the perfect and unique end result. We have several degrees of toasting for whiskey barrels which determine the Char Level: C1, C2, C3, C4 - from lightest to darkest. Weaker toasting levels exist for wines which range from Light, Medium, Medium Plus, and Heavy. Naturally, we toast the bottoms of the barrels to match the interiors of the barrels.

As mentioned previously, we use sessile

oak which is of the *Quercus Petraeas* genus. The quality of the wood is of paramount importance. A key quality determiner is the terroir from which the oak is sourced.

Processing, drying and of course heating of the wood is extremely important as well. We work with three fires. The first fire is to preheat the barrel prior to banding. The second fire is for assisting the wood to bend when it is bent using a machine. The third and final time is when the barrel is toasted. When the barrels are machine bent we use soft rainwater which is gently sprayed onto the outer and inner surfaces of the barrel. Here rainwater plays an important role as the the oak itself has been nourished by it for 120-160 years. We collect rainwater water to obtain a closed homogeneous system.

Only a small percentage of harvested oak is suitable for barrel production. The gross volume of oak on a hectare of land ranges from 300-330m3. Of this, on average we can expect 40-60m3 to be suitable for stave logs. We do not use any artificial raw materials during the production or processing of the wood. Neither the interior nor the exterior surfaces contain any chemicals such as paraffin, varnish or silicon. We do not use any glues. Our barrels are 100% natural. Given this it is very important to follow our barrel preparation instructions prior to use!





When we aren't busy making barrels my wife and I enjoy hiking in the Zemplen forests. Not only is it enjoyable but it gives us a chance to select the trees we would like to use for future barrels. The Zemplen mountains are volcanic. Due to the volcanic activity the soil structure is extremely diverse with a rich variety of rock and minerals found. The trees grow slowly here and yield steel hard wood with dense annual rings. In some soils semi precious stones like obsidian can be found in large quantities. At one time the longest gold mine in Hungary operated here. Interestingly, the moisture content in this region is the highest in our country. I think this may be due to the confluence of the Tisza and Bodrog rivers. The high humidity helps in the formation of noble rot or botrytis on grapes used for sweet Aszu wine. Due to the high humidity the angels share is the smallest in this part of the country. This region of Hungary would make a great place for the maturing of whiskey. Although our region is famous for

wines there is a local whiskey distiller who uses our barrels.

What is the meaning of success for us? When our partners happily tell us about their achievements! It inspires us to hear their stories of gold medals and special awards. Positive feedback is our spiritual food which further motivates us in our everyday work. This is a craft that is also very physically demanding. You need to be strong and also precise. The best drinks can be tasted directly from the barrel. It is special privilege for us to have access to direct barrel tasting from our local customers. This is a privilege in life that only few have the opportunity to enjoy. Only the best quality products end up in the barrel. The barrel helps take that quality to next level to an even higher premium category.

Where have we sold our barrels? Our barrels can be found throughout Europe, Asia, and North America. For a long time we exported 90% of our production volume to the United

States but unfortunately we no longer have representation there. Therefore we welcome distributor inquiries! ♦



We have Summer Cocktails


With Heather Wibbels



Heather Wibbels, an award-winning mixologist and Chair of the Bourbon Women Board of Directors, is a digital content creator and photographer creating whiskey drinkers one cocktail at a time. An Executive Bourbon Steward, she develops cocktails and delivers cocktail education for the home mixologist and cocktail enthusiast.

You can find her most recent creations at www.cocktailcontessa.com or follow her on Instagram @cocktail_contessa Social Media and backlinks: www.cocktailcontessa.com IG: @cocktail_contessa www.instagram.com/cocktail_contessa/ Facebook: Cocktail Contessa www.facebook.com/cocktailcontessa Pinterest: Cocktail Contessa www.pinterest.com/cocktailcontessa/

Bloodied Bourbon Tonic



Nothing's better than a fast and refreshing bourbon cocktail, and this bourbon riff on a gin & tonic is a great way to sip on a cold, refreshing drink as the days heat up. In addition to bourbon, add a touch of Solerno blood orange liqueur to sweeten the cocktail and make citrus notes in the whiskey pop. For bourbon tonic drinks, consider using a high-quality cocktail tonic water since it will make up two-thirds or more of your cocktail. I prefer light tonic water or citrus tonic water to build this cocktail.

1.5 oz bourbon

½ oz Solerno blood orange liqueur

Topped with light tonic water

Garnish: blood orange wheel, mint

Add bourbon and blood orange liqueur to an ice-filled rocks glass or brandy glass (if you're feeling fancy). Fill with ice, add a slice or two of blood orange to the drink, and garnish with a mint sprig. Best sipped on a hot, shaded porch in summer with a group of friends.

A Bad Suze-uation

This tropical, bitter riff on a sour gets its twist with a healthy dose of Suze, a bitter French aperitif. It works equally well with both gin and whiskey - so try both if you want to see how the two base spirits evoke different flavors from the Suze. If you need to, add a smidge more Suze here, but if you're still learning to love it and the flavor of Gentian, leave the ratio lower, as it is here.

1.5 oz whiskey, 95-100 proof, or floral gin

1/2 oz Suze

3/4 oz fresh lemon juice

1/2 oz pineapple simple**

1 egg white or 1/2 oz aquafaba

Garnish: lemon wheel or cocktail cherry

Combine base spirit, Suze, lemon juice, pineapple simple, and egg white/aquafaba. Dry shake, then add ice and shake for 30 seconds. Strain into a chilled coupe glass and garnish with a cocktail cherry or lemon wheel.

** Pineapple syrup: cut up one small pineapple into small pieces and weigh. Add an equal weight of sugar. Put in a sealed plastic bag refrigerate overnight or until the bag is filled with syrup. Strain and store in fridge.

Peanut Butter Cup Old Fashioned

No one stops eating chocolate in the summer. Give the kid in you a peanut butter chocolate cocktail to sip on with this fantastic, indulgent, kid-in-a-candy store cocktail. To make sure you enjoy yourself add a skewer of Reese's peanut butter cups to garnish the drink.

1.5 oz bourbon 90-100 proof (something smooth, with hints of vanilla)

½ oz peanut butter whiskey

½ oz crème de cacao or Ballotin Chocolate Whiskey

2 dashes chocolate bitters

1 dash cherry bark vanilla bitters optional

Garnish: Reese's peanut butter cup

Add bourbon, peanut butter whiskey, chocolate whiskey/creme de cacao, and bitters to a mixing glass. Fill with ice and stir for 30 seconds to combine. Strain into a rocks glass with one large ice cube. Garnish with a Reese's cup.



The Lavender Lush

Sip on a luscious blend of apricot, lavender, and citrus in this sour. Start with a base of whiskey and add some lavender bitters and apricot brandy make this simple cocktail easy to make, but fancy to drink.

1.5 oz rye whiskey

¾ oz apricot brandy

½ oz lavender simple syrup

1 oz lemon juice

1 oz aquafaba or one egg white

(optional)

8 drops Scrappy's lavender bitters

Garnish: fresh apricot slices and/or lavender sprig

Combine whiskey, apricot brandy, lavender simple, lemon juice, bitters, and aquafaba (if using) in a cocktail shaker. Dry shake, then add ice and shake for 30 seconds. Double strain the cocktail into a chilled coupe glass and garnish with a sprig of lavender or a bit of apricot.



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The Next Generation of Gin Glass

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5. ICE

Requires less ice.

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Perfect weight in the hand.



CHAMPIONSHIP BBQ SECRETS FOR REAL SMOKED FOOD

Slow-smoked foods, or real North American barbecue, are foods cooked next to a fire, low and slow, flavored with wood smoke.

The results are sublime — succulent, finger-lickin' ribs, brisket, salmon and more.

Learn all about the art of slow-smoking in this comprehensive cookbook, which will appeal to novice and experienced outdoor chefs alike. It's been updated with 16 new photographs — which includes 12 pages of step-by-step photos — all-new secret tips from championship barbecuers across North America and even more information on creating the perfect balance of flavors.

Over 300 carefully selected recipes are organized by ingredient to offer inspiration for the ultimate in smoked foods. The mouth-watering recipes make this an absolutely superb guide to an increasingly popular method of backyard cooking.

Low- & Slow-Smoked Baby Back Ribs with Apricot Glaze

Recipe On Page 64

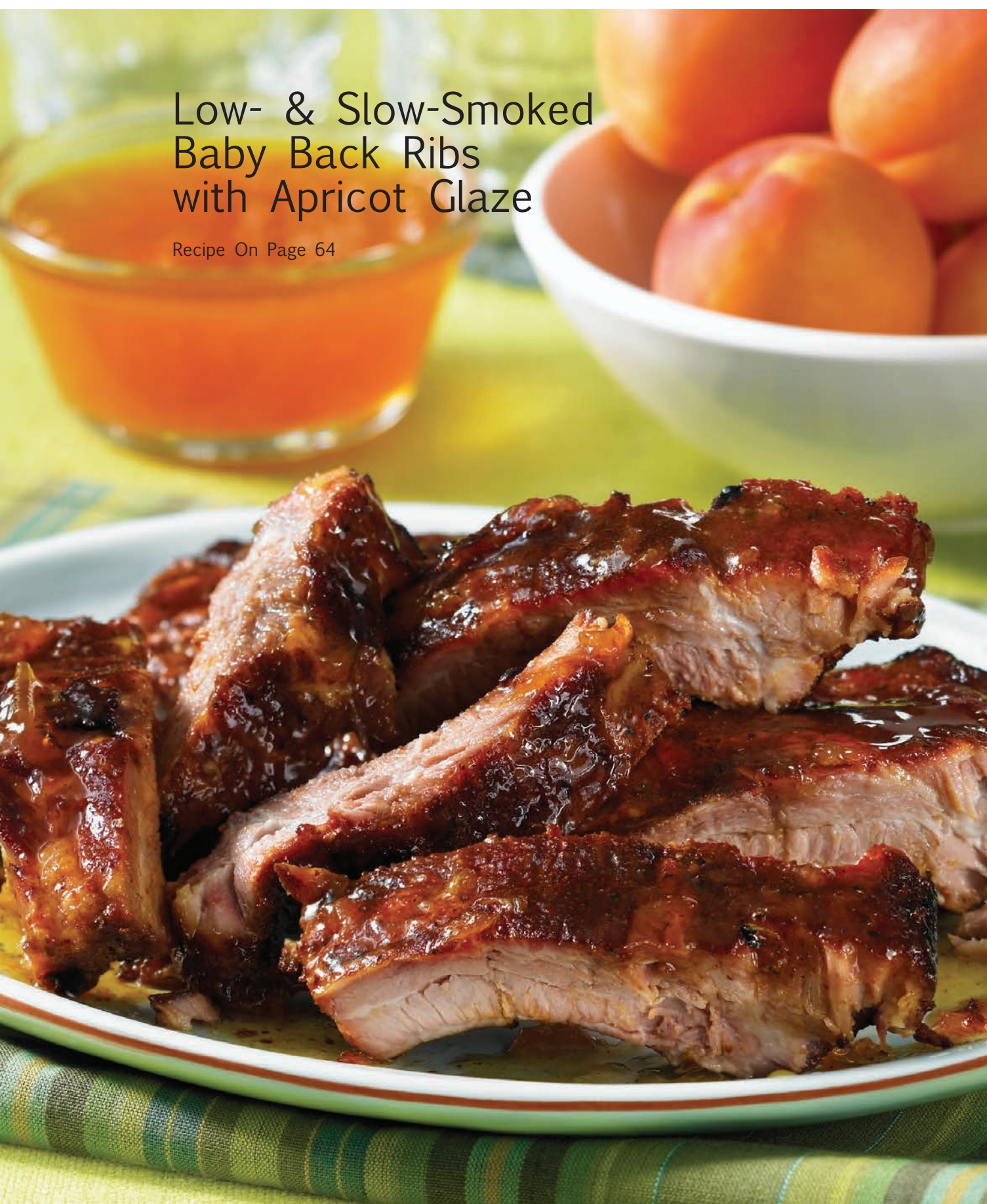


Image credit: Colin Erricon and Mark T. Shapiro

Courtesy of Championship BBQ Secrets for Real Smoked Food by Karen Putman & Judith Fertig © Published by Robert Rose Ltd.

Flank Steak Skewers in Lime Cola Marinade

Recipe On Page 65



The Ultimate Slow-Smoked Burger

Recipe On Page 65

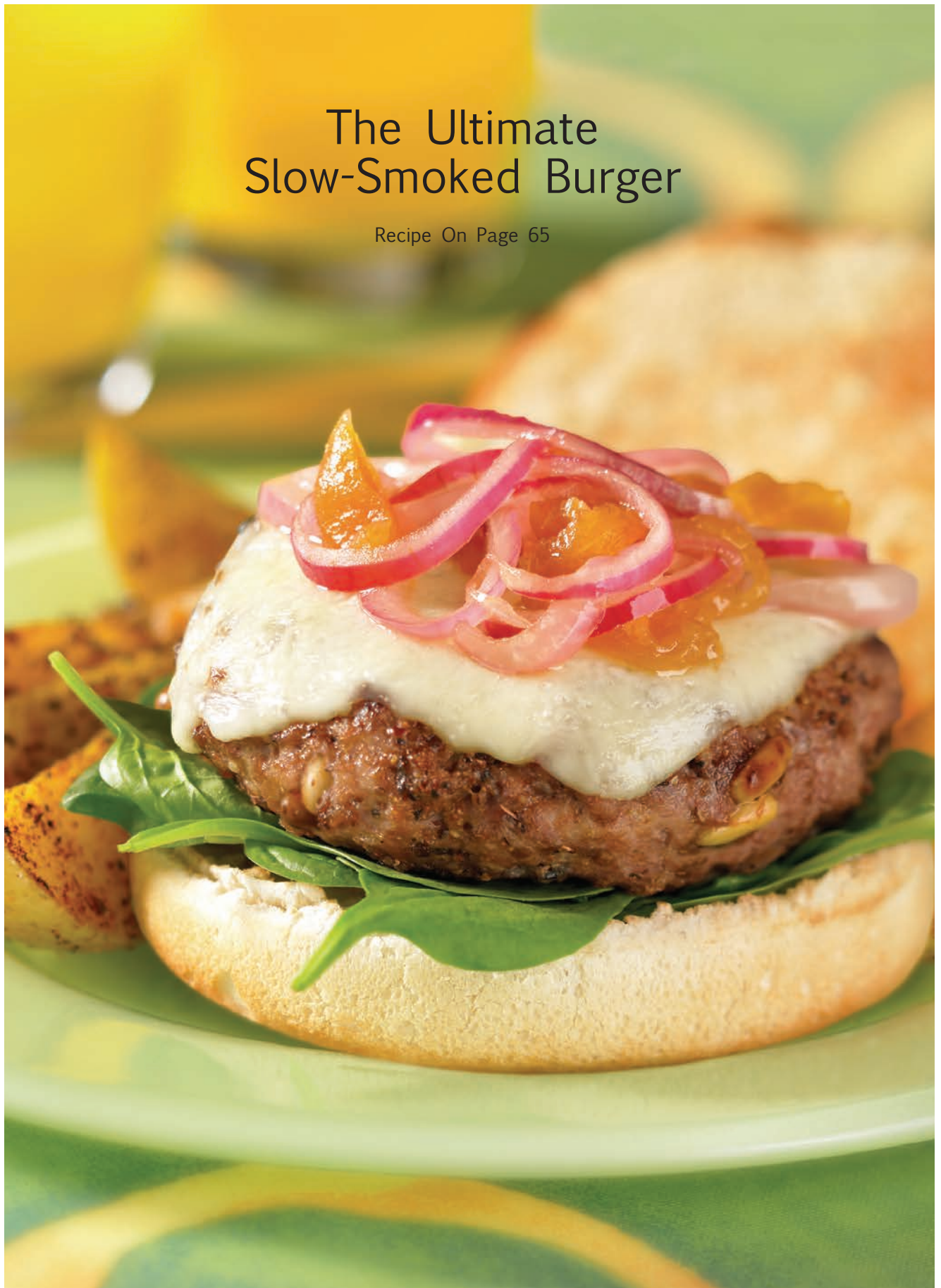


Image credit: Colin Ericson and Mark T. Shapiro

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How a sip of Scotch can transport you across oceans to its birthplace

By Julie Trevisan-Hunter

Scotch has always been Scotland's calling card, we export Scotch to be savoured and enjoyed, but also as an invitation to come and discover the land that produced the water of life. Having worked for 25 years in Scotch whisky tourism my experience has always been the other side of the coin; welcoming the visitors rather than creating and dispatching the liquid gold. Visitors come to Edinburgh and discover that

there is a rich tapestry behind the dram that they enjoy at home. Every single person is awestruck at the depth and richness of the culture and heritage that makes Scotch such a unique drink.

The last year has seen holidaymakers and international travelers dry up like a tap simply being turned off. Thankfully the gleaming copper pot stills continue to flow, and although the world carries on enjoying Scotch, our wonderful drink temporarily lost its ability to inspire visitors to make

their way to its birthplace, and delve deeper into our ancient spirit. Pondering this made me think more about how Scotch has a magical ability to take a wee corner of Scotland with it and has transported people to Scotland's hills and glens, mountains and rivers when travel of the mind was our only current option.

One of the greatest attributes of our single malts are the evocative names of the distilleries describing remote, unspoiled and unique corners of our

Lindores, home to our first written reference to Scotch in 1494, means “Church by the water” a reminder of the ancient ruins of the monastery.

Old Pulteney in Wick is the only distillery to be named after a person; Sir William Pulteney commissioned the town plan of this area of Wick to build the extraordinary herring trade from the port. Wolfburn distillery in the Highlands is a reminder of our lost species of native wolves and our best form of deer control, and a pointer to the current discussion of whether they should be reintroduced.

There is barely a story of Scotland that can't be told through whisky. Now we are turning our minds to travelling once more, knowing that Scotland has not been forgotten and every dram sipped brought people to the lush green glens, wild west coast and sweeping majestic Highlands. As Edinburgh's spiritual whisky home, we are opening again and ready to welcome back our visitors and make the dreams of Scotland a reality. ♦



small nation. Many of the distillery Beginning with Caol Ila “the sound of names are Gaelic or derive from it, and are a pure description of the location of the distillery. The Isle of Islay is the perfect example, you’ll never forget where the distilleries are located once you have learned their meanings. Beginning with Caol Ila “the sound of Islay” you are transported to the straits running between the islands of Islay and Jura, next to Bunnahabhain “the mouth of the river”, head south to Laphroaig meaning “broad bay” as the bay opens up on the south of the island.

Speyside is verdant as Glenfarclas “valley of the green grassland” reminds us, perfect for the local fauna with Glenfiddich’s “the valley of the deer”. If you ever wondered why Speyside is home to so many whiskies beginning in Glen, close your eyes and imagine the rushing Spey river filled with all its tributaries from the surrounding hills and glens. Follow your way back up the stream into the glen and you’ll come upon yet another single malt distillery nestling in the glen’s protection. Sometimes, rather than nature, culture and history are revealed through the names.





BIMBER
17 JUNE 2016
20
15
CASK NO 14
DISTILLERY

BIMBER
9 JULY 2016
CASK NO 29
DISTILLERY

BIMBER
11 JUNE 2016
20
15
CASK NO 12
DISTILLERY

BIMBER
2 JULY 2016
CASK NO 19
DISTILLERY

BIMBER
17 JUNE 2016
20
15



Bimber Rising

By Matt McKay

London's Bimber Distillery is a product of two places – its London home and its spiritual roots from Poland. This dual identity drives everything that the small, in-demand craft distillery is producing – and it stems from a combination of passion, place, heritage, innovation and attention to detail.

For his seminal 1887 book 'The Whisky Distilleries of the United Kingdom', British brewing and distilling historian Alfred Barnard visited 162 producers. Only four of these were located in England. By 1905 the last of the historic English whisky distilleries – Lea Valley in Stratford, London – had closed, and with it, single malt production in England ceased for the best part of 100 years. But this was merely a long slumber – fast forward to 2021 and the English whisky lion is roaring once more.

There are now 30+ independent whisky distilleries operating within every region of the country. Each possesses a unique identity and produces a wide variety of styles of spirit unburdened by historical hangovers from the 19th century. Driven by a desire to produce the highest quality whiskies in the world – English distilling has not just been revitalised – it is thriving.

Located in West London is Bimber – one of the new English distilleries who are captivating the minds and palates of the growing number of worldwide whisky enthusiasts. Founded in 2015, Bimber combines generations of rich distilling history with the finest ingredients and traditional production methods to craft single malt whisky that is already turning heads.

The seeds of Bimber were sown three generations ago in communist-era Poland, where Bimber's Founder and Master Distiller's grandfather, distilled his own spirits. This craft was carefully perfected and passed through the generations to Darius who learnt the art of distillation from a very young age. Darius's rich distilling heritage directly shapes and influences Bimber's approach to spirit making. And the name Bimber pays tribute to this past – in Polish it means 'moonshine'.

The journey of Bimber's single malt whisky begins with the distillery's barley



which is sourced from a single farm nestled in the Hampshire countryside.

Two-row Concerto and Laureate are harvested to provide high-levels of both extractability and fermentability which provide the optimum level of predicted spirit yield alongside a wide array of complex and characterful aromas and flavours. From here, the barley is transported to Britain's oldest maltster, Warminster Maltings, who dedicate an entire malting floor to solely to Bimber. There the barley is steeped in water, germinated over 5 days, turned by hand and finally kilned to dry the grains and halt the germination process. Unlike many other distilleries, rather than milling the barley, Bimber simply crushes it. This preserves the husks of the grains and helps to maintain the sweetness and clarity of the wort during fermentation.

A new half ton mash tun was installed in 2019 which utilises two sparging waters over a seven-hour period, heating to 75° and allowing for a two-hour steeping period where the temperature drops back down to around 65-67°. The resulting wort is clear as opposed to cloudy which helps to produce a fruit-focussed whisky as opposed to a malty, heavier cereal-driven spirit character.

Fermentation takes place in custom-built American oak washbacks – handcrafted onsite by Bimber's coopers. These 3,000 litre vessels are hand-charred to add additional wood-sugar flavour compounds into the wash and are open-topped to promote a secondary fermentation from natural airborne wild yeasts which help produce an estery, fruit-forward spirit. The washbacks are all temperature controlled to 26-28° through the use of cooling plates inside each vessel and are run long. Very long! Fermentation at Bimber takes 168 hours (seven days).

Bimber's still setup consists of two 1,000 litres alembic pot stills produced by Hoga in Portugal. These have been customised to promote as much copper reflux as possible and are direct fired, which results in a slow but powerful cook – reinforcing the fruity flavours of the wash and adding considerable body and texture to the resultant new make spirit. Distillation, like fermentation is slow, operating over six hours and with the abandonment of the foreshots (**heads**) – which are not redistilled in order to preserve the precise profile of the spirit. Cuts are made by hand, using nothing more than the human senses of smell and taste along with a hydrometer.



There's only one computer at Bimber – and it is not located on the distillery floor.

Whilst the new make spirit comes off of the still at 72%, it is reduced to 63.5% abv before it is filled into casks. And there's not a great deal of it that is produced – just one cask fill per day – the equivalent of 50,000 LPA.

Maturation takes place at the distillery itself and in a secondary bonded warehouse where a selection of 1st fill ex-bourbon, ex-sherry, ex-port and virgin American oak make up the mainstay of Bimber's maturing single malt whisky. Casks are moved both within the distillery's stores and in the bonded warehouse in order to expose them to the temperature fluctuations as the seasons change – thus heightening the extractive processes which take place as the single malt whisky matures.

Since the distillery released its inaugural single malt whisky in 2019 – aptly named 'Bimber The First' –

increasing experimentation with wood styles has occurred. Imperial stout, Madeira, rum and ex-rye casks are all currently maturing within the distillery's growing inventory for release in the future.

Over the 1.5 years that Bimber has been bottling, a number of small batch and single cask expressions have been produced for the UK, Europe, APAC and USA markets, in addition to a selection of special edition releases crafted for whisky bars, clubs and festivals. However, the rapid growth in demand for Bimber's single malt whiskies has quickly outstripped the distillery's ability to produce it. Bimber is therefore now looking for a new larger London home, where it can produce more spirit, expand its warehousing and enlarge its tour facilities – whilst still maintaining its array of traditional processes and unwavering commitment to the highest standards of quality.



In a relatively short space of time, Bimber has developed in to one of the leading lights of English whisky.

This impact stems from the quality of the spirit being crafted, rather than from the volumes being produced. And the growing zeitgeist for 'craft drinks' has provided a timely bedrock for Bimber's single malt whisky production – with the wider whisky drinking community increasingly demanding both thoughtful and flavourful small batch whiskies as well as inventive 'spins' on what has historically been viewed as a traditional product. ♦

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Chris Wonnell
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Dunrobin Distilleries

By Kieran Spitzer

Their beginnings -

An organic farm and a passion for the art of distilling is where their journey started.

Located in the hamlet of Dunrobin, Ontario on the shores of the Ottawa river, Dunrobin was chosen as the perfect home for a distillery due to the area's rich soil deposits, clean drinking water, and its connection to the national capital region. The co-founders, Adrian Spitzer and Mark Watson, have a long history. As a couple of high school friends who have both lived a life of entrepreneurialism, they decided the last business on both of their bucket lists was going to be a distillery.

The agreed upon goal was never in question. Make world class spirits, using best business practices in everything they do and put

Ottawa on the map as makers of fine spirits, second to none.

When you shop at the liquor store, there are a lot of good spirits to choose from, but there aren't a lot of GREAT spirits. Not from a flavour perspective, which is how Dunrobin plans to be competitive. Using non-gmo and organic botanicals, controlled recipe development and attention to detail was their farm to glass approach from the beginning. Over the last five years they certainly have come a long way from the first lab experiments. Most of the spirits that are available today have gone through several adjustments to get them just right. Some have had as many as 15 alterations before being deemed ready for market. Today, the distillery has successfully developed four spirits, twelve bitters, and a line of extracts. All the product

offerings can be found available for purchase on the company's online store, with their Artisanal Gin also being available at local LCBO retail stores and LCBO.com. Plans are now under way for a new distillery complete with a retail store and onsite tasting room.

Their SPIRITS

Dunrobin currently offers an artisanal vodka and gin, a blended Canadian rye whisky, and an adventurous earl grey gin. The distillers use both traditional and modern techniques to enhance the spirit's maturation process, producing a balance and essence of unique flavours. Hand crafted, small- batch spirits are the bulk of the operation with some spirits even being classified as micro-batch. When developing the gin line, Adrian found that making the artisanal gin in 100 litre micro-batches helped to achieve a 3-dimensional flavour profile. It was also easier to replicate the formulas more accurately from batch to batch.

With such an awakening on global warming with a direct link to carbon emissions, the co-founders felt it necessary to do something that was truly local, using local ingredients whenever possible. It is as important in today's business world to be environmentally responsible as it is to be financially responsible. Dunrobin Distilleries believes that at the core of the distillery is their farm. Organically certified with a research and development lab on site for all spirit and recipe development to occur, the farm is a fantastic and convenient resource for the team. It provides cost effective, fresh ingredients and botanicals, which are used to experiment with flavours and further develop recipes. There is a bee farm on the property that produces the natural sweetener used in some of the bitter recipes. The honey is also used in trace amounts in their artisanal gin to give a smooth mouth feel. There is also an old growth maple forest there that is tapped for its maple sap, used in the production to make Dunrobin Canadian rum.

While it is quite evident the company loves to experiment themselves, they do not stop there. The philosophy is to encourage drinkers to explore what is possible and create their own cocktail recipes. These spirits are made to explore the natural aromas, textures and flavours that nature provides us.



Folks are invited to explore the quality and craftsmanship of each spirit. It's suggested right in the tagline: "The Spirit of Exploration, where will your spirit take you?"

Their WHISKY – As a distillery their passion is whisky. Adrian and Mark loved the idea of making their own whisky to drink every day. After much research and many tastings from other distilleries, the decision was made to make the first whisky a blended whisky containing a balanced signature rye grain profile, synonymous here in Canada. Rye can be very spicy and a powerful flavour. While it is nice, too much of it and you can't taste anything else. For Adrian and Mark that would be undesirable. Whisky should be complex, three dimensional in taste, and bursting with flavour. They decided to make a blended whisky containing wheat, corn, and rye. The idea was to make a laid back, easy drinking, everyday rye than you could go have on a porch or in a hammock. This particular Canadian whisky has notes of soft vanilla, smoked wood and ends with

a smooth, rye finish at the back of your throat. It's a versatile whisky for people who want a laid-back dram or want to experiment with whisky in their cocktails. For those truly special occasions, Dunrobin has developed a couple of single malt whiskies – A single, distilled using a packed column still and a double, distilled using a pot still, like how a traditional single malt scotch would be produced. Their COMMITMENT TO BETTER - The goal (like many distilleries) is to reduce, reuse and repurpose EVERYTHING. When initially discussing the concept of this business they focused on the logistics. Building world class spirits was a given, so the focus of discussion moved to producing quality spirits while having a minimal environmental footprint. They have achieved this and are proud to lay claim on their website: **"Organic, Non-GMO, Local, Sustainable!"**

When Adrian and Mark dedicated their efforts to build a lineup of spirits, they agreed to commit to sustainable and green principles. The constant and

conscious goal is to minimize energy consumption, waste production and resource utilization. Striving to conserve creates the best environment for achieving such goals. To help meet these environmental targets, a commitment was made by Dunrobin to use renewable energy sources wherever possible for green energy.

The water in the farm lab is sourced from an artesian well and is pre-heated using geothermal technology. The electricity consumed is supported from leading edge solar panel technology. A commitment to recycling all the spent grain mash is another step to be implemented soon. Distiller's grains are particularly high in proteins and can be converted into animal feed or fertilizers. They are currently experimenting with a program where the used barley grains are distributed to local organic poultry farmers, whose chickens gratefully gobble them up as a probiotic delicacy. Discarded yeasts get added to Dunrobin's compost heaps to enrich the micro-biotic diversity of the compost culture, which in turn create nutrient rich fertilizers that are then used to produce organic botanicals used for flavouring vodkas, gins and bitters.

It can be difficult to be committed to a full life-cycle approach to sustainable production. Although there are government grants to assist with the added financial costs to be "green", the time investment to apply these processes is quite significant. Dunrobin knows its importance, so they forge ahead regardless of the situation. They believe that by adhering to these time-tested principles, they not only create superior spirits that embody the true "terroir" of the region, but also ensure the optimal allocation of the resources cherished so dearly. For Dunrobin, that is the underlying benefit of what being local is all about. ♦



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KEEPERS OF THE
QUAICH

Test Your Whisky Wisdom

Answers from page 22

Shayna Kaufman

1-A. Soon as the whiskey touches the wood it is considered bourbon! It can be aged .1 seconds and still legally be called bourbon.

2-B. 6 - bourbon, rye, malt, wheat, rye malt and corn (7 if you include Tennessee whiskey!)

Andrew Lennie

1-A. They contain external cooling rings which drench the stills from the outside with cold water during distillation

2-B. It is the national animal of Scotland and can be found on the coat of Arms of our Founder, Sir Alexander Ramsay

Lynn Graham

1-A. Dave Pickerell

2-B. The US regulations state that vodka must be distilled to a minimum of 190 proof while corn whiskey cannot be distilled above 160 proof.

Dave Mitton

1-A. Gooderham & Worts is our most complex blend of Canadian whisky with seven distillates of corn, rye, wheat, and barley.

Aged in ex Bourbon casks as well as new American oak, with a range of ages from 3 to 10 years in the blend. Bottled at 44.4% abv.

2-B. Pike Creek is the soft and vibrant double column distilled corn whisky with a touch of once column distilled rye that adds warming notes of baking spices that is aged 10 years in Canadian whisky casks finished in ex rum casks as well as our annual 21 year old release finished in different types of casks such as the Oloroso that won “Canadian Whisky of the Year” in 2019.

Alejandra Rodriguez

1-A. Well, 80% of the flavour and 100% of the colour of The Macallan comes from our casks, also The Macallan invests more time, craftsmanship and money in our casks than any other single malt Scotch distillery.

In addition our sherry seasoned cask process takes 5-6 years, from harvesting the tree to the cask

arriving up at The Macallan distillery, our casks are custom made to our own specifications, to suit our own specific new make spirit

2-B. American oak provides more vanilla and citrus and an overall lighter, natural colour.

European oak provides more rich, dried fruits and a darker, natural colour.

Stephen Martin

1-A. Glenturret

2-B. Inside a still

Sarah Kenedy

1-A. SCOTLAND, CANADA, JAPAN, ENGLAND, & AUSTRALIA - WITHOUT THE ‘E’

IRELAND & AMERICA - WITH THE ‘E’

This is what we are meant to believe, but the truth is, when it comes to Irish, it never really mattered. In the 1900’s, some of Ireland’s distillers began to use the ‘e’ to differentiate their uisce beatha from their Celtic Whisky cousins across the Irish Sea.

Scotch had become a major player in the export market, and some thought by adding the letter ‘e’ would make it stand out. McConnell’s Whisky Brand, founded in 1776, predates the change and as it was already such an iconic brand with 125 years of production, decided to keep with tradition.

2-B. John Kelly, John grew up in McConnell’s home city of Belfast!

Dave Smith

1-A. By every letter of the law, Jack Daniel’s meets the qualification to be called a Bourbon. However, it’s Charcoal Mellowing or what’s known as The Lincoln County Process is what sets it apart from Bourbons in general, classifying it as a Tennessee Whiskey. In this process the white dog is leached through ten feet of hard sugar maple charcoal for 3 days before aging. This removes much of the raw spirits harshness, creating a lighter, smoother sipping Whiskey.

2-B. Ultimately, we have very little control of what happens in the barrel during the aging process and how aggressively the spirit will interact with the barrel wood over time. It’s understandable to see the perceived value in a whiskey aged for many many years and to believe an older Whisk(e)y will indefinitely be a better Whisk(e)y. The reality is, there are a myriad of factors beyond

calendar age that contribute to the process including climate, wood species and seasoning, but in all cases it’s very much a quality vs. quantity scenario with regard to the barrel. In fact most of the best whiskies in the world are aged to taste, having rested in the most carefully selected barrels of the highest quality. The Whisk(e)y is then tasted and tasted along the way, only to be bottled when the spirit has reached its optimal development, regardless of the amount of time that has gone by. Remember, approximately 70% of the flavor in the glass comes from the barrel itself...quality is important!

RECIPES From page 49,50 and 51



Low- & Slow-Smoked Baby Back Ribs with Apricot Glaze pg 49

Recommended wood:

a combination of apple and cherry

8 lbs baby back ribs, trimmed

and 4 kg membrane removed

2/3 cup Sassy, Spicy Pork Rub 150 mL

Apricot Glaze

1 cup apricot preserves 250 mL

1/4 cup apricot syrup 60 mL

Apple juice for spraying

1. Rinse ribs under cold running water and pat dry. Sprinkle with dry rub and let stand at room temperature for 30 minutes.
2. Prepare the glaze: In a small saucepan, over medium heat, stir together apricot preserves and apricot syrup until well blended. Keep warm by the smoker.
3. Prepare a fire in your smoker.
4. Place ribs, meaty side up, directly on the smoker rack, add wood to the coals and close the lid. Smoke at 200°F (100°C), spraying with apple juice every 30 minutes, for 3 hours. Brush with glaze, close the lid and smoke, brushing with glaze every 30 minutes, for 2 to 3 hours, or until meat pulls away from the ends of the bones.

Flank Steak Skewers in Lime Cola Marinade

Page 50

Recommended wood: hickory or maple

•12-inch (30 cm) bamboo skewers

1 cup	Lime Cola Marinade	250 mL
1/4 cup	dry red wine	60 mL
1/4 cup	soy sauce	60 mL
1 tbsp	dry mustard	15 mL
1 tbsp	chopped fresh thyme	15 mL
1 tbsp	Worcestershire sauce	15 mL
1 1/2 tsp	freshly ground black pepper	7 mL
1 lb	flank steak, cut across the grain into 1-inch (2.5 cm) strips	500 g

1. Soak skewers in water for 30 minutes.
2. In a small bowl, whisk together marinade, wine, soy sauce, mustard, thyme, Worcestershire sauce and pepper.
3. Place steak in a large sealable plastic bag and pour in marinade. Seal bag, toss to coat and refrigerate for at least 2 hours or overnight, tossing occasionally.
4. Remove steak from marinade and thread onto skewers. Set aside. Discard marinade.

The Ultimate Slow-Smoked Burger

Page 51

Recommended wood: a combination of apple and cherry Balsamic Jelly

1/2 cup	white balsamic vinegar	125 mL
1/4 cup	granulated sugar	60 mL
1/4 cup	chicken stock	60 mL

Apricot Ham Relish

1/2 cup	thinly sliced red onion	125 mL
1/2 cup	sliced dried apricots	125 mL
3 tbsp	red wine vinegar	45 mL
2 tbsp	extra-virgin olive oil	30 mL
2 tbsp	granulated sugar	30 mL
1/4 cup	diced capicola ham	60 mL

Burgers

2	cloves garlic, minced	2
11/2 lbs	medium ground beef	750 g
8 oz	ground pork	250 g
1/4 cup	chardonnay or other dry white wine	60 mL
3 tbsp	toasted pine nuts (see tip, at left)	45 mL
1 tbsp	seasoned salt	15 mL
1 tsp	freshly ground black pepper	5 mL

- 6 slices Havarti cheese
- 6 kaiser buns, split
- 2 cups stemmed fresh spinach leaves 500 mL
1. Prepare the Balsamic Jelly: In a small saucepan, bring vinegar, sugar and chicken stock to a boil over medium-high heat. Cook until reduced by half, about 5 minutes. Remove from heat and let cool.
2. Prepare the Apricot Ham Relish: In another small saucepan, bring red onion, apricots, vinegar, oil and sugar to a boil over medium-high heat. Cook, stirring occasionally, until no liquid remains, about 10 minutes. Remove from heat and stir in ham. Set aside.
3. Prepare the burgers: In a bowl, using your hands or a fork, combine garlic, ground beef, ground pork, chardonnay, pine nuts, seasoned salt and pepper. Shape into six 3/4-inch (2 cm) thick patties. Set aside.

Courtesy of Championship BBQ Secrets for Real Smoked Food by Karen Putman & Judith Fertig © www.robertrose.ca Reprinted with permission. Available where books are sold. Image credit: Colin Erricson and Mark T. Shapiro ♦

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Worth Reading

The Impossible Collection of Whiskey

THE 100 MOST EXCEPTIONAL AND COLLECTIBLE BOTTLES

By Clay Risen

Whether served neat, on the rocks, or stirred into a cocktail, whiskey is often praised as the nest spirit in the world. On paper it might sound like a simple concoction—water and grain, fermented by yeast, then aged in a wood cask—but whiskey is about so much more than its physical ingredients. During the middle ages, Europeans called it aqua vitae, or “water of life,” a name that speaks to the cultural, social, and historical significance that this spirit holds. In *The Impossible Collection of Whiskey*, bestselling spirits writer Clay Risen unpacks the history of this storied drink, inviting the reader to tour some of the world’s most famed distilleries and their nest bottles. From the best Scotch of the Scottish Highlands to Kentucky’s nest Bourbon, Risen’s selection of 100 unparalleled whiskeys come from age-old makers as well as trailblazers of the craft distilling movement that has swept across the globe. Here are whiskeys selected not only for their exquisite flavor but also for rarity, age, avor, and innovation.

Bottles from countries with nascent whiskey markets, such as India and the Czech Republic, sit beside old American classics like Pappy Van Winkle and some of the rarest, most coveted bottles on the market. Risen marvels at bottles like Ireland’s Midleton Very Rare 45 Year Old, the oldest, most expensive Irish whiskey in the world. Together, these 100 bottles comprise a collection of whiskeys so exclusive that no one could ever assemble them all under one roof. A must-have for the library of any true whiskey connoisseur, *The Impossible Collection of Whiskey* is a carefully crafted homage to a liquor long revered as the “water of life.” Presented in a wrought-iron trimmed wood

box modeled after an authentic whiskey barrel, this addition to Assouline’s bestselling Impossible Collection may very well be its most outstanding volume published to date.



A Journeyman’s Journey: The Story of Jim McEwan

By Jim McEwan and Udo Sonntag

Jim McEwan definitely does not need an introduction. The cask maker, master blender and Single Malt Whisky ambassador from Islay is a true legend of the *Water of Life*. In *A Journeyman’s Journey – The Story of Jim McEwan* he tells the story of his life and of his 55+ years in the industry.

Coming from a humble background, Jim began an apprenticeship at Bowmore at the age of 15, where barrel maker legend Davy Bell became his teacher and friend. After a stint in Glasgow, where he was trained as a blender, McEwan returned to his beloved Islay ... and from then on regularly revolutionized the whisky world. Further stations are Bruichladdich and Ardnahoe, Japan and Australia. Many funny anecdotes, including the one about a “Yellow Submarine”, and numerous never-before published photos make the almost 500 pages a very entertaining reading pleasure. The English edition of the book by German publisher Plassen Verlag from Kulmbach, Frankonia, where co-author Udo Sonntag lives, is due to be published June 24.

Enjoy it with an Islay dram. Sláinte! ♦



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