





# Introducing a Bourbon That Redefines Bourbon.



Legent™ is a unique collaboration between whiskey legends Fred Noe and Shinji Fukuyo. Together, they took the best of their respective whiskey-making traditions and created a bourbon that pushes boundaries and continues their pursuit of mastery. A Kentucky straight bourbon that's partially finished in red-wine and sherry casks and then meticulously blended. It's a new, distinctive whiskey experience that's steeped in Kentucky tradition and Japanese detail.



**LEGENT** 



A Collaboration Steeped in Kentucky Tradition & Japanese Detail.

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# HIGHLY PRIZED SIMPLY DELICIOUS



<sup>\*</sup>Total awards received across the Glenmorangie range. † Obtained by Dr. Bill Lumsden, Glenmorangie Director of Distilling and Whisky Creation. For Those of Legal Drinking Age, Please Drink Responsibly.

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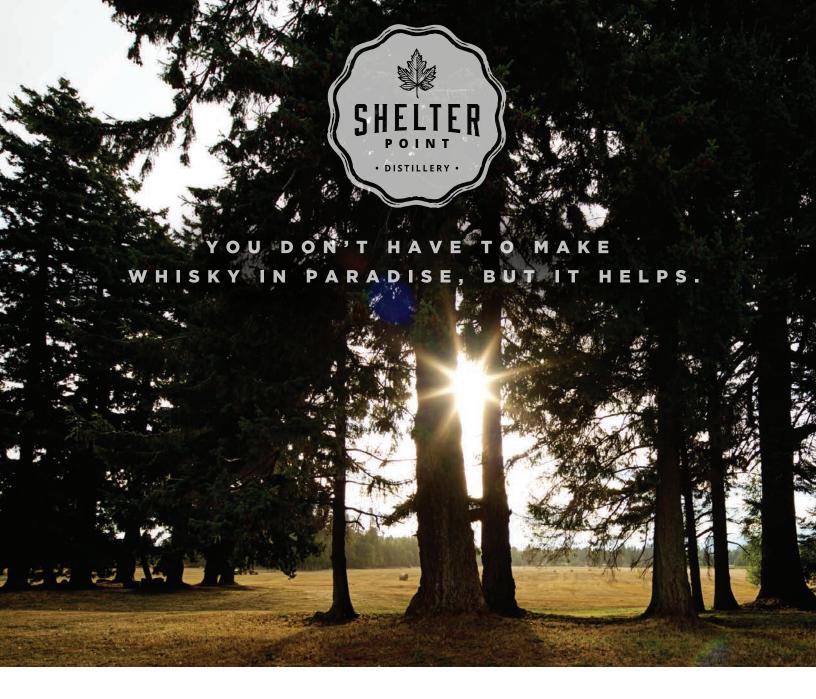
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Fifteen Years of Global Growth







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QUALITY IS WHAT WE ARE JUDGED AGAINST.
IF WE AREN'T GREAT, NOTHING ELSE MATTERS.

# A Spirited Season



We like to have favourites with everything we do in life. The weather guides these desires and helps us place memories into magical moments to relive over again. I appreciate the seasons Canada has to offer, but Autumn is the one I wait for with joyful glee. It is my present, that opens on its own, and shares wonders for all. The best thing about it, is it doesn't just happen for one celebrated day. Cooler days mingle into the nights. Fires crackle and

new or old bottles are cracked open. The fresh scents in the air move you to comfort and relaxation. It's Whisky Season.

The Autumn issue of Relish and Whisky is overflowing with a bounty of recipes to warm the belly and spirits to feed the soul. We gather the best tasting notes and pairings for a season full of tastes and surprises. Ever tried pairing chocolate with your Scotch? Check out page 42 for tips on the likely duo. It's comfort food done right on page 59 and 61 with a solid Beef Stew recipe you've been waiting for, and a new Pork Tenderloin staple to try.

The lively spirits of the season are incredibly mixed with Whisky Chef, Matt Jones conjuring an Autumn Dandy, and Blair Phillips' delectable taste and review of a Canadian Whisky you must try on page 55. When the travel bug hits this fall, start your season

among friends trying old and new drams at Whisky Ottawa. The show promises a connection to the best the spirit has to offer, with exclusive VIP options to impress. Head over the pond for a calmer Malt Whisky Trail experience of the 5 best Speyside Snugs on page 20. Or travel alongside Canadian Whisky expert Davin De Kergommeaux on the Okanagan Whisky Trail that leads to more than just homegrown delights, on page 14. If a good story is what the leaves are crackling to read, take Kevin Callan's camper notes on a whisky worth packing (pg. 24), Dan Aykroyd's origin story of his supernatural Crystal Head Vodka (pg. 40), or sink your teeth into an in depth insider's guide of the Whisky World with Mr. Whisky, David Smith. Whatever your flight is this season, have faith, embrace the joys of the senses, and endeavour to taste what's on offer.

Robert Windover Publisher/Editor

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# UNAIPOLOGETICALING CALLADIA CALLADIA

#### **PIKE CREEK**

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A 4-grain blend that is complex yet well-balanced

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WHISKY 10 ANS D'ÂGE
FINIEN UTS de RHUM



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NORTHERN

BORDER

COLLECTION

SUPERIOR CANADIAN WHISKY

Please enjoy responsibly.

# The Okanagan Whisky Trail

By Davin De Kergommeaux

Gone are the days when Canada's distilleries were so far apart and unwelcoming that visiting them required provisions, astrological charts and a reliable car that could take the mileage.



Small-scale distilling has changed, bringing distilleries to nearly every corner of the land. So much so, that the five whisky makers on the Okanagan Whisky Trail are all within easy driving distance of each other. There is plenty more to see in Canada's Okanagan Valley too. You can take a long weekend, but why not make a week of it?

Fly into Kelowna, the only major city with scheduled flights, rent a car, then head north on Highway 97 to Vernon. After checking into your hotel (I stayed at the Prestige Vernon Lodge), freshen up and head on over to 5204 24th Street for a warm welcome at Okanagan Spirits distillery and tasting bar. Its prohibition-era moonshiner theme includes an authentic rumrunners' car. Drop by anytime for a tour, and for \$5 they will pour you three of their whiskies. Buy a bottle and your tasting fee is refunded. They're all worthy drams, "Laird of Findlay" especially so.

Day two begins in Penticton, 1½ hours south on Highway 97 along Okanagan Lake. Use your GPS to find Naramata Road above the city and pop into Legend Distilling. Enjoy a bite at its gourmet patio restaurant or a drink at its tasting bar. Amaro, gin, vodka and liqueurs may tempt you, but remember, this is a whisky tour so don't leave without tasting Legend's first whisky release, named "Wyatt," after the owners' young son.

Another hour south on Highway 97, Osoyoos is the home of Tumbleweed Spirits. They distil their spirits in two of the most handmade looking copper hillbilly stills you have ever seen outside of the backwoods of Kentucky. Again, they offer a wide range of spirits.





Whisky lovers will most likely prefer the 100% rye, but do try their Nine Mile Creek Shine too. Those stills make it credible.

Osoyoos is the end of the line, so turn around and head back north up Highway 97 until you get to Gallagher Lake. Eyes left! The Dubh Glas Distillery sits across the road, tucked back from the highway. With a warehouse full of still-maturing whisky, Dubh Glas (Douglas) is best known for its Noteworthy gin. Still, their first whisky, a single malt, sold out in minutes. After a tour and tasting its time to visit your final distillery, so continue north back to Penticton.

In the heart of the city, surrounded by urban shopping, Old Order Distilling and tasting room offers a spectrum of potable delights. Initially, they made all their spirits from apples, but what distiller can resist making whisky? True enough, in addition to the gin, vodka and assorted liqueurs, Old Order has whisky maturing out back. Their first Canadian whisky release sold out quickly so if you see

a bottle of Old Order whisky, buy it. You may have a long wait before it's available again. Nevertheless, if you try just one drink here, ask for Black Goat Vodka. You'll be raving about it for years.

It's been a long day; time for dinner and relaxing. I spent the night in town at the Penticton Lakeside Resort and if you are looking for a taste of luxury at a reasonable price, so should you.

On the other hand, if an early flight next morning draws you back to Kelowna for the night, then go whole hog and experience classic old-school yacht club hospitality at the beautiful Eldorado Hotel. Enjoy your dinner among octogenarians in pearl necklaces, their well-groomed husbands in cravats. After spending two days with whisky distillers in plaid shirts and tees, it is fitting to conclude your whisky tour among Okanagan spirits of another kind.

Davin de Kergommeaux and co-author Blair Phillips have a book about Canadian distilleries on the way. It will help you plan your tour to any of nearly 250 distilleries from coast to coast in Canada.

Until then, all of these distilleries can be found on the web and Google maps. Visiting hours can change so call ahead to avoid disappointment.





## **MASTER CLASSES**

Friday, October 4, 2019

Meet our International &

National Brand Ambassadors

Perfect for all whisky lovers!

# **MAIN EVENT**

Saturday, October 5, 2019 CANADIAN WAR MUSEUM

Whiskies from around the world!



whiskyottawa.ca









## Legent Bourbon

East and West **Together** 

Beam Suntory Introduces Legent, A Masterful Collaboration Between Two Celebrated Whiskey Legends

East Meets West as this first-ofits kind bourbon melds Kentucky distilling tradition with Japanese blending excellence. Beam Suntory proudly announces the launch of Legent™ in Canada, a unique bourbon that brings together the best of the East and West in a way no other whiskey producer can. A first-of-itskind, Legent (pronounced 'lee-jent') is a unique innovation that starts as a Kentucky Straight Bourbon with the Beam classic family recipe, and is aged in wine and sherry casks before

being blended with more Kentucky Straight Bourbon, resulting in a perfectly balanced yet complex and layered whiskey that is truly extraordinary.

At its heart, Legent celebrates mastery and collaboration. The super-premium bourbon is expertly distilled by Fred Noe, seventhgeneration Master Distiller of Jim Beam, bourbon's pioneering family, and artfully blended by Shinji Fukuyo, fifth-ever Chief Blender of Suntory, the founding house of Japanese whisky.

"Legent is the perfect articulation of the amazing things that can be achieved when two great cultures come together as one, sharing a unified vision to bring true innovation and best-in-class spirits to the world," said Takeshi Niinami, Chief Executive Officer of Suntory Holdings. "This bourbon honours Fred and the Beam family's proud traditions while showcasing Shinji's award-winning blending capabilities. Quite simply, it's a bourbon no one else could create." From grain to bottle, Legent is made using the finest ingredients and materials. Starting with high-quality grain, calcium-rich limestone water and newly charred white oak, the extraaged Kentucky Straight Bourbon is then aged in hand-selected wine and sherry casks and rested over the warm Kentucky summer, pulling spice and fruity undertones from the wine-soaked barrels. The liquid is then meticulously blended to achieve a bourbon like no other, resulting in a bold spirit that is rich on the nose yet approachable and well-balanced on the palate with a bright, smooth and unexpectedly long finish.

"Legent is really something special. As a bourbon distiller,

I enjoy breaking rules and creating new traditions," noted Fred Noe, seventh generation Beam Family Master Distiller. "It was a real honour collaborating with Shinji on what I think is different from anything out there in the bourbon world." "I have always been fascinated by the flavour profiles that can be achieved through innovation," said Shinji Fukuyo, Chief Blender with the House of Suntory. "Using the historic bourbon recipe of Fred's family as a solid foundation, I was able to explore new taste profiles and reach a final product that reimagines what the future of bourbon can be."

Legent will be available in 750mL (47% abv / 94 proof) in select markets throughout Canada for a suggested retail price of \$62.95 (prices to vary based on market). Legent will be available in British Columbia beginning in May 2019, and will roll out throughout the rest of Canada in June 2019.

Legent comes to market during a time of strong whiskey category growth in North America, and is a unique offering for both frequent bourbon drinkers and discerning sippers looking to try something new. The highly versatile bourbon is best enjoyed neat, on the rocks or in a classic or new-age bourbon cocktail.



# AWARD WINNING SINGLE MALT WHISKY NORTH OF 60





# **Five Favourite** 'Speyside Snugs'

By Toni Lee Duffus

As the temperature begins to fall during the final months of the year, there is nothing more satisfying than watching the trees turn into their Autumnal colours from the comfort of a cozy nook with a decent dram in hand.

Speyside in the North East of Scotland is home to the largest concentration of whisky distilleries in the world and can be a magical place throughout the colder months, with snow dusted mountains, walks by the beautiful River Spey and, of course, fantastic local produce to sample by an open fire. The Scots

have a word for it - 'coorie' - which means 'cuddle'. The word has recently been used to describe the art of leading a quieter existence where the endless pursuit of work is balanced by small pleasures. It's about swapping the anxiety and stresses of the modern world for something simpler.

We have collated a list of our top 5 favourite 'Speyside Snugs' for you to enjoy some 'coorie' throughout the Fall, all of which are located along the world-famous Malt Whisky Trail.

#### No.1 The Copper Dog Bar.

If you fancy yourself a true taste of Speyside, a great ambiance, ultimate pub grub and of course an open fire, visit the Copper Dog Bar. Featured in Vogue, Conde Nast and Tatler, to name a few, this stylish Scottish snug is definitely not one to miss out on throughout the colder seasons. From craft beers and classic cocktails to a handpicked wine list and an evergrowing whisky collection, there is truly something to suit everyone's taste. In their own words, The Copper Dog Bar is "simply for those who love a great pub."

#### No. 2 The Quaich Bar.

The world's leading whisky bar in

# THE MALT WHISKY TRAIL P@DCAST



maltwhiskytrail.com

The Craigellachie Hotel is home to over 900 single-malt whiskies from around the world, has an open fire and small team behind the bar that are a fountain of whisky knowledge, ready to help you choose the perfect dram. Whether you consider yourself a whisky connoisseur or a complete newcomer, the team at The Quaich Bar are always on hand to educate and help find you the best way to enjoy one of their many whiskies.

#### No. 3 The Kimberley Inn

If you love a good view, this is the one for you. At the Kimberley Inn you can look out over the stunning Findhorn Bay while being tucked up in this cosy local pub, beside the open fire, sipping on a pint of craft ale and tucking into some fantastic local produce. Pub grub, a pint and a warm snug for the night...a perfect place to stay warm as the temperature drops outside.

#### No. 4 Knockomie Inn

In these days of gastro pubs, boutique inns and hotels, the Knockomie Inn located in Forres remains committed to the tradition of warm hospitality and fantastic food without the fuss. In this gorgeous villa built in 1812, sit back



and enjoy some seasonal, honest, local produce alongside one of their many whiskies from their evergrowing collection, perhaps after a day whisky-tasting on the Malt Whisky Trail.

#### No. 5 The Dowans Hotel

Spe is a restaurant that promises to give you fresh seasonal produce at it's very best. Spe (the Gaelic word for the River Spey) is set in the elegant Dowans Hotel. Dating from Victorian times, it has recently been refurbished by its owners, the Murray family. A particular cozy nook is in the bar, where you can relax on circular seating inside a stone turret and look out across the valley. It has its own whisky bar with over 500 expressions to choose from.

If you are considering visiting bonnie Scotland, Autumn might just be the perfect time to plan your trip and of course stop off in Speyside. The landscapes are ablaze with autumnal tones, wildlife is booming and the coziest of nooks become all that more tempting as the hours of sunlight draw in. For the foodies, autumn is often considered the optimum time for seasonal produce, as a selection of meats are at their most succulent, harvests have been gathered and apple trees are laden with fruit. It is a quieter time along The Malt Whisky Trail when you can avoid the crowds along the nine sites and immerse yourself in a range of self guided and expert led tours and tastings.



#### MYSTERY, DISCOVERY AND DELIGHT

The Original Scotch Whisky Advent Calendar



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# **Shelter Point Double Barreled** Whisky

By Kevin Callan

#### Well worth a portage or two

I camp a lot. It's how I make a living. I also drink whisky a lot while I'm camping; enough to know a good whisky when I taste it. Shelter Point Double Barreled Whisky is what I packed along on my latest canoe trip. It was well worth packing along a couple of long, muddy, bug infested portages.

Being a scotch snob on a camping trip makes sense. Not just because it's a fantastic liberation to have while sitting around a campfire. It's because a little goes a

long way. Why try to heft cans of craft beer into the wilderness when you can savour a single malt poured into an enamel mug.

I'm a fan of Shelter Point. First, because it's Canadian. I'm Canadian. Second, because they never disappoint. They make a good solid, fantastic tasting, ethically made whisky.

I gotta say, without hesitation, that their French Oak Double Barreled has become one of my favourite - at the campsite, or at home.

To say it's smooth and tasty is too lame of a description. It's sweet and easy at first, tasting like dried fruit, like the kind you'd find in your camp snack bag of G.O.R.P. (Good Old Raisins and Peanuts), particularly apricot or cranberries. There's even a bit of dark chocolate. It's all complemented nicely by the oak (it's aged for 5.5 years in American oak before being finished for 335 days in Quail's Gate Pinot Noir casks).

But try and add a bit of water - like cold, clean lake water, collected directly beside your campfire ring - and, WOW! That's when you get the savoury finish of the winey thing - thick and spicy - with some roasted grain notes.

It's definitely worth adding another log on the fire. and pouring a second dram - or two.





CANADIAN WHISKY



SMOOTH WHISKY START MELLOW COFFEE FINISH...

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Handcrafted in Ontario

Please enjoy responsibly.





# INDULGE IN A WHISKY WEEKEND AT CANADA'S CASTLE ON THE COAST

Don't miss this spirited weekend in Victoria, B.C. Designed for those who love the finer side of gastronomy. Guests will be treated to Q's boozy weekend brunch, a local food tour through the charming cobblestone streets of Victoria, and a cocktail making session with award winning Q Bar Manager and proud Scotsman Rob Williams.

On Sunday November 17th, take a seat at the table for the main event - Sunday Roast Royal Feast with Dalmore Scotch pairings - a culinary experience you won't soon forget. Learn from Single Malt Specialist, Louis-Jérôme Doise, about Dalmore's distillery in the Highlands of Scotland, home to one of the most renowned of all single malt whiskies, and indulge in the bounty of seasonal Pacific Northwest flavours in this 5-course dinner curated by Empress Executive Chef Morgan Wilson.

#### **PACKAGE OPTIONS**

One, two and three night packages available from November 15 to November 18, 2019 with guest accommodation in the recently restored Fairmont Empress.

TO BOOK YOUR STAY AND RESERVE YOUR SEAT AT THE TABLE CALL 250-384-8111

fairmont.com/empress







# What's Old is New Again at Canada's Castle on the Coast

Fairmont Empress, Victoria, BC

Having sat regally at the top of the stunning inner harbour in Victoria, British Columbia for more than 111 years, Fairmont **Empress Hotel is uniquely** Canadian and yet entirely West Coast inspired. Like a great cocktail, it is at once intriguing, discerning and tasteful - while offering the perfect balance of the laid back Pacific Northwest and coastal sensibility.

#### Steeped in History

Fairmont Empress is a destination hotel known for its historical importance as part of the original CP Hotels. The Empress Hotel opened on January 20, 1908 and since that day the property has been the social hub of the city, playing host to its share of royalty, including King George VI and The Queen Mother, as well as, Queen Elizabeth II, Will and Kate, Prince Charles and Lady Diana. Hollywood's elite of yesteryear and today have also graced the grand Empress including Rita Heyworth, Bob Hope, Bing Crosby, John Wayne, Harrison Ford and Tori Spelling, to name but a few.

Recognized as one of the 21 most iconic hotels in the world by National Geographic Traveler, the Empress Hotel completed a remarkable \$60 million plus restoration in late 2017 that celebrates its proud history while moving the hotel into a new era of modern luxury. Fairmont Empress is a Forbes Four-Star, 4-Diamond property with 464 beautifully appointed guest rooms and suites, Willow Stream Spa with signature West Coast experiences, and a reimagined Fairmont Gold Lounge with stunning coastal harbour views. A new addition to the Empress team in 2019 is Winston, the hotel's canine ambassador and resident good boy, who offers hotel guests a warm welcome and authentically local experience. Winston, a 3 year old Labrador/Golden Retriever cross has made headlines across the country and around the globe for his expertise in wellness travel. Winston welcomes guests, reduces travel stress, takes guests out for walks of Victoria and makes everyone feel right at home.

Steeped in tradition, Fairmont Empress has been home to Victoria's grandest ritual of afternoon tea for 111 years, and serves more cups of tea than any hotel in England - over 500,000 cups per year. The experience takes place in the re-imagined Lobby Lounge that features a fresh colour palette inspired by the Empress china, playful artwork and textured furnishings, alongside a central bar where Tipsy Tea cocktails are served. Guests sip tea surrounded by history, two fireplaces, and a

view of Victoria's picturesque water views. Tea at the Empress includes a creative array of tea sandwiches, traditional English golden raisin scones served with house made clotted cream and strawberry lavender jam, and of course, bitesize pastries created in-house by **Executive Pastry Chef Dominic** Fortin. And for special occasions, Champagne Tea at the Empress includes a glass of Veuve Clicquot.

#### Cheers to the Return of The Queen

A cheeky nod for Queen and country, Q at the Empress Restaurant is an 88-seat restaurant that retains the



iconic architectural integrity of its 1908 roots but with a modern flair. Designed by Puccini Group, the venue has traditional coffered ceilings, modern furnishings and bold artwork featuring Queen Victoria through her reign.

Q at the Empress Restaurant was formerly The Empress Room for many decades and oh, if those walls could talk! They would tell stories of the ceiling's pillars made from plaster and horse hair and painted to look like authentic mahogany wood; or how during prohibition the permanent residents would come up with countless ways to hide their liquor. Although many opted to hide the contraband underneath the table and behind the upright menus, British Prime Minister Sir Winston Churchill received his favourite spirit concealed in an Empress teapot. Today the culinary style is Pacific Northwest Boat and Farm to Fork, and the room flaunts the bounty of Vancouver Island by bringing the region's ingredients to the table.

Q Bar is the bold royal sibling of our Q Restaurant - a social hub in good taste that is more

than a little mischievous. Award winning Scottish bartender and O Bar Manager Rob Williams has curated a creative cocktail menu that includes world renowned and locally made spirits, craft beers and an extensive wine list. The signature 1908 Cocktail features their own gin, 1908 Empress Gin, crafted locally by Victoria Distillers. Grab a seat in the bar, or settle into a plush couch with friends, and prepare to be seduced by live music seven nights a week and the best harbour view in the city.

The Empress Mixology team and local craft distiller Victoria Distillers joined forces to create an incredibly distinctive premium spirit - Empress 1908 Gin. Inspired by the famous 1908 cocktail (and the year the hotel opened) the gin uses seven botanicals, including a South Asian botanical called the Butterfly Pea Blossom, which gives the spirit a royal blue hue, and a stunning secret to reveal - with the addition of citrus or tonic, Empress 1908 Gin is transformed from its breathtaking indigo to a pretty soft pink. Several cocktails on the Q Bar menu feature this impressive gin, including the Empress 75.





#### Recipe: Empress 75 Cocktail

With a fun, fresh spin on a French 75, this is a luxury cocktail that is made for celebrations. As pretty to look at, as it is delicious to drink, the Empress 75 cocktail is sparkling, effervescent and delicious.

#### **Ingredients**

- 1 oz. Empress 1908 Gin
- 1/2 oz. St. Germain
- 3/4 oz. lemon juice
- 1/4 oz. simple syrup
- 2.5 oz. Veuve Clicquot Brut
- Grapefruit pearls (optional garnish)

#### Method

• Shake first four ingredients on ice, double strain into a chilled Champagne flute and top with Veuve.





IMPOSSIBLY BALANCED



A RARE SMALL BATCH WHISKY INSPIRED BY THE BEAUTIFUL BEACHES OF TRAIGH BHAN



#### **1.** How did you get into the industry?

It's a bit of a "struck by lightening" story - I came from a sales background, working in Sporting Goods and Non-Alcoholic beverages, when I quite literally stumbled into this industry through a friend's referral about 10 years ago. I got my start with Beam Suntory, representing brands such as Jim Beam, Maker's Mark, The Macallan and Laphroaig in Eastern Ontario; later moving to Brown-Forman Canada where I handled, among other brands, the Jack Daniel's and Woodford Reserve families of American Whiskies. In 2018 I joined PMA Canada and I'm proud to work with brands like Glenfiddich, The Balvenie, Jack Daniel's, Woodford Reserve, Tullamore D.E.W. and Gibson's Finest.

I work specifically in the On-Premise Channel of the business. This is where we service Bars, Nightclubs, Restaurants, Hotels, etc. It's an important area for us from a brand-building perspective, as this is where consumers most often experience a product for the first time and hopefully go on to purchase it in a retail environment. Whether enjoyed as a round of shots with friends at their local pub, in a beautifully made cocktail at one of Ottawa's wonderful craft cocktail bars, or as a beautiful sipping spirit at a fine hotel bar; we call this "getting liquid on lips".

It's my job to bring the brands I represent to life in a memorable way for consumers,

through events and trade shows, brand

visibility, cocktail menus, and product samplings. I've learned a lot over the years and certainly value my time with the organizations I've had the pleasure to work for, but PMA really feels like home for me, it's like being part of a big family.

#### 2. What is a typical day in the life of Dave Smith?

I'm fortunate to have the luxury of working from home, so my commute is very short. After I've taken my son to school, I start my day by making myself a nice coffee, (I'm a bit of a coffee geek) and take care of some admin work. A huge part of my job is planning, organization, and follow up with my clients. From there, my car becomes my office for the rest of the day... lots of driving! Throughout the day I meet with my accounts to plan consumer events, work on cocktail menus and promotional programming, introducing new products, conducting industry staff trainings, and prospecting new business. A typical day is probably no different than anyone else in an outside sales role in any industry. One aspect that may differ however, is that during evenings and weekends I'm able to witness the events that I plan come to life. I get to see people ordering from the cocktail menus and spirits lists I've done, engage with staff I've trained and observe consumers enjoying my products. I can see my work come to fruition and it's the most satisfying part of my job.

3. You're on the cover of Relish and Whisky, but for the most part you tend to keep yourself in the background and put your brands in the spotlight.

#### Do you think self promotion takes away from the brands?

A huge part of our business is building and fostering great relationships and maintaining a positive reputation in the industry. You could have the hottest brands in the biz, but if people don't like you, they won't want to work with you and that can reflect poorly on the brands you represent. So a certain amount of self-promotion is important but it isn't everything. That being said, you can't hide behind the brands either, you have to become the face of a brand and demonstrate the values and conduct that's in keeping with it. I feel very fortunate to have had the opportunity to represent some of the most highly regarded and iconic brands in the world.

For me, it starts with great brands, great stories, and someone to tell them.... in that order.

#### 4. It can be a pretty intense life and over the years we have seen some great personalities leave because of burnout. How do you maintain balance in your life?

Unfortunately there is a huge grey area in our industry where professional time and work time can become blurred. Work/life balance is everything! Working from home is convenient, but it can be hard to shut it down sometimes; evening and weekend events are fantastic, but they can interfere with family time; travel is luxurious, but takes you away from your personal life and responsibilities. I've felt myself going down the road toward burnout, but I've been able to stay on track by carving out time for myself and my family. You have to be protective of your personal time and learn to say "no" professionally, in order to maintain your relationships, keep priorities in line and create balance in life. I believe that spending quality time with your loved

ones and enjoying activities and hobbies that make you happy and disconnected from work is essential to success and sustainability in this business, or any business for that matter.

#### 5. Most people in the industry become very committed to their brand. What does it feel like, switching from one brand to another, and how do you know when it's time to do so?

I think it's natural and expected for reps and ambassadors to fully embrace the brands they work with. They have to live and breathe it, but sometimes it can be healthy to make a change. Whether for career advancement or a lateral move between companies, change can make you more well rounded, more diverse in knowledge and experience, and in turn, more employable and sought after in the industry. One lesson I learned a long time ago is to never speak badly about competitive brands. It's tempting to put down other brands to build up your own, but this can really compromise your integrity and hurt you down the road professionally. I prefer to speak to the merits of the brands I represent, letting their quality, heritage, and position in the market speak for themselves. It's easy to loose credibility in this industry, it's very tight knit and you never know who your potential/prospective employers could be in the future. Having worked for a number of companies in my career, and seen brands change hands, I've found my self working for the competition on a few occasions. You never know where you might end up. You don't want to find yourself trying to sell a product to your customers that you were trashing six months ago.

#### 6. With so many new whiskies coming to market each year, are consumers becoming confused and is brand loyalty fading?

That's an interesting idea...brand loyalty. While new brands and new

innovations from existing brands are hitting the shelves every day, offering consumers a myriad of styles and flavour profiles, I feel like there are so many products to choose from that people are feeling option paralysis and end up reaching for something familiar. I actually think many

#### consumers are more loyal than ever,

and are going back to the old staples, the iconic brands that everyone knows and loves. I know for myself, I'm attracted to the brands I feel an affinity for, brands that are high quality and genuine, the ones I identify with and feel a sense of pride to purchase and support.

#### 7. The liquor market tends to go in cycles and follow trends. Whisky is hot right now, but that will change. What do you think is going to be the next big thing?

For sure, we see trends and fads come and go. Brown spirits in general have seen incredible growth over the last few years, as I believe consumers are simply seeking bolder and richer flavours in their glass. I think this has influenced other categories of spirits to rethink their offerings and introduce more richly flavoured products to capitalize on this trend. There's no way to know for sure what will be the next big

thing, we can look at other markets around the world like New York, Tokyo, Paris, and Toronto to see the new thing before it trickles down to cities like Ottawa, but there's really no crystal ball. Gin, for example, is really hot right now. New products are flooding the market and I can see it continue to grow for the next few years. Ironically, many of the new Gins and Vodkas are coming out of new Whisky distilleries to bide time until their Whisky is fully aged and ready for release. White spirits can pretty much be made today and sold tomorrow, they don't have to rest in a barrel for years and years before you can sell them. Maybe the Gin trend will fade when all that delicious Whisky is ready!

#### 8. If you were given a do-over, would you do this again, and what would you do differently?

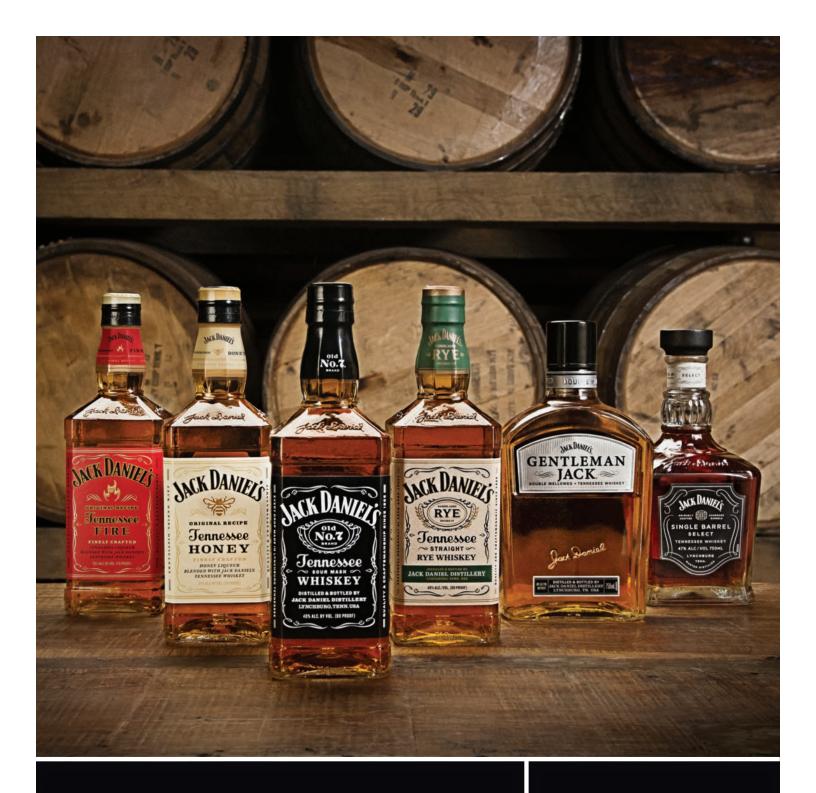
Honestly, and I feel somewhat guilty saying this, I wouldn't change a thing! I believe every decision I've made and each opportunity I've been given has led me to where I am today. I feel very fortunate to do what I do. Quite frankly, I love my job, I love my life. Cheers!

#### Mr. Whisky's go-to-drink?

Jack Daniel's Single Barrel, neat or in a perfectly made Old Fashioned.

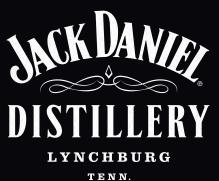
Connect with Mr. Whiskey, David Smith on Social Media. Instagram and Twitter: @tonightsdram

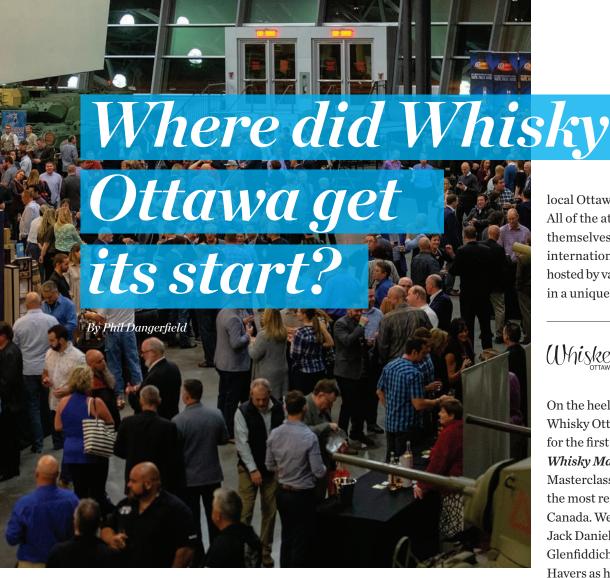




# MEET THE FAMILY.

PLEASE DRINK RESPONSIBLY.





A conversation between two close friends. Randy Fitzpatrick and Philip Dangerfield saw an opportunity to bring the World of Whisky to the Ottawa community, highlighting the fact that Ottawa did not host any premium spirits events.

Randy is a bourbon lover and Philip is a scotch lover, and from that simple conversation on the beautiful brown spirit "whisky" their plans to create Whisky Ottawa started.

Whisky Ottawa is moving into its sixth year of production. Presenting unique expressions each year to Ottawa's new or more experienced whisky enthusiast. Masterclasses provide attendees unique and

personal opportunities to try different expressions in the confines of a small, intimate group, hosted by various Brand Ambassadors.

This past winter Whisky Ottawa presented a Women and Whisky Masterclass Series. On two separate evenings Women and Whisky Masterclasses were hosted by six different whisky Brand Ambassadors, and visited by 200

local Ottawa whisky enthusiasts. All of the attendees truly enjoyed themselves with the wide variety of international whiskies, while being hosted by various Brand Ambassadors in a unique and fun environment.



On the heels of this success, Whisky Ottawa is presenting for the first time; "Women and Whisky Masterclass". This Masterclass is presented by some of the most renowned whisky ladies in Canada. We are proud to present the Jack Daniel's Ambassador and The Glenfiddich Ambassador, Elizabeth Havers as host of this very special Masterclass on Friday, October 4. Oh, and gentlemen you are invited too!

Another first at this year's Whisky Ottawa is the VIP Exclusive Experience, presenting a whisky collection never seen in Canada, hosted by Mike Brisebois, Distell Whisky Brand Ambassador. The VIP Exclusive Experience will feature hard-to-find and exclusive expressions from the Bunnahabhain Islay, Deanston, and Tobermory Distilleries.

This event takes place prior to the opening of Whisky Ottawa on Saturday, October 5. The VIP also includes a one hour sneak peak on the tasting floor before the show opens to the general public. Tickets for the VIP are extremely limited and sell out very fast!





The ever-growing whisky educational interest in Ottawa led to the expansion of the Masterclass Series to the Alt Hotel in 2018. This provides the opportunity to grow the Whisky Ottawa Masterclass Series from the four Masterclasses to eight this year. Some of this year's presenters include; Canadian distilleries such as Still water, J.P. Wiser's, Pike Creek, Lot 40 and international distilleries like Jack Daniel's, The Glenfiddich, Bushmills, Johnnie Walker, Cadhu. Tomatin Highland and much more. The masterclasses are organically growing and more is expected to be added next year.

Tickets for the Masterclasses are sold separately from the Whisky Ottawa event. Check the schedule to see what classes you may want to attend and get your tickets now. Last year, all the Masterclasses were sold out days before the event.



In 2014, Whisky Ottawa relocated to the Canadian War Museum, providing the opportunity to use the Barney Danson Theater where Whisky Ottawa created the Whisky Ottawa's VIP Exclusive Experience! Presenters such as Davin de Kergommeaux, author of the award winning book, Canadian Whisky: The New Portable Expert, Whisky Brand Ambassadors from PMA Canada, Brown Forman, Beam Suntory and many more. This year's event is hosted by Mike Brisebois, Distell Whisky Brand Ambassador, Bunnahabhain, Deanston and Tobermory Scotch Whisky.

The VIP Experience ticket also gets you an exclusive sneak peak on the Grand Tasting Hall one hour before the General Admission ticket holders, and is all-inclusive of your whisky samples and cocktails, as well as some light snacks. The VIP program sells out quickly every year and has become the most sought after ticket in the city.

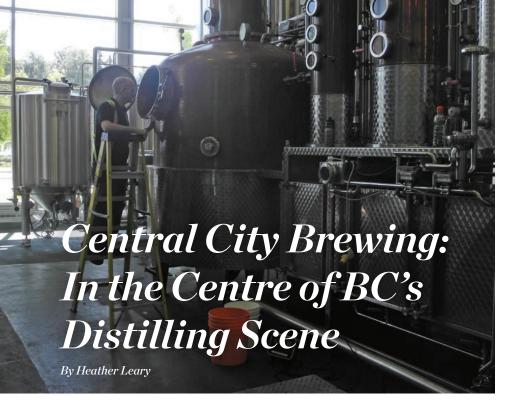


The Whisky Ottawa Grand Tasting Hall is located at the Canadian War Museum, in the most unique gallery within the museum, the LeBreton Gallery. Over 150 whiskies from around the world are mixed in around the large artifacts within the museum from one of the most extensive collections of its kind in the world. It's a privilege to be able to bring these amazing whiskies into such a unique venue. As Whisky Ottawa grows each year, the founders see more and more of the Ottawa whisky enthusiasts come out. Last year represented the first complete sell-out and this year is expected to sell out even quicker!









When you step into the tasting room at Central City Brewers + Distillers the first thing you notice, besides the huge central bar and inviting atmosphere, is a sense that things are happening here.

Even on a Monday afternoon the tasting room was busy with people enjoying a variety of spirits and brews. Many were combining bites from the Red Racer Roadside Diner food truck with lively conversation that often revolved around what they were drinking. The view from the lounge takes in the brew house where there is a hive of activity 24 hours a day. Through the glass wall that separates the tasting room from the production area, visitors can see brewers and distillers working independently and collaborating as they create beer, spirits and much more.

#### The Brewery + Distillery

Starting as a brewpub in the Lower Mainland's Surrey, Central City has grown to three locations: Central City Brew Pub & Restaurant at Central City which opened in 2003, the distillery and tasting room, and most recently the Red Racer Taphouse in downtown Vancouver. Central City's brewpub quickly became a favourite watering hole. Growth, and the growing popularity of their flagship beer, Red Racer, was steady and coincided with a craft beer explosion in British Columbia. Ten years later it was time for a larger home base. The new brewery + distillery opened at their Bridgeview Drive location in 2013. At an expanded 65,000 square feet there was room to grow in scope and in volume.

With whisky dreams now in the forefront, distilling started in July of 2013. Brewmaster Gary Lohin, who has been making award-winning beer for two and a half decades, always considered himself a whisky lover and was looking forward to adding distilling to the mix.

Head distiller Stuart McKinnon who hails from Glasgow originally, joined the company in 2013, first as an assistant distiller then quickly moving into the head distiller position. He spent some

time in the winemaking industry and has brought some of the sensibilities from that industry to distilling. His educational background is in applied science and microbiology, knowledge he utilizes frequently in his distilling role. Central City needed a building for their growing number of barrels. With the proposed new building positioned facing a busy street, it was the perfect opportunity to reinforce the distillery's growing whisky reputation.

The warehouse features an impressive floor to ceiling glass front, giving passersby a tantalizing glimpse of the spirit maturing there.

In addition to more space, the whisky barrels will be more accessible. The original barrel room is now the Pilot Brewhouse, near the centre of the distillery. A small, self-contained space, it provided consistent temperature and humidity but limited room to move. "Soon we will be able to more easily get to any barrel at any time to see how things are coming along. Now we can be even more hands-on as it will be easier to monitor whisky made a few years ago. I'm looking forward to reacquainting myself with the Golden Promise malt," says McKinnon. "Up until now we have had to move pallets when we needed something. Luckily everything is fairly logically stored."

Every barrel in their inventory has been weighed and measured annually, something McKinnon describes as "crazy records" of how the barrels reacted in different parts of the distillery. "We will track over time how the barrels are in the new space so we have the same level of information." Despite the challenge of having to frequently move barrels, everything is

traceable and any barrel can be located at a moment's notice - no small feat with the distillery's rapid growth.

The new building will be completed before the end of 2019, including barrel storage, offices and a store. Watch Central City's social media for when the grand opening will take place.

### The Spirits

Central City considers their whiskies a product of collaboration between the brewer and the distiller and the whisky's name reflects the importance of that partnership. Lohin McKinnon Single Malt Whisky is the foundation whisky for their growing portfolio, with each addition seeming to garner recognition almost immediately after release. Speaking with Lohin and McKinnon it's clear they enjoy working together. Talking about the distance they have come and their plans for the future, there is an anticipatory energy that is contagious. They share some laughs and interject in each other's conversation in an easy camaraderie while keeping an eye on the bustling production floor.

McKinnon likes making experimental whiskies with interesting ingredients such as with chocolate malt. He seeks out distinctive characteristics in the grain and works to bring out subtle flavours. "The variables make it fun. I like discovering what differences come out over time while still maintaining a nice balance of fruit and malt," says McKinnon.

The variety of easily available locally-grown product encourages the use of local ingredients in the spirits. Lohin McKinnon was released in 2016 and went on to earn a silver medal at the SIP awards and another at the San Francisco World Spirits Competition the following year.

The portfolio is expanding with small batch limited releases using a variety of finishing casks and peatsmoked malt. Central City has thirteen types of barrels in the inventory including ports, dessert such as sauterne and a mix of bourbon barrels.

Central City plans to release an age statement whisky in the future. There is some five year old whisky and a bit of six year old currently in barrels but what age will be released has yet to be determined. At the 2019 Canadian Whisky Awards Lohin McKinnon Lightly Peated Whisky and Lohin McKinnon Chocolate Malt Whisky both earned silver medals while Lohin McKinnon Tequila Barrel Finished Whisky earned a bronze medal.

Most recently at the San Diego Spirits Competition in August the distillery earned several awards including Double Gold for Lohin McKinnon Niagara Single Malt Whiskey as well as recognition for several other spirits.

And the awards don't end with Central City's whiskies or beers; their line of premium bitters is also internationally recognized. Bitters by Christos is a series of six hand crafted, hand bottled bitters developed by Central City mixologist Christos Kalaitzis. The bitters took home three double gold medals at the 2018 San Diego Spirits Festival for aromatic, rosemary and mole bitters – before they had even been released for sale.

The tasting room is Kalaitzis' office. Vials show ingredients for the bitters and form part of the classroom experience for visitors interested in learning how bitters enhance the cocktail experience and can taste the results in one of the barrel aged cocktails.

Central City continues to approach their brewing and distilling with enthusiasm and an entrepreneurial spirit – and their fans are continuing to show their appreciation. Their surprisingly broad product range includes ciders and craft dealcoholized beer, two categories with room for growth and innovation. This isn't a company likely to rest on its laurels even as it is recognized for quality product year after year. It would appear

fans are looking forward to what is next with as much enthusiasm as the people who are making it happen.

### Where to find the Whiskies:

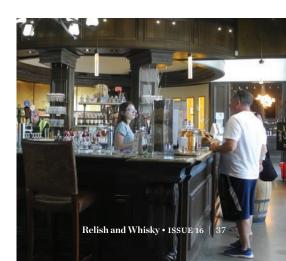
Lohin McKinnon Peated Whisky is currently available at the LCBO in Ontario alone, joining the original Single Malt. There is also a small amount of the Lohin McKinnon Black Sage VQA Collaboration Edition available. Lohin McKinnon Niagara Wine Barrel Whisky will be available in early October. This whisky features Lohin McKinnon Whisky finished for six months in VQA red wine Barrels from the Niagara escarpment. The Lohin McKinnon Single Malt Whisky and Lohin McKinnon Peated Whisky are available At BC Liquor Stores.

BC private Liquor stores are carrying the full range of whiskies including the Chocolate Malt Whisky and the Tequila Barrel Finished Whisky and Black Sage Collaboration VQA Wine Barrel Finished. Lohin McKinnon Niagara Wine Barrel Whisky will be available later in the year.

### When you go:

Leave some time to relax in their tasting room to enjoy a pint, a barrel aged cocktail or a flight and get a bite at the Red Racer Roadside Diner food truck. Cocktail, whisky and spirit flights are also available.

Keep up with what's new at: centralcitybrewing.com, facebook.com/ CentralCityBrewing and facebook.com/ LohinMcKinnon







Glencairn Crystal shines as it delivers 15 consecutive years of global growth. The family business demonstrates its global success and resilience as it reveals it has doubled sales every five years since 2004.

The Glasgow based crystal glassware company is experiencing unmatched success.

Glencairn Crystal provides custom decanters for the worlds' rarest and most expensive spirits. This unique glassware have driven the family business' growth - up by a fifth in the last year. In the last eighteen months Glencairn has delivered projects that contribute to sales of £100 million.

Boasting over 65,000 Glencairn

Glasses sold per week globally, the award winning family business owned and run by the Davidson family - has released its end of year figures to reveal an unbroken run of 15 years of continued business growth.

In 2004 the East Kilbride based company turned over £858K with the latest figures in 2019 reaching an unprecedented £11.3 million.

The exponential growth of the business comes from, not only existing markets, but the expansion into new markets - China being the largest that the company has gained traction in over the past 12 months. The US continues to provide huge growth for Glencairn and is now worth some £4m a year of the company's business, with US online sales alone accounting for nearly £1 million.

Glencairn now ships to 95 countries worldwide, working with over 600 distilleries directly.

Some of the company's most high-profile decanter projects

include luxury bespoke decanters for a single malt whisky that have been hand engraved using rare gemstones. In the past year the company has been commissioned by over 30 different brands to create bespoke packaging for some of the oldest and most luxurious single malt whiskies ever released.

Scott Davidson, New **Product Development** Director at Glencairn said: "We are so proud of the success we have achieved in this past year. Our hardworking team and the worldwide growth of the spirits market, specifically whisky, has meant that we have been able to capitalise on what we do best provide clients with a high-end customer service they can't get anywhere else."

"Above all else we continue to put our customers and their needs first - something that is demonstrated through fifteen years of continued growth."

### Crystal Head VODKA

### PURE SPIRIT

crystalheadvodka.com





 $I_{ullet}$  Looking back, you were one of the first "celebrities" to release their own spirit and it is one of the first to have staying power. What do you attribute Crystal Head's success to?

Crystal Head was launched 11 years ago. Its success can be attributed to the hard-working people who make it. Good quality people tend to make good quality products.

2. Being one of the first, could you retell how Crystal Head came together? Were there any doubts going into uncharted territory?

The concept for the bottle came first, it was designed by my friend John Alexander. We knew we had to craft a spirit worthy of this bottle. I learned, vodka manufacturers are adding ingredients like glycerol, citrus oils and sugars to mask the vodka taste and smell. We wanted to do better, so we created a pure spirit, free from the additives. Made with pristine water and good mash with notes of sweet vanilla, dry, crisp.

3. Is there a reason why you released a vodka over other spirits?

It all started when I wanted to bring the tequila Patrón, to Canada. That's when I became involved in the beverage alcohol industry. Over 10 years, we built it into the #1 luxury brand in Canada. That is when I started looking into other categories. Vodka sparked an interest because everyone seemed to be doing the same thing. I wanted to improve the industry. To create a better, more naturally smooth tasting mouth feel.

4. With so many iconic characters and roles in your portfolio, you could have easily launched the vodka with a direct connection

to any of those roles. What was the thought process for releasing a vodka that was completely separate from one of these roles?

The bottle was inspired by the legend of the thirteen crystal skulls. I am fascinated by the stories and the acceptance that there is more to life than reality. Over half the world believes in some type of phenomenon. It was important to create something with meaning and our bottle is a symbol of life, reflecting power and enlightenment. These heads are a source of knowledge and allows us to connect to a higher power and purpose.

5. Could you retell the story of the vodka's iconic bottle? How it came to be?

I was in New York with founder, John Alexander when he said he always wanted to develop a skull shaped tequila, but I couldn't betray Patrón. I asked him to show me the bottle, thinking it would take at least a couple of months to design, but 2 minutes later he handed me the sketch. I couldn't resist the little grin, it was a happy skull! I immediately knew we had something.

6. What's your favourite way to enjoy Crystal Head?

There is no better way to enjoy Crystal Head than with good company! Because Crystal Head is such an outstanding product, I like to keep cocktails simple. My favourite being Dan's 54 Bar Car, it's just Crystal Head with a splash of vermouth, olive brine and an olive and pearl onion for garnish! 7. The vodka hasn't been stripped to be completely neutral and retains flavour (including grain character) that give it an identity. Thinking back, how many trials did you go through before landing on this particular vodka's profile?

We tried over 25 different blends until we got it right. It was a very long process but worth every minute. We weren't cutting any corners - locally sourced Canadian corn is distilled four times into a neutral grain spirit and blended with pristine water from Newfoundland, Canada. The liquid is then filtered seven times, three are through layers of semi-precious crystals known as Herkimer diamonds. Our vodka is unlike any other product, we use only the highest quality ingredients, making us a premium brand that people genuinely enjoy drinking.

8. Were you a spirits connoisseur before Crystal Head?

My interest began when I wanted to bring Pátron Tequila into Canada. It was becoming very popular in the US but we could not get it here in Canada. It was such an exciting venture for me it only seemed reasonable to produce my own signature spirit next!

9. Ghostbusters is one of my favourite movies of all time. The supernatural is a place we all seem to have an interest in, especially with how you present it to everyone in the movie. What made you revisit this story? As well, I heard you actually own the Ghost Busters Vehicle. Is this

true? If so, what does it mean to you? On a personal note, my Dad, who recently passed away this year, was lucky enough to be your Limo driver in Kingston, Ontario, Canada. He spoke very highly of you and John Candy, who was also in the car. It was a story he loved to tell. Thanks for the memories.

I am sorry for your loss and I appreciate you sharing his story with me. The story of Ghostbusters was inspired by my family. My great-grandfather was an observer of mediumship and spiritualism. My father published a book titled "A History of Ghosts: The True Story of Séances, Mediums, Ghosts, and Ghostbusters." So, this is kind of my family business. Unfortunately, I don't have the Ghost Busters Vehicle, it's parked in Sony Studios lot but it would be nice to take





### A Match Made in Heaven -**Scotch and Chocolate**

By Robyn Lusk

When it comes to finding a pairing partner worthy of the 'water of life,' Scotch can only be matched by the complexities of the 'food of the gods,' chocolate. It is a heavenly pairing, and as all whisky lovers know, some of the best drams come from the blending of barrels.

Foodie forays have long included the much-toted pairings of wine with chocolate, and even in more recent culinary trends, craft beer with confections. I mean, if you haven't tried a beer marshmallow yet, you have not lived!

But Scotland's iconically strong, golden national drink, has long been entrenched as a niche spirit, meant only to be enjoyed in its purest form. Perhaps the addition of a drop of natural spring water to placate a new drinker's palette could be tolerated, but the addition of an ice cube to your Scotch? Blasphemous! However, a gastronomic whisky resurgence is taking place with millennials and bringing with it the exploration of new flavour

combinations, and in particular, food pairings. No longer is Scotch being relegated to after dinner aperitifs but instead is being explored in much more accessible ways.

### Sipping and Savouring

We all know that someone who has always refused to indulge in a dram with us. Perhaps the secret to ease them into the depth and complexity of a good whisky is to provide a sweet incentive!

Certified Whisky Sommelier, Steve Rae, notes that "pairing chocolate with whisky is a wonderful gateway to gaining an appreciation for Scotch." Flavours we appreciate in our confections - caramels, citrus,

spicy ginger, licorice, chocolate all appear heavily in our favourite whiskies. "Chocolate has such complex flavours" Rae adds, "as does Scotch, that the experience of pairing them results in a beautiful marriage."



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SPIRITS

But how do we create a heavenly pairing? Rae suggests that we match flavour intensities and pair similar flavour profiles – if your scotch has heavy notes of fruit, stick with this category and a candied orange peel enrobed in dark chocolate; if your dram has an earthy complexity and is peat-heavy, lean towards a simple sweet like a semi-sweet dark chocolate smoothie; if you like a smoky dram, lean towards a spicy candied ginger enrobed in dark chocolate.

Whether you are a whisky purist or an occasional scotch sipper, your favourite Scotch profiles are only enhanced by a perfect chocolate pairing!

### A Guided Pairing

Artisanal candy makers,
Rhéo Thompson Candies,
partner every year with Rae to
host an annual holiday pairing in
Stratford, Ontario. Housed in a
converted church-turned-high-endbistro, the grand setting of Revival
House lends itself perfectly to the
culinary exploration of scotch and
chocolate during the Christmas
season. Rae, along with candy
maker of 10 years, Christine
Chessell, leads participants on a
taste journey across the Scottish
Highlands to the Outer Hebrides.

Sipping their way through smoky malts and peaty pours, Chessel pairs a carefully selected assortment of chocolates, candied fruits, handcrafted cream centres, and chocolate covered nuts from the Rhéo Thompson collection of 152 confections.

"There are classic pairings," explains Chessell, "like our candied ginger enrobed in dark chocolate paired with a really peat-forward, smoky Scotch like those from Islay." She goes on to note that the standout pairing from last year was actually the unexpected combination of "our dark chocolate maple cream centres enjoyed with a single malt from Glenmorangie." Whether it was the delicate notes from the bourbon-casked Scotch or the subtle sweetness of the maple cream, "it was a match made in heaven" she declares.

Whether you are matchmaking at home or attending a tutored tasting, Scotch and Chocolate is a pairing you will want to get to know better.

For more information on this topic or to purchase tickets to the 2019 Rhéo Thompson Candies Scotch and Chocolate Pairing, visit www.rheothompson.com/scotch-and-chocolate.







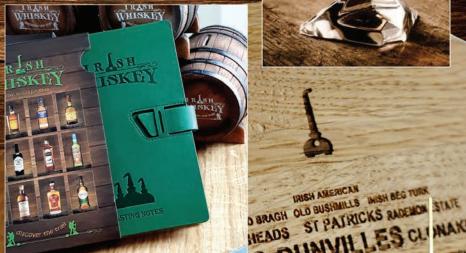








Jnique Whiskey Gifts \





Stary Craftie

LOCKES DUNVILLES CLUNAKILY THE POGUES CLONTARF JACK RYAN CONNEM ARA DUNGO TYRCONVEL THE TEMPLE BAR BAR & AN UISCE P SLANE THE WILD GEESE MILLARS MICHAEL COLLINS THE CRESTED TEN FECKA WISCE BEAT A GREEN'S - LECE LYONS RETRONAUG OUL T MAN

www.whiskeycraft.ie

### Whiskey Craft

### With record numbers of travellers sampling Ireland's distilleries each year, Whiskey Craft is making moves in the marketplace. By John Daly



In 2017, there were over 10 million visitors to Ireland. Almost 10 percent of those travellers visited a whiskey distillery during their stay. And while there were only four Irish whiskey distilleries less than a decade ago, today there are 26 and that figure is due to hit the 40 mark by 2021. Irish whiskey has become the fastest growing sector in brown spirits worldwide, a commendable achievement for an industry that almost disappeared 30 years ago.

"The growth in distilleries has generated great interest for lovers of Irish whiskey worldwide," says John Daly, the founder and director of Whiskey Craft. "Many of them now visit Ireland to undertake a whiskey heritage holiday." Daly's company specializes in the design and manufacturing of unique quality point-of-sale merchandise for several Irish whiskey distillery visitor centres and Irish whiskey brands. Daly founded the company in County Wexford in 2015 after finding it hard to track down quality whiskey-themed products online. What started out as an initial e-commerce business idea quickly developed into a comprehensive design and supply business for whiskey related point-of-sale products.

Daly has been proactive in growing the business. "We recently supplied the

new visitor centre at The Echlinville Distillery with custom branded pointof-sale stock, as well as the new Pearse Lyons Distillery in Dublin, including the stills for their new gin school due to open shortly. We are also working with some iconic Irish whiskey brands, including Kilbeggan Irish Whiskey."

Daly explains, "I am pretty much everything, from product designer to bottle washer. My working day encompasses everything from designing new products, sourcing, marketing and business promotion, to dealing with specific client requests and meeting potential clients." He shares that trying to divide time between the office and visiting clients at various distilleries around Ireland can be challenging, "considering what some of our road networks are still like, and the location of some distilleries!"

Whiskey Craft's unique product range, which they ship worldwide from their web store, range from miniature copper stills to embossed leather satchels. Corporate consumers are usually developed through business-to-business contacts. "We are also pretty active on the Irish whiskey social scene, so we get to know the various brand ambassadors and marketing departments at Irish whiskey events throughout the year. And we are members of the Irish Whiskey Society, which is a great social outlet beyond the daily business grind."

"Dealing with Irish whiskey brands that have an amazing history and provenance is a huge plus for us as we are devoted Irish whiskey lovers at heart." Daly notes that several major new distilleries are coming online in 2020 and he is currently in business talks with two of them. The business continues to grow from strength to strength and is gaining a reputation for designing some unique and innovative Irish whiskey related gifts and products. This was confirmed earlier this year when the company was awarded a contract by Diageo to supply a range of unique merchandise for their new multi-million Roe & Co Distillery situated in the old iconic Guinness Powerhouse in Dublin. "The contract from Diageo for the stunning Roe & Co Distillery was the icing on the cake for all the hard work and energy I have put into establishing the business over the last 3 years and it is confirmation that the business is doing something right."

The company is continually looking at developing and expanding its gift range for the whiskey lover, collector and connoisseur. "We are undertaking design work on some new exciting gifts to add to our product range and we will be launching these at Whiskey Live Dublin this November."

On the home front, the continuing success of Irish whiskey has been a major plus for business, employment and tourism in Ireland and Daly is not surprised by the growth of Irish whiskey tourism in Ireland. "Some people tend to dismiss locations with less than perfect weather, but most Celtic countries - particularly Ireland make up for this with a very warm and welcoming population, amazing heritage and stunning scenery. Never being too far from a local pub and a good Irish whiskey doesn't hurt either." www.whiskeycraft.ie



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### Auchentoshan **Autumn Dandy**

By Matt Jones

Another trip around the sun, another Autumn season full of warming and comforting herbs and spices to anticipate in culinary dishes and cocktails. Which also marks my favorite time of year - Whisky Season! Arguably every season is in fact whisky season, although instead of enjoying whisky chilled in a cocktail to be refreshed in Spring and Summer, this season is all about warming flavours and temperatures. Virtually any cocktail can be adapted to be made with warm water instead of ice, that said many are ultimately better warm, sipped while curled up in a blanket in front of the fire...

The Autumn Dandy – a riff on The Dandy cocktail originally a Bourbon and Dubonnet cocktail recipe from The Savoy cocktail book circa 1930's – plays on the wonderful dried fruit and sherried notes of my favourite Auchentoshan Single Malt Scotch, Three Wood. This NAS whisky utilizes 3 casks in its maturation - American ex Bourbon, Oloroso and Pedro Ximénez sherry casks. Layers of vanilla, toffee and caramel, accented by raisin, prune, chocolate and hazelnut. A favourite sweet apres-ski or digestif for after dinner with my favorite pairings of espresso, dark chocolate cake, and a

medium bodied cigar. It also makes a wonderful cocktail. As the cocktail is greater than the sum of its parts, let's explore this recipe:

- 45ml (1.5oz) Auchentoshan Three Wood
- 30 ml (1oz) Dubonnet Rouge (sweet vermouth) or homemade cherry liqueur\*
- 10ml (.25oz) Cointreau
- 2 dashes Angostura
- 30ml hot water
- Stir
- Orange peel, Auchentoshan infused cherry\*

\*Cherry liqueur and garnish: 1L fresh local cherries, pitted, infused with Auchentoshan Three Wood, 5 clove, 3 cinnamon sticks, 3 star anise and orange peel for 10 days. Strain away half the whisky and save for liqueur. Replace with simple syrup (1:1 raw sugar:water) and seal in jar. To the remaining cherry whisky, add simple syrup to taste, and done!



Matt Jones - Whisky Chef www. whiskychef.ca@whisky\_chef

Matt is a whisky specialist, bartender and chef based out of Windsor, ON



The Nature and Spirit of Japan

### The House That Built Haku and Roku

We've come to know Japan as the producer of some of the best whisky in the world. Since 1923, The House of Suntory has refined their signature Art of Blending process, an art perfected through a relentless pursuit for perfection, meticulous attention to detail and commitment to quality. The founding father of Japanese whisky, Shinjiro Torii, built Japan's first malt whisky distillery in Yamazaki. Nestled in the outskirts of Kyoto, this region was the birthplace of the traditional Japanese tea ceremony and is known for the purity of its waters. Torii dreamt of creating an authentically Japanese whisky by choosing a terrain and climate completely different to that of Scotland, thereby cultivating unique conditions for maturation.

Who knew that almost 100 years later, The House of Suntory would use these same unique conditions to produce some of the best spirits on the market. Haku Vodka and Roku Gin have recently been added to the impressive Suntory portfolio alongside favourites such as Toki and Hibiki. Toki, already a Canadian favourite, is a vivid blend of carefully selected whiskies from The House of Suntory's globally acclaimed Hakushu, Yamazaki, and Chita distilleries. Meaning "time" in Japanese, Toki is a bridge between the House's Art of Blending and its spirit of innovation. Challenging the traditional production methods of scotch whisky, Toki allows the drinker to experience its notes of green apple, honey and basil and leaving them with spicy and subtly sweet finish with hints of vanilla oak, white pepper and ginger.

Available across Canada, Toki, Haku and Roku offer unique taste profiles and even better price points - making this new addition to the Suntory family quite desirable. Today, Shinjiro's grandson Shingo Torii's carries on the mission started by his grandfather. The House of Suntory now represents a House of Japanese Culture a rich cultural experience and pilgrimage to Japan in every bottle, ready to be discovered by the world. Every bottle is produced with Torii's challenger's spirit and a dedication to "Monozukuri", Japanese craftsmanship.









What makes Haku Japanese vodka different?

Although Haku means "white," the subtlety of the Japanese language often gives Kanji (Japanese characters) several meanings. While "Haku" is rooted in the word "Hakumai," translated as Japanese white rice, its nuanced meaning can also be elevated to evoke "Junpaku," which connotes an untainted brilliance. This is a tribute to the craft of mastering a clear, clean and luminous vodka.

This premium craft vodka is made from 100 per cent Japanese white rice. The meticulous process required to mill and polish the rice attributes to its mild and subtly sweet flavour. As an iconic symbol, pure white Japanese rice conveys the House of Suntory's commitment to working with the best and most indigenous ingredients sourced locally from Japan.

In Kagoshima, Kyushu, a region historically famous for its rice spirit making, the process begins with white rice fermented with koji rice to create a mash. The mash is then distilled through pot stills to create a rice spirit. It is then distilled for a second time through two different processes in a pot still and column still to create a uniquely flavoured liquid. This liquid is then blended and filtered through bamboo charcoal in Osaka, Japan. This process, unique to Suntory, preserves and enhances the rice's delicately sweet and subtle flavours.

The delicate craftsmanship that goes into this liquid is equaled by its beautiful bottle. The curved lines on the Haku bottle represent the streams glistening through nature in Japan as they run through each of the four seasons. The label design consists of Junpaku (purewhite) washi paper - representing the beauty of Japanese white rice, the soul of this vodka - and Kanji calligraphy featuring sumi ink.

Those trying Haku for the first time can expect to detect a soft, delicate floral aroma of rice. Upon tasting the liquid, it will envelop the mouth with a natural sweetness and the complex flavour of the rice. The finish is smooth with a sophisticated and lingering sweetness that can be attributed to the bamboo filtration process. Haku's smooth and round taste make it the perfect spirit to enjoy neat, on the rocks or in a wide variety of cocktails.



HAKU VODKA

4.5 parts chilled premium soda water Lemon peel

### **Directions:**

Fill a highball glass to the brim with ice. Add Haku vodka and gently pour chilled soda water. Stir and garnish with a lemon peel.

Introducing Roku, An Innovative Gin Featuring 14 Botanicals

Roku gin's flavour profile is achieved by balancing six uniquely Japanese botanicals with eight traditional gin botanicals. The Japanese botanicals - Sakura flower, Sakura leaf, Yuzu peel, Sencha tea, Gyokuro tea and Sansho pepper – are harvested in accordance with 'shun', the tradition of enjoying each ingredient at its best by only harvesting at its peak of flavour and perfection. It is then distilled using a selection of different pot stills, each chosen to ensure the best flavour is extracted from each botanical. The result is a complex yet harmonious gin with a smooth and silky texture.

Its bottle and label have been carefully designed to appeal to the Japanese sense of aesthetics and beauty. Roku's bottle is cast in a hexagonal shape, representing each of the six uniquely Japanese botanicals inside, and is finished with delicate embossing. The Japanese Kanji symbol for six is printed on the label, which is made of traditional washi paper.

When enjoying Roku, the first thing you will notice is the sweet floral aroma on the nose which contains hints of cherry blossom and green tea. The taste features a complex, multi-layered and harmonious flavour of various botanicals, with Yuzu emerging as the top note and providing a smooth and silky texture. There is a hint of spiciness in the finish, as the crisp Japanese Sansho pepper emerges to the forefront

Roku can be enjoyed neat as well as in a variety of classic gin cocktails such as a Gin & Tonic, Negroni, Gin Martini or Gimlet. For a unique Japanese take on a gin rickey, try the Roku® Rickey:

If you are already a fan of The House of Suntory whiskies, then you know that you can expect great things from Haku and Roku. If you're new to the world of Japanese spirits, you're in for a unique experience where craftsmanship and expertise come together to create a truly remarkable portfolio of spirits unlike any other.



0.5 oz simple syrup

0.5 oz Yuzu juice

4.5 oz chilled premium soda water

(e.g. Fever-Tree® soda water)

Mint leaf OR Shiso leaf

### **Directions:**

Fill a highball glass to the brim with ice. Add Roku, simple syrup and yuzu juice. Top with chilled soda water and stir. Garnish with mint leaf if preferred.

### DISTILLED WITH 6 JAPANESE BOTANICALS



### ROKU GIN THE JAPANESE CRAFT GIN

SUNTORY EST. 1899 JAPAN

Bearface Triple Oak Seven-Year-Old Canadian Whisky, 42.5%

Andres Faustinelli blended a single-grain flavour-beast. This corn whisky is made from a complex blending process using three types of oak barrels: ex-bourbon American Oak, French Oak (ex-wine barrels from the Mission Hill Family Estate) and air-dried virgin Hungarian Oak. From the beginning, the whisky stacks layers of oak like a perfect game of Jenga. The coherent nose balances corn cobs, maple, caramel with floral tones and spices. This depth carries over to a rich, fruity, tart and spicy palate with an oak frame that slightly pulls with tannins then pushes with sweet dark cherry. Faustinelli finds a way to pull out more wood through the finish without toppling the oak tower he has meticulously developed – accented by tight nutty flavours of toasted corn kernels, maple and caramelized sugar.

### A must for any whisky fan.



By Blair Phillips



# It's the first-ever aluminum-free 100%-natural antiperspirant.

And it's about time.







### **London Dry** Style Gin, Sipsmith

When you look back at the names that sparked the gin craze we are experiencing today, the London Dry Style Gin, Sipsmith, is always mentioned. The gin was developed by two childhood friends, Sam Galsworthy and Fairfax Hall in London England's first copper pot distillery in two centuries. The gin is made using a one-shot method where barley grain spirit is mascerated with 10 botanicals for roughly 15 hours. The steeped spirit is then re-distilled in Sipsmith's copper pot still then diluted to a bottling strength of 41.6% alcohol for bottling.

The result is a juniper forward gin with a dry palate that is both floral and citrusy. Perfect as a sipper or in a classic Gin & Tonic. But, not just any plain old tonic water, this gin deserves something special.

Fever-Tree has been growing their collection of tonic water since 2005. The latest addition to their storied lineup is their Aromatic Tonic Water. This pink jewel blends angostura bark extract with bitter orange, vanilla, ginger, pimento berry cardamom and natural quinine, a bitter compound from the exotic cinchona tree.



### The Ultimate Pink Gin & Tonic

- 1.5 oz Sipsmith London Dry Gin
- 200ml of Fever-Tree Aromatic Tonic Water
- Wedge of lime for garnish

Fill a highball glass with ice then add gin. Top with tonic water and garnish with a wedge of lime. Enjoy this classic on a sunny fall day.

### **Cocktails**

### Becherovka Bold Fashioned

Becherovka is a herbal liqueur developed in the Czech Republic in 1807. Like KFC and Coca Cola, the recipe is a closely guarded secret known by two people on the planet. But, we do know it's made from at least 20 herbs.

The herb mixture is first soaked in alcohol, then it's combined with other ingredients and aged for two months. More elements are added to the concentrated aged spirit before a proprietary filtration and freezing process refines the spirit for bottling. The golden liqueur has a bitter orange backbone supported by sweet baking spices like cinnamon and cloves. These beautiful tones elevate Canadian rye forward cocktails for the autumn months.

- 1 oz Becherovka
- 1 oz Lot 40 Rye Whisky
- 1/3 oz Simple Syrup
- 2 dashes Orange Bitters
- 3 dry cloves
- Orange Slice
- Ice
- Orange twist and 2 dry cloves for garnish.

In a mixing glass, muddle the slice of orange with 3 dry cloves. Add ice, Becherovka, whisky, simple syrup and orange bitters. Stir for 20 seconds then strain into an Old Fashioned glass containing one large ice cube. Stud the orange twist with 2 dry cloves for garnish.





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On a dark and stormy night, a good old bowl of beef stew is just the thing. Serve it with some decent bread and a salad and you'll feel very cozy.

Toss the meat with the salt and pepper until evenly coated. Heat the oil in an oven-proof Dutch oven or casserole with a lid, and place over medium heat. Add the beef cubes in batches, don't crowd them - and brown them slowly, turning the meat over so that all sides are evenly colored. When all the meat is done, remove the chunks from the pot and set aside.

Add the chopped onion and garlic to the pot, and sauté just until softened – about 5 minutes. Add the broth or wine and stir to dissolve any crusty bits from the bottom of the pot. Now return the meat to the pot along with the tomato juice, carrots and thyme, and let the mixture come to a simmer. Cover the pot, place in the preheated oven and bake for one hour without peeking.

After one hour, remove the pot from the oven and add the potatoes, stirring to mix them into the liquid. Cover the pot and continue baking

for at least 1 hour longer, until the meat is tender when you stick a fork into it. If it isn't quite tender enough, give it another 1/2 hour or so and test again.

### Stewing beef - what is it, anyway?

In the supermarket you'll sometimes find packages of something labeled stewing beef - all conveniently cut up and ready to cook. This is usually meat cut from a less tender part of the animal and it is perfect to use in stew. If stewing beef isn't available, choose a thick chuck steak - with or without bones - and cut it into chunks yourself. (Discard the bones or save them). Anything labeled shoulder, chuck, brisket, plate or blade will be good. If you're still confused, knock on the door of the supermarket meat department and ask. Butchers are usually more than happy to help you pick the right cut for what you're making.



- •2 lb. (1 kg) beef stew meat, cut into 1-inch (2 cm) cubes (see note)
- •1/2 tsp. (2 ml) salt
- •1/4 tsp. (1 ml) black pepper
- •1 tbsp. (15 ml) olive oil or vegetable oil
- •1 medium onion, chopped
- •2 cloves garlic, minced or pressed
- •1/4 cup (60 ml) beef broth or red wine
- •21/2 cups (625 ml) tomato juice
- •2 medium carrots, cut into 1-inch (2 cm) chunks 1 tsp. (5 ml) dried thyme
- •2 medium potatoes, peeled and cubed
- •Preheat the oven to 375°F (190°C).

### Serves 4 Clueless in the Kitchen by Evelyn Raab

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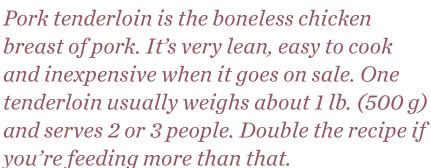


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In a small bowl, mash together the oil, rosemary, garlic, salt and pepper. Smear this mixture all over the pork tenderloin. Tuck the two thin ends of the tenderloin under so that the meat is fairly even in thickness. Put a large (10-inch/25 cm) skillet on the stove over medium heat. Place the tenderloin in the pan and sear the meat, turning it over until it's browned on all sides - this should take about 10 minutes. (If your skillet isn't ovenproof, just transfer the meat to a baking dish

after browning it.) Pour the wine or broth into the skillet (or baking dish) and place it in the pre-heated oven. Bake for 10 minutes. Remove from the oven, cover the tenderloin with foil to keep warm and let it rest for 10 minutes (it's exhausted!). During this resting period, the meat will continue to cook, so don't skip this step.

Remove the meat to a cutting board, slice crosswise into 1/2-inch (1 cm) slices and serve with the sauce from the pan.





- •1 tbsp. (15 ml) olive oil or vegetable oil
- •1 tbsp. (15 ml) chopped fresh rosemary (or 1 tsp./5 ml dried) 2 cloves garlic, minced or pressed
- •1 tsp. (5 ml) salt
- •1/4 tsp. (1 ml) black pepper
- •1 pork tenderloin (about 1 lb./500 g)
- •1 cup (250 ml) white wine or chicken broth (or some of each)
- •Preheat the oven to 400°F (200°C). Serve 2-3 Clueless in the Kitchen by Evelyn Raab

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### Costa Rica

Coffee has been grown in Costa Rica since the early 19th century. When the country's independence from Spain was declared in 1821, the municipal government gave away free coffee seeds to encourage production and records show there were around seventeen thousand trees in Costa Rica at that point.

In 1825 the government continued its promotion of coffee by exempting it from certain taxes, and in 1831 the government decreed that if anyone grew coffee on fallow land for five years, they could claim ownership of it.

While a small amount of coffee had been exported to Panama in 1820, the first real exports began in 1832. Although this coffee was ultimately bound for England, it first passed through Chile where it was rebagged and renamed as 'Café Chileno de Valparaíso'.

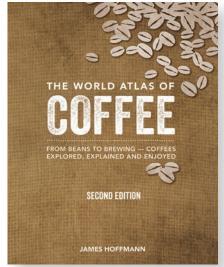
Direct export to England followed in 1843, not long after the English became increasingly invested in Costa Rica. This ultimately led to the establishment of the Anglo-Costa Rican Bank in 1863, which provided finance to allow the industry to grow.

For nearly fifty years, between 1846 and 1890, coffee was the sole export of the country. Coffee drove linking the country to the Atlantic, as well as funding the San Juan de Dios Hospital, the first post office and the first government printing office. It would have an impact on culture too, as the National Theater is a product of the early coffee economy, along with the first libraries and the Santo Tomás University.

Costa Rica's coffee infrastructure had long given it an advantage when it came to fetching a better price on the international market. The wet process had been introduced in 1830, and by 1905 there were two hundred wet mills in the country. Washed coffees achieved higher prices, and at this time processing coffee in this way added to its perceived quality.

The coffee industry continued to grow until it began to reach its geographical limits. The population was still spreading from San José to the rest of the country, and farmers were looking for new land upon which to grow crops. However, not all of the land in the country was suitable for growing coffee, something that still checks the growth of the industry to date.

It is undeniable that Costa Rican coffee held a good reputation and achieved good prices for its coffees for a very long time, even though the coffees it was producing were



typically clean and pleasant rather than interesting or unusual. There was a drive in the later part of the 20th century to move away from heirloom varieties, towards highyielding varieties. While higher yields make economic sense, many in the speciality coffee industry felt that the cup quality decreased and became even less interesting. However, there have been recent changes that have brought a great deal of interest back to the higher-quality coffees produced in the country.

### The Government's Role

Right from the start, coffee production was strongly encouraged in Costa Rica, with land being given away to those who wished to grow the crop on it. In 1933 the government,



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under pressure from the coffeegrowing community, created the rather bombastically titled Institute for the Defence of Coffee. Initially the institute was to play a role in trying to prevent small coffee growers from being exploited by those who bought their coffee cherry cheaply, processed it and sold it for a much greater profit. They did this by setting a limit on the profits that could be made by larger processors.

In 1948 the government body for coffee became the Oficina del Café, though some of the responsibilities for coffee went to the Department of Agriculture. This organization became the Instuto del Café de Costa Rica (ICAFE), which still exists today. ICAFE has a wide-ranging involvement in the coffee industry, running experimental research farms and promoting the quality of Costa Rican coffee worldwide. It is funded by a 1.5 per cent tax on all exports of coffee from Costa Rica.

### The Micro Mill Revolution

Costa Rican coffee had a longstanding reputation for good quality, and as such fetched a

premium price in the commodity marketplace. What it lacked, as the speciality coffee market developed, was much in the way of traceable coffee. Typically coffees exported from Costa Rica around the turn of the millennium carried marks that were essentially brands created by the large mills or beneficios. These brands obscured exactly where the coffee had been grown and the unique terroir or qualities that it may possess. There was little in the processing chain to keep the individual lots distinct.

In the mid to late 2000s, however, there was a dramatic increase in micro mills. Farmers were investing in small-scale postharvest equipment of their own and doing more of the processing themselves. This meant they were able to increase control over their coffee and the diversity of styles and coffees from all regions of Costa Rica dramatically increased. In the past, a unique and unusual coffee would have been blended in with coffees of neighbouring farms, but not any longer.

This makes Costa Rican coffees exciting to explore, as it is now easier

than ever to taste several different coffees from a particular area side by side, and begin to see the effect geography can have on taste.

### Coffee and Tourism

Costa Rica is the most developed, and is considered the safest, of the Central American countries. This makes it an incredibly popular tourist destination, especially with North Americans. Tourism has come not only to displace coffee as the primary source of income from abroad, but has also collided and combined with it. Ecotourism is particularly popular in Costa Rica, and it is possible to visit and take tours of many coffee farms in the country.

Typically those offering tours are the larger farms, with less focus on absolute quality, but it is nonetheless interesting to have the opportunity to see how coffee farming works up close.

### **Traceability**

Currently land ownership is extremely common in Costa Rica, with ninety per cent of coffee producers there owning smallto medium-sized farms. As such it is possible to find coffees traceable to an individual farm or a particular cooperative.

### Taste Profile

Costa Rican coffees are typically very clean and sweet, though often very light bodied. However, recently micro mills are producing a wider range of flavours and styles.



Text Excerpt provided by Firefly Books Ltd, taken from  $\mathit{The}\ \mathit{World}\ \mathit{Atlas}\ \mathit{of}\ \mathit{Coffee}, \mathsf{Second}\ \mathsf{Edition}\ \mathsf{by}$ James Hoffmann

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