



Object of the Newsletter

To promote the appreciation of fine Scotch Whisky, the area from which it comes, the people that inhabit the land and it's history. By the way, I am merely expressing my opinion on the whiskies I am tasting, as you know, everybody has one.

I now look at the Tomatin 10-year-old single malt whisky, which I believe is no longer being produced, which in my opinion is a good thing.

I don't really like to be too severe in my criticism of someone's hard work, but damn this stuff was bad, again it's just my taste buds telling me to put the bottle down and back away. If you've tried it and you like it, then good for you, if we all liked the same thing it would be a boring old world.

To be fair to Tomatin, they were in the business of producing massive amounts of whisky and their distillery was the largest in Scotland. Latterly, they have scaled back the amount they are producing and are improving the quality with new expressions, new labeling and hopefully nicer tasting whisky.

I am looking forward to trying some of their new expressions and some of their older whiskies, then I can come back and write nice things about them.

You can buy Tomatin 10-year-old for around \$65.00 a bottle. Why such a high price for such a bad whisky? They have stopped making it, So people are buying it because it's getting rare.

Tasting Notes

Nose - Floral & Cookie

Palate - Ginger & spice

Finish - Slightly hot

"Slainte Mhath"

Paul Bissett





Tomatin History

The History of Tomatin Distillery started in 1897 when it was established next to the small village with the same name, about 15 miles south of Inverness. Tomatin is a Gaelic word, meaning “hill of the juniper bush”. At the time the whisky boom was at its peak and John MacDougall, John MacLeish, Alexander Allan and some more investors formed the Tomatin Spey District Distillery Ltd.

They chose this location in the Highlands for their new distillery because of the fresh water supply here and the railway that passed the place, leading to the near big marketplace called Inverness. Tomatin whisky was successful and some years later more than 30 houses for the employees were built on site (by the way: even today eighty percent of Tomatin’s employees live here on the campus). In 1956 two more stills joined the two original ones. In 1958 another pair was added and in 1961 the number of the stills increased up to 10.

But this was nothing compared to 1974 when Tomatin extended the number of its stills to 23! Tomatin was the largest distillery in Scotland at that time, producing 12 million liters of alcohol annually. Most of it was sold in bulk to other companies and went into blends such as Johnnie Walker, Chivas Regal and J&B.

But when the bubble burst the company was forced into liquidation in 1985 and the Japanese company Takara Shuzo Ltd. purchased the distillery in cooperation with the trading company Okura, forming Tomatin Distillery Company Ltd.

There are now 6 pairs of stills at Tomatin, but the distillery uses only 4 of the spirit stills.

The focus of Tomatin has changed and quality has become more important than quantity. Today the Single Malts of Tomatin are well-regarded and demand is growing.

With thanks to www.whisky.com



Tomatin distillery



How to Host a Whisky-Centric Tea Party

by Susannah Skiver Barton



Coffee lovers have been embracing whisky barrel-aged coffee, and now British tea company eteaket has partnered with Tomatin Distillery to create a tempest in a teapot—a tea aged in scotch whisky casks.

The blend of black teas from Assam, Ceylon, and Fujian has subtle flavors of fruit and smoke derived from its time in wood. It's available for a limited time only, but there are also whisky-flavored teas from the Edinburgh Tea & Coffee Company and Whittard.

But why stop with the tea? Here's our recipe for a full-on whisky tea party. From bourbon-laden cakes to scotch-laced honey for your scone, these whisky treats are a great reason to raise a pinky.



How to Host a Whisky-Centric Tea Party



Angioletti Designs makes custom whiskey tea cups.

SET THE SCENE

A tea party is an occasion to lay a beautiful table, so make sure your décor matches the theme. Angioletti Designs offers tea cups and tea sets featuring off-beat imagery, including whiskey themes, and will even execute custom designs.

Don't forget the table linens: These "liquid lunch" cloth napkins from WellDoneGoods can be used again and again. And for centerpieces, repurpose old whisky bottles as vases—Pinterest has dozens of creative ideas in this department.

SAVOR YOUR SANDWICH...

A good tea party spread includes a mix of both sweet and savory foods, served in small portions so that guests can sample widely. Tea sandwiches can be prepared in advance and cut into quarters. Make some with whisky-infused cheese: Cahill offers an Irish whiskey-infused cheddar, as does Kerrygold, while Snowdonia's Amber Mist uses peaty scotch and Barely Buzzed, from Utah's Beehive Cheese Company, is rubbed with High West Double Rye. Add ham or turkey—or make your own whisky bacon—and don't forget the whisky mustard.



How to Host a Whisky-Centric Tea Party



Whisky barrel-aged tea goes perfectly with scones and whisky-laced orange marmalade

BUT DON'T NEGLECT THE SCONES...

Scones are a tea party staple, and they're dead easy to make. Try this recipe from Smitten Kitchen or this recipe from the aptly-named Scotch & Scones blog. (Pro tip: Soak currants, raisins, or other dried fruit in whisky for a day or two before folding them into your dough.) If you aren't baking-inclined, Gavin's Country Inn of Cornwallville, New York, will ship Irish whiskey scones straight to your door. Scones are traditionally served with butter and orange marmalade—try Mackay's, made with scotch. If you prefer a drizzle of honey, then Scottish heather honey blended with 12 year old GlenDronach will add sweetness with a kick.

...OR THE SWEETS!

Of course, no tea party is complete without cakes, cookies, and sweets. Bourbon cakes abound, from one topped with walnuts to a decadent bourbon butterscotch crunch cake. You could also serve a chocolate bourbon pecan torte, but don't forget the whipped cream. (If you make it yourself, whisk in a tablespoon of whisky.) Scottish Gourmet USA offers a variety of cakes made with scotch from various distilleries, including Glenfiddich and Tomatin. The same site offers fudge made with Edradour, Tobermory, Glenfarclas, and other single malts. Or stock up on Whimsy & Spice's hazelnut-chocolate chip cookies filled with a scotch-chocolate cream filling.

MAKE TIME FOR ACTUAL WHISKY TOO

Hosting a tea party can be a lot of work (especially if you've been on your best behavior for Aunt Gertrude). After the guests go home and cups are back safely in the china cupboard, it's time to enjoy a pour of Glengoyne's Teapot Dram. Sherried, lush, fruity, and chocolatey, it'll go great with any leftover goodies too!