



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 do not profess to be an expert, I am merely expressing an opinion on the whiskies I am tasting.

I now look at the Edradour 10-year-old, (pronounced 'EDD-ra-DOWER') which I tasted in the bar of the superb Ardshiel hotel in Campbeltown, Scotland a couple of months ago.

First and most important, would I drink it again? Yes. Would I buy a bottle for my own bar? Yes. I mean what's not to like about a whisky that has notes of apple pie and custard, if you look at the tasting notes below, combine them and you pretty much have the ingredients for an apple pie with a vanilla custard.

Also look at the price, what's not to like about that? Although it's got absolutely nothing to do with the taste/quality/cost of the whisky, if you know anything about Edradour, you know it's Scotland's smallest whisky distillery and also one of the cutest, so you kinda, gota, must try it at least once. Because even if it hasn't happened yet, you know that at some point, you're going to be drinking a scotch and the conversation will turn to "Have you been to Scotland"? You answer "Yes". Then it's compare your distilleries visited list, and we come back to the smallest/cutest etc conversation. So if you haven't been to Edradour (as I haven't yet), you can at least hold your head up, by saying it's on your list, as you've tried and enjoyed their whiskies.

You can buy Edradour 10-year-old for around \$40.00 a bottle.

Tasting Notes;

Nose - Fruity with vanilla

Palate - Apple, Biscuit (cookie), honey, nutmeg & vanilla

Finish - Fruitcake & custard

"Slainte Mhath"

Paul Bissett





Edradour Distillery

Edradour distillery is perhaps best known as one of Scotland's smallest distilleries, producing a mere 90,000 litres of whisky each year with a work force of just three people.

The distillery was established in 1825 in the hills of Pitlochry, Edradour maintains its heritage as an almost artisanal distillery.

The heart of the range, a ten-year old, exhibits an unconventional charm, uncharacteristic of a highland single malt with flavors reminiscent of apple tart and custard.

Edradour was acquired in 1982 by drinks giant Pernod Ricard. Following the acquisition, three quarters of the distillery's yield was initially used in the production of blended whiskies, notably including 'House of Lords' and the auspiciously named 'King's Ransom'.

It was not until Signatory acquired the distillery in 2002, that Edradour concentrated its efforts, almost solely, on producing single malts. Renowned for experimenting with various outlandish wood finishes, Edradour has released various malts matured in some rather interesting casks, a 'Chardonnay Finish', a 'Côte de Provence' and a curious 'Tokaji Wood Finish' being just some of the wood finishes used.

Signatory moved its base of operations to Edradour after building a bottling plant and warehouse at the site. In 2003, Edradour experimented with a peated single malt, named 'Ballechin', with peat levels of 50ppm, launching it in 2006. For reference that would make it as smokey as a Lagavulin 16-year-old.

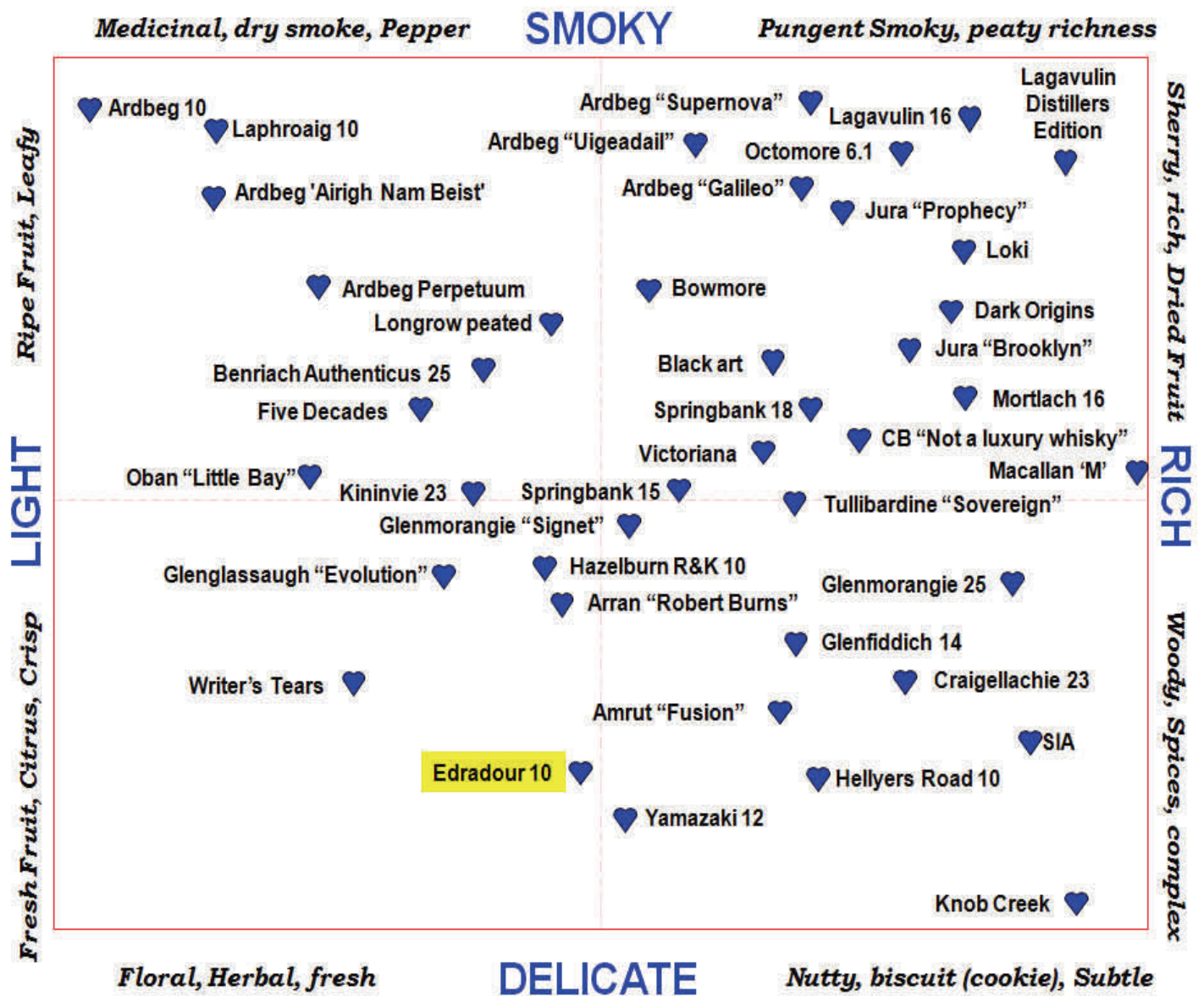
A new bottling of Ballechin has and will be released every year, each time finished in a different wood, until it has reached full maturity at ten years.



Edradour distillery



Below is a simple guide to help you choose your single malt Whisky, and the flavor notes you should expect from it. Being Scottish I recommend you find a likely candidate and try it in a bar before buying the whole bottle. This Issue; [Edradour 10-year-old](http://www.edradour.com) For more information go to <http://www.edradour.com>





Haggis: How to Eat It (And What to Drink With It)

Written by [Danica Lo](#)

A first-timer's guide to eating haggis.

Legend has it that Scotland's wild haggis is a squat, furry animal whose left and right legs are different lengths, condemning it to a Sisyphean life of running around a hill in only one direction, forever.

In fact, as recently as 2003, this myth had been so widely perpetrated that nearly a quarter of all Americans traveling to the region were convinced they'd be able to catch one. Sadly, Hamish the Hairy Haggis only exists in the real world as a work of children's fiction, and the chances of capturing one in the wild is pretty much zero.

The opportunities for eating haggis, the national dish, however, are plentiful. Because while the import of authentic Scottish haggis has been banned in the United States since 1971 due to its incorporation of sheep lung, it's a wildly popular item on menus in restaurants across the country.

"It's a staple—every country in the world has a staple that came from the land and fed the troops," The Balmoral Hotel's Michelin-starred executive chef Jeff Bland tells *Conde Nast Traveler*. "And that's what haggis is. [Scotland] is a cold climate, a wet climate, so people created the haggis because it's filling, it's sturdy, it's a bit spicy, and after eating it, you're full."

Think of haggis as an oaty, spicy, meaty, pudding. Traditionally containing cooked, minced sheep's heart, liver, and lungs, the mixture is most commonly combined with minced onions, oatmeal, suet, and spices before cooking. Sorry, nervous tourists:

On our visit with Bland, who regularly serves haggis in both a traditional format—with "neeps and tatties" (translation: turnips and potatoes)—as well as rolled into bite-sized "bon bons" at afternoon tea, there wasn't a single stomach pouch in sight.

"It's never cooked in the stomach pouch—it goes into the pouch afterwards, and only because then it's convenient," Bland says. Variations in haggis, too, are all up to personal tastes for flavor and texture, and come in the form of different kinds of oatmeal—pinhead, flat, or coarse being the most common.

One of Scotland's most legendary spots where diners can dig into the haggis tradition is the Drovers' Inn, which sits at the top of Loch Lomond. "It's an old pub, it's been there since the 17th century, and it's never been modernized," says Bland. "You go in there and you'll get the biggest portion of haggis you'll ever see—and it's steaming hot."



Haggis: How to eat it (and what to drink with it) Cont.

A lot of people who are going there have either been walking up the loch or will be walking down, and they'll stop in for a plate of haggis and possibly a wee dram."

Whisky pairings.

Ah, yes. Drams—glasses of Scottish whisky typically used to wash down haggis—run the gamut. So where to begin the pairing? Kiril Gurin, The Balmoral's junior whisky ambassador, recommends opting for a spicy and creamy tippie. Blair Athol is "an entry-level whisky that hasn't seen a lot of the single malt," Gurin says. "It's nutty and spicy, which goes well with haggis."

He also recommends a Ledaig, which comes from the Isle of Mull. "This 18-year-old Ledaig has a good bit of spiciness to it, but also a good bit of sweetness that will go well with the haggis and will complement the mashed potatoes as well," Gurin says. "There is quite a bit of spiciness, a bit of smoke, and a bit of rubbery flavor—it's a bit more for seasoned drinkers rather than people just getting into whisky."

On the higher end—and for real whisky aficionados—Gurin proffers a Benromach from 1976 that was bottled in 2012. "At 46 percent alcohol, it's a little bit of a higher percentage of alcohol that brings out its spiciness," he says. "It's still a very silky and soft whisky, but has a spicy edge. On the finish it's very lengthy, calm, and warming."

<http://www.cntraveler.com>



Balmoral Hotel Haggis "bon bons"