



Object of the Newsletter

To promote the appreciation of fine Scotch Whisky (and the drinking of it) amongst my friends and to spread the word on the joys of single malt. By the way, I do not profess to be an expert, I am merely expressing an opinion on the whiskies I am tasting. "Slange"

This issue I look at Balvenie 21 years old "Portwood" finish, a bottle of which I received as a gift recently. My friends David and Jim helped me open and taste it and we enjoyed it so much we never re-corked the bottle, this is a wonderful drop of whisky!!

I really like the Balvenie 12 year old as well, which you can pick up for around \$40/45 and I frequently do, the 21 year old on the other hand is closed to \$200 a bottle, but it is magnificent.

A couple of weeks ago I hosted a whisky and food pairings dinner, featuring Balvenie whiskies and the 21 year old was paired with the desert (more about the dinner and the pairings menu on page 4).

Tasting Notes;

Color - Rich golden

Nose - Fruity, faint Smoke

Palate - Creamy, Smooth, Rich, Honey, Wine

Finish - Smooth, Cedary with a warming Spice.

If you have a personal favorite and you would like it to feature in future "Slange" newsletters, please let me know.

I can be contacted at my website www.scot-talks.com.

"Slainte Mhath"

Paul Bissett

With thanks to Google images.





A wee bit of History—Balvenie Castle

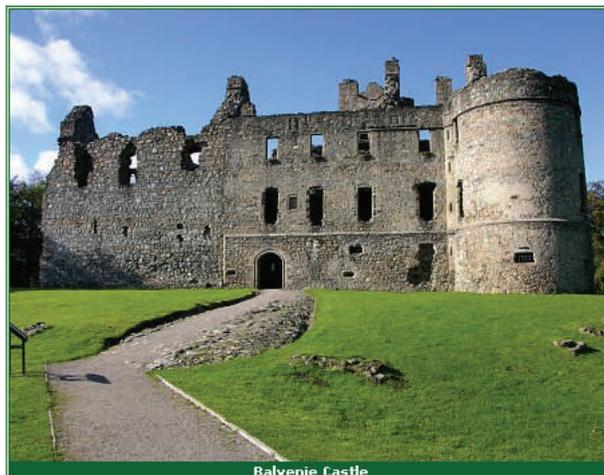
To read the full article, go to <http://www.undiscoveredscotland.co.uk/dufftown/balveniecastle>

Balvenie Castle lies a mile north of Dufftown and dates to the 1200s when Marjory, daughter of Fergus, the last Celtic Earl of Buchan, married William Comyn, one of the new breed of Scottish noblemen. He became the new earl and also Lord of Balvenie. It was either William or his son, Alexander, who built this castle in Glen Fiddich.

The Comyns fell foul of Robert the Bruce's regal ambitions (they were related to John Balliol Bruce's rival for the Scottish crown), and until the early 1400s the fate of Balvenie is unclear. It then re-emerged in the hands of the Black Douglases, a formidable baronial family. But they too were wiped out, by King James the II in 1455. He in turn gave Balvenie to one of his own kinsmen. Such were the risks and rewards of power politics in medieval Scotland.

The castle under Stewart ownership became established as a place of gracious living and in 1550, the Earl of Atholl incorporated an elegant renaissance house into the structure. Mary Queen of Scots was a guest here in September 1562.

Today, the remains of the castle are managed by Historic Scotland and are open to the public during the summer months. Balvenie whisky is produced by William Grant & Sons at the Balvenie distillery next to the castle.

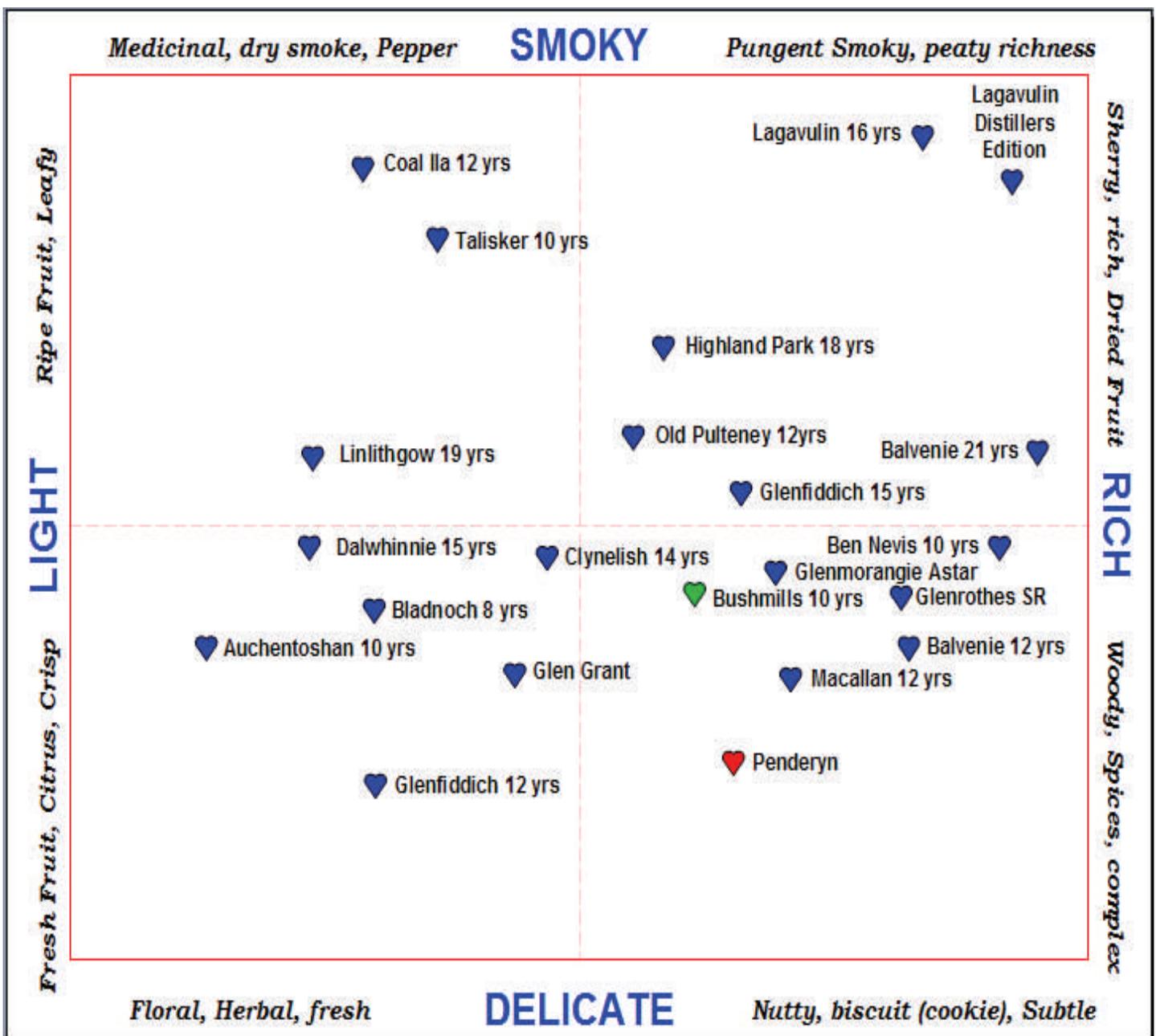


"The water was not fit to drink. To make it palatable, we had to add whisky. By diligent effort, I learnt to like it."

(Sir Winston Churchill)



Below is a simple guide to help you choose your single malt Whisky, and where it fits in the flavor map. Being Scottish I recommend you find a likely candidate and try it in a bar, before buying the whole bottle. With each issue of the newsletter I will add in another Whisky to the flavor map. This issue; **Balvenie 21 year old**. For more information go to; <http://www.thebalvenie.com>





Whisky and Food pairings dinner at Nash's Restaurant

On Saturday September 10th twenty one people gathered at Nash's Restaurant in Chico California for a whisky and food pairings dinner. The meal would feature Balvenie whiskies paired with the food outlined in the menu below.

One point of clarification the "Balmoral" part of the Entrée is a whisky cream and mushroom sauce using the 15 year old Balvenie.

The meal started with a little background on and history of the Balvenie, and continued with some questions and answers and a little humor concerning whisky.

I spoke with the attendees and they were unanimous in their praise for the food, whisky, staff, venue and the evening in general and all are interested in doing it again.

So our thanks to Michelle, Jasmine, Cheyanne, Jen and Mrs. Nash, the venue was perfect and the food was yummy.

Starter

Balvenie 12 year old "Doublewood"

Bree, Cranberry Cumberland Sauce, Spicy Glazed Walnuts

Entrée

Balvenie 15 year old "Single Barrel"

Balmoral Steak, mashed potatoes and seasonal greens

Dessert

Balvenie 21 year old Portwood finish

Molten Chocolate Cake, Raspberry Coulis