



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 whiskies I am tasting. "Slange"

This issue I look at the Glenfiddich 15 years old, as recommended by my old friend Andy Ilett, and which I had at the Queen Vic pub (good British food, Beer and Scotch whisky) in the Riviera Casino. I was there to host a small Burns night for some British servicemen based at Nellis Airforce Base. And Mark (co-owner) very kindly gave me free drinks. I liked this whisky, it was full bodied, fruity and very smooth. The finish was long and satisfying (but that may be down to the fact it was free). For those of you that have tried the 12 year old, but not the 15 year old, let me tell you there is world of difference between the two of them. The 15 year old exudes quality and is a fine single malt.

Tasting Notes;

Color - Dark Gold

Nose - Rich, spicy with oak and a small amount of peat

Palate - Honey, Coffee, Spice with oak and chocolate.

Finish - Dry and spicy with some pepper

For a good night out at the Queen Vic pub, join us for our Tartan Day dinner which will be held on Saturday, April 9th.

"Slainte Mhath"
Paul Bissett

With thanks to Google images.





A wee bit of History—For more information go to <http://www.glenfiddich.com>

The Glenfiddich Solera system is unique amongst Scotch whisky distillers. Fifteen-year-old Glenfiddich from three types of casks (traditional American bourbon, Portuguese sherry and new oak) is married in a large Solera vat, made of Oregon pine. The vat is always kept at least half full, ensuring a consistent quality of whisky is maintained whenever it is topped up.



The Glenfiddich product line starts with the 12 year old single malt, good enough in it's own right. Next is the 15 year old, this issues featured single malt. The 18 and 21 year olds I have yet to taste, but if the gulf in taste and quality is similar to the gulf in taste and quality between the 12 and the 15 then I can't wait.

Lachlan's Laws

"By the time a man is wise enough to watch his step, he's too old to go anywhere."



Below is a simple guide to help you choose your single malt Whisky, and the flavor notes I get from it, hopefully you will get something similar. 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; **Glenfiddich 15 year old**. For more information on Glenfiddich go to <http://www.glenfiddich.com>





Glenfiddich is one of the few single malt distilleries to remain entirely family owned. In this day and age of multinational companies, that is a major achievement.

Glenfiddich with food

The 15 Years Old has a nose of sweet heather, honey and vanilla fudge, with a flavour of sherry oak, marzipan, cinnamon and ginger. It's appreciated for its natural smoothness and sweetness.

The sweetness of the 15 Years Old combines well with honey, white chocolate, cardamom, ginger, saffron, cassis or cinnamon, vanilla and almonds.

It also works as an ideal accompaniment to Spanish tapas, small dishes of 'finger food' intended to be eaten as a snack.

As many tapas are traditionally eaten with sherry, this is perfectly in tune with the fact that the 15 Years Old is married in our Solera vat, itself inspired by the traditions of sherry making.

You may also like to try the 15 Year Old with sweeter dishes such as:

- * Battered Chicken Tapas with Honey and Mustard
- * Dundee Cake
- * Pistachio Ice Cream
- * Christmas Pudding
- * Chocolate Panforte
- * White Chocolate Nougat

For more information on pairing Glenfiddich with food go to <http://www.glenfiddich.com>

Fancy a cocktail (I don't, but you might)

The Rob Roy

1 part Scotch whisky

A half part sweet vermouth

A dash of Angostura bitters

Instructions

Stir, strain and serve in a cocktail glass