



Object of the Newsletter

To promote the appreciation of fine 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. "Slainte."

As this issue will be my Independence day issue, I am featuring a Bourbon; Woodford Reserve. This is a newcomer to the Bourbon market as it first appeared in 1996, but quickly became accepted as a high quality bourbon.

I am probably not the best person to be advising about bourbon, as to my palate they tend to be sweet in comparison with single malt scotches, which in my opinion detracts from their flavor. I know, I know, not all bourbons are sweet and I shouldn't generalize; don't attack me, Donald (you know who you are). The bottom line, as far as this particular bourbon is concerned, is that I have a bottle in my drinks cabinet and at that price (below) I think it's a good buy and will buy it again.

You can buy Woodford Reserve for around \$32.00 a bottle.

Tasting Notes;

Nose - Fruit & vanilla

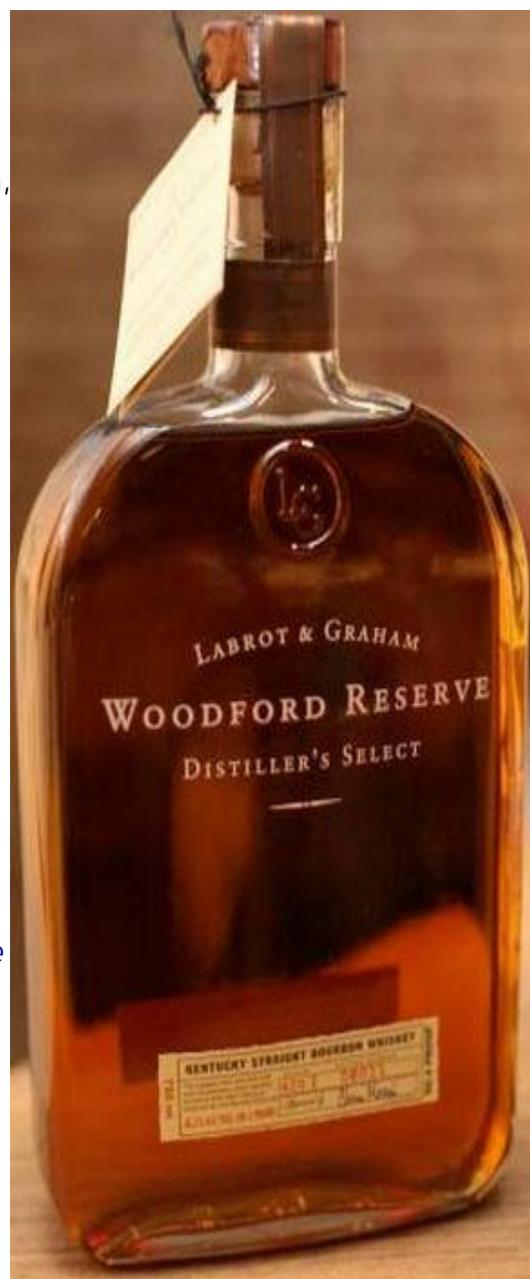
Palate - Fruit, pepper, toffee & vanilla

Finish - Smooth long & spicy

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





Grindstone Cigar Club <http://www.grindstoneclub.com/pages/history.html>

November of last year (2012), I was invited to give a talk on Single Malt Scotch, and to pair some scotches with cigars for the Grindstone Cigar Club of Redding, California. We met at the club and had the presentation in the garden. As at many of the events I do, Young's Markets had organized the whiskies (thank you Joanna).

Sometimes doing presentations can be hard work, not this one. The Grindstone members made me very welcome and I thoroughly enjoyed the evening, in fact, I enjoyed it so much I volunteered to come back this fall and do it again. Also, as they made me an honorary member of the club, how could I resist?

Listed below are the whisky and cigar pairings for the evening;

Balvenie 14 Year Old Caribbean Cask with a Casa Magna Colorado.

Macallan Directors Edition with an Ashton VSG

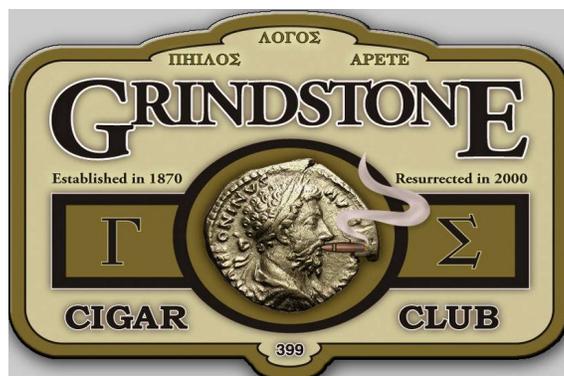
Bowmore with a Padron Series or a Camacho Corajo

Highland Park 18 with a Partagas, Vegas Robaina or Trinidad. La Flor Dominicana

Woodford Reserve with a Montecristo No. 2

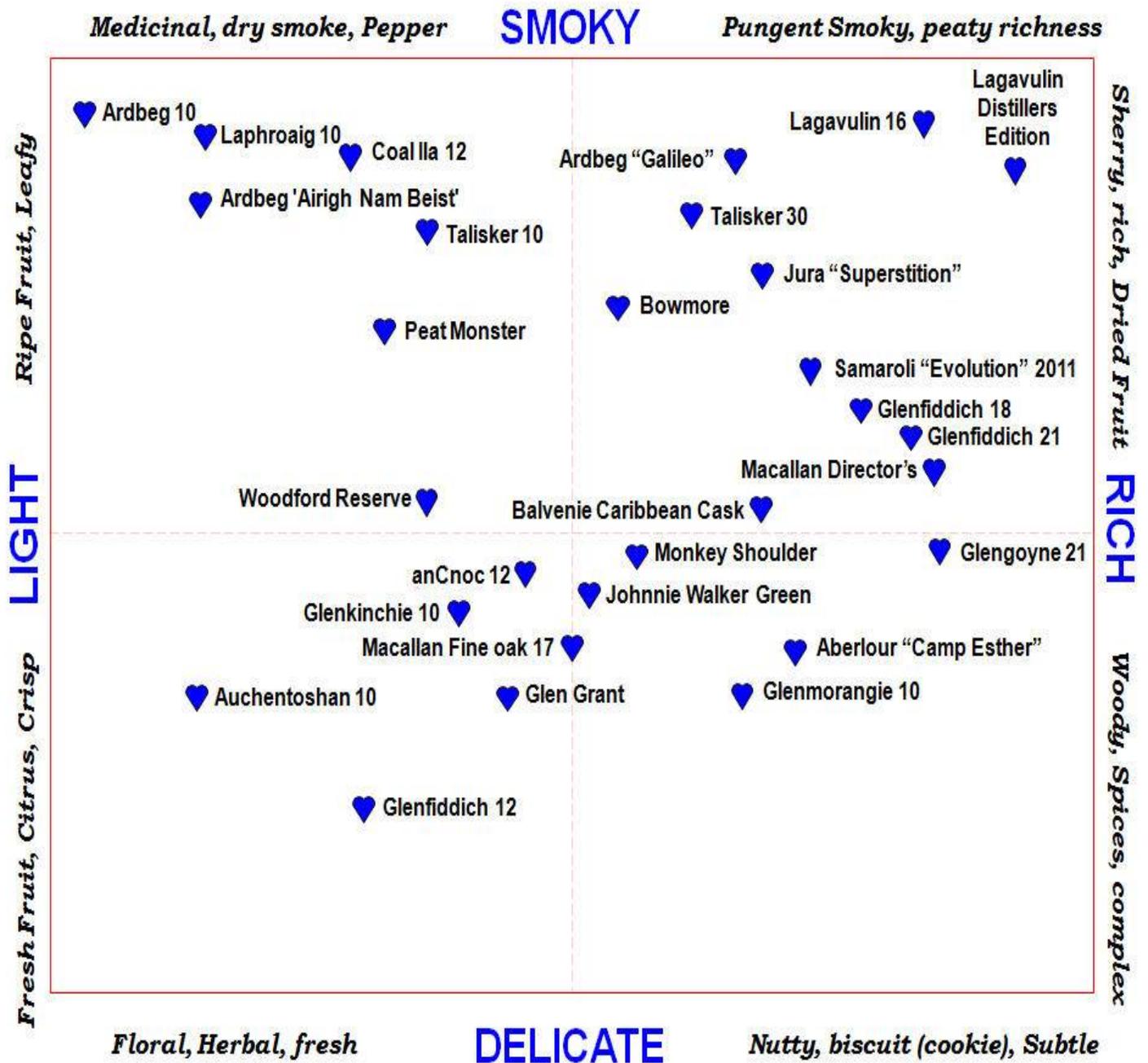
A Brief History of the Grindstone [\(Extract, from their website\)](#)

An account in the Redding Searchlight in 1918 tells of the annual meeting of the club on New Years Night...and the principal address of the evening was... "Who Wouldn't Be a Boy Again"...a local newspaper said when chronicling the death of John Potts in 1930, "in the old Grindstone Club all questions of logic, politics, or philosophy were discussed with abandon, and oftentimes erudition".





Below is a simple guide to help you choose your 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. With each issue of the newsletter I will add in another Whisky to the flavor map. This Issue; [Woodford Reserve](#) For more information go to [www.woodfordreserve.com](#)





Distilling a Lifetime of Whiskey Knowledge

(Full article; <http://online.wsj.com/article/SB10001424052748704529204576256994201597586.html>)

One day at work, Chris Morris sipped 180 different types of bourbon.

As master distiller for the American spirits maker Brown-Forman, Mr. Morris is charged with overseeing the production of a good, consistent bourbon whiskey—a surprisingly complex task because of the many things that can affect a whiskey's flavor, from the barrel in which it is stored to the crop of corn used to make it. He oversees that process for Woodford Reserve, a premium bourbon, and also checks the flavor of Brown-Forman's other brands, such as Finlandia Vodka, Jack Daniel's and Early Times.

For each of the past six years, he also has come up with a super-premium limited edition of Woodford Reserve known as the Master's Collection. Each one of the Master's Collection takes an element of the bourbon's recipe and changes it slightly.

"It's about pursuing flavor through modernizing old practices," said Mr. Morris, a ruddy-faced 53-year-old with a luxurious mustache. Things minor and major can be tweaked to change a whiskey's flavor. The next batch, for example, which is slated to come out in November, uses just rye instead of what is normally a mixture of corn, rye and malt. "The idea has a great tradition. Bartenders appreciate a rye whiskey, and I wanted to give it a try."

Mr. Morris began working for Brown-Forman in his senior year of high school, as an intern, in 1976. He attended Bellarmine University, in Louisville, Ky., where he studied business, and he eventually landed at United Distillers, where he worked his way up to be the master distiller of Rebel Yell, another bourbon. He returned to Brown-Forman in 1997 and became master distiller "upon the previous master distiller's retirement," in 2004. On his way to becoming a master distiller he has done everything from sweep the floors to work in the company's sophisticated laboratory, breaking down the chemicals in alcohol.

"Alcohol is necessary for a man so that he can have a good opinion of himself, undisturbed by the facts."

Finley Peter Dunne