



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 take a look at the Balmenach 8-year-old, from their benchmark series by the independent bottler Murray McDavid

This might be a new distillery to you , *Balmenach* is a little-known distillery In Speyside owned by Inver House Distillers , who bought it in 1997 from United Distillers (Diageo).

The reason this whisky is not well know is that Inver House does not release single malt whiskies. So you have to rely on finding their whiskies in bottlings by companies like Murray McDavid, Cadenhead, Douglas Laing or one of the other independent bottlers. The reason the distillery does not release their own single malt is that the whisky they produce is unusual these days, and is too highly-priced as fillings for blends.

Do I like it and would I buy it, that's a yes, and a yes, if I could find a bottle. For all that, it is only an 8-year-old, this is a nice whisky and the price isn't terrible.

You can buy Balmenach 8-year-old for around \$50.00 a bottle.

Tasting Notes

Nose - Citrus, honey & thyme

Palate - Citrus, grass & chocolate

Finish - Almonds & mango

"Slainte Mhath"

Paul Bissett





How to Pair Whisky and Game Meat

by Stephen Beaumont



In decades past, game meat was only on the menu for those prepared to take to the woods with a bow and arrow or a gun. The rest of North America was left to enjoy farmed beef, pork, chicken, and turkey. But game meats represent an expansion of the carnivorous flavor palette that is worth seeking out for the spirited diner, offering new flavors and pairing potential.

According to Hank Shaw, author of four game meat cookbooks, including *Buck, Buck, Moose* and the forthcoming *Pheasant, Quail, Cottontail*, the idea that there is a difference in taste between wild and farmed game is a myth. "Any dietary shift between the two presents itself in the fat rather than in the lean meat," Shaw explains. "Since wild animals have very little marbling, regardless of whether they are farmed or truly wild, the flavor really isn't that different."

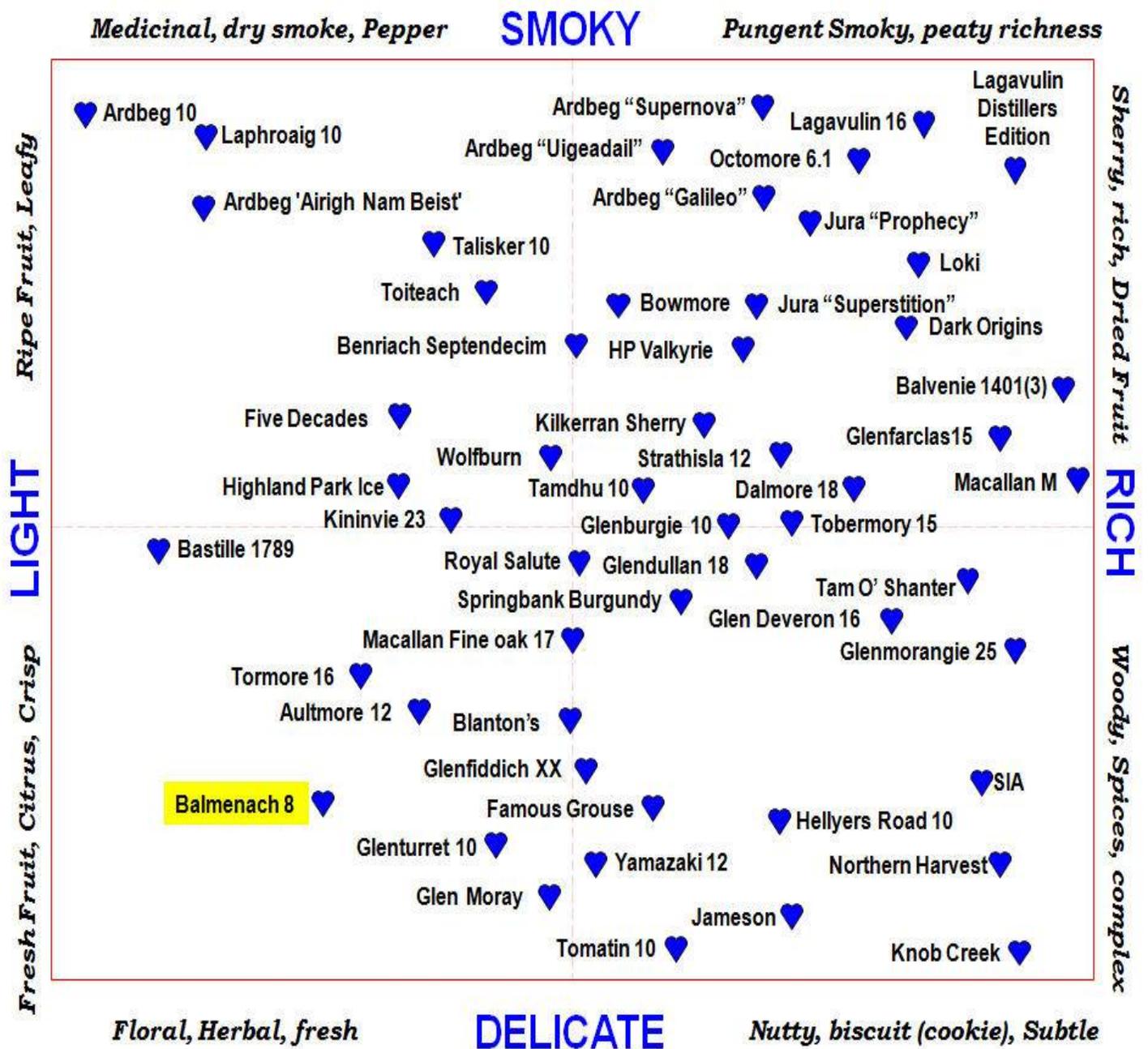
When it comes to venison, whether the tender axis deer common to Texas—originally imported from India—or the more robust northern whitetail, Shaw avoids brawny beverages for fear of overwhelming the flavor, noting that somewhere between a wheated bourbon and a fuller Canadian whisky, say Weller Special Reserve to Lot No. 40, would offer a wise range to conduct your search.

Turning to game birds, Shaw divides his fowl between the dark meat of ducks, geese, and squab and the lighter flesh of pheasants, turkeys, and quail.

For dark-meat birds, Shaw suggests an approach similar to what one might use for beef, at least where the breasts are concerned. "You don't want to cook a duck breast right through because you'll ruin it," he says, "So keep it medium-rare while crisping up the skin."



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; [Balmenach 8-year-old](#). For more information go to; <https://scotchwhisky.com>





How to Pair Whisky and Game Meat

All other parts of the bird, he says, are best braised or otherwise cooked slow and low, particularly the drumsticks, which are typically filled with tough tendons, contrasting with the thighs, which he describes as the best part of all birds.

Given duck's well-known affinity for fruit, port or madeira barrel-finished single malts make considerable sense as partners; lighter-bodied ones for the breast and richer, smokier interpretations for the legs. For light-fleshed birds like quail, a fragrant, gentle, and green apple-tinged whisky like Yamazaki 10 year old will complement a simply roasted bird, while a fruitier but still relatively soft spirit like Collingwood Canadian whisky suits the role when sauces are involved.

Finally, buffalo or, more properly, bison is a meat increasingly finding its way to our dinner plates. With about one-quarter the fat of beef, bison requires careful monitoring to avoid over-cooking, yielding relatively light yet intensely 'meaty' results that partner ably with big bourbons and even the smokiest of single malts.

THREE WHISKY AND GAME PAIRINGS TO TRY

Penderyn Portwood + Medium-Rare Duck Breast

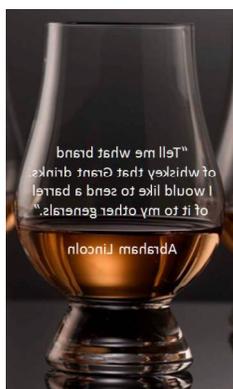
Rich, sweet, and plummy, this whisky's fruit is a natural with tender duck.

Talisker Storm + Bison Burger

Leaner and sweeter than beef, bison welcomes the sweetly smoky malt.

Weller Special Reserve + Venison Medallions

A soft, wheated bourbon won't overwhelm the delicate flavor of this lean meat.





How to Taste Sherry Flavors in Whiskey

by Jonny McCormick



Whiskies can acquire sherry flavors by resting in casks that previously held sherry, a fortified wine from the Jerez region of Spain. While sherry comes in a variety of styles, including dry fino and sharp, salty manzanilla, these are only occasionally applied to whisky. The darker-hued and aromatic oloroso is the more traditional choice, with sweet, rich Pedro Ximenez a tantalizing option.

The influence of oloroso sherry casks is identifiable as red fruit, figs, dates, and raisins, with Macallan and Glenfarclas as perhaps the most famous examples. The oak of the cask also plays a role, as it can be either European oak, which delivers spicier notes of clove and dried fruits, or American oak, which supplies jammy fruit and chocolate character.

The dance between spirit and sherry wood is like an expressive tango. Intense, muscular spirits are better matched to the fancy footwork of sherry, which can outshine lighter, delicate whiskies. Sherry casks that are filled with whisky for the first time can inflict a powerful surge of chestnut and burnt red colors, and dark fruit flavors, making them a popular choice for finishing whisky—a brief stay in a secondary cask. On their second fill, sherry casks are more subdued and suitable for long-term maturation.

TASTE THE SHERRY SPECTRUM

Sherry is applied to many whiskies, especially Scotch and Irish whiskies; tasting from lightest to boldest will help you single out sherry notes.

Touch of sherry—[Glenmorangie Lasanta](#): sultana, citrus, ginger

Some Sherry—[Bushmills Black Bush](#): sweet malt, black fruit, cocoa

Very Sherry—[Macallan Rare Cask](#): vanilla, raisin, chocolate

Sherry Bomb—[Aberlour A'bunadh](#): dried fruit, candied orange, spice

