



## 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.*

In this issue I look at the GlenDronach "Parliament" 21-year-old, which I tasted at WhiskyFest in San Francisco last year. I also thought with a name Like Parliament, it was an appropriate whisky for me to write about, with the Scottish and English Parliaments at odds over Independence.

<http://whiskyadvocate.com/events/whiskyfest-san-francisco>

This is a premier event for anyone who claims to love whisky, unfortunately for those that don't have a ticket for this years event, it is sold out, but go to the website above and save it for next April/May and get a ticket for next year, you won't be sorry. By the way buy a VIP ticket, they are a bit more expensive, but you get in an hour earlier and get to try some rare and hard to come by whiskies.

Anyway, back to the whisky, it is matured in a combination of Oloroso and Pedro Ximenez sherry casks for a minimum of 21 years, the 'Parliament' continues the GlenDronach tradition of fruit-forward intensity in its single malts. Bottled at 48%, the 'Parliament' is non chill filtered.

Would I buy it? Yes I would, this is a fine single malt scotch.

You can buy the Glendronach "Parliament" for around \$130.00 a bottle.

### Tasting Notes;

**Nose** - Sherry, Plums & blackberries

**Palate** - Sherry, Plums, cinnamon & chocolate

**Finish** - Sherry, chocolate, fruit & 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](http://www.scot-talks.com)*

*"Slainte Mhath"*

*Paul Bissett*





## The Scottish Gin That's Perfect for a Late Summer New York Cocktail

<http://tmagazine.blogs.nytimes.com>

Off the western coast of the Scottish mainland lies Islay, an Island three times the size of Martha's Vineyard. It's a place rich in whisky lore, thanks to its eight distilleries, all of which make a product with an unmistakably peaty flavor. But the Botanist, introduced by the whisky distillery Bruichladdich (pronounced "brook-laddie") in 2010, is the island's only gin. The island's wild flowers — which include elder, lemon balm and creeping thistle — inspired the master distiller, Jim McEwan, to try making it. But there were a few problems: Bruichladdich lacked a still suitable for gin-making, and McEwan had never foraged for ingredients before. And though he'd spent 50 years distilling whisky, he had no experience with gin. His one advantage was that blending gin ingredients is similar to blending whiskies: It's done by smell, rather than taste. McEwan identified and sourced local botanicals with help from two botanists living on Islay, who introduced him to 35 aromatic plants growing wild on the island.

Eventually, he settled on using 22, including chamomile, lady's bedstraw and McEwan's favorite: sweet gale. "That one just does my head in."

For a still, he adopted a nearly 60-year-old copper pot saved from the scrap yard, now affectionately known as Ugly Betty.

A recipe of nine traditional gin flavors, which serve as the gin's bass notes, macerate in the main tank. The more delicate native botanicals are placed in a wire basket called the gin head, which sits above the pot. When the alcohol vaporizes, it passes through the basket and is perfumed by the wild flowers and herbs.

An obviously atypical, not-too-dry gin, the Botanist is flavorful enough for a Churchill martini, named after Winston Churchill, who preferred his martinis sans vermouth. It is reminiscent of the earthy whiskies Islay is known for, with a very faint mustiness that fades to citrus, mint and herb on the tongue.





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. With each issue of the newsletter I will add in another Whisky to the flavor map. This Issue; GlenDronach "Parliament" 21-year-old. For more information go to [www.glendronachdistillery.com](http://www.glendronachdistillery.com)





## Botanist cont.

The Botanist is also the featured ingredient in a twist on a classic called the Negroni Bianco, which is served at the speakeasy **Bathtub Gin** in Chelsea. “We wanted an easier, lighter Negroni for summertime,” says bar manager Jeffrey Dillon. Paired with the sweet minerality of Dolin Blanc vermouth and Cappelletti, a wine-based amaro that is much softer than the Campari typically used in a Negroni, the drink lets you “appreciate all the botanicals that are in the Botanist,” says Dillon. It’s a perfect late-summer cocktail. Here’s how to make one at home.

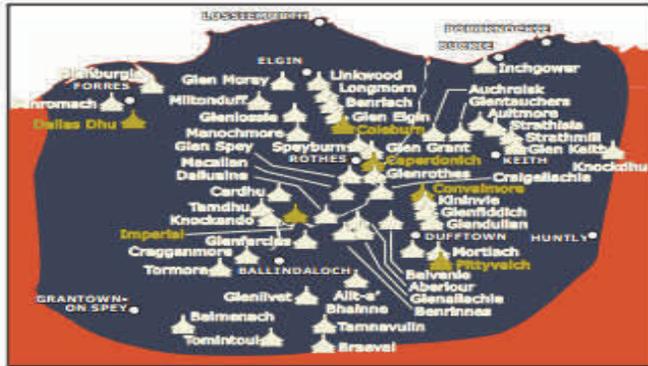
### Negroni Bianco

1 ¼ ounce Botanist gin  
1 ¼ ounce Cappelletti aperitivo rosso  
1 ¼ ounce Dolin Blanc vermouth  
Orange twist, to garnish

In a tall glass filled with ice, stir together all the ingredients, except the orange twist. Strain the mixture into a cocktail glass, garnish with the orange twist and serve.



**Bathtub Gin** in Chelsea, NY. <http://bathtubginny.com>



THE SCOTCH WHISKY DISTILLERIES AND REGIONS OF SCOTLAND

