



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. "Slainte."

In this issue I look at Glenfiddich 18 year old, a scotch I've enjoyed before, and most recently sampled at "Fleming's Prime Steakhouse" in Walnut Creek, California. Where I was hosting a food pairings dinner (more on page 4). This is a very nice whisky that has been matured in bourbon and (oloroso) sherry casks. The 18 year old pairs well with grilled meats, and I have had it with steak a few times. Next time, I'd like to try it with grilled or roasted pork, I think the apple flavors of the whisky will go well with the pork. Much as I like this whisky (and I really do), I have to say that, out of Glenfiddich's standard range I still prefer the 15 year old, it's not that the 18 isn't good, it is (very good in fact).

For me, the 15 year old is outstanding, comes in at a lower price point and to my taste buds, is the best whisky for the price available on the market today.

Tasting Notes;

Nose - Spiced apple & oak

Palate - Baked apple, cinnamon & nutmeg

Finish - Long & smooth with a hint of spice

"Slainte Mhath"

Paul Bissett





Credit where it's due

Over two years ago I decided to put together a whisky newsletter after reading about and sampling a number of whiskies. I had also amassed a wealth of information, some I had found myself and some was sent to me from like minded friends. The flavor map on page three of this (and every) newsletter was sent to me by a friend (I can't remember who), and I have been incorporating it ever since.

When I hosted the dinner at Fleming's a few nights ago, I mentioned the flavor map and suggested that everyone interested in whisky should start with a blank map and put in the whiskies themselves as taste is so subjective.

As I was putting this newsletter together, I was thinking about suggesting the same to my readers and it came to me, that I had no idea where the flavor map originated.

A brief search took me to www.malts.com and clicking the button "A world of flavor" takes you to a Page that explains how to use the flavor map and even gives you a free map to download.

I would still recommend making your own blank map to add in the whiskies yourself.

From the website

The Single Malt Whisky Flavor Map

Whisky isn't complicated, it simply needs to be explained in the right way.

The Flavor Map will help you choose a single malt whisky based on its taste. Developed by some of Scotland's most experienced professionals, the map demonstrates that – when it comes to flavor in a glass of whisky – all single malts can be plotted on a simple grid.

Created by the renowned whisky expert Dave Broom, and Jim Beveridge, one of the industry's great noses, it's an innovative way of comparing and assessing single malts. The Flavor Map means you can identify how light or rich, and how smoky or delicate a whisky is compared to ones you may already be familiar with.

My thanks to both Dave Broom, and Jim Beveridge for coming up with the flavor map.

"For a bad hangover, take the juice of a bottle of whisky."



Glenfiddich Scotch Pairing Dinner

www.flemingssteakhouse.com

This is an unashamed recommendation from me, after hosting the following event. I get nothing for doing so, other than the satisfaction of knowing that I have passed on good information to whisky lovers. Fleming's steakhouse partnered with Glenfiddich, for a memorable evening of tasting and learning in mid November.

If you enjoy single malt scotch with food or even if you are new to whisky and Food pairings. The menu below should inspire you to get along to your nearest Flemings. Yes, this was a specific Dinner that I hosted, but the food will be just as good, as will the whisky and you won't have to suffer my jokes.

FIRST COURSE

Scallop Salad

Pancetta with toasted onion and frisée in a lemon-chili vinaigrette

Paired with Glenfiddich 12 Year Old Single Malt

SECOND COURSE

Slow-Roasted Pork Belly

Over creamy chevre grits, black cherry and a sweet onion chutney

Paired with Glenfiddich 15 Year Old Single Malt

THIRD COURSE

Tenderloin of Beef

Fleming's signature filet over crisp pimento potato cake and a mascarpone and blue cheese butter

Paired with Glenfiddich 18 Year Old Single Malt

FOURTH COURSE

Chocolate Budino

Rich chocolate tartlet, chèvre salted whipped cream and cocoa nibs

