

Outturn

August 2020
SMWS Switzerland



Enjoy an invasion of flavour on the senses with our new cluster of out-of-this-world whiskies.

BACK TO THE FUTURE

We are proud to present the August issue of Outturn – imbued with delicacies from every region of Scotland and nearly every flavour profile. Cask **30.112: Umami heaven** is my personal favourite!

By the way, I hope you don't mind if I take you on a little journey back in time to the 1990s (but don't worry – we won't be forced to attend any Spice Girls concerts, send messages by fax, binge on Baywatch marathons or slap on a pair of Dr. Martens). Our sojourn will be limited to the six bottlings of whisky distilled between 1990 and 1994, with one from 1989

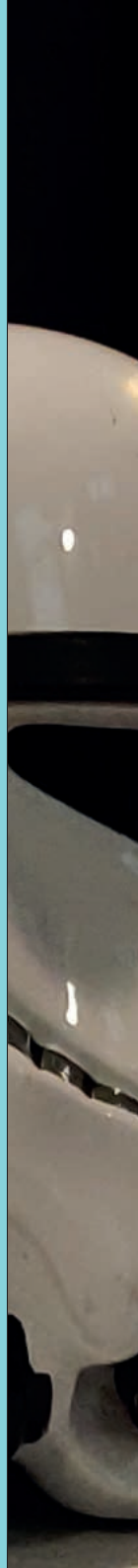
thrown in for good measure. Don't miss **35.267: A wooden sweet factory**; 27 years old, or **7.238: The problem of reality**, 26 years in the bottle. Those who particularly appreciate grain will fall in love **G8.12: Amuse-sploush!**.

So enjoy your read while discovering new dreams and flavour palettes within these pages.

Slàinte Mhath



Patric Lutz





IN A SUNNY LEMON GROVE

YOUNG & SPRITELY

CASK NO. 58.38
CHF 79.-



REGION	<i>Speyside</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>7 years</i>
YEAR	<i>2012</i>
OUTTURN	<i>244 bottles</i>
ABV	<i>62.4 %</i>

Astonishing for its age – the nose had attractive chalky sweets (Refreshers, summer creams, sherbet straws), orange fondant chocolates and lemon bonbons. Then, enticing floral notes shyly peeping out from behind. The palate was zingy, effervescent and mouth-tingling – champagne, sherbet lemons, mango, coconut, tobacco and elderflower and ginger spritz. The reduced nose had sugared almonds, highly botanical gin and tonic and lemon pickers packing cardboard boxes in a sunny, dusty lemon grove. The palate – a satisfyingly sweet and tangy experience of lemon sorbet, flying saucers, popping candy, plum tart and gooseberry fool, with hints of cigar boxes and leather on the finish.

LET'S GET FIZZICAL

YOUNG & SPRITELY

CASK NO. 71.75
CHF 74.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>8 years</i>
YEAR	<i>2011</i>
OUTTURN	<i>242 bottles</i>
ABV	<i>61.3 %</i>

We felt like popping the cork of a mouth-watering Crémant d'Alsace brut - sparkling wine with that so typical aroma of crisp apples and peaches. The palate was vibrant and fizzy to start with - pineapple and ginger coming together - but then soon turned very creamy like a lemon sponge cake. Diluted we prepared poached white peaches in a dry Riesling wine with rose jelly and vanilla cream. The taste was now sweet, tangy and fresh like a glass of carrot, clementine and pineapple juice. We felt we had stepped into an impressionists' painting – an immersive experience, oh the joy of impetuous youth!

A FLAVOUR JOURNEY

SWEET, FRUITY & MELLOW

CASK NO. 93.139
CHF 99.-



REGION	<i>Campbeltown</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>10 years</i>
YEAR	<i>2009</i>
OUTTURN	<i>224 bottles</i>
ABV	<i>58.1 %</i>

This sample certainly got our imaginations running wild. How about tempura soft-shell crab with a crunchy Asian slaw in a ginger-peanut dressing on the nose neat, while to taste; grilled peach and pineapple Melba sundae with a sugared raspberry sauce and sweet Java beef jerky - have I promised too much? A drop of water and we all calmed down with sweet fruity aromas of pureed bananas on buttered toast, poached peaches and black cherry cream soda. Silky and smooth like coconut cream with a clean and vibrant, slightly medicinal mid-palate as well as a fresh sweet menthol aftertaste made this a fascinating journey.

UMAMI HEAVEN!

SPICY & SWEET

CASK NO. 30.112
CHF 105.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Spanish Oak Sherry Butt</i>
AGE	<i>12 years</i>
YEAR	<i>2007</i>
OUTTURN	<i>608 bottles</i>
ABV	<i>65.4 %</i>

After we were all stunned by the deep amber colour an abundance of aroma descriptors followed; polished mahogany, marzipan, orange oil, cocoa roasted almonds, homemade strawberry liqueur and the list could go on. However, the palate was very different with a sweet and savoury note like a broth including caramelised vegetables and browned meat or a Japanese miso soup. Water added on the nose a brioche with sweet berries, hazelnut cream and dark chocolate, while on the palate very smooth unctuous texture like spaghetti with a Bolognese sauce and fresh Parmesan cheese grated on top – umami heaven!

BIRCHER MUESLI ALMOST 'COMPLET'

SPICY & SWEET

CASK NO. 36.174
CHF 89.-



REGION	<i>Speyside</i>
CASK	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>13 years</i>
YEAR	<i>2006</i>
OUTTURN	<i>288 bottles</i>
ABV	<i>58.4 %</i>

The aroma neat felt like being served the perfect Bircher muesli, prepared the night before, with oats, chai and pumpkin seeds, almonds, maple syrup, vanilla and lemon juice – well mixed and put in the fridge so all we needed to do was add milk. On the taste an abundance of gentle Caribbean sweet spices like nutmeg, cinnamon and clove. With a drop of water we were served a warm pear and mango compote with cardamom pods and chopped pistachio nuts, whilst on the palate like a slice of perfectly smoked Black Forest Kirschwasser salami on slightly sweet Pumpernickel bread.

SPIRALLING COMPLEXITY

SPICY & SWEET

CASK NO. 39.197
CHF 96.-



REGION	<i>Speyside</i>
CASK	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>13 years</i>
YEAR	<i>2006</i>
OUTTURN	<i>314 bottles</i>
ABV	<i>59.0 %</i>

Aromas opened with a vortex of delicate floral bouquets abounding with roses, hibiscus and carnations that carried the dusty texture of talcum powder. Nutty notes and chunks of chocolate then appeared with hints of cigar box as we moved towards a palate that was both sweet and spicy. The tongue tingled with cloves and cinnamon before vanilla-laden white chocolate corkscrewed into brown sugar on hot apple pie. A whirlpool of water accentuated fruity elements as from the depths came fruit jelly sweets and blackcurrant and cranberry cordial. Black cherries then surfaced amid cocoa nibs, dark chocolate and a combination of desiccated coconut and digestive biscuits on the finish.

JAZZ PIZAZZ

SPICY & DRY

CASK NO. 12.40
CHF 79.-



REGION	<i>Speyside</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>9 years</i>
YEAR	<i>2010</i>
OUTTURN	<i>194 bottles</i>
ABV	<i>59.4 %</i>

A big and bountiful nose greeted the Panel, one full of lemon custard, creme brûlée, pastis, fresh fabrics, white stone fruits and scrunched newspaper. Lots of clean cereals, dry earthiness and touches of wort and white pepper. Reduction gave us apricot, dandelions, toasted sunflower seeds, milk bottle sweets, old pencil cases, lemon sherbet and new leather handbags. A lick of toasted fennel seed in the background. The mouth was immediately citrus and fulsome. Lots of boiled sweets, barley sugars, cinnamon buns, youthful dessert wines, nectars and golden syrup on brown toast. Water brought more tertiary notes of cooking oils, moss, fern, petrichor, medical toothpaste and herbal complexities.

TROPICAL POPPING CANDY

JUICY, OAK & VANILLA

CASK NO. 113.33
CHF 74.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>7 years</i>
YEAR	<i>2012</i>
OUTTURN	<i>231 bottles</i>
ABV	<i>60.2 %</i>

Fresh tropical fruits from the word go - you name it, this whisky has it! Banana, pineapple, starfruit, mango, papaya and kiwi were like popping candy crackling in our mouths. After the initial experience on the palate we detected white chocolate chai spiced banana bread and mulled white wine (dry white wine with orange and lemon juice spiced cinnamon and cloves). Diluted we made risotto spring rolls with a vanilla dipping sauce on the nose, while to taste it was much softer and sweeter, like a pineapple and coconut frozen yoghurt with a teasing, slightly dry, woody finish.

SEDUCTIVE SWEETNESS – TEASING SPICE

JUICY, OAK & VANILLA

CASK NO. 24.145
CHF 290.–



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>18 years</i>
YEAR	<i>2002</i>
OUTTURN	<i>207 bottles</i>
ABV	<i>57.8 %</i>

The nose gave us a cornucopia of fruits – stewed apples, sultanas, cantaloupe and orange. Mellifluous sweetness – honey, marzipan, treacle tart and deeper aromas of cinnamon, star anise and vanilla. The palate offered a balanced duality of full-on seductive sweetness; spun sugar, butterscotch, marrons glacés, Nutella, baked bananas and more platonic teasing hints of wood spice, mahogany, aftershave and tobacco – definitely complex. The reduced nose discovered beeswax furniture polish, pralines, foamy shrimps and raspberry sauce on ice-cream. The palate became somehow even more complex and more interesting – brown sugar, baklava and fruit syrup; then sweet oak, old leather and warming spices.

DESSERT TRIPTYCH: MUSHROOM SORBET

DEEP, RICH & DRIED FRUITS

CASK NO. 1.223
CHF 105.–



REGION	<i>Speyside</i>
CASK	<i>Refill Ex-Oloroso Butt</i>
AGE	<i>10 years</i>
YEAR	<i>2008</i>
OUTTURN	<i>618 bottles</i>
ABV	<i>63.4 %</i>

Deep, dark and full of secrets! Musky primroses, pressed wildflowers, plum jam, five spice, rose petals, freshly oiled wood and chopped wild mushrooms. Aged plum wines, fresh figs, prune eau de vie, black tea infused with hibiscus and a taut backbone of freshly milled grist. Water unveils floral hopped amber beers, mushroom powder, boot leather, balsamic reduction and red fruit syrups. An old leather tobacco pouch lingers in a nearby pocket. In the mouth it delivers caramelised pears, winter spices, warm banana bread, salty Madeira and hummus. Some damp moss and herbal throat lozenges. Dilution makes it sweeter, fatter and with lots of pumpnickel bread, orange cordial, jasmine and bouillon stock.

CHEEKY AND REEKY

LIGHTLY PEATED

CASK NO. 135.21
CHF 89.-



REGION	<i>Highland</i>
CASK	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>14 years</i>
YEAR	<i>2005</i>
OUTTURN	<i>277 bottles</i>
ABV	<i>53.3 %</i>

Thick plumes of black smoke bellowed from the glass, epitomising the very essence of burntness. Through the heavy smog came notes of rosemary and thyme and substantially charred wood coated with linseed oil. The palate was chewy and scorched, wrapping rich gravy around eminently maritime components that embraced fishing nets and fisherman's rain coats in a ship's engine room. With water we found ourselves at the harbour sipping on cappuccinos among the lobster nets and fish baskets, as puffs of smoke from a tug boat blew in the sea air. The palate had sweetened and ventured into roasted chestnuts and toasted pine nuts, dotted with seaweed and a sprinkling of chimney soot.

TARRY TARRY NIGHT

PEATED

CASK NO. 122.31
CHF 74.-



REGION	<i>Highland</i>
CASK	<i>2nd Fill Ex-Bourbon Barrel</i>
AGE	<i>5 years</i>
YEAR	<i>2014</i>
OUTTURN	<i>235 bottles</i>
ABV	<i>62.1 %</i>

Raw, earthy peat smoke to begin. Then kippers! Followed by peppered game meats, salty bacon, smoky pub carpets, petrol, glacier mints and hot horseradish. Smoked salmon soaked in bitumen, roof sealant and hot tar buckets. Potent yet wonderfully mature for the age. Water brought us more mineral aspects and a bigger saline note. Fresh, sharp notes of lemon juice, sweet barley, cough medicines and potent English mustard. The palate opened with a big, hearty sootiness, smoked earth, hessian, hot kiln air, more kippers, dense medical notes and wood ash. Some miso broth, iodine and natural tar as well. With reduction there came squid ink, dried herbal cough medicines, boot polish, camphor and the oily heft of a hot smoked salmon sandwich.

SMOKY HARBOUR FISH SUPPER

PEATED

CASK NO. 10.196
CHF 99.-



REGION	<i>Islay</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>2nd Fill French Oak Barrique</i>
AGE	<i>6 years</i>
YEAR	<i>2013</i>
OUTTURN	<i>302 bottles</i>
ABV	<i>61.3 %</i>

The aroma took us back in time – fish and chips with plenty of salt and vinegar wrapped in yesterday’s newspaper as we sat on a pier watching the fishing boats leaving the harbour. The taste neat was powerful and full-bodied as we have gone up-market with smoked scallops in a Worcestershire sauce and horseradish gremolata. With the addition of water, a creamier vanilla scent emerged besides the backbone aroma of oily, salty and smoky. To taste; sweet sugar kelp and salty caramel while in the finish; smoked sardines on burnt toast appeared. After five years in an ex-bourbon hogshead we transferred this whisky into a second-fill French oak barrique.

INTENSE SEASIDE EXPERIENCE

PEATED

CASK NO. 53.329
CHF 110.-



REGION	<i>Islay</i>
CASK	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>12 years</i>
YEAR	<i>2007</i>
OUTTURN	<i>287 bottles</i>
ABV	<i>56.5 %</i>

A myriad of aromas; peat smoke drifting towards the harbour, seared scallops and salted prawns, treacle tart, Big Red gum, Sudocrem and Olbas Oil. The palate is that classic combo of intense sweet and smoky flavours, with salt and pepper savouriness, followed by liquorice and bonfire embers on the finish. The reduced nose gets seaside swimming pools, ships timbers and tarry ropes, but with liquorice allsorts and Jamaica cake sweetness and pulled pork with barbecue sauce (including the barbecue too). The palate becomes sweeter and easier (though still mouth-drawing) – blackberry jam, cinnamon swirls, hot cross buns, kippers, ash and soot.

FRAGRANCE CLINGS TO THE HAND THAT GIVES FLOWERS

OILY & COASTAL

CASK NO. 26.151
CHF 425.-



REGION	<i>Highland</i>
CASK	<i>Refill Ex-Bourbon Barrel</i>
AGE	<i>26 years</i>
YEAR	<i>1993</i>
OUTTURN	<i>164 bottles</i>
ABV	<i>47.3 %</i>

A heavenly hue of perfumed delight pictured rose petals falling through fragrant sandalwood incense and landing onto the thick wax of a polished church organ beside a pair of beeswax candles. The gentle spice of hot cross buns and textures of melted butter coated the mouth as a sweet caress of Brazil nuts, walnut oil and jasmine flowers pleased the senses. The soft and syrupy fruitiness of papaya, banana and sweet lemons joined subtle notes of matcha green tea and orange cocktail bitters while heather honey trickled over muesli. With water came a complex array of fresh herbs and waxed fruit with spicy carnations and rosewater. Finally, a standing ovation of pine nuts, mango and banana skin fused with avocado and mead on the extensive finish.

SCARAMANGO

SPICY & DRY

CASK NO. 5.72
CHF 390.-



REGION	<i>Lowland</i>
CASK	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>29 years</i>
YEAR	<i>1990</i>
OUTTURN	<i>232 bottles</i>
ABV	<i>57.1 %</i>

We discovered a totally fascinating nose - much 'out of sync' with what you would ordinarily expect from this distillery. Immediate notes of curry leaf, pastis, brown toast, mint tea, eucalyptus oils, menthol tobacco and petrichor. Extremely earthy and full of deep, tertiary complexities, with further notes of roasted Brazil nuts and medical vapour rubs. You'd never guess it was triple distilled! Reduction brought toasty cereals, butterscotch, softly medical demerara rum and the aroma of very old Irish pure pot still whiskey. Sooty, vegetal and full of metal polish. The palate sang with tea tree oils, canvas, agave syrup, tiger balm, lemon drops and lanolin. Extremely vaporous, aromatic and medicinal. Reduction offers cloves, green malt, metal coins, rum cocktails, spicy malt extracts and dried herb encrusted cured meats. Fascinating and brilliant stuff!

AMUSE-SPLOOSH!

JUICY, OAK & VANILLA

CASK NO. G8.12

CHF 159.-



REGION	<i>Lowland</i>
CASK	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>29 years</i>
YEAR	<i>1990</i>
OUTTURN	<i>237 bottles</i>
ABV	<i>58.2 %</i>

A surprisingly enticing and playful nose greeted us, full of green and white pepper, pickled onion crisps, lighter fluid, vegetable oils, banana liqueur, toasted coconut, gorse, cream soda and fruity muesli. A perfect aperitif to get conversational juices flowing! With water we noted rapeseed oil, mint tea, chicken gravy, lemon ring, cough mixtures, barley sugar and caramelising marshmallow. The palate was full of rosewater, tarragon, mentholated chewing gum, eucalyptus travel sweets, cough medicines, diluted ouzo and apples baked in brandy. Water brought forth sweet cereals, orange oils, camphor, hessian cloth, putty, retsina wine, chamois leather and a juicy, savoury finish.

A WOODEN SWEET FACTORY

DEEP, RICH & DRIED FRUITS

CASK NO. 35.267

CHF 225.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Toasted Hogshead</i>
AGE	<i>25 years</i>
YEAR	<i>1994</i>
OUTTURN	<i>174 bottles</i>
ABV	<i>57.9 %</i>

The nose had sweet, enticing, bourbon-like aromas – honeycomb crunch, salty-sweet Tiffin with sultanas and raisins, roasted pumpkin, jasmine, sandalwood and men’s hand moisturiser – along with Darjeeling tea leaves, toasted almonds and a leather workshop. The neat taste was immense, intense and mouth-drawing – woody and dry but with the considerable sweetness of toffee apple sticks, churros dipped in chocolate, candy corn, maple syrup pancakes, crystallised oranges and port over ice-cream. In reduction, the nose evoked a sweet factory built with wood, stewed fruits, brown sugar, apples, pears and piña colada. The palate fascinated us with salted fudge, treacle, chocolate gingers and cinnamon buns with raisins.

SUBLIME NECTAR

DEEP, RICH & DRIED FRUITS

CASK NO. 24.140
CHF 2250.-



THE PROBLEM OF REALITY

OLD & DIGNIFIED

CASK NO. 7.238
CHF 270.-



REGION	<i>Speyside</i>
CASK	<i>Refill Ex-Sherry Butt</i>
AGE	<i>30 years</i>
YEAR	<i>1989</i>
OUTTURN	<i>565 bottles</i>
ABV	<i>50.4 %</i>

A mesmerising sweet and floral yet extremely delicate scent bewitched us and we felt we'd fallen under a spell. Veil-like aromas of rose petals, peach orchards, orange blossom, marzipan and a summer fruit liqueur emerged and much later (it deserves that time), we slow-cooked succulent braised venison. The taste neat was simply sublime, like a scoop of thick New Zealand Manuka honey with that characteristic earthy, oily, herbaceous and florid rich, complex flavour. Diluted, the aroma turned to butterscotch, rose water and mead whilst on the palate a strawberry-orange mélange served over vanilla ice-cream and garnished with mint sprigs.

REGION	<i>Speyside</i>
CASK	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>26 years</i>
YEAR	<i>1993</i>
OUTTURN	<i>209 bottles</i>
ABV	<i>50.9 %</i>

Forget reality – imagine for a minute that instead of Cary Grant and Grace Kelly side by side you were sitting next to one of them in that Sunbeam Alpine convertible driving along the Cote d'Azur. Stopping on a hillside with a perfect view, you retrieved the luxury picnic hamper from the boot, popped the cork from a bottle of champagne, took two classic flutes and clinked glasses while you whispered “À la tienne”. A drop of water and beams of sunlight shone through the clouds, highlighting a solitary sailing boat heading towards the horizon. Can you picture it? This dram can help you...

DESIRE LINES

OLD & DIGNIFIED

CASK NO. 12.43
CHF 385.–



REGION	<i>Speyside</i>
CASK	<i>2nd Fill Ex-Sherry Butt</i>
AGE	<i>28 years</i>
YEAR	<i>1991</i>
OUTTURN	<i>387 bottles</i>
ABV	<i>54.8 %</i>

Salted caramel chocolate at first, then greengage, cocoa, aged sweet Chenin from the Loire and madeira sponge cake. A dram that induces hushed silence. It continues with melon liqueur, raspberry cordial, muesli, spiced dark fruits, rum cocktails, gingerbread and figs in syrup. A rather humbling complexity. Reduction brings savoury umami, dense chocolate, black pepper warmth, nutty, meaty and bready qualities. Leaf mulch, aged cigars, red chilli and leathery game meats. The mouth upheld this dazzling complexity with brown bread smothered in treacle, caramelising brown sugar, toffee apples, cider brands, blackcurrant cordial, bread pudding, sugary black tea and bitter marmalade. Water brought aged calvados, old white balsamic, endless dark fruits, wintergreen, cough sweets, dried marjoram and a kind of herb-tinged sooty waxiness. Sublimely complex and mesmerising.

THE FINE PRINT

ORDERS

We are happy to accept orders by telephone, fax, email or via our online shop. Phone calls in the course of commercial transactions may be recorded.

DELIVERY

Deliveries will be carried out via Swiss Post's parcel service. The mailing costs are CHF 8.– for Economy (standard), CHF 10.– for Priority and CHF 20.– for Swiss-Express "Moon". No mailing costs will be charged on orders over CHF 400.– (mailing by Economy).

COMPLAINTS

Damaged goods must be returned to the post office immediately, or no later than within 7 days, and the appropriate damage report must be filled in at the post office.

EXCHANGES/RETURNS

Your order is binding. As a rule, ordered goods can neither be exchanged nor returned with the exception of goods that have sustained damage in transit, or incorrect deliveries.

PRICES

Unless otherwise stated, the prices specified by us (by telephone, in price lists, by email or in the online shop) should always be understood as being in Swiss francs including statutory VAT (VAT No. CHE-249.623.143 TVA). Price information should always be understood as referring to the specified package (in most cases, per bottle). We explicitly reserve the right to change our prices and offers, as well as delivery options.



TASTINGS

**TIMES
TASTINGS
19:00 TO 22:00**

At our tastings 5 whiskies will be presented. Some of them might have appeared in the Outturn, some might be surprises. We will also serve you bread and cheese.

You will then have the opportunity to buy drams of other whiskies from the currently available range and purchase bottles.

Price per person CHF 60.–.

DATE	CITY	LOCATION
Thursday, 17 September	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 18 September	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 25 September	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Wednesday, 4. November	St. Gallen	Militärkantine, Kreuzbleicheweg 2
Friday, 6 November	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 13 November	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Saturday, 14 November	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Thursday, 3 December	Lucerne	Hotel Schweizerhof, Schweizerhofquai
Friday, 4 December	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Wednesday, 9 December	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Thursday, 10 December	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 11 December	Lausanne	La Ferme du Désert, Chemin Pierrefleur 74

**RESERVATIONS
ARE REQUIRED
FOR ALL EVENTS**

Please buy your ticket online, by phone or email. Places are guaranteed only when paid. We cannot accept cancellations; however, if there is a waiting list,

we will try to find another member to take your place. We reserve the right to cancel an event if participation is insufficient. Participants at tastings must be at least 18 years of age. Members can buy tickets for and bring guests along.



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