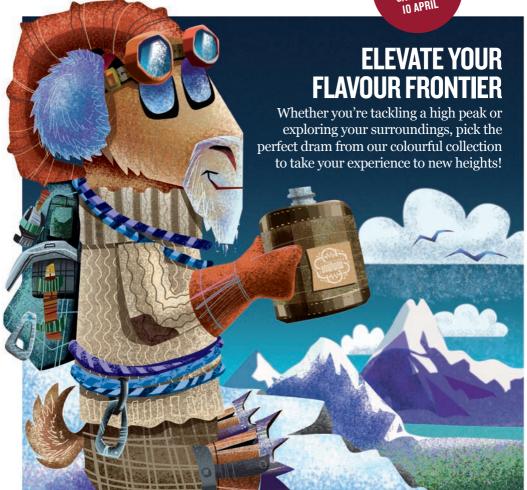


# Outtur

**April 2021** 

SMWS Switzerland

START OF SALES: SATURDAY 10 APRIL



# 149

In the current edition of Outturn, we introduce you to the westernmost distillery in Scotland: Ardnamurchan. Alex Bruce has given us detailed information in the form of an interview. If you would like to hear the recording of the original interview, then I recommend Whisky Talk; you can watch a visual version of the production on YouTube.

At the same time, we will be presenting the first SMWS bottling from this new distillery. As there is no way to distribute such small quantities fairly, we will be organising another draw. The good news, however, is that additional bottlings will follow over the course of the year.

In addition to a colourful arrangement of different bottlings, I am also delighted to be able to present four new bottlings from the Vaults Collection. These will all be bottlings which were distilled between 1987 and 1992. Two of these bottlings come from distilleries which have since closed down.

Enjoy the first signs of spring and share a dram or two with a good friend.

Patric Lutz



## SMOKY, SALTY AND MALTY

PEATED

CASK NO. 149.1 **CHF 105.**-



REGION	Highland
CASK	1st Fill Ex-Oloroso Butt
AGE	5 years
YEAR	2015
OUTTURN	636 bottles
ABV	61.5 %

Smoky, salty and malty – a beech smoked beer with fresh lime zest, orange peel, coriander seed and a pinch of sea salt. On the palate, big on the peat smoke but nicely balanced by mixed spices, blackberries, sourdough bread and sweet potato gnocchi with samphire. With a drop of water, we could literally smell the sea with a trawler and a Clyde Puffer in the distance as well as the ferry coming from Tobermory to the slipway at Kilchoan. An amazing texture - creamy salted caramel cheesecake, homemade strawberry fruit rollups and in the long finish an exciting exotic smoky incense combined with sandalwood and coconut.

Only 36 bottles available. Drawing of the allocations on 7 May in Zurich, registration to take part:

WWW.SMWS.CH/EN/ARDNAMURCHAN/





**DISTILLERY VISIT** 

# IN SPLENDID ISOLATION

Ardnamurchan distillery is tucked away at the end of Scotland's most westerly peninsula, where the natural environment is playing a major role in both fuelling and flavouring the spirit.



When you have a direct family connection going back to Andrew Usher, the 'godfather of whisky blending' who is credited with producing the first blended Scotch whisky in the 1840s, it's perhaps no surprise that you end up drawn to the same industry.

Alex Bruce (pictured) may have whisky-making in his DNA, but where his relative's motivation was to create consistency in his blends, as the managing director of independent bottlers Adelphi Alex's own mission is to pursue variety and difference in its single cask bottlings. But now, with the development of Adelphi's own distillery at Ardnamurchan, Alex sees his lineage providing a new perspective on the concept of consistency.

"Andrew Usher Senior was my four-times great grandfather, and he's the guy credited with pioneering branded, blended Scotch whisky," Alex tells me. "That meant taking whisky from a sort of agua vita mixed with tonics to a labelled product that could be exported outside of Scotland. His slogan was that you cannot create a brand without consistency. That may seem a bit odd going into an independent bottling company, where consistency is the hardest thing, and it's probably the opposite of what you want in terms of the actual release. But if you look at quality as consistency, keeping that benchmark, that's been a very important mantra to me in my career in whisky, and certainly now in terms of what we're doing at Ardnamurchan."



### **TO THE PENINSULA**

Ardnamurchan may well be part of the Scottish mainland, but as its most westerly point, the peninsula feels as remote as any island.

A journey from either Edinburgh or Glasgow will take you close to five hours, involving a short ferry crossing at Corran, negotiating single-track roads and a feeling that you're venturing not only off the map but back in time.

Adelphi's decision to build its distillery in such a far-flung place was based more on the fact that one of the company's owners already owned land on an estate there.

But it also gave access to a water source, suitable space for dunnage warehousing, and a perfect



environment not only to produce Scotch but to let it mature. "We had about eight possible sites but went for the one at Glenbeg because of the space and the quantity of water, both from the Glenmore River and also from the spring that comes out of the peat bogs on the hill," says Alex. "It's lovely soft peaty water, and this amazing maritime coastal maturation climate has been superb for our warehousing. We all know it's a bit of a black art when you get to maturation and climate, but we're only half a mile from the coast here and we definitely have a strong salty element to our whisky, so where else could that be coming from?"

# LETTING NATURE TAKE OVER

The distillery style has been dictated by what Alex describes as a traditional West Highland character, peated but not heavily peated.

"One of the points of having a distillery in this location is to allow the environment to help. You might as well use what has been given to you in the local area, maximise the unique flavours of that environment," says Alex. "For that reason, we wanted to make the best quality we could and

then, basically, let nature take over. To maintain flexibility, it made more sense to do both peated and unpeated and then have the blending capacity to reach that consistent level, in terms of whisky in a bottle, much more easily. It also allows for limited runs of just peated or unpeated in terms of future bottlings.

"You also have to remember that our water coming off the hill, which we use to reduce the spirit into cask at its 63.5% abv filling strength, is incredibly peaty, even after it's been through all the filtration that's required nowadays. So even our unpeated malt still provides a slightly peaty whisky."

#### SPLIT-LEVEL MATURATION

Maturation takes place on site, with a split-level dunnage warehouse offering a huge contrast in conditions. "The lower level is very damp, beautifully humid and has a constant temperature at 12 degrees year-round," says Alex. "The water pours off the hill around that building, so there's massive humidity, and it's the perfect natural long-term maturation warehouse. Upstairs, however, it's completely the opposite. It has a concrete floor, it's much closer to the roof space, so you're

getting a huge fluctuation in heat, from around 2 to 30 degrees in any given year. When you walk into that on a summer's day, you're just about knocked out by the alcohol. So that's accelerated maturation, but it's been exciting to see the huge difference between the two. Further up the hill, we have three more single level dunnage warehouses, with another two to go in."

Alex says that 65-70% of Ardnamurchan's spirit will mature in ex-bourbon casks, with the remainder in ex-sherry as well as some small-batch maturation in casks from different wineries.

#### A SUSTAINABLE VISION

A start-from-scratch distillery also allows for a blank slate when it comes to technology, and the drive to make Ardnamurchan as energy self-sufficient as possible has been central to Adelphi's vision. That means using a biomass boiler fuelled by wood chip from local forestry, a first for the Scotch whisky industry. Electricity comes from a hydro-electric generator. Draff goes to local livestock and the pot ale fertilises the area's fields.

"On the one hand it's common sense," says Alex. "In a location like this you need to look at local resources. The local forestry would normally have been carted off to Fort William in heavy haulage, and is now used locally, and you can replant it, so all that forestry regeneration is also helping the area. We've also introduced a box from 100 per cent recycled materials, so all these things help to build or retain a low carbon footprint, which is so important for any industry these days."

One of the benefits of having a biomass boiler is that the distillery has a huge amount of residual

heat coming off its cooling grate, with plans in place to use that heat for a malting floor, planned for small batches of barley or experimental heritage crops, as well as for a "smoke box" using locally sourced peat.

#### **MESSAGE IN THE BOTTLES**

Technology is also to the fore in the distillery's embrace of 'blockchain' technology to provide a complete overview of every aspect of the supply chain that led to the creation of the whisky. The blockchain gathers information on everything from the farmer who grew the barley, the maltster who malted it, the mashman, the distiller and of course the provenance and history of the casks.

"We're about 70 per cent complete in terms of where we want it to be, but when it's finished the project will provide a complete record of the supply and manufacturing chain," says Alex. "Every cask has a barcode on it with its digital DNA, if you like, and then the consumer can scan a QR code and spend weeks looking at all that information."

What would Andrew Usher have made of that level of technology and transparency? You can't help but think that the godfather of blending and the creator of consistency may very well be looking down on Ardnamurchan in admiration.

Tune into Whisky Talk to hear more about Ardnamurchan from Alex Bruce: https://whiskytalk.fireside.fm/

Ardnamurchan production: https://youtu.be/bD5oNUcONNg





# A MIXOLOGIST'S WORK STATION

**YOUNG & SPRITELY** 

CASK NO. 82.30 CHF 85.-



Highland Eastern
2nd Fill Ex-Bourbon Barrel
9 years
2011
213 bottles
62.4 %

The nose, we agreed, had plenty of fruit (banana candies, Maraschino cherries, plums, pears, raspberry jam and white grapes), some dairy notes (buttered bread, whipped cream) and some mint (humbugs, mint choc chip ice-cream) – less unanimously, some of us also found brown sugar, bubblegum, vanilla sponge and sanded oak. The palate delivered sweet fruit liqueurs, cherry, raspberry, grenadine and mint – we imagined a mixologist's work station; then we identified some pastry and biscuity notes (Empire biscuits) and oaked Chardonnay. The palate also had impressive, mouth-flooding heat (more a comforting warmth in reduction) – with flavours of chilli, gingerbread, Fisherman's Friends, cumin and mace.

## **MEEMAW'S MOONPIE**

**SWEET, FRUITY & MELLOW** 

CASK NO. 73.121 CHF 85.-



REGION	Speyside Deveron
CASK	1st Fill Ex-Bourbon Barrel
AGE	9 years
YEAR	2011
OUTTURN	251 bottles
ABV	58.1 %

The nose is a breath of fresh air – burgeoning spring foliage, cut meadow grass, flowers and a basketful of tropical fruits (melon, pineapple, kiwi, orange). The fruits, especially citrus, are vibrantly present on the palate, along with coconut cream, Irn Bru milkshake, condensed milk and fudge, Wagon Wheels; the finish picks up Indian spices and coffee. The reduced nose finds a sherbet zing, full of homemade lemonade, kumquat and lychee and a sweet hint of vanilla fudge. The palate now has chalky sweets (like Edinburgh Rock), macarons, petits fours and barbecued pineapples; warm spices, fresh oak and matcha green tea haunt the finish.

#### **WORM TUB STODGE**

**SPICY & SWEET** 

CASK NO. 48.120 CHF 76.-



REGION	Speyside Spey
CASK	1st Fill Ex-Bourbon Barrel
AGE	7 years
YEAR	2012
OUTTURN	229 bottles
ABV	60.0 %

A bright and fresh nose full of stone fruits, torn mint leaf, chewy toffee and foam bananas. Playful, vivid and enticing. Some green apples, tinned peaches, pineapple cubes and hints of clove and tree bark added richness. Some water brought milk chocolate and orange travel sweets. Candied hazelnuts, warm custard and some poached rhubarb with brown sugar. The palate when neat was full of strawberries and meringue, tutti frutti and coconut milk with apricots. Water brought pecans and maple swirl ice cream, orange blossom, a hint of lavender and porridge laced with gooseberry jam.

# EMINENTLY EFFERVESCENT

**SPICY & SWEET** 

CASK NO. 28.51 CHF 81.-



REGION	Highland Southern
CASK	1st Fill Ex-Bourbon Barrel
AGE	8 years
YEAR	2012
OUTTURN	220 bottles
ABV	61.5 %

A very classical and fulsome aroma greeted the Panel. Honey, vanilla caramel wafers, sugary brandy and liquorice to begin. Then some jumpers full of mothballs, mown grass, pear juice and nectar. Vibrant and vigorous. Reduction brought hints of dried spices from the cupboard, Madagascan vanilla, brown sugar, lemon curd and school pencil case shavings. The palate opened with a lovely syrupy sweetness. Then bags of banana chips, foam banana sweets, doughnuts, cinnamon buns, pear drops, cloves and gooseberry jam. Water made things more zesty, citric and effervescent. Some rye spice, glace cherry syrup and fruit salad gunge.

### **MUNRO MAGIC**

**JUICY, OAK & VANILLA** 

CASK NO. 6.48 CHF 87.-



REGION	Speyside Deveron
CASK	2nd Fill Ex-Bourbon Barrel
AGE	11 years
YEAR	2009
OUTTURN	251 bottles
ABV	58.7%

One Panel member immediately had that picture in his head of climbing a Munro (a mountain in Scotland over 914 meters) and having reached the top, enjoyed the view as he chewed on a bar of white Kendal mint cake covered in rich, dark Belgian chocolate. Back from the hike, we sat in a Finnish sauna, using the fragrance of lavender in full bloom to unwind. After the addition of water, we had refreshing ice-filled Collins glass with Cilantro Cooler cocktail as well as elderflower, lemon and vanilla cordial; creamy, fresh, sweetness balanced with a slight oaky herbal note — very satisfying!

## CO-CO-NUT

**JUICY, OAK & VANILLA** 

CASK NO. G10.33

**CHF 93.-**



REGION	Lowland
INITIAL CASK	Ex-Bourbon Barrel
FINAL CASK	2nd Fill HTMC Hogshead
AGE	15 years
YEAR	2005
OUTTURN	198 bottles
ABV	61.6 %

Nosing neat 3 C's came to mind; Caribbean, Calypso and coconut – desiccated, toasted, ice cream and suntan lotion. Chewy heat on the palate neat, have you ever had grilled black pepper banana on sugared rum toast? With water, oak made a cameo appearance in the form of pencil shavings and pine forests before menthol orange chocolates, banana chips and chocolate-coated peanuts took centre stage. To taste, vanilla fudge, rum and raisin ice cream, and a red velvet coconut cake with coconut cream cheese frosting – it's the bee's knees! After eleven years in a refill ex-bourbon hogshead, we transferred this whisky into a 1st fill PX sherry hogshead.

## BRINGS A SHEEN TO THE GLASS

**JUICY. OAK & VANILLA** 

CASK NO. 7.254 CHF 125.-



REGION	Speyside Lossie
CASK	1st Fill Ex-Bourbon Barrel
AGE	16 years
YEAR	2003
OUTTURN	211 bottles
ABV	56.6 %

One panellist made full use of the pick 'n' mix sweet counter filling his bag with fizzy apple snakes, cherry lips, foamy bananas and fried eggs and while he was at it, let's have a vanilla custard slice to round it all off. On the palate we had a watermelon smoothie, finger limes, shortbread and a refreshing frozen berry and coconut cheesecake. Water added an earthy vibe, like walking through a botanical garden or a fruit market on Madeira as we sat down for a break and popped open a bottle of slightly sparkling, frizzante, Lambrusco wine; fruity flavours paired with an elegant acidity.

## MEXICAN BLOODY MARY



REGION	Islay
CASK	Refill Ex-Bourbon Barrel
AGE	14 years
YEAR	2006
OUTTURN	133 bottles
ABV	60.9 %

We were standing in a bakehouse by the sea, windows wide open and a fresh salty breeze mingled with aromas of malted sourdough and rye bread, vanilla and coconut oil and salted caramel. Runny honey with a pinch of sea salt on the palate neat was followed by milk chocolate caramel wafers as well as salty liquorice syrup. After we added water, we made sweet and salty popcorn, quince jelly and prosciutto melon balls before we washed it all down with a Michelada containing Mexican cerveza, sea salt and chilli powder, lime and clamato juice served in a salt rimmed highball.

#### **STORRY'S QUARRY**

**OLD & DIGNIFIED** 

CASK NO. G7.19 CHF 164.-



REGION	Lowland
CASK	1st Fill Ex-Bourbon Barrel
AGE	28 years
YEAR	1992
OUTTURN	127 bottles
ABV	55.2 %

The nose opened with overripe yellow plums, sweet orange wines, mineral oil, drying paints and American jellybeans. Then candied citrus peels, artificial fruit cordials and mixed confectionery from a warm sweet shop. Also hints of cider vinegar, wood polish and plums macerating in sugar. Water brought dunnage warehouse must, creme brûlée, malt loaf, bike chain oil and caraway. Some creamed coconut, strawberries and pina colada. The palate opened with a subtle earthiness and tobacco leaf. Then plunged deep into milk bottle sweeties, tinned custard, doughnut batter, caramelising brown sugar, sponge cake and soft herbal cough medicines. Water gave us coconut cream, pineapple syrup, dried tarragon, toasted pistachios, crispy chicken skin and lush rummy sweetness.

# MARITIME CRISP ENTHUSIAST



REGION	Highland Island
CASK	Refill Ex-Bourbon Barrel
AGE	14 years
YEAR	2006
OUTTURN	206 bottles
ABV	57.2 %

A puff of boiler smoke greeted the Panel, then it was an immediate deep dive into ploughman's pickle, sooty chimneys, charred oyster shells shucked into bonfire embers, oily rags and pure mercurochrome. Water brought out tarred fenceposts, beach flowers, wet sand, herbal-tinged peat smoke and peppery bath salts. In the mouth there was an initial surge of salt and malt vinegar crisps, pickled onions, hessian cloth, dank dunnage and black olive tapenade. Water gave us greasy oilskins, kippers doused on lemon juice, brine and smoked venison.

# EARL GREY TEA TREE OIL

#### **OLD & DIGNIFIED**



REGION	Speyside
CASK	2nd Fill Ex-Bourbon Barrel
AGE	27 years
YEAR	1992
OUTTURN	250 bottles
ABV	49.7%

A delightfully perfumed nose conjured rose gardens and carnations with chamomile tea in a greenhouse with ripe guava, melon and banana. Waves of complexity began to emerge as curious herbal cough syrup notes fused with a soft waxiness and putty. Herbal nuances followed onto an accomplished palate that displayed butterscotch and fudge alongside buttered crumpets and a touch of marmalade. Water brought a wonderful amalgamation of pineapple, mango and pears with aged riesling wine and Earl Grey tea. Medicinal flavours captured tea tree oil with lemon cough syrup and a superb combination of marzipan, walnuts and coconut husk on the long-lasting finish.

LOUD RAVES THE
<b>TORRENT AN' THE RAIN</b>

#### **OLD & DIGNIFIED**



REGION	Islay		
CASK	Refill Ex-Bourbon Hogshead		
AGE	30 years		
YEAR	1990		
OUTTURN	210 bottles		
ABV	50.0 %		

There was an initial youthfulness that led us astray. An immediate blast of petrol, peat and sheep wool. In time though, things softened out and the complexity of age shone through with smoked olive oil, sardines in sea salt, squid ink, anchovy paste and sooty waxes. Citric notes of preserved lemons, canvas, graphite oil, seawater and beach pebbles strewn with mineral salts. Water gave us peppered mackerel, smoked white fish, salt baked cod, lighter fluid, black olives, limestone, soy sauce and lanolin. The mouth was hugely medical and drenched in mercurochrome before revealing smoked mead, putties, gentian eau de vie, diesel and anthracite embers. After reduction there was a palpably greasy pettiness, creel nets, iodine drops, eucalyptus tea, pinecones, smoked paprika, grapefruit juice and Atlantic bluster.

# SEDUCTIVE WHISPERS OF OAK

#### **OLD & DIGNIFIED**



Lowland
1st Fill Ex-Bourbon Barrel
30 years
1990
152 bottles
58.2 %

An old-school malt of slowly emerging complexity and eye-twitching pleasure. The nose combined orange fondant and golden syrup sweetness with seductive whispers of oak (vanilla, sweetie tobacco and orange crates). On the palate, that whisper became a Carmina Burana chorus of church pews, leather, tobacco strands and spiced rum, cinnamon flambéed bananas, Grand Marnier, Sercial Madeira wine, spun sugar and toffee. The reduced nose was golden sunshine on late summer meadows; walnut toffee, barley sugars, jellybeans, chocolate ice-cream and champagne Bellini. The palate now – teasing oak, orange peel, sugary espresso dregs, heather honey and anise. A fabulous exotic journey.

# GRILLED LEMON-GARLIC ELK STEAK

#### **OLD & DIGNIFIED**



REGION	Speyside		
INITIAL CASK	Ex-Bourbon Hogshead		
FINAL CASK	1st Fill Ex-Oloroso Hogshead		
AGE	32 years		
YEAR	1987		
OUTTURN	207 bottles		
ABV	51.6 %		

A subtle, sweet perfumed aroma with soft nutty sherry notes and a moist, rum-soaked Caribbean black cake made this a wonderful nosing dram when neat. On the palate deep, dark and spicy with flavours of chestnuts roasted on an open fire, burnt oranges with charred, sugary rosemary and green figs in Armagnac syrup. With a tiny drop of water, we seared an elk steak in a cast iron skillet and to enjoy it medium rare, marinated in soy sauce, ginger and garlic, and served with Indian butternut squash curry and sweet potatoes.





#### 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.

#### A FRAGRANT RAMBLE

SINGLE CASK SPIRITS

CASK NO. C<sub>3.1</sub> CHF 499.-



REGION	Cognac Grande Champagne
CASK	Cognac Barrel
AGE	Extra Old
OUTTURN	558 bottles
ABV	50.9 %

Our journey began in the high mountain meadows dotted with delicate flowers releasing a musk perfume aroma into the air that mingled with linseed oil and fine oak sawdust left over from wood cutting. Descending the air became warmer and we found ourselves firstly amongst bushes of blackcurrants and geraniums and then taylor's gold pear trees, kumquats, lemon trees and finally pink grapefruit. The air was hot now and carried a spiciness of nutmeg, cinnamon and muscovado sugar. We quenched our thirsts with some fizzy apple juice as we passed a rum agricole distillery to find ourselves now on a dry and dusty plain.

# A LA RECHERCHE DU TEMPS PERDU

COLUMN TO	100		сиприте
OII	IULE	GASK	SPIRITS

CASK NO. C7.1 CHF 499.-



REGION	Cognac Petite Champagne		
CASK	Cognac Barrel		
AGE	33 years		
OUTTURN	532 bottles		
ABV	62.2 %		

A beautiful colour of burnished mahogany gives way to an utterly classical nose that prickles with dates, sultanas, ancient demerara rum, coal hearths, dried porcini mushrooms and a myriad of dark fruits. There are huge dollops of rancio and dunnage undercut with orange marmalade and cocktail bitters. Water brings an added earthy depth and throws up lemon curd and ground spice mix. To taste this one is beguilingly complex and stunningly poised. Motor oil, orange liqueur, citrus rind, cinnamon bark, tea tree oil, exotic hardwoods and luscious green fruits all vie for attention. With water there are further notes of hessian, espresso and bitter chocolate.



#### **TASTINGS**



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 6o.-.

Despite Corona we have planned the tastings until end 2021. We confirm to all members who have bought a ticket 6-10 days before the date whether or

not the tastings can be held on the basis of national and cantonal regulations. In case of cancellation, the full amount paid will of course be credited.

DATE	CITY	LOCATION
Wednesday, 21 April	St. Gallen	Militärkantine, Kreuzbleicheweg 2
Thursday, 6 May	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 7 May	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Saturday, 8 May	Berne	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, 27 May	Lucerne	Hotel Schweizerhof, Schweizerhofquai
Wednesday, 15 September	Geneva	Bar du Nor, Rue Ancienne 66, Carouge
Thursday, 16 September	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 17 September	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Thursday, 23 September	Berne	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Wednesday, 3 November	St Gallen	Militärkantine, Kreuzbleicheweg 2
Friday, 5 November	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Thursday, 11 November	Berne	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 12 November	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Wednesday, 1 December	Lucerne	Hotel Schweizerhof, Schweizerhofquai
Thursday, 2 December	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 3 December	Lausanne	Tibits (1st floor), Place de la Gare 11
Thursday, 9 December	Berne	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 10 December	Zurich	Zentrum Karl der Grosse, Kirchgasse 14



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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