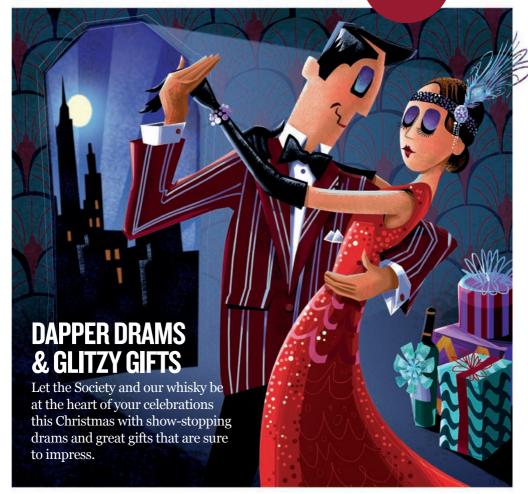


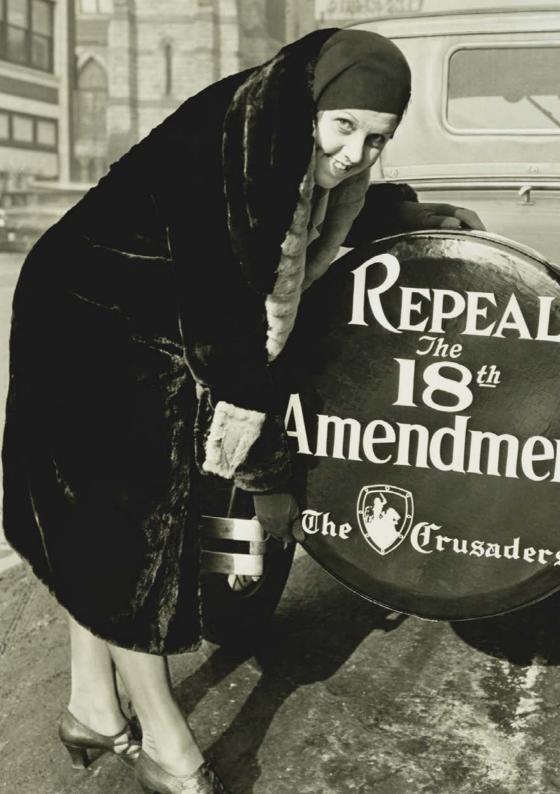
Outturn

December 2021

SMWS Switzerland

START OF SALES: TUESDAY 30 NOVEMBER







Each year on 5 December, Americans celebrate National Repeal Day. That date marks the day in 1933 when President Franklin D. Roosevelt ended an experiment with his signature. The 13-year nationwide alcohol ban in the 1920s led to a halving of consumption; however, it also fuelled the cult of the speakeasies and brought bootleggers millions in profits.

You can read about the impact of the prohibition on Scotch whisky production in the current issue of Outturn, and you will discover that there weren't just losers!

In the same issue, we also present a wide selection of different new bottlings. They range from G10.34:

And now, a word from the cask ... from the Lowlands, to 93.159: A cheaky picnic by the coast from Campbeltown and 4.285: Parallel bars of sweetness and smoke from the Orkney Islands. I think there's something there for every taste.

Thank you for sharing the wide variety of bottlings you enjoyed in 2021 with us. You can rest assured that 2022 will be no less exciting.

We wish you a joyous Advent season and happy holidays, hopefully together with your loved ones, and a great start to the New Year.

Warmest regards,

Patric Lutz

WHISKY HISTORY: PROHIBITION SOME YOU WIN, SOME **YOU LOSE**

The United States' great experiment with Prohibition caused shockwaves in the world of Scotch whisky – and while many distilleries suffered, others survived and prospered. Gavin D Smith explores the history and impact of the 'dry years'.



Given the USA's status as the largest export market for Scotch whisky, the implementation of the National Prohibition Act of October 1919 had a profound effect on the industry in Scotland.

Prohibition began on January 17, 1920, and prior to that date, Scottish distillers shipped as much whisky as possible into the States, but this was always going to be a very short-term solution.

There were serious concerns that as well as losing its premier overseas outlet for an as yet unknown period, by the time Prohibition ended – if it ever did – US drinkers would have forgotten the virtues of 'real' Scotch, having been subjected to all manner of illicit spirits, some masquerading as Scotch whisky.

In order to maintain a presence in the US, a number of reputable distillers entered into agreements with third-party traders – known as

'bootleggers' – in order to have their whiskies illegally imported into the States.

Many of these men were adventurers of dubious character, likely to 'cut' the Scotch with cheaper spirit to maximise their profits, which would only increase reputational damage to the product in the long term.

One bootlegger, however, earned the trust of distillers and a place in the English language. His name was Captain William 'Bill' McCoy, and apart from Chicago mobster Al Capone, who made millions of dollars trading in alcohol, McCoy is probably the best-known name associated with what President Herbert Hoover described as "a great social and economic experiment".

McCoy was noted for the quality of the spirits he supplied, hence 'the Real McCoy' – though other origins of the term have also been suggested. He shipped a variety of spirits into the waters off New Jersey, where they were collected by small vessels and taken ashore.

One whisky brand in which he specialised was Cutty Sark, a blend light in colour and style and formulated by London wine and spirits merchants Berry Bros & Rudd especially for the US market, where it first appeared in 1923.

Thanks in part to the efforts of Captain McCoy, Berry Bros & Rudd were one of the Scotch

whisky 'winners' of Prohibition, as Cutty Sark became a firm favourite with illicit drinkers in the States, and once Prohibition was repealed in 1933 they kept on drinking it. Indeed, in excess of 7,000 cases had

been sold by 1934, rising to a remarkable 80,872 cases per annum a mere two

years later.

CUTTY SARK

Another 'winner' was the Distillers Company Ltd, courtesy of its Haig blend, which – at the height of Prohibition in 1927 – exported the equivalent of almost 170,000 litres to the US, accounting for 17 per cent of its total annual overseas sales, and this in an ostensibly 'closed' market.

Meanwhile, Teacher's shipped a grand total of 137,927 cases of its Highland Cream Scotch via Antwerp and the Panama Canal to San Francisco Bay on the <Lillehorn>, one of many vessels owned by the colourful Anglo-Canadian Joseph Hobbs through his Hobbs Brothers shipping line.

Hobbs made a great deal of money in the bootlegging trade, and once Prohibition was repealed, he participated in the legal shipment of large quantities of blended Scotch whisky into the US, being involved

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through his Associated Scottish Distillers in the operation of Glenury Royal, Benromach, Fettercairn and Bruichladdich distilleries, to name but a few.

Another Prohibition 'winner' was Laphroaig, which had been exported into the States prior to 1920 by distillery owner Ian Hunter with notable success. It has been suggested that Hunter was able to continue selling it during Prohibition as everyone considered the spirit could only be used 'for medicinal purposes' rather than for pleasure!

Whatever the truth, at a time when the Scotch whisky industry as a whole was in a poor state of health, Hunter was able to enlarge the Laphroaig maltings in 1923, and build new warehouses during the following year and again in 1928, going on to extend the mash house and stillhouse in 1929.

The industry's poor state of health was partly due to the economically troubled inter-war years that affected most developed countries, though Prohibition served to weaken a number of already struggling Scottish distilleries, and these were the main 'losers' from the 13 'dry' US years. In 1926, there were 113 licensed distilleries in Scotland, but the following year, that figure fell to 84. By then, no fewer than 50 distilleries had closed since 1921, most of them permanently.

This was party due to the actions of the Distillers Company Ltd, which set out to acquire struggling rivals and close down their distilleries, ostensibly to promote a healthier industry going forward.

One distilling region in particular lost out badly as a result of Prohibition, and that region was Campbeltown. The various reasons for its demise are explored in the May 2021 issue of Unfiltered, but the production of poor-quality spirit to satisfy 'bootlegging' demands in the US were certainly a significant factor. In 1920, 20 distilleries were active in the Argyllshire port, but only Riechlachan survived Prohibition, and that closed in 1934.

In the aftermath of Prohibition, Scotch whisky sales in the US did not immediately rise, partly due to the effects of the 'Great Depression,' which started in 1929, and partly because of a protectionist move by the US government that imposed a tariff of \$5 per gallon on imported spirits. When this tariff was halved in 1935, Scotch whisky sales to the States began to climb once more, with production rising in tandem, due in part to an improving British economy.

Summing up, Ronald Weir writes in The History of the Distillers Company 1877-1939 that Scotch whisky "...maintained, even enhanced, its reputation for quality, creating a taste in the US market which was there when Prohibition ended".

14 AND 15 JANUARY 2022

BURNS SUPPER



Enjoy a Scottish evening in honour of the national poet Robert Burns. Our ceremony master Robin Laing will lead you through the evening with poems and songs including a bagpipe player.

The price of CHF 110.— includes entertainment, aperitif, three-course menu with lots of "Haggis, Tatties and Neeps" (alternatives available), mineral water and coffee/tea.

BOOK YOUR TABLE NOW

shop.smws.ch



FRIDAY, 14 JANUARY 2022, 19:00 LANDHOTEL HIRSCHEN ERLINSBACH

For members the Landhotel Hirschen offers a special price to spend the night:

Accommodation in a double room incl. breakfast for 2 persons CHF 175.-

Accommodation in a single room incl. breakfast CHF 140.—

Hauptstrasse 125, 5015 Erlinsbach
PLEASE BOOK DIRECTLY AT THE HOTEL: WWW.HIRSCHEN-ERLINSBACH.CH

SATURDAY, 15 JANUARY 2022, 19:00 LA TABLE DE URS HAURI BERN

Zeughausgasse 19, 3011 Bern

Christmas is coming, and it's time to start thinking about what gifts to buy for the important people in your life.

GIFT MEMBERSHIP

As a member of the SMWS you already know the delights of being part of our all together unique group of whisky lovers. So why not share the Society experience with your nearest and dearest by giving them the gift of membership this year?

Options start at CHF 80.— and so you can build the perfect gift for your favourite whisky lover. Add a bottle of whisky, the book "The Founder's Tale" or the society tasting kit to get them started on their Society journey, it's bound to be the most heart-warming and lips-smacking gift in their stocking this year — and one that keeps on giving.

TO ORDER VISIT smws.ch/en/gift-membership



NEW MEMBERSHIP



NEW MEMBERSHIP with an individual whisky bottle



NEW MEMBERSHIP with book «THE FOUNDER'S TALE»



NEW MEMBERSHIP with society tasting kit

GATHERING '21

39.212 SWEET AND SOUR CANDY SHOWER

For this whisky, the tasting notes were written by our members. Congratulations to our member David Loosli - his suggestion for the name of this bottling was selected and he receives a bottle as a gift for it.

SWEET AND SOUR CANDY SHOWER

JUICY, OAK & VANILLA

CASK NO. 39.212 CHF 89.-



| REGION | Speyside |
|---------|----------------------------|
| CASK | 1st Fill Ex-Bourbon Barrel |
| AGE | 9 years |
| YEAR | 2011 |
| OUTTURN | 194 bottles |
| ABV | 56.9 % |

The initial nose surprised us with a lush sweetness (powdered sugar, candied fruits) and white flowers (lily, magnolia, frangipani). After a while, we had the impression of being in a garden shed in late autumn with smells of wet wood, fragrant mint and spruce needles. Members had childhood memories of checking out the kiosk at the local lido or eating apple strudel on a sunny terrace after skiing. The initial taste offers a lot of orchard fruits (pear, apple), vanilla and some exotic fruits reminding us of the last Piña Colada we had on a cruise ship. Reduction underlines the sweetness. Strawberry yoghurt, fresh mint and cake icing appear. The sun is shining on a Ticino south slope with hints of jasmine and azalea. The finish shows hints of white pepper and liquorice, like a bittersweet symphony.

THE LIGHT GETS IN



| REGION | Highland |
|---------|----------------------------|
| CASK | 1st Fill Ex-Bourbon Barrel |
| AGE | 7 years |
| YEAR | 2013 |
| OUTTURN | 224 bottles |
| ABV | 63.5 % |

Classical, easy and extremely inviting we thought. The initial nose was full of gorse flower, salted crackers and ready salted crisps. Then sea greens, vase water, sunflower oil, heather flowers, light minerality, beach pebbles, hops and sandalwood. Reduction brought white jellybeans, cream soda, aged Riesling, cider apples, bergamot and green banana. A wee touch of grapefruit acidity keeps things fresh. The palate was superbly sweet and concentrated. Bubble-gum flavoured wax! Fruity muesli, dried apricots, almond oil, orgeat syrup, rosewater, lychee, hessians and pineapple jelly. Reduction brought tropical fruit teas, bay leaf, jasmine, light ointments, hessian, citrus piths and white stone fruits. Lush!

INNOCENT SWEETNESS MEETS CITRIC ZEST

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CASK NO. 46.112 CHF 74.-



| REGION | Speyside |
|---------|----------------------------|
| CASK | 1st Fill Ex-Bourbon Barrel |
| AGE | 8 years |
| YEAR | 2012 |
| OUTTURN | 224 bottles |
| ABV | 58.4 % |

On the nose, innocent sweetness (honey, butterscotch, Cola bottle sweets) eventually sharpens to orange blossom, acid drops and sherbet lemons; toasted coconut, almonds, dried apricots and floorboards remind us of the cask. The palate is lively and refreshing, juicy and warming – lime zest, lemongrass, Red Kola, jalapeno chillies and wasabi paste. The reduced nose is dominated by citric freshness – San Pellegrino Aranciata Rossa, lemon barley water, lemon meringue pie, refreshers and forest fruits. The palate now balances Bakewell slice, frangipane and custard creams with slightly more astringent elements of fruit punch, champagne cocktail and gin with lemon and rosemary; a joyous combination.

SPIRITUAL STRAWBERRIES



| REGION | Speyside |
|---------|----------------------------|
| CASK | 1st Fill Ex-Bourbon Barrel |
| AGE | 10 years |
| YEAR | 2010 |
| OUTTURN | 216 bottles |
| ABV | 63.9 % |

We mixed a tropical cordial with pineapple, passion fruit and kiwi, as well as zesty lime juice but before we had a sip, we made ourselves a spiced caramel coffee latte. Nothing could prepare us for the taste, "fizzes with fury" was one comment, however with a lovely texture of a strawberry chilly chilli sorbet. Back to the nose this time with the addition of water, an earthy floral aroma after the rain, be it heather and gorse or more exotic like a tropical garden. Still, plenty of zingy booze but now in a rum punch made with freshly squeezed oranges, lime and grenadine juice, Angostura bitter and grated nutmeg.

ÉPICÉ ON EARTH

| SPIC | יו ע | OW | 441 |
|------|------|----|-----|

CASK NO. 82.39 CHF 81.-



| REGION | Highland |
|---------|------------------------------|
| CASK | 1st Fill Ex-Bourbon Hogshead |
| AGE | 8 years |
| YEAR | 2012 |
| OUTTURN | 253 bottles |
| ABV | 63.9 % |
| | |

The initial nose brought to mind jellybeans, candy floss, pocket-warmed jelly babies, marshmallows and popping candy. A real confectionery shop! In the background, suggestions of wet grass, tree bark and light olive oil all got louder over time. Reduction brought thicker notes of wintergreen, cupboard wood spices, watercress, heather flowers and cough sweet mixtures. The palate was richly sweet initially, lots of gentle oiliness with cloves, orange marmalade, sweetened cough syrups, jasmine tea with sugar and lime curd. When reduced we found grapefruit, cream soda, pineapple chunks, lemon cough drops and rosewater. Some warmth of chilli flakes, myrtle and coriander marmalade in the background.





AN ENIGMA OF SWEETNESS AND WOOD

JUICY. OAK & VANILLA

CASK NO. 108.37 CHF 99.-



| REGION | Speyside |
|---------|----------------------------|
| CASK | 1st Fill Ex-Bourbon Barrel |
| AGE | 14 years |
| YEAR | 2007 |
| OUTTURN | 212 bottles |
| ABV | 59.3 % |

On the nose, a flurry of fruits (peach, pear, blackcurrant, gooseberry, damson) is followed by Battenberg cake and hints of liquorice and oak. The palate is an enigma of sweetness and wood – vanilla custard meets dark chocolate, orange oil, crystallised ginger, cinnamon and chewed pencils. The reduced nose gets more stone fruits, cherry yoghurt and a teasing mixture of meadow flowers, pollen dust, nettles, rosemary and a heathery hillside. The palate remains bold and vigorous – butterscotch, toffee, Iced Gems and honey on freshly baked crusty bread, some floral notes and a tingling finish of ginger, pine wood and Extra Strong mints.

AND NOW, A WORD FROM THE CASK ...

JUICY, OAK & VANILLA

CASK NO. G10.34

CHF 93.-



| REGION | Lowland |
|--------------|------------------------|
| INITIAL CASK | Ex-Bourbon Barrel |
| FINAL CASK | 2nd Fill HTMC Hogshead |
| AGE | 15 years |
| YEAR | 2005 |
| OUTTURN | 197 bottles |
| ABV | 61.9 % |
| | |

The initial aroma suggested hot cocoa with honey. Then touches of hessian, pears baked in Calvados, caramelising muscovado sugar and hot treacle full of molten marshmallows. Further notes of children's cough medicines, red liquorice and strawberry jam. Water brought a firmer edge that suggested waxed canvass, dried apple rings, candy floss, foam banana sweets, lime cordial, citrus curds and toasted marshmallow. The palate was initially very rum like, lots of rum 'n' raisin ice cream, pickled sultanas, demerara sugar, walnut oil and booze-soaked fruit salad. Reduction brought out Battenberg cake, brake fluid, pistachio nougat and green walnut liqueur. Matured in a bourbon barrel for 11 years before transfer to a 2nd fill heavy toast medium char hogshead.

A CHEEKY PICNIC BY THE COAST

OILY & COASTAL

CASK NO. 93.159

CHF 93.-



| REGION | Campbeltown |
|---------|----------------------------|
| CASK | 1st Fill Ex-Bourbon Barrel |
| AGE | 9 years |
| YEAR | 2011 |
| OUTTURN | 238 bottles |
| ABV | 59.0 % |

Coastal, savoury, floral and fresh aromas that suggested a day by the sea. Driftwood, seashells, burnt sticks lead to seafood, wholegrain mustard and into gorse flower, grapes white melon and Portuguese custard tarts. Big flavours at full strength - a mixed seafood platter (shellfish, crab meat, prawns), woody spices and burnt pork crackling followed by vanilla custard and cherry sweets. Water brought out the body of the dram - aromas of dried seaweed, tarry ropes, coal dust, singed raisins, fresh herbs and toffee apples. To taste it became a chewy dram with lots of scorched flavours. Black liqourice, seashells, charcoal, ketchup, woody spices and navy rum. A clean finish for such a naughty dram.

PARALLEL BARS OF SWEETNESS AND SMOKE

| OLD & DIGNIF | IED | |
|--------------|-----|--|
|--------------|-----|--|

CASK NO. 4.285 CHF 230.-



| REGION | Highland |
|--------------|----------------------------|
| INITIAL CASK | Ex-Bourbon Hogsheads |
| FINAL CASK | Refill Ex-Bourbon Hogshead |
| AGE | 20 years |
| YEAR | 2000 |
| OUTTURN | 330 bottles |
| ABV | <i>55.7</i> % |
| | |

We combined selected 17-year-old casks from this distillery. We then returned the single malt into a variety of different casks to develop further; this is one of those. Various triggers hit the nose – blackberries bashed with a rolling pin and blood orange on lightly smoked duck; heather and rosemary chucked on a bonfire, toasted hazelnuts and a chestnut stall outside a boatyard. The palate pendulated between parallel bars of sweetness and smoke; fruit cake, hot cross buns and almond slice, hickory-smoked sweet-cure bacon, honey-glazed prawns and wooden tobacco pipes. The reduced nose found menthol cigarettes, lobster creels and 'sipping tawny port on a sailing ship'. The more refined palate now had toasted marshmallows, profiteroles and cigars, with after-tingles of eucalyptus cough medicine and lemon.

UNCOMPROMISINGLY HONEST

DEEP. RICH & DRIED FRUITS

CASK NO. 30.120

CHF 232.-



| REGION | Speyside |
|--------------|-------------------------|
| INITIAL CASK | Ex-Bourbon Hogshead |
| FINAL CASK | 1st Fill Ex-PX Hogshead |
| AGE | 24 years |
| YEAR | 1997 |
| OUTTURN | 202 bottles |
| ABV | 59.2 % |

Honey roasted figs, caramelised dates with balsamic vinegar, nutty chocolate crunch, classic crepe suzette and grilled plums with Kirsch cream. On the palate, we went Belgique with an old-fashioned raisin bread called Kramiek with butter and cinnamon-scented plum jam as well as Française with duck confit in an orange sauce and a glass of Pineau des Charentes. Water added plenty of marzipan, treacle toffee and Lebkuchen before we finished with affogato al café, very hot freshly made espresso coffee poured over vanilla ice cream and sprinkled with demerara sugar. After 21 years in an ex-bourbon hogshead, we transferred this whisky into a first fill ex PX Spanish oak hogshead.

UPLIFTING AND LIFE-AFFIRMING

LIGHTLY PEATED

CASK NO. 4.296

CHF 225.-



| REGION | Highland |
|--------------|----------------------------|
| INITIAL CASK | Ex-Bourbon Hogsheads |
| FINAL CASK | Refill Ex-Bourbon Hogshead |
| AGE | 20 years |
| YEAR | 2000 |
| OUTTURN | 311 bottles |
| ABV | 56.1 % |
| | |

At 17 years of age, we combined selected casks from this distillery. We then returned that single malt into a variety of casks to develop further and this is one of those casks. Typical of the make, the nose took us from a heathery hillside picnic of cinnamon flapjacks, toasted marshmallows and lemonflavoured jellybeans, to a dry dock with wooden boats, saltencrusted sails and sacks of whelks. The palate was beautifully mouth-coating and punchy – a fabulous finesse of treacly sweetness and smoke – seaweed and grilled prawn shells, muscovado sugar and Manuka honey and hard wood shavings. The reduced nose found honey-glazed prawns sizzling over a driftwood beach bonfire, poached pears, perfumed cigarettes and a camomile lawn. On the palate – cigar butts, turbinado sugar and smoked fish – invigorating, uplifting and life-affirming.

BRAWNY AND BRINEY



| REGION | Islay |
|---------|----------------------------|
| CASK | Refill Ex-Bourbon Hogshead |
| AGE | 10 years |
| YEAR | 2010 |
| OUTTURN | 288 bottles |
| ABV | 60.0 % |
| | |

Hefty coastal aromas of smoked kippers, fishing nets and seaweed merged with salted chestnuts and cashews as they toasted alongside peppery haggis over hot barbecue embers. Not for the faint-hearted, the palette was thick and burnt as tarry ropes, treacle and liquorice coated burnt sausages, oily chorizo and honey glazed pork dressed with rosemary and tarragon. Water returned us to aromas of barnacles, smoked fish and muscles in a white wine sauce, however medicinal elements of antiseptic, cloves and angelica had now appeared. Coal dust and cask char brought elements of filth to the palette before being lifted by burnt toffee, violets and fragrant cigar smoke.

SMOKED BLUE SPIRULINA SMOOTHIE



| REGION | Islay |
|--------------|------------------------------|
| INITIAL CASK | Ex-Bourbon Hogshead |
| FINAL CASK | 2nd Fill Ex-Oloroso Hogshead |
| AGE | 7 years |
| YEAR | 2013 |
| OUTTURN | 295 bottles |
| ABV | 60.7% |
| | |

Burnt raisins, treacle tarts and smoked olive oil were the more straightforward descriptors before we had a 'smoky blue spirulina smoothie' and a malted loaf toasted 'to hell and back'. The palate had plenty for the smoke lover; smoked duck carnitas with rich plums and pickles as a canape followed by scallops dusted with smoked paprika and then quickly seared in butter and bacon drippings. After adding water, hot ash and tar before some got a slightly dirty oily petrolic smoke while others threw slices of pineapple on a barbeque before we all enjoyed crispy maple bacon pancakes. After four years in an ex-bourbon hogshead, we transferred this whisky into a second fill oloroso hogshead.

EN GARDE!



| REGION | Islay |
|--------------|-------------------------------|
| INITIAL CASK | Ex-Bourbon Barrel |
| FINAL CASK | Refill Ex-Guyanese Rum Barrel |
| AGE | 17 years |
| YEAR | 2004 |
| OUTTURN | 240 bottles |
| ABV | 56.0 % |
| | |

A deafening waft of rum greeted us from the top of the nosing glass! Pickled exotic fruits wrapped in seawater-soaked bandages and Elastoplast. Sardines bobbing in antiseptic, olive bine, anchovy butter and tarry beach wood. A bonkers nose we all agreed. With water, we noted smoked green tea, myrtle, wintergreen, farmhouse cider, bike chain grease, aniseed balls and lemons charring on a BBQ. The neat palate was full of smoked exotic fruits, burning heather, olive oil, lime curds, mineral oils, squid ink and some kind of high ester mouthwash. With water it became sootier, more herbal and more classical with beach pebbles, mineral salts, bacon rind, pickled ginger and vapour rubs. Previously in a bourbon barrel for 14 years before being transferred to an ex-Guyanese rum barrel.

A WIZARD'S SPELL

DEEP, RICH & DRIED FRUITS



| REGION | Speyside |
|--------------|---------------------|
| INITIAL CASK | Ex-Oloroso Butt |
| FINAL CASK | 1st Fill Ex-PX Butt |
| AGE | 31 years |
| YEAR | 1989 |
| OUTTURN | 595 bottles |
| ABV | 50.8 % |

We gave it a mesmerising stare in the glass, a bright dark burnt umber colour which was followed by a magical wave of a wizard's 'Satya Sai Baba Nag Champa' incense stick - a rich smell of frankincense, other fragrant herbs and resins. Incredibly gentle but still with a 'tannic grip', a perfect marriage between dark chocolate, Grand Marnier and candied orange rind – all in a truffle. A tiny drop of water and you will be on a magic carpet ride to Alcaiceria, the Great Bazaar of Granada, while on the palate you watched the sunset over the city and the Alhambra. After twenty-nine years in an ex-Oloroso butt, we transferred this whisky into a 1st fill PX sherry butt.

SAUDADE

OLD & DIGNIFIED



| REGION | Highland |
|---------|----------------------------|
| CASK | 2nd Fill Ex-Bourbon Barrel |
| AGE | 30 years |
| YEAR | 1990 |
| OUTTURN | 92 bottles |
| ABV | 46.7% |

This sample rendered us deeply philosophical. We could talk about wax jackets, beeswax, oak furniture, antique-gold picture frames and dunnage warehouses – but as Charles Bukowski wrote: "If you're going to try, go all the way. Otherwise don't even start." The palate gentle, warm and sweet, floral honey and gooey chocolate seemed to permeate our entire mouth while in the finish a clean fresh surprising minerality. A drop of water and a deep sense of longing accompanied by the happy melancholy which the Portuguese poet Teixeira de Pascoaes defined as 'saudade' engulfed. Ultimately let's give Bukowski the final words; "there is no other feeling like that. You will be alone with the gods, and the nights will flame with fire."

AMBROSIA

OLD & DIGNIFIED



| REGION | Highland |
|---------|----------------------------|
| CASK | 2nd Fill Ex-Bourbon Barrel |
| AGE | 29 years |
| YEAR | 1992 |
| OUTTURN | 150 bottles |
| ABV | 45.2 % |

One could write an epic nosing neat, chocolate chip cookies, golden syrup, millionaire's shortbread, marzipan, French polished oak, wax jacket and a mesmerizing scent of jasmine, lily, bergamot, sandalwood, amber and musk. Epic texture, dark sugary sweetness, spun sugar decoration on a Belgian chocolate cupcake, Sriracha popcorn and honey glazed roasted pears. A drop of water and we made toast with smooth pâté and caramelised oranges, an appetizer for Greek gods as we also drank a glass of very old Greek brandy, elegant and refined, voluptuous and intense. Then flavours of wild bee's honey, rose petal, and subtle notes of old oak with a mix of sweet spices in the finish.

OH, SO OLOROSO!

OLD & DIGNIFIED



| REGION | Speyside |
|--------------|------------------------------|
| INITIAL CASK | Ex-Bourbon Hogshead |
| FINAL CASK | 2nd Fill Ex-Oloroso Hogshead |
| AGE | 32 years |
| YEAR | 1988 |
| OUTTURN | 115 bottles |
| ABV | 56.9 % |
| | |

Oh, so oloroso! From the Latin olēre — to smell. Imagine sitting on a rooftop patio in Jerez overlooking cathedral-style warehouses storing sherry from soleras founded in the 18th century, sharing the magnificent fragrant scent with the angels and friends, while watching a glorious sunset. As pre dinner nibbles you offer cornes de gazelle, crescent-shaped cookies filled with cinnamon, almonds and an intoxicating dose of orange blossom water. Diluted we were back on the patio after dinner and sipped a very old Brandy de Jerez with a taste of Maamoul cookies; melt-in-your-mouth buttery date-filled utterly scrumptious sweets. After thirty years in an ex-bourbon hogshead we transferred this whisky into a 2nd fill Oloroso hogshead, which previously matured whisky from Society cask 10.196.

MOUNTAINTOP EXPERIENCE

OLD & DIGNIFIED



| REGION | Lowland |
|---------|----------------------------|
| CASK | 2nd Fill Ex-Bourbon Barrel |
| AGE | 31 years |
| YEAR | 1990 |
| OUTTURN | 143 bottles |
| ABV | 53.0 % |

A fantasy of aromas; apricot jam, brioche, crème brûlée, salted lemons, Madeira cake, marzipan, almond oil and a warm, fragrant, ever so slightly smoky scent of long-aged Somerset cider brandy. On the palate, a "solid spice cupboard hit" took us all by surprise, but that was soon followed by rum and raisin apple strudel with sweet vanilla and whipped cream which we ate in a mountaintop hut accompanied by a glass of Jagertee (black tea and 'Inländer-Rum'). Water added fig rolls, buttered hot cross buns, thick custard and pinecones on the nose, but wait for the taste! Honey coconut nibs, raspberry mille-feuille all served with steaming Glühwein in earthenware mues.



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



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.-.

The Federal Council recently decided that events for more than 30 people are now only permitted with COVID

certificate. This of course also affects our tastings. Thank you for your understanding.

| DATE | CITY | LOCATION |
|-----------------------|-----------|--|
| Wednesday, 1 December | Lucerne | Rathausturm, Kornmarkt 3 |
| 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 |
| | | |
| Thursday, 10 February | Berne | Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79 |
| Friday, 11 February | Zurich | Zentrum Karl der Grosse, Kirchgasse 14 |
| Thursday, 17 February | Basel | Zunftsaal im Schmiedenhof, Rümelinsplatz |
| Friday, 18 February | Lucerne | Hotel Schweizerhof, Schweizerhofquai |
| Wednesday, 2 March | Geneva | Bar du Nord, Rue Ancienne 66, Carouge |
| Thursday, 10 March | Berne | Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79 |
| Friday, 11 March | Basel | Zunftsaal im Schmiedenhof, Rümelinsplatz |
| Wednesday, 16 March | St Gallen | Militärkantine, Kreuzbleicheweg 2 |
| Friday, 18 March | Zurich | Zentrum Karl der Grosse, Kirchgasse 14 |
| Thursday, 5 May | Basel | Zunftsaal im Schmiedenhof, Rümelinsplatz |
| Friday, 6 May | Lausanne | Tibits (1st floor), Place de la Gare 11 |
| Thursday, 12 May | Zurich | Zentrum Karl der Grosse, Kirchgasse 14 |
| Friday, 13 May | Berne | Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79 |
| Thursday, 19 May | Lucerne | Hotel Schweizerhof, Schweizerhofquai |



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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