



Outturn

October 2022

SMWS Switzerland

START
OF SALES:
SATURDAY
8 OCTOBER



EERIE-SISTIBLE DRAMS

All treats and no tricks this October. Explore our devilishly good selection of new whiskies.



Various 'Gathering' events took place across the globe in September. In addition to our tastings, we are celebrating this with the latest single cask exclusively for Switzerland. As was the case a year ago, the tasting note was written by our members:
70.47: Nana's squeaking toy chest.

The name of this bottling comes from our member Raphael Lingg. A big thank you to all other members for taking part. I hope you all had fun.

As well as the latest bottlings from Scotland, you can also discover four whiskies from other regions. Two of them are from Wales – **128.20: Delightfully bonkers** and **128.21: Patchwork dragon** and two are from the USA – **140.12: Little dram on the prairie** and **CW1.5: Cinnamon sins**.

And you will, of course, find the next article in the current issue of Outturn in the series 'Where flavour comes alive' – this time headed up by the peat trilogy; with the 'lightly peated' profile, naturally.

Finally, if you can't find anything you like in the current issue of Outturn, I recommend visiting our web shop where you can find a wide selection of older bottlings; all in no way less exciting.

Have fun perusing!

A handwritten signature in black ink, appearing to read 'Patric Lutz', with a stylized flourish at the end.

Patric Lutz



WHERE FLAVOUR COMES ALIVE

LIGHTLY PEATED

Autumn has come and the summer heat is behind us, so gather round our seaside campfire. Are you comfortably seated?

Julien Willems embarks on a story of the Society's trio of Peated flavour profile whiskies, a topic that will keep us busy through the short-lived autumn and into the threshold of Scotland's night-soaked winter. Put your marshmallows on a stick and toast them over the coals, enjoy a skewer of flame grilled salmon or a slice or two of pata negra. Wash all it down with a cup of lapsang souchong and let us celebrate the flame that keeps us all going into endless new flavourful adventures.

It all begins with a saying, one probably as old as humanity in one form or another: where there is smoke, there is fire. And fire is one of the unsung heroes of whisky. It is the element that binds the entire process and history of whisky together. From providing heat to turning barley into malt, to heating (originally anyway) the ever-thirsty stills, to toasting and charring the casks, it's impossible to overstate its importance. For every sip out there, fire helps create some of the most iconic and sought-after aromas of Scotch whisky.

Today, let us contemplate how a whisky ends up being allocated to the Society's „Lightly Peated“ flavour profile. With flavour descriptors such as toasted marshmallows and often enough a nice helping of barbecue charred fruits, the esters' torch still burns bright.

These fruity flavoured compounds created during fermentation of the wash need no more introduction (read our Sweet Fruity & Mellow article for more on that subject). Here, smoky and peated notes are giving a bit of extra steam and length to the whisky. Burnt twigs, wood ash and smoked salmon might be divisive flavours for a drink, but if everything is coated in darker, sweeter lavender and heather honey flavours, surely this would spark anyone's interest? All these flavours are usually associated with phenolic compounds and linked with peat burning. But how do they end up in the whisky?

FEEL THE HEAT

Before becoming malt, barley is left to soak and germinate. To grow, the plant starts secreting substances (enzymes) that will help it break down the starch in the grain into simple sugars (think barley sugar, conveniently) that can be used as a source of energy. The more the plant grows, the less sugars are left in the grain, so it is essential to nip this in the bud. And yes, you all saw this coming, fire is the answer. More specifically, hot dry air from a kiln (traditionally) is used to dry the still humid grain and stop germination. If peat is used in the furnace, its thick and aromatic smoke will grace the barley with an unmistakable brand of earthy,

sooty, burnt, sometimes medicinal or dark floral aromas. These phenolic compounds then infuse the wash (malt beer that is then distilled into spirit) with aromatic properties, and distillation concentrates them further into the spirit.

In the case of „Lightly Peated“ malts, as the name suggests, the level at which the malt is peated (often heard, not always with much relevance, debated in “ppm” for ‘parts [of phenolics] per million’) is usually lower.

But equally important is how the malt is distilled. Typically, topline notes are, yes, smoky, and sometimes medicinal, but also oilier and meatier than your average unpeated drams. This may be linked to a thought we shared in the Oily & Coastal article in May: oily and phenolic compounds are heavier and less volatile than esters, ethanol and water. This means distillation will be cut off later (at a “lower point”) to leverage the phenolic aromas in the wash and low wines as much as possible. But the longer the distillation goes on, the riskier it becomes with first aromas of nuts, meat, fish and then less desirable sweaty, cheesy notes progressively finding their way through the still as well.

So, it’s all a balancing act on how many phenolic compounds you can extract while keeping your spirit clean enough, depending on the style a distiller is aiming for. But for „Lightly Peated“ malts, the trend is usually on cleanliness and restraint. Moreover, only a minute concentration of phenols will be perceptible to most, as our olfactory system is extremely sensitive to these compounds, probably at least in part due to evolutionary reasons (if you live in a forest, smelling if there is a fire is, after all, very much essential).

CASK COMBOS

Imagine a cask that was home to a peated whisky, being emptied and re-used to mature another spirit. The Society’s Spirits Team has experimented with this in the past – recently too – and matured unpeated whiskies in casks formerly occupied by Peated or Heavily Peated flavour profile whiskies, creating some surprising and delightful new drams (think Cask No. 89.14: Omelette surprise and Cask No. 89.15: Pinball wizard or Cask No. 70.38: B+B=B² among others). But the Spirits Team has also played around with the specific types of peated flavours.

For example, with Cask No. 4.293: A cunning combo, they transferred an Orkney peated distillate from its original sherry butt to a second-fill oloroso sherry butt that had previously housed a well-aged Islay whisky (Cask No. 29.260: A visceral, elemental experience). This led to a superbly rich sherried dram, with distinct Islay and Orkney peated characteristics.

All in all, there are many ways to impart peated, smoky flavours to your whisky, particularly when considering „Lightly Peated“ drams. A little smoke and peat can truly go a long way to set passions alight. On that note, the first act of this tale comes to an end, but with autumn just over the horizon, we will be back with more considerations about peated malts and peat itself. In the meantime, make sure to crack open a bottle of „Lightly Peated“ whisky to take in the subtle complexities of this superbly varied profile.



WHISKY CALENDAR 2022

Offer or treat yourself with a variety of drams over 25 days, from young to old, representing most of the Society's taste profiles.

There are two versions: one with details of the whiskies, and the other with numbers only. This way, those who are up for the challenge can see how they fare; a sealed envelope contains the answers.

CONTENT	25 x 5cl
PRICE	CHF 299.-
TO ORDER VISIT	shop.smws.ch
DELIVERY	From mid November

WHISKY CALENDAR WITH INFORMATION



WHISKY CALENDAR NUMBERED ONLY



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

CHF
80



NEW MEMBERSHIP

CHF
90



**NEW MEMBERSHIP
with an individual
whisky bottle**

CHF
210



**NEW MEMBERSHIP
with book «THE
FOUNDER'S TALE»**



**NEW MEMBERSHIP
with society tasting
kit**

A TASTE OF SUNSHINE

JUICY, OAK & VANILLA

CASK NO. 95.34
CHF 88.-



REGION	Speyside
CASK	Refill Ex-Bourbon Hogshead
AGE	13 years
DISTILLED	16 January 2006
OUTTURN	231 bottles
ABV	55.6 %

The nose neat was bursting with vanilla, custard tart, blackberry and lemon fool as well as crème brûlée warmed on a sun-baked terrace after a leisurely lunch on the French Riviera. Zingy turmeric ginger lemonade with fresh mint on the palate neat left us speechless for a little while before a dry crisp cold glass of Sauvignon Blanc came in the finish. With a little water we found ourselves preparing a cantaloupe salad with lime, mint and ginger whilst the taste was juicy like orange fruit bonbons, combining with a citrus-floral after taste making it an absolute delight.

DESSERT MIRAGE

JUICY, OAK & VANILLA

CASK NO. 19.74
CHF 150.-



REGION	Highland
CASK	1st Fill Ex-Bourbon Barrel
AGE	19 years
DISTILLED	17 February 2003
OUTTURN	128 bottles
ABV	51.3 %

A trip to the flower shop presented us with glorious roses, carnations and geraniums with the sweet scent of meringue combined with pistachios, honey and lemon juice on raspberries. Flavours arrived in a box of toasted oak and presented an intense explosion of guava, mango and banana sweets. A distinct change occurred when adding water. The floral notes had developed into fine armagnac with delightfully waxy textures and orange notes before digestive biscuits crumbled amongst travel sweets. Hints of hazelnut now emerged alongside whipped cream as tropical fruit desserts drizzled in caramel sauce finished with pure opulence.

'THOUSAND SHEETS' AND A '99' FLAKE

SWEET, FRUITY & MELLOW

CASK NO. 35.322
CHF 110.–



PINA COLADA CAKE

SWEET, FRUITY & MELLOW

CASK NO. 9.256
CHF 142.–



REGION	Speyside
CASK	1st Fill Ex-Bourbon Barrel
AGE	14 years
DISTILLED	15 January 2008
OUTTURN	87 bottles
ABV	51.2 %

The aroma neat had a welcoming fruitiness like biting into a juicy nectarine, fresh pear flesh or perfectly ripe raspberries next to gingerbread, flapjacks and custard creams. On the palate, a grilled pound cake with lemon honey whipped cream and blueberry compote – a perfect treat to finish off a summer barbeque. With the addition of water, a sweeter side revealed itself, mini doughnuts, mille feuille, jammy dodger cookies with strawberry jam and empire biscuits alongside vanilla custard and butterscotch angel delight. To taste soft mints, lime bonbons and a ‘99’ flake, soft serviced vanilla ice cream into which a wafer ‘sandwich’ has been inserted.

REGION	Speyside
CASK	1st Fill Ex-Bourbon Barrel
AGE	18 years
DISTILLED	11 September 2003
OUTTURN	201 bottles
ABV	55.1 %

“What a beautiful nose,” one panelist remarked, as baked apple crumble doused with custard joined strawberry jam on warm toast and roses, nasturtiums and orange blossom combined. The palate was bound by orange fondant icing, nougat and chocolate truffles alongside toasted coconut and pencil shavings mixed into malted barley. With a dash of water came lush pine forests in the hot sun, while sweet notes of candyfloss, marzipan and Turkish delight gathered within a sandalwood box. The palate now embraced cashew nuts, cinnamon buns and vanilla sponge cake adorned with orange-flavoured icing and served alongside pina colada cocktails.

TURBO NUTCRACKER

SPICY & SWEET

CASK NO. 85.71
CHF 120.–



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-PX Hogshead</i>
AGE	<i>15 years</i>
DISTILLED	<i>21 July 2006</i>
OUTTURN	<i>278 bottles</i>
ABV	<i>57.4 %</i>

Oil and burnt butter coated hazelnuts, roasted chestnuts and coconut husk before bacon combined with fragrant sandalwood. The spicy palate delivered a wave of ginger, cloves and camphor laced with blood orange marmalade, brown sugar on baked bananas and mulled wine on the finish. Toffee popcorn and burnt honeycomb emerged with a few drops of water, alongside peanut butter, oloroso sherry and dried porcini mushrooms. The palate had now softened to oily marzipan, praline and liquorice sweets with fizzy orange sherbet and delightfully textured wax-polished oak on the finish. 13 years in an ex-bourbon hogshead before transfer to a first Fill American oak pedro ximenez hogshead.

PANETTONE WITH MASCARPONE

SPICY & SWEET

CASK NO. 71.91
CHF 106.–



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>14 years</i>
DISTILLED	<i>6 June 2007</i>
OUTTURN	<i>160 bottles</i>
ABV	<i>63.9 %</i>

Our eyes lit up as soon as we smelled the aroma of vanilla-flavoured scones with fresh strawberries and a big dollop of cream. Creamy and mouth-coating like a spoonful of tropical yoghurt parfait with layers of mango and passion fruit in plain yoghurt and topped with coconut granola. After the addition of a drop of water we enjoyed eating a croissant the French way, ripping it into small parts and then dipped into coffee – “faire trempette”, the art of dunking. We finished, Italian style, with a toasted panettone with orange mascarpone and a glass of cool moscato d’asti dessert wine.

A TRIFLE NUTTY

SPICY & SWEET

CASK NO. 82.44

CHF 98.-



REGION	Highland
INITIAL CASK	Ex-Bourbon Hogshead
FINAL CASK	2nd Fill #4 Char Hogshead
AGE	11 years
DISTILLED	16 March 2011
OUTTURN	165 bottles
ABV	60.4 %

The strong scent of roses, carnations and apple blossom mixed with coconut and whipped cream on meringue topped with marshmallows, milk chocolate and cherry pipe tobacco. A delightful mouthfeel of sherry trifle, marmalade and oily brazil nuts combined with cinnamon, sweet wood and crunchy ginger biscuits. With water came Turkish delight, apricot jam and cinnamon buns served with hazelnut liqueur in hot chocolate and sultanas in an old wooden spice box. Rounded flavours now embraced nutmeg, candied orange peel and rum and raisin ice cream, plus pistachios and toasted pine nuts crumbled over poached pears and gooseberry tart. Eight years in an ex-bourbon hogshead before being transferred to a heavily charred second Fill hogshead.

KNITTING WITH PEAT

LIGHTLY PEATED

CASK NO. 4.321

CHF 89.-



REGION	Highland
INITIAL CASK	Ex-Bourbon Hogshead
FINAL CASK	1st Fill Ex-Bourbon Barrel
AGE	9 years
DISTILLED	24 January 2012
OUTTURN	240 bottles
ABV	64.5 %

A superbly fresh and aromatic example with abundant notes of fresh linens drying by the shoreline, olive oil, trampled ferns, sea air, rock pools and beach pebbles. Mixed dried herbs, tea tree oil and a dash of liquid smoke. With water it became thicker with notes of hessian, dry earthiness, waxed canvass and an ethereal background peat smoke. The palate was initially a wonderful mix of sweet and salty: frying pancetta lardons, olive brine and sweet peat smoke. Sheep wool oils, camphor, aniseed and seared tuna. When reduced we found a lovely herbal-accented peat smoke, natural tar, mineral oils, bath salts and notes of salted almond, cough mixtures and seawater. At 5 years of age, we combined selected casks from the same distillery. We then returned the single malt into a variety of different casks to develop further. This is one of those casks.

SWEET TOOTH SMOKE

LIGHTLY PEATED

CASK NO. 4.327

CHF 108.-



REGION	<i>Highland</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>13 years</i>
DISTILLED	<i>28 January 2008</i>
OUTTURN	<i>246 bottles</i>
ABV	<i>60.4 %</i>

We imagined preparing a classic 'Aviation Cocktail', with gin, maraschino and crème de violette liqueur, freshly squeezed lemon juice and garnished with a flamed lemon peel. To taste, lightly salted and a lovely sweet floral smoke with a distinct herbal finish. Water added smoked strawberries, oyster sauce and salty sea spray, while on the palate we found sugar cured smoked salmon with a drizzle of honey and teriyaki sauce. At nine years of age, we combined selected casks from the same distillery. We then returned the single malt into a variety of different casks to develop further. This is one of those casks.

THIS SHOULD BE A CRISP FLAVOUR!

PEATED

CASK NO. 53.417

CHF 97.-



REGION	<i>Islay</i>
CASK	<i>Refill Ex-Bourbon Hogshead</i>
AGE	<i>10 years</i>
DISTILLED	<i>27 April 2011</i>
OUTTURN	<i>132 bottles</i>
ABV	<i>56.9 %</i>

A bright and extremely pure nose full of mineral and bath salts, seawater, grapefruit juice, lemon juice drizzled on a shucked oyster and a pristine and crisp peat smoke. Yet more brilliance from this great workhorse Islay distillery. Water brought us notes of coal tar soap, sardines drizzled with smoked olive oil and anthracite embers. The mouth opened with petrol, sweetish peat smoke, pickling brine, salty Dutch liquorice and pickled onion crisps. The heat of mustard oil and smoked sea salt in the background. Water brought subtler notes of preserved lemons in brine, black olive tapenade and iodine drops. Some greener touches such as crushed parsley and dried seaweed in the finish.

LITTLE DRAM ON THE PRAIRIE

SPICY & SWEET

CASK NO. 140.12
CHF 125.-



REGION	<i>Texas</i>
INITIAL CASK	<i>French Oak Barrique</i>
FINAL CASK	<i>2nd Fill Ex-Port-Barrique</i>
AGE	<i>4 years</i>
DISTILLED	<i>10 May 2017</i>
OUTTURN	<i>172 bottles</i>
ABV	<i>62.0 %</i>

After one year in a French oak barrique which previously contained Baby Blue Corn Whiskey, this whiskey was transferred into a second-Fill port barrique. The nose holds definite port, plum jam, toffee apples, cherries and raspberry jam tarts as well as funky rum, raisins, molasses, Demerara and new leather. The palate, initially chalky, radiates warm cinnamon and chilli spice, before settling to toffee, sweet bourbon, toasted coconut and vanilla ice-cream, with leather and tobacco to finish. The reduced nose finds walnut oil, pine resin, sauna wood and fruity, spicy Christmas aromas. The palate now delivers buttery pancakes, honey, stewed fruit, Golden Virginia, hickory, chicory and sour cherry – remarkable.

CINNAMON SINS

SINGLE CASK SPIRIT

CASK NO. CW1.5
CHF 123.-



REGION	<i>Kentucky</i>
CASK	<i>Charred</i>
AGE	<i>12 years</i>
DISTILLED	<i>31 May 2009</i>
OUTTURN	<i>245 bottles</i>
ABV	<i>61.7 %</i>

Aromas of pure temptation bound bags of toffee, butterscotch and cinnamon rolls with the sweet wood of a carpenter's workbench and toasty bakery notes. A warm embrace of melted butter on corn on the cob then joined fresh coconut and pain au chocolat while the palate wrapped popcorn, macadamia nuts and maple syrup in soft velvet. Water leached out a more earthy refrain that merged spicy walnut cake with rhubarb crumble, raisins and marmalade. Chocolate milkshake arrived with a dusting of cinnamon before cream soda joined charred pork belly and a fresh whisp of peppermint that complimented clean oak on the finish. This mash bill consisted of 80 % corn, 8 % rye & 12 % malted barley.

DELIGHTFULLY BONKERS

SWEET, FRUITY & MELLOW

CASK NO. 128.20

CHF 111.-



REGION	<i>Wales</i>
CASK	<i>1st Fill Ex-Bourbon Barrel</i>
AGE	<i>8 years</i>
DISTILLED	<i>27 September 2013</i>
OUTTURN	<i>204 bottles</i>
ABV	<i>59.9 %</i>

This distillery has a unique still that accentuates fruity characters, and holy-moly, the fruit here is frightening. The insanely tropical nose explodes with kiwis, melons, passion fruit mousse, peach melba and totally tropical fizzy pop. A lilting reprise for the palate – melon, passion fruit, mango and lemon meringue pie, but now with bass notes added. Water agitates the nose into more complex rhythms and counterpoints – vanilla pod, tea tree oil, wheat beer, cask char, tobacco and eucalyptus – it ripens and falls from the heavenly bough. On the palate now – a banana bonanza, charred pineapple, apricot, prunes, rum baba and rosewater – delightfully bonkers.

PATCHWORK DRAGON

DEEP, RICH & DRIED FRUITS

CASK NO. 128.21

CHF 107.-



REGION	<i>Wales</i>
CASK	<i>1st Fill Ex-Fino Hogshead</i>
AGE	<i>6 years</i>
DISTILLED	<i>1 July 2015</i>
OUTTURN	<i>128 bottles</i>
ABV	<i>58.8 %</i>

A curious and highly enticing aroma of salted caramel and freshly baked apples – some might call it ‘toffee apples’? But also strawberry jam, whisky fudge, brown bread with treacle and winter mulling spices. Aromatic and detailed whisky. Reduction brought medicinal herbs like wormwood and wintergreen. Then hardwood resins, tea tree oil and menthol tobacco with a hint of strawberry shisha smoke. The mouth was immediately rich with peanuts, fruit salad chews, cherry cough medicines and resinous exotic fruit teas. Water converted this to chai tea spices, green walnut liqueur, cocoa nibs, herbal toothpaste and sharp tang of pink grapefruit.

13 AND 14 JANUARY 2023

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 115.– includes entertainment, aperitif, three-course menu with lots of “Haggies, Neeps and Tatties” (alternatives available), mineral water and coffee/tea.

BOOK YOUR TABLE NOW

shop.smws.ch



FRIDAY, 13 JANUARY 2023, 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 185.–

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

Hauptstrasse 125, 5015 Erlinsbach

PLEASE BOOK YOUR ROOM DIRECTLY AT THE HOTEL:

WWW.HIRSCHEN-ERLINSBACH.CH

SATURDAY, 14 JANUARY 2023, 19:00

LA TABLE DE URS HAURI BERN

Zeughausgasse 19, 3011 Bern



JOIN THE GATHERING

70.47 NANA'S SQUEAKING TOY CHEST

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

NANA'S SQUEAKING TOY CHEST

SWEET, FRUITY & MELLOW

CASK NO. 70.47
CHF III.-



REGION	Highland
CASK	Refill Ex-Bourbon Barrel
AGE	14 years
DISTILLED	31 January 2008
OUTTURN	126 bottles
ABV	57.5 %

The first impression is sweet, full of caramel, apple, Williams pear and exotic fruits followed by a light menthol freshness and some notes of wooden polish. A member was reminded of his grandma's (named Mimi) toy chest filled with old newspaper, playing cards and hand cream. When adding water apricots take the upper hand accompanied by some red fruits. The palate reminds now amaretto, vermouth and fruit brandy – almost like a bite into a Zuger Kirschtorte. Slightly salty with a very pleasant bitter note, maybe even some wood polish and a distinct spiciness.

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
Friday, 4 November	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Thursday, 10 November	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 11 November	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 18 November	St. Gallen	Militärkantine, Kreuzbleicheweg 2
Thursday, 1 December	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 2 December	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Thursday, 8 December	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 9 December	Lausanne	Tibits (1st floor), Place de la Gare 11
Friday, 16 December	Lucerne	Hotel Schweizerhof, Schweizerhofquai
Thursday, 2 February	Lucerne	Hotel Schweizerhof, Schweizerhofquai
Thursday, 9 February	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 10 February	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 17 February	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, 9 March	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 10 March	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 17 March	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, 23 March	St. Gallen	Militärkantine, Kreuzbleicheweg 2
Thursday, 4 May	Basel	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 5 May	Lausanne	Tibits (1st floor), Place de la Gare 11
Thursday, 11 May	Bern	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 12 May	Zurich	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 26 May	Lucerne	Hotel Schweizerhof, Schweizerhofquai

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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SMWS Switzerland llc

Route des Monnaies 19, 1660 Château-d'Oex
Switzerland

T +41 62 849 97 40 | SMWS@SMWS.CH

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