



Newsletter Contents

- Season's Greetings
- Holiday Pairings
- Gift Giving
- Last Minute Gift Ideas
 - Sons of Liberty Uprising American Single Malt – Pedro Ximénez Finish
 - Whip Saw Rye
 - Bogart's Irish Whiskey
 - Port Charlotte 10

It's hard to believe we're at the end of 2018. How did another year sneak by? We want to say a HUGE 'Thank You' to all our *Whiskies of the World* supporters this past year [and all the years prior.] Each year we try our darnedest to put on great whisky events for you to enjoy, awarding whiskies from the wonderful entrants of distillers from around the world, and attempting to pair delicious food for the 250+ expressions of whiskies for each show. We can't describe how happy you make us for helping make our whisky dreams come true by bringing you world class whiskies!

Wishing you the tastiest holiday season yet!
Douglas Smith, Event Director



the flavor promises to work gastronomic magic.

FISH/SEAFOOD

Ah, the savory delights of shrimp, delicate scallops, sweet lobster, or one of the many other delights from the sea. We found several whiskies and bourbons go great with some of the classic sea fairing dishes.

- **Grilled or Baked** [no sauce] - **FEW American Whiskey**, **Bogart's Irish Whisky** or **Penderyn Myth**
- **Creme sauce** - **Westland Peated**, or **Sons of Liberty Uprising American Single Malt** – **Pedro Ximénez Finish**

MEAT

Christmas meal, New Year's Eve party, or Football gatherings you're sure to want a lovely bottle of whisky to offer, so here's some suggestions.

- **Ham** - try a rye or bourbon such as **Whip Saw Rye** or **Old Foster Birthday bourbon** to cut through any excess saltiness.
- **Chicken** - depending what sauce your dish is being served with will make a difference. If you like your chicken bar-b-que'd, we'd suggest **Trail's End Kentucky Straight Bourbon Whiskey** to balance the smokey-sweet flavor, while milder sauces or 'plain-jane' grilled **Kurayoshi 12 Year Old** or **Amrut Fusion Single Malt** would be a lovely addition to your meal.
- **Duck a l'Orange** - we want to come to your house if you're serving up this delightfully savory dish! We'll bring **Axe and the Oak Colorado Mountain Incline Rye**, **Dry Fly Straight Triticale Whiskey**, or **Black Adder Chimera**-- your choice.

DESSERT

- **Sweet** - as in decadent or sugary; try **Minor Case Straight Rye Whiskey** or **The Burning Chair Bourbon** to counterbalance and soften the sugar taste.
- **Savory** - **Uncle Nearest Premium 1856 Aged Whiskey** or **Garrison Brothers Balmorhea Bourbon** will bring out the spices and nutty flavors.
- **Fruit** - Pies, tarts, or fresh cut and serve, we suggest adding a dram or splash of **The Quiet Man Traditional Irish Blended Whiskey**, **Ardbeg An Oa** or **Port Charlotte 10**.



Days, hours, minutes before the biggest worldwide gift giving event of the year, a.k.a. Christmas! Are you the type to purchase as the year progresses or the frantic wait until 5 pm Christmas Eve, making the last dash to the store or instant click over the internet?

We think giving a gifts to whisky enthusiasts is a somewhat easy task; books to gadgets, flasks to decanters, clothing, and of course the 'water o'life' itself. When

guests: we think they're the friendliest bunch of people around, just take a look at photos from events. In this issue, we're going to help you by suggesting some of those classic and not so classic whiskies to give.

If you're wanting to give that extra something special to your California peeps/family, below are the links to our two March events. We're working hard on Texas and Atlanta, but we're not quite ready to let the tickets fly yet, and so we apologize for not being able to help stuff all the whisky stockings.

San Jose (#WOWSJ), Thursday, March 21, 2019 at Forager Tasting Room & Eatery
Tickets are available [here](#).

San Francisco (#WOWSF), Saturday March 23, 2019 on the San Francisco Belle Yacht.
Tickets available [here](#).

Use #wowsjc #wowsfo #wowaus #wowdal #wowhou or #wowatl when talking about your local event on social media!

I would like to take this opportunity to introduce you to The San Francisco Chocolate Factory. They produce Whiskey Lover's gourmet quality milk and dark chocolate, and now bourbon caramels, packed in 3-ounce keepsake tins.

SFCF has been sampling their product at WOW San Francisco for years and it has been well received. **SFCF is giving a special 20% "friends and family discount" to the WOW community between now and Valentine's Day.** Take a few tins with you to Christmas dinner along with a few styles of whisky. Determine which type whiskies work better with milk chocolate and which work better with dark chocolate and report back to us your findings. And coincidentally, they make great holiday gifts for all the Whiskey Lovers in your life (including yourself).

Go to: <https://www.thesanfranciscochocolatefactory.com/whiskey-lovers-chocolate/> to purchase. At checkout use: WOWDISCOUNT for 20% off.



Whiskies to Talk About

Our shows have so many great whiskies to sample. Here's a few to tease you.

PEDRO XIMENEZ FINISH



It's not difficult to understand why our judges awarded Uprising, American Single Malt *Best In Show, Gold Outstanding* Malt American >2 years. After aging Uprising in Newly Charred American Oak Barrels, Sons of Liberty then finished the batch in ex-Pedro Ximénez sherry barrels. Maturing whiskey in ex-sherry barrels is an age-old tradition that they are excited to blend with their beer-forward approach to whiskey.

Taste Profile: An invitingly sweet aroma with a faint toasted character. On the palate a balanced mix of dried fruits, roasted coffee notes and mocha with a touch of licorice and vanilla. A wonderful mouthfeel followed by a smooth finish.

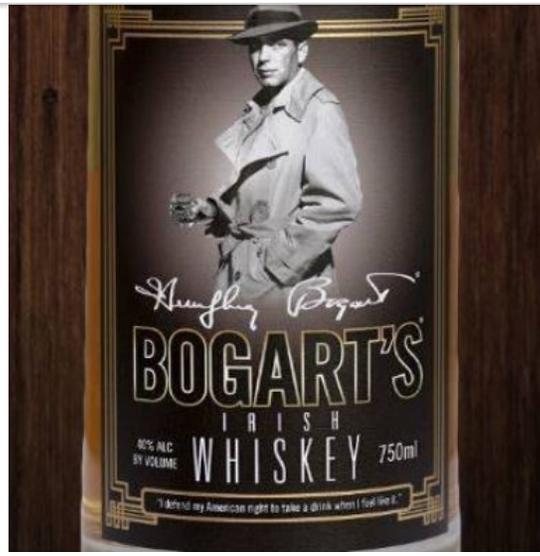
Whip Saw Rye



The mash bill: 76% Rye, 21% Corn, 3% Malted Barley. This was one bill our judges were happy to pay. Whip Saw Rye's deep amber color, and decadent flavor of citrus, caramel and butterscotch, layered with baking spices, and a touch of ginger with a silky-smooth lingering spice finish had our judges awarding *Best In Show, Gold Outstanding*, Rye >4 years.

This remarkably smooth, yet perfectly spiced Rye, is crafted from a blend of whiskeys, up to 7 years old, and finished in seasoned French oak wine barrels which previously held Bob Cabral's Williams Selyem Pinot Noir and other luxury Napa Valley Cabernet Sauvignon.

Bogart's Irish Whiskey



This blended Irish whiskey, made with Irish single malt and grain whiskeys, matures for at least 3 years in ex-bourbon American oak casks. Bogart's Irish Whiskey's spice and fruit notes mingle on the nose along with flavors of honey and graham crackers. Our judges awarded this versatile whiskey *Best In Class, Gold Irish Whiskey*.

Try it neat or with a few drops of water.

Port Charlotte 10



At first glance this dark green 'pot still' shape bottle with bold labeling lured us in. This newest release in Bruichladdich's Port Charlotte line replaces the Multi Vintage Cuvee Scottish Barley. Made with 100% Scottish Barley from the Invernesshire region, and 100% created [conception to bottling] on Islay, our judges found the flavors of barbecue smoke to be rich and spicy, mixed with

Need more gift or pairing suggestions? [Click here](#) for a full list of award winning choices!



Cheers, Whiskies of the World



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