

THE AMERICAN SINGLE MALT FLIGHT

OVER THE LAST 20 YEARS THE AMERICAN CRAFT WHISKEY INDUSTRY HAS EXPLODED, THERE ARE NOW REPORTEDLY WELL OVER 1700 DISTILLERIES OPERATING ACROSS AMERICA (UP FROM 250 IN 2008). ONE OF THE MORE EXCITING PRODUCTS TO EMERGE FROM THE CRAFT DISTILLERY MOVEMENT IS AMERICAN SINGLE MALT WHISKEY. WHILST MANY CONSUMERS WILL TURN TO SCOTTISH, IRISH OR JAPANESE WHISKEY FOR THEIR SINGLE MALT NEEDS, THERE ARE SOME AMERICAN DISTILLERIES TURNING HEADS WITH THEIR NEW INNOVATIONS AND THE HELP OF SLIGHTLY RELAXED LEGAL BARRIERS ALLOW FOR SOME TRULY CREATIVE PRODUCTS TO ENTER THE MARKET.



1 WESTWARD AMERICAN SINGLE MALT

WESTWARD DISTILLERY, PORTLAND, OREGON, USA - 45.0% ABV

THIS SECOND RELEASE FROM WESTWARD IS A GRAIN-TO-GLASS EXPRESSION UTILIZING PACIFIC NORTHWEST TWO-ROW BARLEY AND FERMENTING WITH AMERICAN ALE YEAST; THEY THEN AGE THEIR WHISKEY FOR APPROXIMATELY FIVE YEARS IN FULL SIZED CHARRED NEW AMERICAN OAK BARRELS, WESTWARD ARE A COMPANY AT THE FOREFRONT OF AMERICAN SINGLE MALT PRODUCTION, BY CONTROLLING EVERY STEP OF THEIR PRODUCTION THEIR RELEASES ARE A TRUE EXPRESSION OF A HOUSE MADE PRODUCT.

NOSE - FRESH OAK, POACHED FRUIT, CINNAMON

PALATE - FRUITY MALT, DRIED MANGO, VANILLA

FINISH - SWEET SPICE AND BARLEY



2 BALCONES TEXAS MALT

BALCONES DISTILLING, WACO, TEXAS, USA - 53.5% ABV

A VERY INTERESTING SINGLE MALT AMERICAN WHISKY FROM TEXAS, THIS WAS DISTILLED AT BALCONES AND WAS "YARD-AGED" IN EX-BOURBON AMERICAN OAK BEFORE BOTTLING. EXPECT HUGE FLAVOURS FROM THIS ONE

NOSE - BANANA BREAD, HONEY, VANILLA

PALATE - APPLE AND ORCHARD FRUITS

FINISH - WOODY SPICE, SOME BREADINESS, NOT YOUR TYPICAL SINGLE MALT

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3 WESTLAND PEATED SINGLE MALT

WESTLAND DISTILLERY, SEATTLE, WASHINGTON, USA - 46.0% ABV

WESTLAND SET OUT TO RECREATE OLD WORLD FLAVOUR AND BUILD UPON IT, THEY BELIEVE THAT JUST BECAUSE SOMETHING HAS BEEN DONE A CERTAIN WAY THROUGHOUT HISTORY DOESN'T NECESSARILY MEAN IT'S THE BEST WAY. INSTEAD OF CHOOSING ONE STYLE OF BARLEY FOR THEIR WHISKEY THEY BEGAN BLENDING DIFFERENT BARLEY VARIANTS TO ACHIEVE A FLAVOUR PROFILE THEY WANTED. IN THIS PARTICULAR RELEASE THEY BLENDED 6 DIFFERENT BARLEY VARIANTS INCLUDING A PEATED MALT, UTILIZING PEAT SOURCED FROM WITHIN WASHINGTON STATE. UNLIKE MANY PEATED WHISKEY'S THE PEATED MALT MAKES UP A SMALL PART OF THE OVERALL GRAIN BLEND.

NOSE - SOFT PEAT, OATMEAL, BISCUIT

PALATE - IODINE, BITTER CHOCOLATE AND PEPPER

FINISH - DRIED FRUIT, PEAT AND CHARCOAL



4 COLKEGAN SINGLE MALT

SANTA FE SPIRITS, SANTA FE, NEW MEXICO, USA - 46.0% ABV

STARTED BY ENGLISH EX-PAT COLIN KEGAN, THE ARID CLIMATE OF NEW MEXICO LEADS TO AN ACCELERATED AGING TIME COMPARED TO COOLER MORE TEMPERATE CLIMATES, HOWEVER THIS COMES WITH A HIGHER EVAPORATION LOSS, WITH UP TO 40% OF THE FINAL PRODUCT BEING LOST TO EVAPORATION DURING THE MATURATION PROCESS. UNLIKE TRADITIONAL MALTING, 30% OF THE BARLEY USED IS DRIED OVER A MESQUITE FIRE. COMMONLY USED IN AMERICAN BBQ, MESQUITE DELIVERS A SMOKY CHARACTER TO THE FINISHED SPIRIT, ADDING A FAR MORE AMERICAN SMOKED CHARACTER THAN TRADITIONAL PEATING.

NOSE - WHITE CHOCOLATE, SMOKY VANILLA AND SWEET PIPE TOBACCO

PALATE - SUBTLE LAVENDER, SPICE AND DRIED OAK

FINISH - LIGHT PEPPER, CHOCOLATE AND SMOKE

