

Whisky

ADVOCATE

WHISKY OF THE YEAR

WHICH IS THE
WINNER?

PLUS

WHICH AMERICAN WHISKEYS
TO COLLECT NOW

10 LUXURY RESORTS AND
HOTELS FOR WHISKY LOVERS

IS LOWLAND SCOTCH
COMING BACK?

INDIAN WHISKIES COME OF AGE



WINTER 2017 \$6.99 U.S.



DISPLAY UNTIL MARCH 2018



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Whisky Warmers

Beat the Cold with Hot Whisky Cocktails

You've probably enjoyed your whisky on the rocks and neat. Now prepare to turn up the heat. These top bartenders combine whisky with hot tea, coffee, or cider, often laced with spices like cinnamon, ginger, and cloves, to create inventive whisky cocktails that know how to get the job done. Whether battling a blizzard or just a sniffle, these warm whisky drinks are at your service.



Rye Chai

Rye Chai

Created by Adil Yamin, beverage director at Heirloom Hospitality for Prime + Proper and Townhouse Restaurants in Detroit, Mich.

"This creamy, silky drink starts off with aromas of dark chocolate atop a layer of cold whipped cream, followed by the boozy fall spices. The ingredients give it a complexity that is perfect for the winter," Yamin says.

1½ oz. WhistlePig 10 year old rye (or other rye whiskey)
½ oz. Averna amaro
2 dashes Angostura bitters
6 oz. brewed hot chai tea
Angostura and Averna amaro whipped cream (*recipe below*)
Garnish: cinnamon stick, lemon spiral, shaved dark chocolate

Add whiskey to a warm thermal cocktail mug. Add amaro and bitters, then fill cup with chai tea to 1 inch from the rim. Top with whipped cream and garnish with cinnamon stick, lemon spiral, and shaved chocolate.

Angostura and Averna Amaro Whipped Cream

8 oz. heavy whipping cream
1 oz. Averna amaro
1 oz. Angostura bitters
1 oz. simple syrup

Shake all ingredients vigorously in a cocktail shaker or use a small immersion blender to whip into cream. Store in a sealed container in the fridge for up to six days. Re-whip before using if cream loses its form.

The Loretto Cure All

Created by Camaran Burke, creative director at Foxtrot Liquor Bar, Atlanta, Ga.

"This cocktail has a balance of sweetness from the hibiscus and honey, and spice from the ginger, rounded out by the acid of the lemon. It's very therapeutic," Burke says.

2 oz. Maker's 46 (or other bourbon)
1½ oz. hibiscus ginger syrup (*recipe below*)
½ oz. lemon juice
½ oz. Campari
Garnish: thinly sliced lemon wheel

Fill a tempered mug with hot water and set aside. Combine all ingredients in a mixing glass and stir. Pour hot water out of the mug and transfer cocktail to mug. Top with a

splash of hot water and garnish with a lemon wheel.

Hibiscus Ginger Syrup

1 cup dried hibiscus flowers
1 cup sugar
1 cup hot water
1 ¼ oz. grated ginger
⅛ oz. vodka

Put flowers and sugar in a metal bowl. Place bowl over a pot of simmering water. Stir flowers and sugar for 20 minutes, until sugar is dissolved. Be careful not to brown the sugar. Remove from heat and pour hot water and ginger into flower-sugar mix. Strain into a glass container, add vodka, seal, and keep refrigerated for up to two weeks.

Harvest Time

Created by Shawn Chen, beverage director at RedFarm, New York City

"The flavor profile of this cocktail mimics an apple—sweet, tart, crunchy, and appetite-inducing," Chen says. "It's sure to be a crowd pleaser as a before-dinner cocktail or something to sip on after a long day outside."

4 oz. warm apple cider
¾ oz. BenRiach Curiositas Peated Malt 10 year old (or other peated scotch)
½ oz. Campari
½ oz. homemade ginger syrup (*recipe below*)
½ oz. yuzu (or lemon) juice
Garnish: ½ lemon wheel studded with cloves, torched rosemary sprig, ground cinnamon



OTT Irish Coffee

Bring apple cider to a simmer in a medium saucepan. Add scotch, Campari, ginger syrup, and yuzu juice until warm. Remove from heat and pour into a heatproof mug or glass. Garnish with ½ lemon wheel, rosemary, and a sprinkle of cinnamon.

Ginger Syrup

½ cup freshly peeled ginger root, cut into half-inch chunks
1 cup fine sugar

Using a juicer, blend the ginger into a juice. Transfer to a one-quart container. Stir in sugar until completely dissolved. Leftovers can be refrigerated for up to two weeks.

OTT Irish Coffee

Created by Joaquín Simó, partner at Pouring Ribbons, New York City

"My favorite wintertime attire is a whisky sweater—that delicious warming glow that keeps me feeling toasty even when a bitter wind nips at my cheeks," Simó says. Here, that sweater comes in the form of a hot Irish whiskey with orange-spiked whipped cream floating on top.

3 cardamom pods
1½ oz. Knappogue Castle Irish whiskey (or other single malt Irish whiskey)
¼ oz. rich demerara syrup (2 parts sugar to 1 part water)
5 oz. hot coffee
5 drops saline solution (or 1 tiny pinch kosher salt)
Garnish: orange heavy cream (*recipe below*), 2 lightly toasted marshmallows (optional)

Muddle cardamom pods in the bottom of a pre-heated Irish coffee glass. Add whiskey, demerara syrup, hot coffee, and saline solution and stir. Float orange heavy cream over the top by pouring gently over the back of a spoon. Garnish with marshmallows on a stick.

Orange Heavy Cream

5-6 oz. heavy cream
2 Tbsp. white sugar
zest of 1 orange
2 dashes Regan's Orange Bitters No. 6

Whip all ingredients until thickened but still pourable. Place leftovers in a sealed container and refrigerate for up to ten days.

—Brittany Risher