

150 WHISKIES RATED • BEST BUYS NOW • RYE WHISKEY MIXOLOGY

Whisky

ADVOCATE

ALL ABOUT RYE

IT'S BIG AND BOLD,
AND IT'S BACK!

25 RYES REVIEWED!
KENTUCKY, INDIANA & MORE
CANADA'S SECRET STASH

PLUS

Cask Strength
Single Malt

Nashville For
Whiskey Lovers

Brighten Up Spring
with Whisky Cocktails

THE ALGONQUIN COCKTAIL
combines rye, dry vermouth,
and pineapple. Make one now!

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Traditional Producers

Canada's large distillers, with their expertise and long history of distilling rye whiskies, are able to offer impressive values.

94 Lot No. 40 43%, \$40

Fragrant lilacs, candied dark fruits, sour rye bread, wet slate, and dusty grain. Sweet vanilla with spicy cloves, hot ginger, faint tannins, and piney mango, softened by anise.

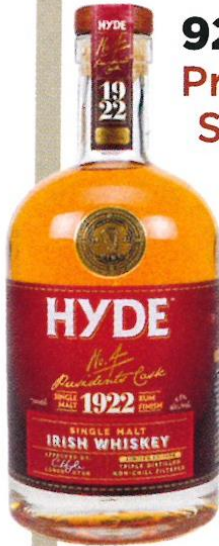
92 J.P. Wiser's Triple Barrel Rye 45%, \$20

A spicy beauty with linseed oil, German rye bread, rose water, blazing cayenne, and a whack of rye spices. Peppery heat, creamy cereal, vanilla, and coconut.

91 Crown Royal Northern Harvest Rye 45%, \$26

A blending masterpiece. Touches of barley and corn whisky round out an otherwise all rye-grain whisky, within a global sensation of fruits, flowers, sweet peppery spices, and hints of oaky vanilla.

8 Rum Cask Whiskies



**92 Hyde No. 4 1922 6 year old
President's Cask Rum Finish
Single Malt 46%, \$55**

Soft toffee, apricot, orange zest,
aromatic spices, banana custard,
and butterscotch sweetness.

**90 Angel's Envy Finished
Rye 50%, \$90**

An 18-month finish in Caribbean
rum casks drapes this rye whis-
key with maple syrup sweetness,
citrus, cotton candy, and tropical fruits.

**90 Pike Creek Rum Finish
10 year old 42%, \$30**

This sweet, rum-finished Canadian whisky
is packed with scintillating spices and
dark, succulent fruit.

CANADA 

93 Lot No. 40 11 year old cask
strength, 58.4%, C\$100

Vanilla, honey, and caramel accented by baking spices and dark fruits on a complex nose. Water opens up a blisteringly spicy palate, revealing gorgeous clean grains, dusty rye, and citrus hints hidden underneath. Not as floral as earlier iterations, and with fewer typical sour rye notes. Baking spices dominate the vanilla-sweet palate, which finishes with sweet peppery spiciness. Perfect for cask-strength fanatics with patience and an eyedropper.—*DdeK*

WHISKY WITH...

Meet Your New Candy Crush

The candy bar is often an impulse purchase, grabbed while cashing out at the grocery or convenience store to assuage a grumbling hunger or satisfy a sweet tooth. Yet names like Snickers and KitKat, Reese's and M&Ms represent iconic treats that transcend generations and class, part of our shared identity.

We actually devour candy bars at a fairly rapacious rate. According to a 2016 report from the U.S. Census Bureau, released to celebrate National Candy Month in June, Americans consume on average about 22 pounds of candy per year, most of it chocolate and candy bars, the equivalent of about 235 standard-size bars, roughly one bar every 36 hours.

Candy bars are indeed big business. But according to Beth Kimmerle, author of *Candy: The Sweet History* and a consultant to the confectionary industry, it is also a business that is in the midst of fundamental change.

"The top-sellers are still selling in the millions of dollars," says Kimmerle, "but there are a lot of artisanal options that weren't available twenty years ago, literally hundreds of them." Those specialty bars, she says, whether pure chocolate or other candy, are beginning to give market leaders like Hershey's, Snickers, and Reese's a run for their money.

Still, she observes, the classics do remain classics, and for a reason. Aside from marketing and emotional triggers like nostalgia, a big part of that reason is their sweetness, well-formulated flavors, and satisfying textures. Our favorite candy bars create powerful cravings by placing a bullseye firmly on the brain's pleasure center.

"Something like peanut butter without sugar or salt is pretty low on the intensity scale, just like caramel

on its own is really just sweet," says Kimmerle, "Add sugar and salt however, and the perception of the flavor can grow much more intense." That sweet intensity is also what makes pairing whiskies with candy bars so much fun, since you can use the characteristics of the spirit to cut, complement, or even contrast with the flavor of the candy bar.

The chocolate and peanut butter combination achieves its apex in the Reese's Peanut Butter Cup. On their own, neither chocolate nor peanut butter are overly sweet, but combine them, along with a good portion of both sugar and salt, and you will have reached next-level sweetness. A level that welcomes the richest, fullest bourbon that you can find, along the lines of Michter's 10 year old Single Barrel.

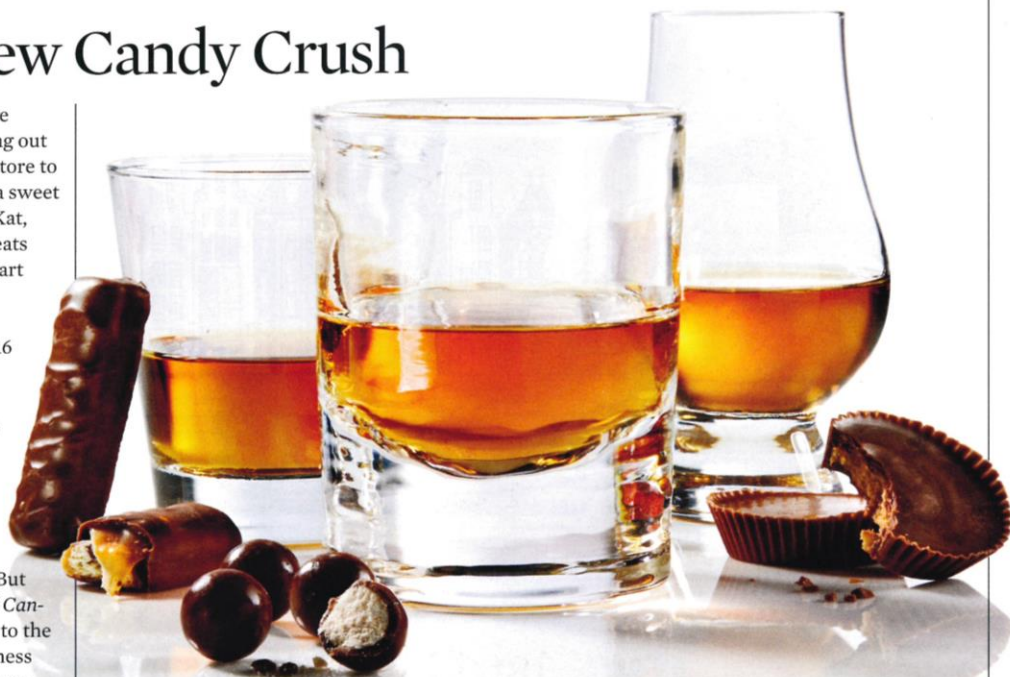
With the often-polarizing coconut of a Bounty bar, consider cut-

ting the flavor with the spiciness of a lighter-bodied Canadian whisky such as Forty Creek Barrel Select, echoing the manner in which coconut, sweetness, and spice brilliantly coexist in some Caribbean dishes.

Given their common source ingredients, it comes as little surprise that the crunchy, barley-based malted milk core of Whoppers pairs well with a Scotch malt whisky, particularly when the malt sweetness is allowed to shine though with little or no peat.

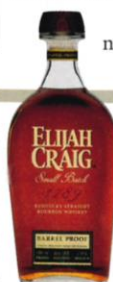
Finally, the trifecta of the caramel, peanut, and nougat of a Snickers bar pairs masterfully with a rich, peated whisky like Bowmore 15 year old, with added depth provided by the whisky. This proves that even the most casually consumed snack can be improved by the addition of the right whisky.

—Stephen Beaumont



Macallan Double Cask 12 year old & Whoppers

Bourbon oak vanilla and sherry oak marmalade blend marvelously with the malty, milk-chocolaty candy.



Elijah Craig Barrel Proof & Reese's Peanut Butter Cups

The apex of peanut butter and chocolate combinations demands a rich, full bourbon.



Lot No. 40 & Twix

Rich whisky meets even richer caramel and adds a bit of spicy rye impact for complexity and flavor.