





**THE
PERFECT
BLEND**

- Understanding how all liquids work in harmony
- Balancing & matching flavors

TASTING



**CAOLILA
LAGAVULIN
TALISKER**

Iodine
Peat Smoke
Poppers
Bonfire Cinders

**EARTHY
SMOKE**

**FRESH
FRUITS**

**GLENKINCHIE
CARDHU
CLYNELISH**

Fresh Apples
Pear Drops
Cut Grass
Bubble Gum

**BENRINNES
ROYALLOCHNAGAR
MORTLACH**

Mango
Raspberries
Pops
Demerara Sugar

**TROPICAL
& RICH
FRUITS**

**CREAMY
VANILLA**

**CAMERONBRIDGE
PORT DUNDAS**

Crème Caramel
Malted Milk
Custard

SMOKE

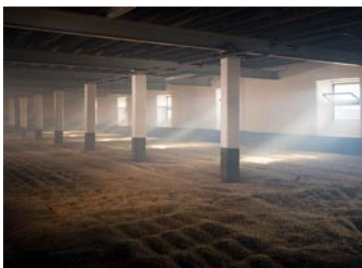
Smoke is the thread that runs through the fabric of Johnnie Walker whiskies.

Always present, never dominant.



WHERE DOES SMOKE COME FROM?

Kilning: the only point where smoke is applied



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FAMILY OF PHENOLS



PHENOL
(fee-nal)
medicinal,
antiseptic,
TCP



GUAIACOL
(Gu-i-a-col)
burnt, smoky
(dissemble in
taste only)



SYRINGOL
(Si-rin-gol)
burnt, smoky
(dissemble in
aroma only)



CRESOL
(Cre-sol)
medicinal,
earthy peat,
tar



XYLENOL
(Zy-len-ol)
Sweet,
Medicinal

Only the water soluble
phenolic compounds in
peat smoke can attach
to the moisture on the
malted barley.

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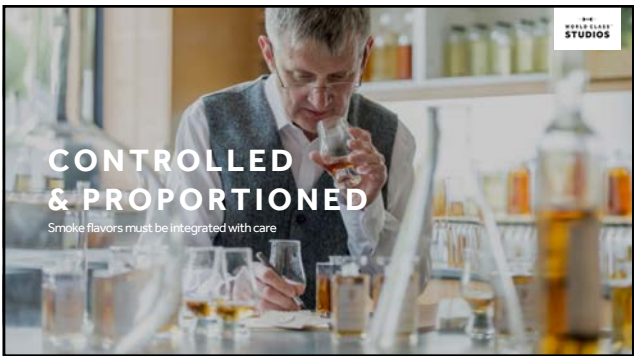
UNDERSTANDING SMOKE

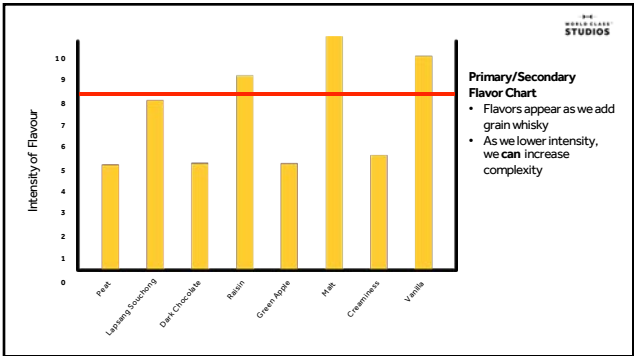
It is incredibly difficult to
balance smoke in a Blended
Scotch Whisky




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Smoke adds weight, length and texture to a whisky. Even a tiny amount of smoke - below what should be threshold, will add a quality to the finish of a whisky. It adds dryness as well, which means it can obscure sweetness, so again the most important thing is balancing smoke - in a blend, in a malt and in a drink.

- Dave Broom



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- Even harder in a cocktail
- Often used as a 'blunt instrument' - no finesse
- Used for effect, for power

UNDERSTANDING SMOKE

SMOKE IN COCKTAILS

Interaction Vs Integration

- Interaction = smoke flavor pairing
- Integration = smoking our own ingredients



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SMOKE ELEMENTS

wood smoke, bonfire, hickory, burning heather, spent fire, smouldering fire, soot, lapsang souchong tea

PHENOL ELEMENTS

creosote, tar, bog myrtle, smoked fish, smoked ham

MARINE ELEMENTS

rock pools, oyster shells, brine, seaweed, fresh fish

FLAVOUR INTERACTION

Dave Broom's examples of Different Smoke Flavors found in whisky:

EMOTIONAL CONNECTION

Smoke is a cross cultural constant around the world

FLAVOR INTERACTION

Geographical Qualities of Smoke



SCOTLAND: Heather, maritime smokes produced by burning peat - synonymous with smoked salmon and mackerel.



USA: Sweet and sugary hickory smoke transports us to the BBQ pit.



JAPAN: charcoal, or 'binchotan', gentle smoke that perfectly complements the delicacy of Asian gastronomy.

DEMO TIME!

MAPLE KOMBU HIGHBALL

- 1 1/2oz Seaweed infused
Johnnie Walker Black Label
- 1/2 oz Maple Syrup
- 1bsp Malic Acid Solution
- 3 1/2oz Chilled Premium Soda Water



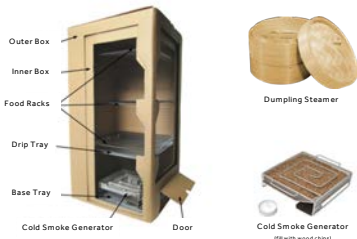
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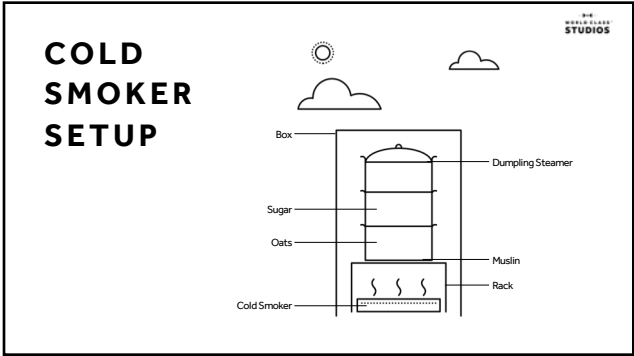
FLAVOR INTEGRATION

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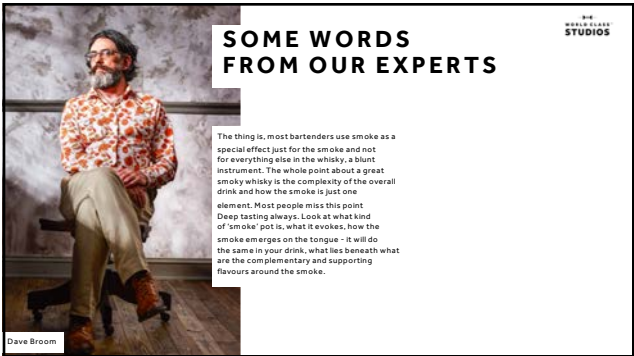
COLD SMOKER KIT

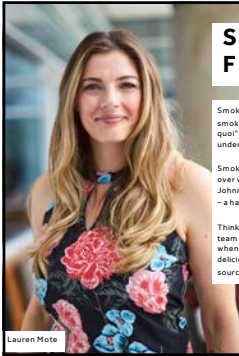


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Lauren Mote

SOME WORDS FROM OUR EXPERTS

Smoke is an aroma that is often misused – start to understand how smoke can add a missing flavour, aroma, characteristic or “je ne sais quoi” to your cocktail, without the automatic placement of “cocktail under a cake dome for 15 minutes”.

Smoke – just like any other polarizing aroma/flavour – can easily take over whatever it touches within seconds. The flavour profile of Johnnie Walker is exceptional because all the parts operate in unison – a harmonious balance of fruit, spice, earth and smoke.

Think of how challenging it must be for Dr. Jim Beveridge and his team to develop this flavour profile – and use that same thinking when you develop yours. The sky is the limit, but make sure it’s delicious, and understand the different levels of smoke, different sources and different directions it can take.

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