

THE RULE OF THREE



WELCOME

Tristan Stephenson is an award winning bar operator, bartender, chef, some-time journalist, and bestselling author of the Curious Bartender series of drinks books. He is the co-founder of London-based Fluid Movement, a globally renowned drinks consultancy firm, and half the brains behind the drinks programs at some of the world's top drinking and eating destinations - he's also quite handy with an espresso machine.

Having started his career in the kitchens of various Cornish restaurants, Tristan was eventually given the task of designing cocktails and running bar operations for Jamie Oliver's Fifteen restaurant (in Cornwall) back in 2007. He did that, then went on to work for the world's biggest premium drinks company, Diageo, for two years.

Tristan has travelled to over 250 distilleries around the world, across something like 45 countries, including Holland, Scotland, Mexico, Cuba, France, Lebanon, Italy, Guatemala, Japan, and every major island in the Caribbean. He was included in Evening Standard's top 1000 most influential Londoners. He has appeared on various TV shows in the UK, and is an occasional contributor to TIME.com



TRISTAN STEPHENSON

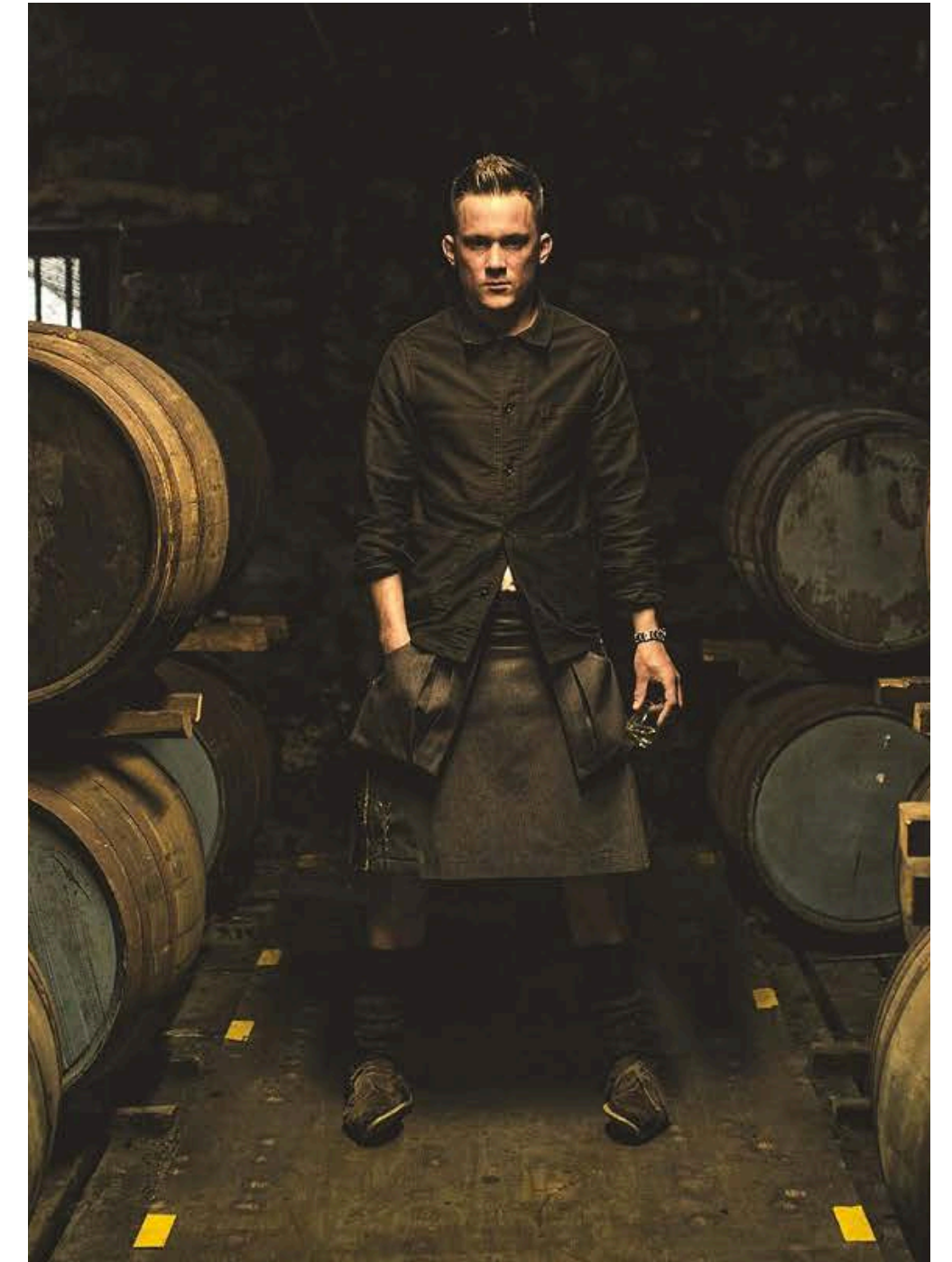


TRADITIONAL THINKING

& MODERN CRAFT



MAUREEN ROBINSON



ERVIN TRYKOWSKI

“ONE OF THE BEST THINGS ABOUT THE SINGLETON OF DUFFTOWN IS THAT IT SHOWCASES A WONDERFUL DISTILLERY THAT WOULD OTHERWISE REMAIN ANONYMOUS. DUFFTOWN IS A UNIQUE OPERATION, ONE OF THE MOST SUSTAINABLE DISTILLERIES IN SCOTLAND, AND PRODUCER OF SOME DELICIOUS EXPRESSIONS THAT REALLY EXCEL IN MIXED DRINKS.”

- TRISTAN STEPHENSON



THE RULE OF THREE

BORROWED FROM THE LITERARY WORLD



OMNE TRIUM PERFECTUM

EVERYTHING THAT COMES IN THREES IS
PERFECT, OR, EVERY SET OF THREE IS
COMPLETE



THREE INGREDIENTS

WHISKY



SCOTTISH BARLEY



DISTILLERS YEAST



WATER FROM THE HEAVENS
& THE EARTH

THREE INGREDIENTS

COCKTAILS

THREE INGREDIENT CLASSIC COCKTAILS ARE THE BENCHMARK OF BARTENDING. WHILE THEIR RECIPES MAY SEEM MODEST, THEY REQUIRE THE HAND OF AN EXPERT TO BALANCE THEM PERFECTLY AND WHEN MADE WELL ARE MORE THAN THE SUM OF THEIR PARTS. THEY EPITOMISE THE MAGIC AND MYSTERY OF MIXED DRINKS AND THEIR SIMPLE FORMULAS ARE THE BASE OF ALL MODERN COCKTAILS.

- TRISTAN STEPHENSON

MARTINI



OLD FASHIONED



MANHATTAN



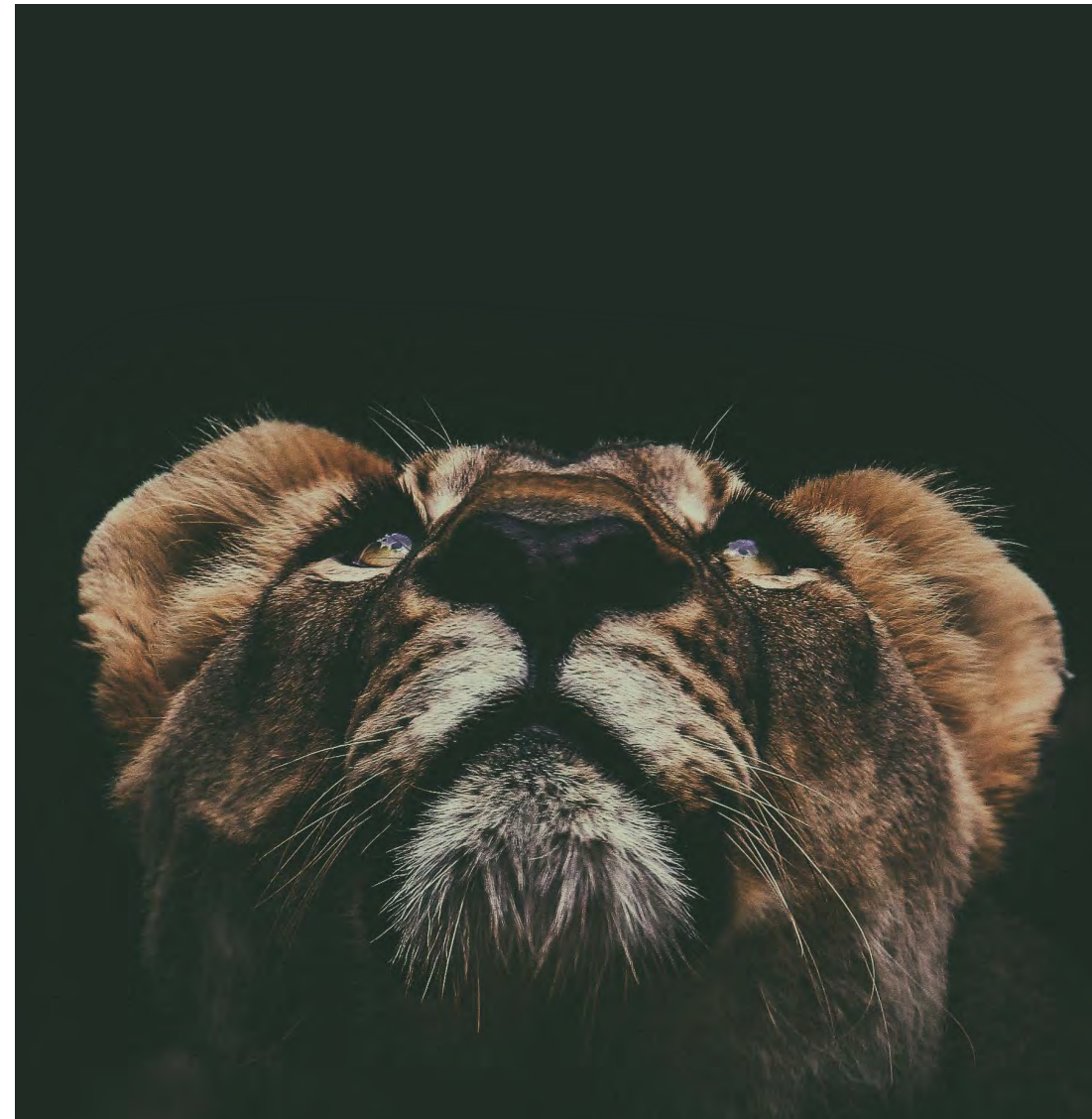
THREE STEPS OF EVOLUTION



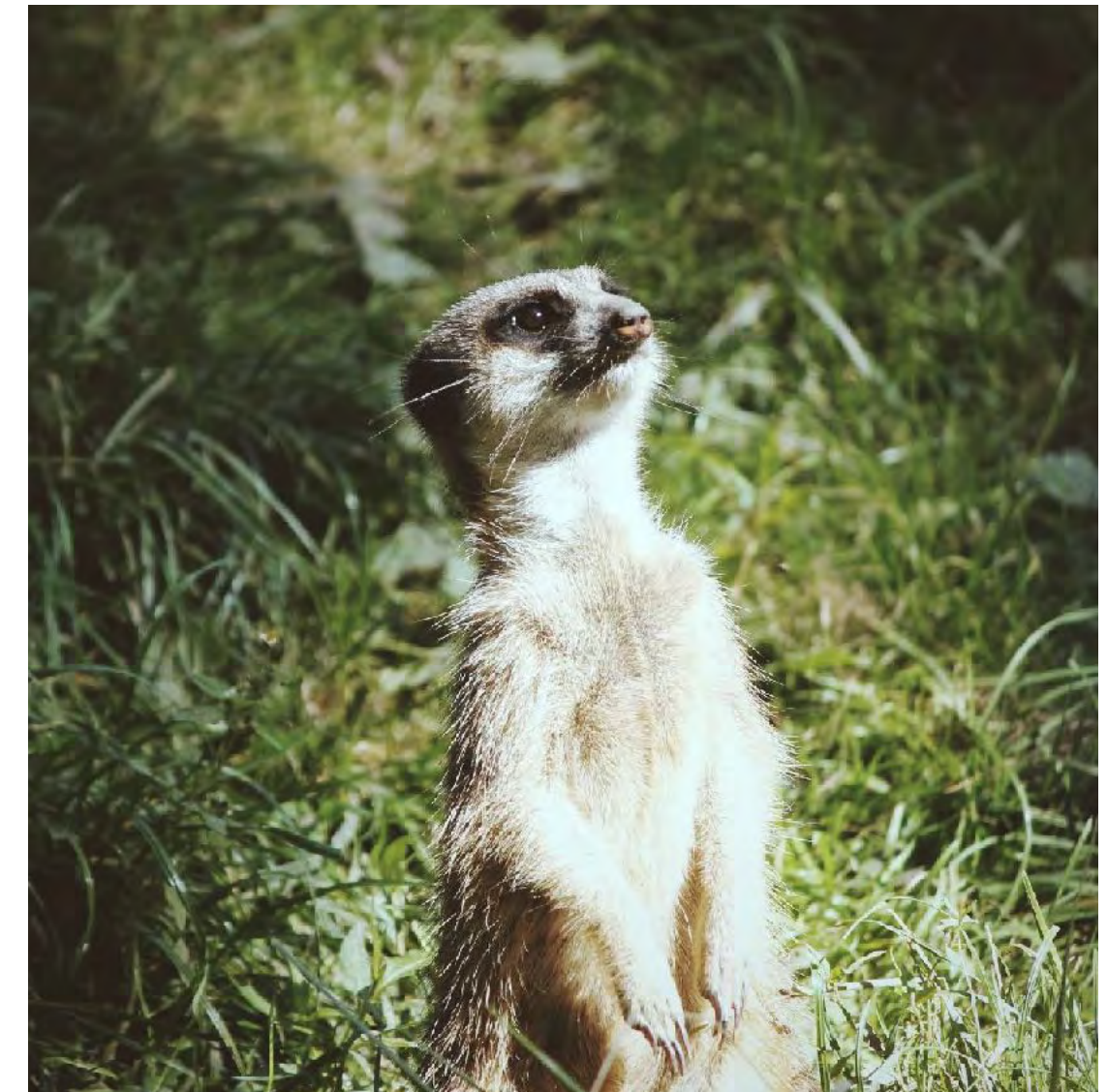
THREE STEPS OF EVOLUTION



**SELF
PRESERVATION**



**SURVIVAL
OF THE FITTEST**



CURIOSITY

THREE STEPS OF EVOLUTION

SELF PRESERVATION



THREE STEPS OF EVOLUTION

SURVIVAL OF THE FITTEST



CURIOSITY = INNOVATION

‘THE WORLD THAT WE LIVE IN TODAY HAS BEEN CREATED BY INNOVATORS. IT’S THE LIGHT THAT BEAMS OUT OF MY COMPUTER SCREEN, THE MEDICINE I CAN TAKE WHEN I’M SICK, OR THE WAY I CAN TRAVEL AROUND THE WORLD IN HOURS, NOT WEEKS. EVERY INDUSTRY HAS BEEN SHAPED BY INNOVATORS. FROM HORSES TO ELECTRIC CARS, OR FIRE TO THE LIGHT BULB; I LIKE TO THINK THAT IT’S AN EVER-CONTINUING PROGRESSION TO A BETTER WORLD.’

- RICHARD BRANSON



EVOLUTION OF WHISKY



THREE STEPS OF EVOLUTION

SELF PRESERVATION



SCOTTISH BARLEY

DISTILLERS YEAST

WATER FROM THE HEAVENS & THE EARTH

THREE INGREDIENTS

WHISKY

EVOLUTION OF WHISKY

SURVIVAL OF THE FITTEST



SURVIVAL OF THE FITTEST

FERMENTATION



SURVIVAL OF THE FITTEST

DISTILLATION

UNLESS OTHERWISE STATED

☒ ALL DIMENSIONS IN MILLIMETERS
UNLESS OTHERWISE SPECIFIED

☐ FINISHED ☐ TOLERANCES

☐ MACHINED ☐ UP TO 25% ☐ 0.1

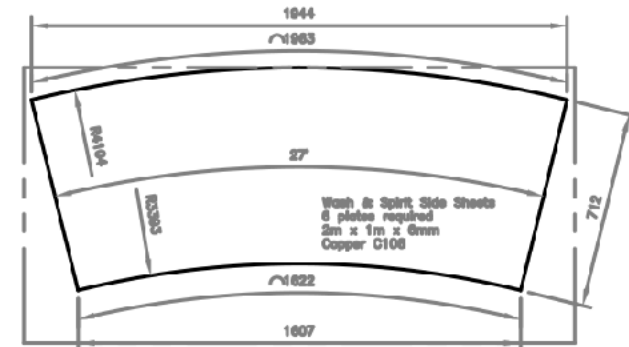
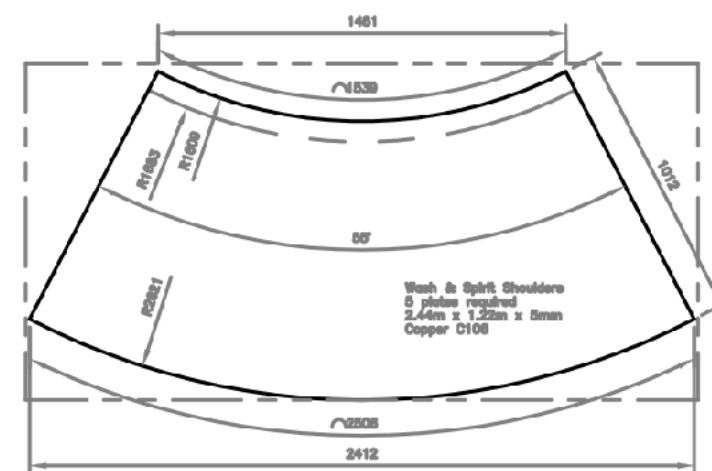
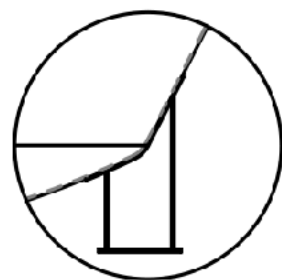
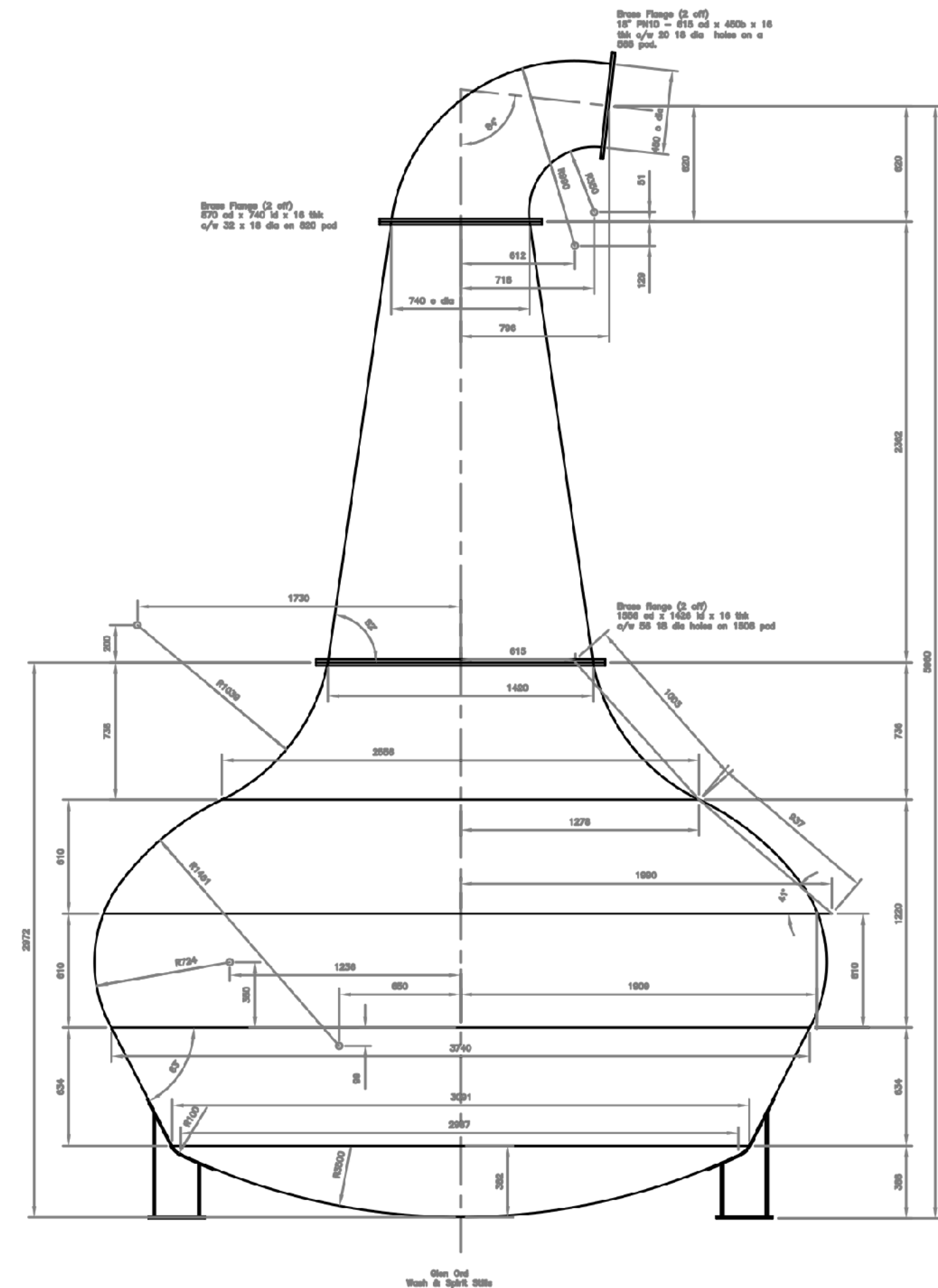
☐ 1.00 ☐ UP TO 10% ☐ 0.05

☐ 0.02 ☐ 0.01

☒ WEIGHTS TO 100g

☒ ALL SAMPLES TO BE NEW

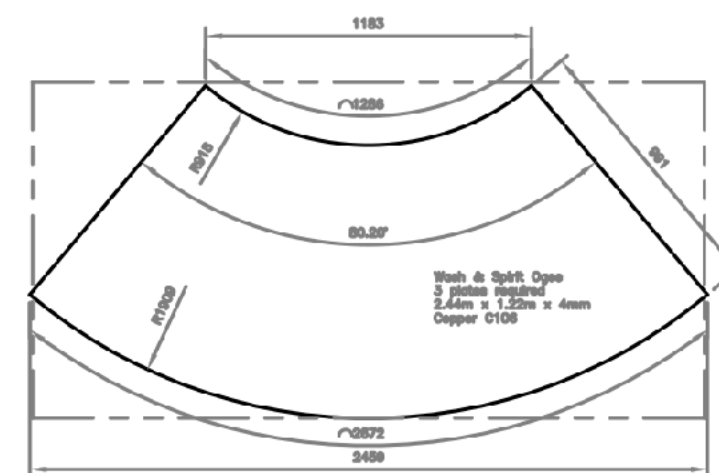
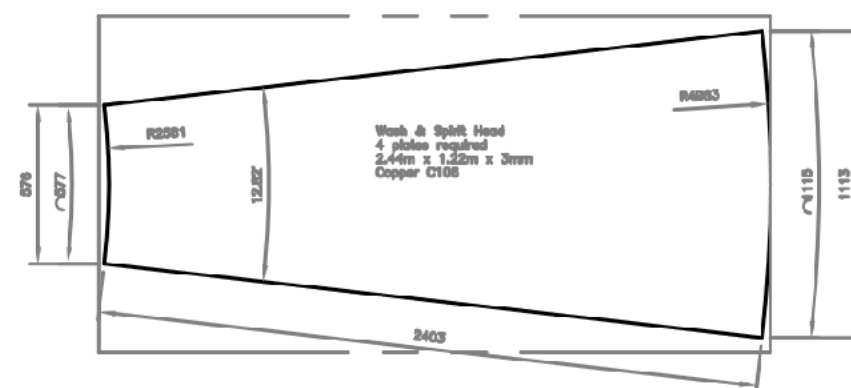
DO NOT SCALE



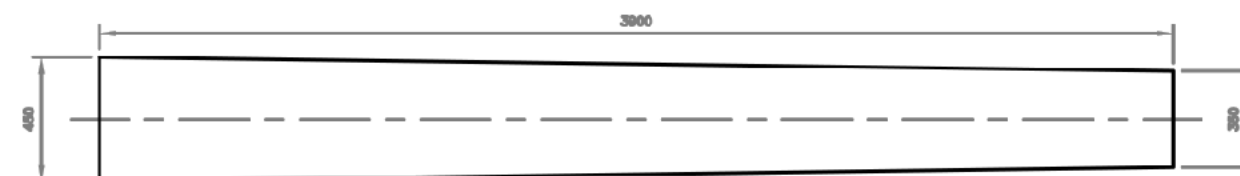
92448074
Noe 4, 5 & 6 Wash & Spirit Still
92970437
No 7 Wash & Spirit Still

Bulge :
12018 oiro x 610 mm High
2.5 off 2.44m dia x 1.22m x 6mm
C108 copper

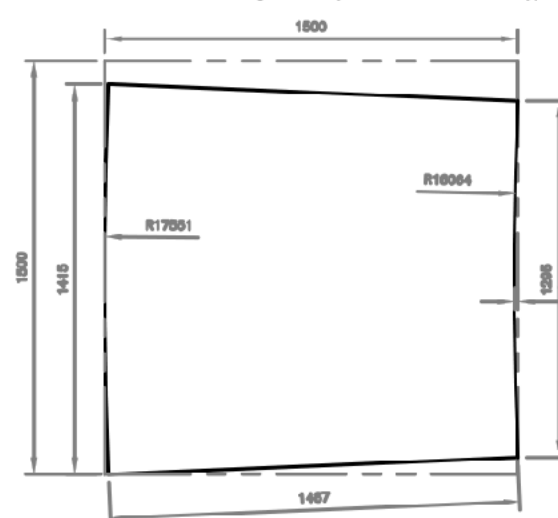
Bottom :
3360 disc x 8 mm thk
from 2 x 3380 x 1680 x 8mm sheets
C108 copper



Bottom :
3360 disc x 8 mm thk
from 2 x 3380 x 1680 x 8mm sheets
C108 copper



Lye Pipe
Cut to length and shape on site. Material 3mm copper



Lye Pipe
Cut to length and shape on site.
Material 3mm copper
2 off 1.5m x 1.5m
1 off 1.22m x 1.22m



92448074
Nos 4, 5 & 6 Wash & Spirit Still

92970437
No 7 Wash & Spirit Still

J	•	•	•	•	•
I	•	•	•	•	•
H	•	•	•	•	•
G	•	•	•	•	•
F	•	•	•	•	•
E	•	•	•	•	•
D	•	•	•	•	•
C	•	•	•	•	•
B	•	•	•	•	•
A	•	•	•	•	•
Item	Size	Connection		Rating	Remarks

Diageo Abercrombie

FOR Glen Ord
New Development

TITLE	Wash (4) & Spirit (4) Stills Body Details
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JOB No. 92970602

DRG.No.	L19839
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B				ASST. DRAWING	
A		MS		DRAWN BY	M.Simpson
MOD.	DESCRIPTION	SIG.	DATE	SCALE	Do Not Scale
				DATE	Oct 2012

SURVIVAL OF THE FITTEST

MATURATION

AMERICAN EX-BOURBON
VANILLA, SWEETNESS, CARAMEL
CREAMY, COCONUT

EUROPEAN EX-SHERRY
NUTTY, RAISINS, RIPE FRUIT

FRENCH EX-WINE
DRYNESS, TROPICAL, CITRUS



EVOLUTION OF WHISKY

CURIOSITY



TASTING!

SINGLETON OF GLEN ORD
12 YEAR OLD



NOSE

CITRUS FRUITS, THEN BANANAS AND COOKED APPLES WITH HINTS OF NUTS AND SPICE, FOLLOWED BY DRIED FRUITS



BODY

MEDIUM TO FULL



PALATE

AN INITIAL PEPPER NOTE THEN SWEET COOKED APPLES AND RICH DARK FRUITS



FINISH

SWEET HINTS OF NUTS AND SPICE, WITH A DRYING, SMOOTH FINISH



ABV

40%



TASTING!

SINGLETON OF GLENDULLAN
12 YEAR OLD



NOSE

A RICH CITRIC FRUITINESS, THEN NOTES OF
LEATHER, SANDALWOOD AND VANILLA



BODY

LIGHT TO MEDIUM



PALATE

SPICY, THEN PLEASANTLY SWEET WITH HINTS
OF HONEYED FRUIT, VANILLA AND SUBTLE
TRACES OF WOOD



FINISH

SHORT, CREAMY-SMOOTH AND SLIGHTLY
DRYING WITH LINGERING BLACKCURRANT



ABV

40%



TASTING!

SINGLETON OF DUFFTOWN
12 YEAR OLD



NOSE

NOTES OF POLISHED WOOD AND TOASTED
HAZELNUTS, STEWED AND DRIED FRUITS WITH
SOFT BROWN SUGAR



BODY

MEDIUM TO FULL



PALATE

SWEET, NUTTY, THEN SMOOTH AND FRUITY
WITH WARMING HINTS OF ESPRESSO COFFEE
AND BROWN SUGAR



FINISH

MEDIUM TO LONG, ELEGANTLY DRYING, WITH A
LINGERING CRISP, SWEET, NUTTY TASTE



ABV

40%



EVOLUTION OF COCKTAILS





EVOLUTION OF COCKTAILS

SELF PRESERVATION



EVOLUTION OF COCKTAILS

SURVIVAL OF THE FITTEST



WORLD CLASS™
STUDIOS



EVOLUTION OF COCKTAILS

CURIOSITY

“THERE ARE VERY FEW CLASSIC SCOTCH COCKTAILS. THIS IS LARGELY DUE TO THE CLICHÉD STIGMA THAT SCOTCH WHISKY SHOULDN'T BE ADULTERATED, AND PARTLY DUE TO THE BOLD, TRADITIONAL FLAVORS THAT CAN BE DIFFICULT TO MIX. THANKFULLY, WE'RE WELL PAST THE FIRST HURDLE, AND FRESH, FLORAL WHISKIES LIKE THE SINGLETON MAKE THE MIXING PART A BREEZE.”

- TRISTAN STEPHENSON





EVOLUTION OF BARTENDERS

EVOLUTION OF BARTENDERS

SELF PRESERVATION



EVOLUTION OF BARTENDERS

SURVIVAL OF THE FITTEST

EVOLUTION OF BARTENDERS

THE CURIOUS BARTENDER



RULE OF THREE COCKTAILS

SELF PRESERVATION:
THE BARLEY FIELD OLD FASHIONED

1 1/2 OZ SINGLETON OF DUFFTOWN 12YO
1/3 OZ MALTED BARLEY SYRUP
2 DASH COFFEE MALT TINCTURE

STIR DOWN OVER CUBED ICE IN A MIXING GLASS, STRAIN
INTO A CHILLED ROCKS GLASS AND GARNISH WITH AN
EAR OF BARLEY



RULE OF THREE COCKTAILS

SURVIVAL OF THE FITTEST:
SUPER CITRUS SOUR

1 1/2 OZ SINGLETON OF DUFFTOWN 12YO
2/3 OZ FRESH LEMON JUICE
2/3 OZ SUPER CITRUS SYRUP

SHAKE HARD OVER CUBED ICE, STRAIN INTO A CHILLED
NICK & NORA GLASS AND GARNISH WITH A LEMON LEAF
(IF AVAILABLE, LEMON ZEST IF NOT)



RULE OF THREE COCKTAILS

CURIOUS BARTENDER:
CUT GRASS HIGBALL

1 1/2 OZ SINGLETON OF DUFFTOWN 12YO
1 1/2 OZ NETTLE & PANDAN CORDIAL
3 OZ CHILLED SODA WATER

BUILD OVER CUBED ICE IN A HIGBALL GLASS, GARNISH
WITH FRESH HERBS





THANKS!

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