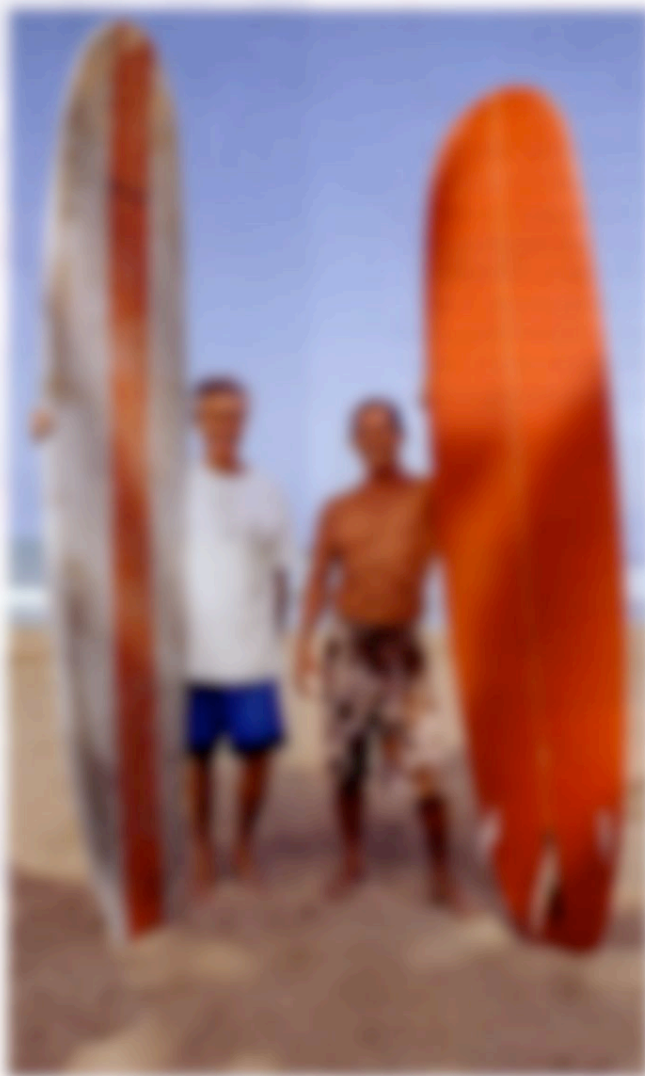


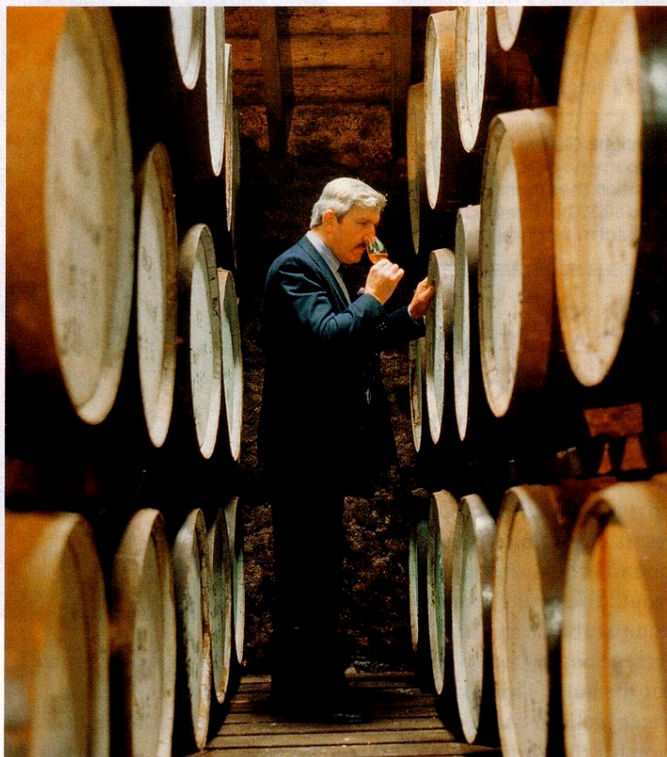
For more of the best high-end summer schools, visit [outsidego.com/summerschool](http://outsidego.com/summerschool).



and we're extremely traditional," says Frank McHardy, Springbank's director of production. Shoveling tons of barley across the malting floor, crushing it to grist, and fermenting it in a mash before distilling it to spirit—there are few better ways to appreciate the alchemy that creates whisky. (The word derives from the Gaelic *uisge beatha*, or water of life.) "It's hands-on for sure," adds McHardy. "These guys go home at night, and they *sleep*."

Over four days, there are lectures on the finer points of production, sessions spent malting and mashing barley, and tasting comparisons of whiskies from all across Scotland. On the final day, after a brief exam, graduates are given a diploma of sorts: a signed bottle of Springbank's finest. —CHRIS LADD

**Highlights** Distilling your own single-malt and sampling a lot of whisky  
**Location** Campbeltown, Scotland  
**Price** \$1,725 for four days  
**Contact** [springbankdistillers.com](http://springbankdistillers.com)



## 4. Malt

*[Faded text, likely bleed-through from the reverse side of the page]*

## 5. DISTILL THE "WATER OF LIFE" WHISKY MAKING Campbeltown, Scotland

There's only one place on earth that still single-handedly turns barley into Scotch and puts it in a bottle. And starting last fall, the 180-year-old Springbank Distillery opened its doors to connoisseurs (a half-dozen at once) who'd learn from the master distillers.

At Springbank, in Campbeltown, Scotland, whisky is produced much as it was in the 19th century. "We've been here since 1828,

CLOCKWISE FROM TOP: JOHN EDER/TAXI/GETTY; DARREN ROBB/GETTY; MACDUFF EVERTON/CORBIS