

AMERICAN DISTILLING INSTITUTE

Announces the 6TH Annual

BRANDY CONFERENCE

Reduced to **\$500** for Three Days, April 4, 5 & 6
The Economy Made Us Do It

St. George Spirits/Hangar One Distillery

2601 Monarch St., Alameda, CA

FULL SCHEDULE

FRIDAY, APRIL 3RD – RECEPTION

4:30 PM: Busses Leave Alameda for **Anchor Distilling Co., 1705 Mariposa St., San Francisco**

SATURDAY, APRIL 4TH – CONFERENCE AT ST. GEORGE SPIRITS/HANGAR ONE DISTILLERY

7:30 AM: Busses Begin Running to St. George Spirits

8 AM: Doors Open - Coffee & Tours of St. George Spirits

8:30 AM: **Introduction and Welcome:** Pennfield Jensen of ADI and Lance Winter of St. George Spirits

9:30 AM: **'American Eau de Vie'**, Panel: Jorg Rupf, Steve McCarthy of Clear Creek Distillery and Ted Huber of Huber Starlight Distillery

10:45 AM: Coffee Break, **Vendor Booths Open**

11 AM: **'The Classic Brandies of France: Armanac, Cognac and Calvados'**, Charles Neal author

11:30 AM: **'California Alambic Brandy, a New Take on an Old Theme: The History, Style and Production Methods of Classical New World Brandies'**, A conversation between Dan Faber of Osocalis Distillery and Hubert Germain-Robin

12:30 PM: Lunch & Michael Jackson Silent Auction Benefiting ADI Internships

2 PM: **Break-out Sessions**

- **'Marketing / Distributing Small Brands'** Panel: Sonja Kassebaum of North Shore Distillery, Pennfield Jensen & Attorney Steve Neukomm of Augusta Brewing Co. Marc Sorini of McDermott, Will & Emery

- **'Making Brandy on a Column Still'**, Volker Dietrich of Arnold Holstein

- **'Brown Spirits'**, Panel: Hubert Germain-Robin & Dan Faber

- **'White Spirits'**, Panel: Jorg Rupf, Steve McCarthy

- **Dr. Kris Burglund of Michigan State** Using Gas Chromatography for product development

- **'The Tradition of Apple Brandy Production in the US'**, Lisa Laird Dunn of Laird & Co.

- **'Licensing Procedures'**, Joan Carpenter of TTB

- **'Small Producers Taxes'**, Melkon Khosrovian of Modern Spirits & Ralph Erenzo of Tuthilltown

5 PM: **Brandy Awards Banquet & Tasting**

SUNDAY, APRIL 5TH – "MEET THE MAKER" CRAFT SPIRITS FESTIVAL / CONFERENCE

8:30 AM: Busses Begin Running to St. George Spirits

9 AM: **Vendor Booths Open, Conference Continues**

-Lee

Medoff : Fermentation Management for Congener Control
is the critical first step in the distillation process.

12 PM: Lunch

1 PM: **"MEET THE MAKER"** - Open to the Public

Forty Craft Distilleries Pour their Best Artisanal Whiskies, Brandies, Rums, Gins, Vodkas, Absinthes and One-of-a-kind Liqueurs

MONDAY APRIL 6TH & 7TH – "MEET THE MIXOLOGIST" / OSOCALIS BRANDY DISTILLING WORKSHOP

11:30 AM: Buffet Brunch

12 PM: **"MEET THE MIXOLOGIST" - Industry Only**

Craft Distillers Share Their Products with Over 100 San Francisco Bay Area Bartenders

8 AM: **Monday & Tuesday: Hands-on Brandy Workshop at Osocalis Distillery, Santa Cruz, CA**

Cost \$525 (ADI Provides Transportation, Two Meals & Two Tastings)

Using His Alambic Charentais Still, Master Distiller Dan Faber Explains the Process of Distilling Fine Brandy for Barrel Aging

Hotels: www.distilling.com/hotels

Call Nancy (510-390-7044) with questions

Checks payable to: ADI

BOX 577

HAYWARD, CA 94541