

AMERICAN DISTILLING INSTITUTE'S

7th Distilling Conference – Whiskey & Moonshine

2010 SCHEDULE – Huber's Starlight Distillery

SUNDAY, MAY 2 – CHECK IN MARRIOTT HOTEL 280 WEST JEFFERSON, LOUISVILLE, KY 40202, (800) 533-0127.

Conference hotel reservations at www.distilling.com, enter "adiadia" in the Group code box. Airport transportation reservations, Sandollar Limo at www.Sandollarlimo.com, enter "ADI" into message box (group rate \$20 round trip vs. \$22 one-way for taxi service). For assistance with hotel, transportation or travel needs, contact Lea Hutchinson at leah@distilling.com or call 502-299-0238.

6-9 PM CONFERENCE REGISTRATION, HOSTED HOSPITALITY SUITES & TASTINGS AT THE MARRIOTT SUITES

MONDAY, MAY 3 – BUS TOURS

7:30-8 AM Busses depart Marriott for Vendome Copper, Kelvin Cooperage, Kentucky Bourbon Distillers, Alltech Brewing & Distilling (Lunch) & final stop Buffalo Trace Distillery. Return to Louisville for a DISCUS reception, Michael Jackson Banquet

TUESDAY, MAY 4 – CONFERENCE AT HUBER'S STARLIGHT DISTILLERY

7:30-8 AM Busses depart the Marriott for Huber's Starlight Distillery (Coffee & Continental Breakfast)
9:00 AM **Introduction & Welcome** Pennfield Jensen of American Distilling Institute
9:30 AM **The New Generation of Whiskey Distillers Panel** Dan Garrison of Garrison Brothers, Zac Triemert of Solas, Jim Blansit of Copper Run, Chip Tate of Balcones, Keith Barnes of Bainbridge Organic Distillers & Steve Nally, Wyoming Whiskey
10:00 AM **Vendor Expo (42 Booths Open) & Break-out Sessions**
10:15 AM • **Moonshine, What's it All About** authors Max Watman (Chasing the White Dog), Matthew Rowley (Moonshine), Bill Owens (Modern Moonshine Techniques) with distiller/owner Rick Wasmund of Copper Fox Distillery
10:15 AM • **So You Want to Open a Distillery** Wes Henderson (KY) & Eric Watson of Rebecca Creek Distillery
10:15 AM • **How to License a Distillery** Joan Carpenter of TTB
11:15 AM • **Whiskey Production** Dr. Kris Berglund of Michigan State University
11:15 AM • **Building a Whiskey Distillery in China** Ian Smiley & Tong Li of L.S. Moonshine
11:30 AM • **A Tasting of the Best Liqueurs, Cognac, Armagnac & Rums** Henry Preiss of Preiss Imports
11:30 AM • **What about Glass?** Catalina Velasquez of Owens-Illinois on spirits & specialty glass
12:15-1 PM **LUNCH**
12:30-4 PM • **Modern Corn Cooking Techniques Using a 55-Gallon Drum** Jim Blansit of Copper Run Distillery & Sherman Owen of Artisan Resources behind Huber's Starlight Distillery (all afternoon)
1:00 PM • **The Flavor of the Barrel Panel** Brad Boswell of Independent Stave with David Pickerell retired Distiller of Maker's Mark, David Llodra Independent Stave and Harlen Wheatley of Buffalo Trace.
1:00 PM • **Tax Issues & Reports** Vickie Jobe-Peters TTB NRC Specialist
1:00 PM • **Them was Wild Times** author Elaine Davis talks about her book Minnesota 13
1:00 PM **Grain Fermentation** Dr. Klaus Hagmann (Germany)
2:00 PM • **Corks, Labels & Packaging** with Fay Stallan of Jelinek Corp
2:00 PM • **Mixology & Marking** Allen Katz of Slow Food New York & Sonja Kasselbaum of North Shore Distillery
3:00 PM • **GOT INK? Tips & Guides on How to Get Good Press Panel** Jason Wilson of Washington Post, Jonathan Miles of NY Times & Max Watman author of Chasing the White Dog
3:00 PM • **High Proof Blending, Pros & Cons Panel** Rob Masters of Colorado Pure, Chip Weismiller of UltraPure, Guy Rehorst of Great Lakes Distillery & Seth Fox of High Plains Spirits
4:00 PM • **Sensory Evaluation** Robert Birnecker of Koethe Distilling & Dr. Klaus Hagmann (Germany)
4:00 PM • **Malting for the Small Distillery Panel** Alex Hojrup Munch of Stauning Whiskey (Denmark), Ted Barnes of Bainbridge Organic Distillers & Rick Wasmund of Copper Fox Distillery
4:00 PM • **On Selling Spirits in Europe** Bernhard Schafer (Germany), Rene van Hoven (NL) & Ralph Erenzo of Tutthilltown
5:00 PM • **Blending Japanese Whiskey Demonstration** Lincoln Henderson of Suntory Yamazaki
5:00 PM • **Heritage Panel** TBA (the Beams and the Noes etc...)
6:00 PM • **Banquet Dinner: Michael Jackson Internship Presentation, Silent Auction & Whiskey Awards**

WEDNESDAY, MAY 5 – CONFERENCE CONTINUES

7-7:30 AM HOTEL CHECK OUT - THERE WILL BE A SECURE SPACE AT THE MARRIOTT TO STORE LUGGAGE
8:00 AM Busses to Huber's Starlight Distillery (Strong coffee will be served & Continental Breakfast)
9:00 AM **Vendor Expo Continues**
10:00 AM **Marketing The Craft Spirit** Gable Erenzo of Tutthilltown Spirits and others TBA
10:00 AM **Beer Wash vs. Corn Mash** Rory Donovan of Peach Street Spirits, Jake Norris of Stranahan's Colorado Whiskey & Chip Tate of Balcones Spirits
11:00 AM **Evolution of Bourbon** historian Michael Veach of The Filson Historical Society, Louisville
11:30 AM **LUNCH**
12:30 PM 1st Bus back to the Marriott - SCHEDULE YOUR AIRPORT SHUTTLE from the Marriott to the airport AFTER 1:30 PM as the bus from Huber takes an hour to get to the Marriott. 2nd Bus back to the Marriott leaves at 2:00 PM

Special Hands-On Whiskey Distilling Class, 9 AM – 2 PM at Huber's Starlight Distillery includes instruction, demonstrations & Whiskey tastings before & after lunch. Students smell & taste heads & tails as they come off the still. Bring a video camera. Registration before April 15, \$300 – contact bill@distilling.com.