

Day	Date	Starts	Ends	Location	Speakers	Session Title
Sat	03/25/17	8:00 AM	08:15AM	DoubleTree	Buses assemble for Workshops	Check in for Workshop Departures
Sat	03/25/17	8:30 AM	8:45 AM	Hilton	Buses assemble for Workshops	Check in for Workshop Departures
Sat	03/24/17	9:00 AM	6:30 PM	Edgefield	<b>David T. Smith,</b>	<b>GIN SUMMIT</b>
Sat	03/24/17	9:00 AM	4:00 PM	Edgefield Distillery + Mount	<b>James Wheelan,</b> Edgefield Distillery	<b>Day 1 - 3-day Hands-on Whiskey Distilling Workshop</b>
Sat	03/24/17	9:00 AM	4:00 PM	CPR Distillery + Barn	<b>Hubert Germain-Robin,</b> International Consultant	<b>Day 1 - 3-day Hands-on Brandy Distilling Workshop</b>
Sat	03/25/17	5:30 PM	5:45 PM	Doubletree	Buses return from Workshops	
Sat	03/25/17	5:45pm	6:00 PM	Hilton	Buses return from Workshops	
Sat	03/24/17	5:00 PM	9:00 PM	Tiffany Center	TOAST, OR Distilling Guild Public Tasting event	TOAST
Sun	03/25/17	8:00 AM	08:15AM	DoubleTree	Buses assemble for Workshops	Check in for Workshop Departures
Sun	03/25/17	8:30 AM	8:45 AM	Hilton	Buses assemble for Workshops	Check in for Workshop Departures
Sun	03/25/17	9:00 AM	5:00 PM	Edgefield Distillery + Mount	<b>James Wheelan,</b> Edgefield Distillery	<b>Day 2 - 3-day Hands-on Whiskey Distilling Workshop</b>
Sun	03/25/17	9:00 AM	5:00 PM	CPR Distillery + Barn	<b>Hubert Germain-Robin,</b> International Consultant	<b>Day 2 - 3-day Hands-on Brandy Distilling Workshop</b>
Sun	03/25/17	9:00 AM	5:00 PM	Martin Ryan Distillery	<b>David T. Smith,</b> Summerfruitcup.com   <b>Lauren Patz,</b>	<b>1-day Gin DistillingWorkshop</b>
Sun	03/25/17	5:30 PM	5:45 PM	Doubletree	Buses return from Workshops	
Sun	03/25/17	5:45pm	6:00 PM	Hilton	Buses return from Workshops	
Mon	03/26/17	8:00 AM	08:15AM	DoubleTree	Buses assemble for Workshops	Check in for Workshop Departures
Mon	03/26/17	8:30 AM	8:45 AM	Hilton	Buses assemble for Workshops	Check in for Workshop Departures
Mon	03/26/17	9:00 AM	5:00 PM	Edgefield Distillery + Mount Hood	<b>James Wheelan,</b> Edgefield Distillery	<b>Day 3 - 3-day Hands-on Whiskey Workshop</b>
Mon	03/26/17	9:00 AM	5:00 PM	CPR Distillery + Barn	<b>Hubert Germain-Robin,</b> International Consultant	<b>Day 3 - 3-day Hands-on Brandy Workshop</b>
Mon	03/26/17	9:00 AM	5:00 PM	Martin Ryan Distillery	<b>David T. Smith,</b> Summerfruitcup.com   <b>Lauren Patz,</b> Spirit Works Distillery	<b>1-day Gin DistillingWorkshop</b>
Mon	03/26/17	9:00 AM	5:00 PM	House Spirits Distillery	<b>Andrew Tice,</b> Head Distillery, House Spirits	<b>1-day Malt Whiskey Distilling Workshop</b>
Mon	03/26/17	9:00 AM	5:00 PM	New Deal Distillery	<b>Tom Burkleaux,</b>	<b>1-day Rum Distilling Workshop</b>
Mon	03/26/17	9:00 AM	5:00 PM	Trail Distilling	Chris Berglund	<b>1-day Vodka Distilling Workshop</b>
Mon	03/26/17	9:00 AM	5:00 PM	DoubleTree	<b>Nancy Fraley,</b> Nosing Services Inc   <b>Julia Nourney</b>	1-Day Blending Workshop
Mon	03/26/17	9:00 AM	5:00 PM	DoubleTree	<b>Scott Moore,</b> Principal, Dalkita	Distillery Design & Expansion Bootcamp
Mon	03/26/17	12:00 PM	5:00 PM	OCC Lobby		EXHIBITOR REGISTRATION
Mon	03/26/17	1:00 PM	5:00 PM	OCC Lobby		Pre-registration open
Mon	03/26/17	2:00 PM	5:00 PM	OCC	<b>Raul Paredes,</b> Director, New Product Development, OI - <b>Jack Vogel,</b> Fort Dearborn - <b>Kevin Dunbar,</b> Tapi - <b>Brian Christensen,</b> Artisan Spirits Magazine	The Whole Package
Mon	03/26/17	2:00 PM	5:00 PM	OCC	Ian Newton, CFO, Baltimore Distilling Company, Caroline Calhoun, Product Manager, <b>FIVE•5 Solutions</b>	Hands-On Manufacturing Accounting for Craft Distilleries...And How Not to Screw It Up
Mon	03/26/17	02:00PM	05:30PM	TOUR 1		<b>TOUR 1:</b> New Deal, House Spirits, Rolling River Spirits, Thomas & Sons, Stone Barn Brandyworks
Mon	03/26/17	02:00PM	06:30PM	TOUR 2		<b>TOUR 2:</b> Freeland Spirits, Martin Ryan Distillery, Bull Run Tasting Room, Eastside Distilling Tasting Room, VINN Distillery Tasting Room
Mon	03/26/17	1:00 PM	2:30PM	DoubleTree	Natasha Barahni	<b>Women Summit - Gin Tasting</b>
Mon	03/26/17	2:30 PM	6:30 PM	DoubleTree		<b>Women Summit:</b> Speed Mentoring event (women only)

Mon	03/26/17	5:00 PM	6:30 PM	DoubleTree	OR Distilleries + guest distilleries	Trade Tasting
Mon	03/26/17	5:00 PM	6:30 PM	DoubleTree	New members	New Members reception
Mon	03/26/17	6:30 PM	8:30 PM	DoubleTree	OR Distilleries + guest distilleries	Welcome Tasting for all Attendees
Mon	03/26/17	8:00 PM	9:30PM	TBD	Foreign Distillers	Foreign Distillers Meet Up
Tue	03/27/18	7:30 AM	6:00 PM	OCC Foyer		Registration Open
Tue	03/27/18	7:30 AM	9:00 AM	OCC Ballroom		Breakfast
Tue	03/27/18	8:15 AM	8:20 AM	OCC Ballroom	<b>Brian Fleming</b> , Retail Services Director, OLCC	Welcome to Portland
Tue	03/27/18	8:25 AM	8:45AM	OCC Ballroom	<b>Tad Seestedt</b> , Ransom Spirits	Keynote Address
Tue	03/27/18	8:50 AM	9:00 AM	OCC Ballroom	<b>Kraig Naasz</b> , President & CEO, Distilled Spirits Council	FET Legislation Deciphered
Tue	03/27/18	9:05 AM	9:15 AM	OCC Ballroom	Michael Kinslick	The State of the Industry Address
Tue	03/27/18	9:30 AM	7:00 PM	Expo Hall Opens		Vendor Expo Opens
Tue	03/27/18	10:30 AM	11:15 AM	OCC	<b>Mike Davis</b> , President, American Malting Barley Association   <b>Jason Cody</b> , Colorado Malting Company   <b>Jason Parker</b> , Copperworks Distilling Co.   <b>Seth Klann</b> , Mecca Grade Estate Malts   <b>Ron Silberstein</b> .	The Future of Malted Barley in the U.S.
Tue	03/27/18	10:30 AM	11:15 AM	OCC	<b>Paul Reidl</b> , Attorney, Law Offices of Paul Reidl	Trademarks 101: Selecting, Registering, and Defending Your Trademark
Tue	03/27/18	10:30 AM	11:15 AM	OCC	<b>Reed Lewis</b> , Laurence Ferar and Associates Inc.	The Maximum Allowed Quantity (MAQ); Avoiding a Hazardous Occupancy Classification
Tue	03/27/18	10:30 AM	11:15 AM	OCC	<b>Andrea Loreto</b> , Founder & President, Elixir	Amaros and Botanical Liqueurs - History and Production Techniques
Tue	03/27/18	10:30 AM	11:15 AM	EXPO STAGE	<b>Abe Stevens</b> , Founder & Distiller, Humboldt Distillery	Lessons Learned in Building and Operating a Continuous Column Still
Tue	03/27/18	11:30 AM	12:15 PM	OCC	<b>Mike Davis</b> , President, American Malting Barley Association   <b>Jason Cody</b> , Colorado Malting Company   <b>Jason Parker</b> , Copperworks Distilling Co.   <b>Seth Klann</b> , Mecca Grade Estate Malts   <b>Ron Silberstein</b> , Admiral Maltings	The Future of Malted Barley in the U.S. (cont'd)
Tue	03/27/18	11:30 AM	12:15 PM	OCC	John Fisher	Simple Rules for Building values in Spirits Brands
Tue	03/27/18	11:30 AM	12:15 PM	OCC	<b>Eglantine Chauffour</b> , Technical Marketing Supervisor, Enartis USA	Designing the Oak Aroma Profile of Distilled Beverages
Tue	03/27/18	11:30 AM	12:15 PM	OCC	<b>Lea Beckett</b> , CEO, Grand Teton Distillery	Idea to spirit in a year.
Tue	03/27/18	12:15 PM	1:30 PM		<b>Lunch served</b>	<b>Lunch served</b>
Tue	03/27/18	1:30 PM	2:15 PM	OCC	James Niekamp	The TTB Federal Permit Application Process
Tue	03/27/18	1:30 PM	2:15 PM	OCC	Barbara Snider	The Federal Food & Drug Administration (FDA) Regulation of Spirits Distilleries - Are You Ready for Your Inspection?
Tue	03/27/18	1:30 PM	2:15 PM	OCC	Andrei Prida	The Extraction of Wood Compounds during Aging in Wood Barrels and in Contact with Wood Pieces

Tue	03/27/18	1:30 PM	2:15 PM	OCC	<b>Kraig Naasz</b> , President & CEO, Distilled Spirits Council	The Political, Economic and Social Factors Impacting the Distilled Spirits Sector
Tue	03/27/18	1:30 PM	2:15 PM	EXPO STAGE	Ray Furman	Yeast Strains
Tue	03/27/18	2:30 PM	3:15 PM	OCC	<b>Richard Wolf</b> , Wolf Consulting   <b>Monique Huston</b>   <b>Andrew Friedman</b>   <b>Kurt Charles</b>   <b>Gable Erenzo</b>   <b>Pacific Edge</b>   <b>Henry Preiss</b>   <b>Marc Martin</b>   <b>Philip Kolodziej</b>	What Does Your National Team Look Like?
Tue	03/27/18	2:30 PM	3:15 PM	OCC	<b>Kris Berglund</b> , University Distinguished Professor, Michigan State University	Cyclic Distillation for Improved Energy Utilization
Tue	03/27/18	2:30 PM	3:15 PM	OCC	<b>Scott Winters</b> , CEO, American Spirits Exchange	Control States or How I Learned to Stop Worrying and Love the Regulations.
Tue	03/27/18	2:30 PM	3:15 PM	OCC	<b>Marc Sorini</b> , Partner/Attorney at Law, McDermott Will & Emery LLP	Everything you wanted to know about TTB, but were afraid to ask.
Tue	03/27/18	2:30 PM	3:15 PM	EXPO STAGE	<b>Brian Geagan</b> , Senior Area Sales Manager, Canton Cooperage	Quality Consideration and Options for American oak Cooperage
Tue	03/27/18	3:15 PM	3:45 PM	OCC Expo Floor		<b>Networking Break</b>
Tue	03/27/18	4:00 PM	4:45 PM	OCC	<b>Richard Wolf</b> , Wolf Consulting   <b>Monique Huston</b>   <b>Andrew Friedman</b>   <b>Kurt Charles</b>   <b>Gable Erenzo</b>   <b>Pacific Edge</b>   <b>Henry Preiss</b>   <b>Marc Martin</b>   <b>Philip Kolodziej</b>	What Does Your National Team Look Like?
Tue	03/27/18	4:00 PM	4:45 PM	OCC	<b>Bryan Jensen</b> , Engineering, Thinking Tree Spirits	Total System Design
Tue	03/27/18	4:00 PM	4:45 PM	OCC	<b>Jerry Horner</b> , President, Horner International Company	Ready to go organic? Usage and regulatory challenges of flavors in distilled products.
Tue	03/27/18	4:00 PM	4:45 PM	OCC	<b>Jason Lipka</b> , President, FIVE•5 Solutions	Top 5 TTB Red Flags - How to avoid a Date with your TTB Agent
Tue	03/27/18	4:00 PM	4:45 PM	EXPO STAGE	<b>Peter Caciola</b> , President & CEO, Colorado Gold Distillery	Raising Capital, building an investment deck, the Private placement through Equity
Tue	03/27/18	4:00 PM	5:00 PM	OCC	<b>Matthew Hofmann</b> , Westland Distillery   <b>Randy Hudson</b> , Triple Eight Distillery   <b>Colin Keegan</b> , Santa Fe Spirits   <b>Christian Krogstadt</b> , House Spirits	American Single Malt Panel Discussion & Tasting
Tue	03/27/18	4:00 PM	5:00 PM	OCC		
Tue	03/27/18	4:00 PM	5:00 PM	OCC	David T Smith	Gin from Different Bases

Tue	03/27/18	4:00 PM	5:00 PM	OCC	<b>Tim Rickard</b> , Rolling River Spirits   <b>Lexi</b> , Old Ballard Liquor Company   <b>Henric Molin</b> , Spirit of Hven	Aquavit Tasting
Tue	03/27/18	5:00 PM	6:30 PM	Expo Hall	-	Vendor Happy Hours
Tue	03/27/18	6:00 PM	7:00 PM	Expo Hall Stage	<b>Eric Zandona</b> , Director of Judging, American Distilling Institute	ADI Judging - Bronze & Silver Announcements
Tue	03/27/18	7:00 PM	9:30 PM	OCC Oregon Ballroom	<b>Drew Faulkner</b> , Vice President, American Distilling Institute	ADI Awards Gala
Wed	03/28/17	7:30 AM	3:00 PM	OCC Lobby	-	Registration Open
Wed	03/28/17	09:00AM	09:45AM	Expo Floor	-	Bloody Mary & Irish Coffees - light breakfast
Wed	03/28/17	09:00AM	4:00 PM	Expo Floor	-	Expo Floor Open
Wed	03/28/17	10:30 AM	11:15 AM	OCC	<b>Scott Moore</b> , Principal, Dalkita	The Electric Sombrero of Death
Wed	03/28/17	10:30 AM	11:15 AM	OCC	<b>Jeff Boone</b> , Ceo, California Statewide Certified Development Corp.	SBA Financing Options for the Craft Distillery Business
Wed	03/28/17	10:30AM	11:15AM	OCC	<b>Alana Joyce</b> , Assistant Attorney, Hinman & Carmichael LLP	Cannabis Cocktails: The Good, the Bad and the Buzz on "Drinkables"
Wed	03/28/17	10:30 AM	11:15 AM	OCC	<b>Steve Bohner</b> , <b>Alchemy Distilling</b>	A Contractor's Guide to Building a Distillery
Wed	03/28/17	10:30 AM	11:15 AM	Expo Stage	<b>Matthew Letki</b> - National Sales Manager, Canada Malting Co. LTD	An Evaluation of Malt and Cereal Grains in the Production of Distilled Spirits.
Wed	03/28/17	11:30 AM	12:15 PM	OCC	<b>Todd Buckley</b> , <b>Destiny Distilled Spirits</b>	Game-changing Social Media for 2018
Wed	03/28/17	11:30 AM	12:15 PM	OCC	<b>Lauren Patz</b> , Head Distiller, Spirit Works Distillery	Sweet Talk: a Conversation on Sugar and Spirits
Wed	03/28/17	11:30 AM	12:15 PM	OCC	NABCA	
Wed	03/28/17	11:30 AM	12:15 PM	OCC	<b>Donald Snyder</b> , President, Whiskey Systems Online	Monthly TTB Reporting and Compliance
Wed	03/28/17	11:30 AM	12:15 PM	EXPO STAGE	Jeff Quint, Owner / Founder, Cedar Ridge Distillery	Financing the Growing Whiskey Distillery
Wed	03/28/17	12:15 PM	1:30 PM	OCC Ballroom	-	LUNCH SERVED

Wed	03/28/17	1:30 PM	2:15 PM	OCC	<b>Bill Owens</b> , President, American Distilling Institute (Moderator)   Christian Butzke (moderator?), Gary Spedding, Brian Davis, Tom Lick, Dan Farber, Alain Royer, Ian Smiley	I Love/Hate Accelerated Aging
Wed	03/28/17	1:30 PM	2:15 PM	OCC	Henric Molin, Master Distiller, Spirit of Hven	Build your own Lab, Be Safe and Save Money
Wed	03/28/17	1:30 PM	2:15 PM	OCC	<b>Jacob Rochte</b> , Graduate Student, Michigan State University	Coupling reactive distillation with beverages
Wed	03/28/17	1:30 PM	2:15 PM	OCC	<b>David Bateman</b> , Consultant, Gray-Robinson Law Firm	Standards of Identity and Formulations
Wed	03/28/17	1:30 PM	2:15 PM	EXPO STAGE		
Wed	03/28/17	2:30 PM	3:15 PM	OCC	<b>Joseph Kalkwarf</b> , Lallemand	Fermentation 101
Wed	03/28/17	2:30 PM	3:15 PM	OCC	<b>Molly Troupe</b> , Master Distiller Freeland Spirits	Roto-Vap and its use in the distillery
Wed	03/28/17	2:30 PM	3:15 PM	OCC	<b>Matt Strickland</b> , Distiller, District Distilling Company	Beyond Bourbon: Adding Specialty Spirits to your Portfolio
Wed	03/28/17	2:30 PM	3:15 PM	OCC	Julia Nourney & Alexandre Sakon	The Better Cask for your Spirit
Wed	03/28/17	2:30 PM	3:15 PM	Expo Stage	<b>David Schuemann</b> , Owner & Creative Principal, CF Napa Brand Design	Building a Branded House Vs Building a House of Brands
Wed	03/28/17	3:30 PM	4:15 PM	OCC	Ken Winchester, Devine Spirits	Northern Spirit: Craft Distilling in Canada
Wed	03/28/17	3:30 PM	4:15 PM	OCC	<b>Seth DeBolt</b> , Professor, University of Kentucky	Time-dependent aging of bourbon whiskey: wood sugars
Wed	03/28/17	3:30 PM	4:15 PM	OCC	<b>Philip Kolodziej</b> , American Spirits Exchange	Working with Distributors – from set up to bill-backs.
Wed	03/28/17	4:30 PM	5:15 PM	OCC	Andrew Faulkner, David T Smith	Vodka from different bases
Wed	03/28/17	4:30 PM	5:15 PM	OCC	<b>Braden Bumpers</b> , Owner/Head Distiller, McClintock Distilling	<b>Gin Botanicals</b> - Flavor profiles and production methods to get the most out of your gin.
Wed	03/28/17	4:30 PM	5:15 PM	OCC	Brandy Panel (with Tasting)	Hubert Germain-Robin, Daniel Farber, Charles West, Joel Elder
Wed	03/28/17	4:30 PM	5:15 PM	OCC	Eric Zandona	Bourbon Tasting
Thu	03/29/17	8:00 AM	08:15AM	DoubleTree	Buses assemble for Workshops	Check in for Workshop Departures
Thu	03/29/17	8:30 AM	8:45 AM	Hilton	Buses assemble for Workshops	Check in for Workshop Departures

Thu	03/29/17	9:00 AM	5:00 PM	House Spirits Distillery	<b>Andrew Tice</b> , Head Distillery, House Spirits	1-day <b>Malt Whiskey Distilling</b> Workshop
Thu	03/29/17	9:00 AM	5:00 PM	New Deal Distillery	<b>Tom Burkleaux</b> ,	1-day <b>Rum Distilling</b> Workshop
Thu	03/29/17	9:00 AM	5:00 PM	Trail Distilling		1-day <b>Vodka Distilling</b> Workshop
Thu	03/29/17	9:00 AM	5:00 PM	DoubleTree	<b>Nancy Fraley</b> , Nosing Services Inc   <b>Julia Nourney</b>	1-Day Blending Workshop
Thu	03/26/17	9:00 AM	12:00 PM	TOUR 1		<b>TOUR 1:</b> New Deal, House Spirits, Rolling River Spirits, Thomas & Sons, Stone Barn Brandyworks
Thu	03/26/17	9:00 AM	12:00 PM	TOUR 1		<b>TOUR 2:</b> Freeland Spirits, Martin Ryan Distillery, Bull Run Distillery, Eastside Distilling Tasting Room, VINN Distillery Tasting Room