

## **Three-day Advanced Distilling Course at New World Distillery**

### Course Overview:

**New World Distillery**, in Eden, UT, will be hosting a third hands-on, interactive course with Craft Distillers Chris and Ashley Cross, together with the instructional team of Odin and Veronika Van Eijk and Jason Cawthron of iStill.

Regardless of your experience, the type of equipment you are using or investigating, or the spirit focus you desire to perfect, our course objectives aim to empower you to take risks, make bold decisions and ultimately produce flavor-rich, top-shelf, award-winning spirits.

\*You will be trained in several theories of distilling and how you can apply them to make better tasting spirits.

\*We will pack a ton of classroom instruction and production floor application into three full days.

\*We will cover mashing, fermentation, distilling, maturing and aging and all things in-between. We will talk about formula development, research and development practices, sourcing of raw materials, proofing spirits and how to ensure replicatability when producing on a craft scale.

\*Mark Coombs from Anton Parr will run a hands on session on proofing spirits.

At the end of the course, you will have learned how to influence the taste profile of the spirits you want to make; you will have learned about cuts, and you will learn how mashing and fermenting can be tweaked in such a way that they support the taste-rich flavor profile that will define your craft spirit.

### January Course Dates: 2018

Sunday, 21 January	9:00am-5:00pm	Dinner at Shooting Star Saloon
Monday, 22 January	9:00am-5:00pm	
(Optional field Trip to Talisman Brewing Company and Follow On Group Dinner)		
Tuesday, 23 January	9:00am-5:00pm	Dinner at Grey Cliff Lodge

\*Catered lunches are included as is the tour and tasting at Talisman Brewing Co. The cost of dinner is the responsibility of each individual attendee.

### Registration:

Cost is \$1069 (tax included)

Cost for each additional registrants is \$962 (tax included)

Confirm registration via email: [ashley@newworlddistillery.com](mailto:ashley@newworlddistillery.com)

Invoice will be sent via email to registrant.

\*You are not confirmed for the course until invoice is paid in full.

\*Space is limited to ensure individual attention.

Deadline for registration is 5:00pm MDT, Monday, 1 January 2018.

### Lodgings:

A limited number of rooms at the Hampton Inn and Suites in Ogden has been reserved for New World Distillery course attendees at a discounted rate.

We have arranged to block out 12 rooms at the \$98 rate from 1/20 – 1/24. If you choose to extend your stay or come in early, they will offer the discounted rate 3 days pre and post of the date set.

A booking link is included in this e-mail to assist you in taking advantage of the discounted room rate. Please keep in mind that the months of December - March are prime ski season here in Northern Utah, so do not wait to arrange accommodations, as prices escalate dramatically during the winter season. Please be advised that if you intend to stay at the Hampton Inn, you will need to book your rooms before 12/21/2017. After that date, rooms will drop out of the block to be resold to other guests at a retail rate, and the discount will no longer be offered.

<http://hamptoninn.hilton.com/en/hp/groups/personalized/O/OGDUTHX-NWD-20180117/index.jhtml>

**ADDITIONAL CONCESSIONS:** The Hampton Inn & Suites is pleased to offer the following concessions:

- Complimentary Breakfast
- Complimentary Wi-Fi
- Complimentary Parking (including bus parking)

Due to the cost of hosting the class, we are unable to offer refunds for any reason. We will however let you take another class at a later date as long as it is within one year of the original class date and at least seven days notice of cancellation before the original class date.

Location:

New World Distillery  
4795 E 2600 N  
Eden, UT 84310

\*SLC is the nearest airport, and drive time is 1 hour to the distillery.

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