

THE GIN COURSE EXPERIENCE RETURNS FOLLOWING CALLS TO RUN AGAIN



The Four Day GIN COURSE

TWO DAYS INTRODUCTION & FORMULATION
THEN TWO DAYS ADVANCED DISCOVERY

WWW.BDASTESTING.COM

OCT. 17-20 - 2023

The course for distillers to learn about GIN production - from start to finish. NOW WITH FIVE INTERNATIONALLY RECOGNIZED INSTRUCTORS + The BDES Team

SEVEN INSTRUCTORS FOUR DAYS SIXTEEN ATTENDEES!

**Formulation
Production
Marketing
QC + Sensory
Maturation**

Gin 2023

The BDES TEAM



With a complete American, European and Australasian Perspective from Genever to Gin - Contemporary and Modern

COURSE CONTACTS

Gary Spedding, Ph.D.
BDAS, LLC. - T : +1 (859) 278.2533
See: www.bdastesting.com

Tony Aiken
Course Development Facilitator & BDES Instructor
tony@bdastesting.com



Find us here.

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[Map Quest](#)



THE COURSE OCT. 2023

GIN - FOR MASTER DISTILLERS

This is a class sponsored by the educational division of Brewing and Distilling Analytical Services, LLC.
- Brewing and Distilling Educational Services -

LOCATION

THE COURSE IS HELD IN LEXINGTON, KY

2023: SEVEN INSTRUCTORS
FOUR DAYS IMMERSSED IN THE
WORLD OF GIN

OCTOBER 17-20th (Tues-Frid), 2023

ENROLL SOON*

Note: Limited to only 16 spots/course

PRICE - \$2950 or \$2850 (Alumni if full payment made Early*)
Inclusive~

-All course materials, tuition, workbooks, hands on work/exercises, sensory sessions and 4 lunches provided - plus a small reception/ cocktail training event. Plus certificate of course attendance/completion.

*Must Reserve a spot by June 30th 2023

ALL Our Courses fill fast, so get your deposit in NOW!
First Come First Served, then Reserve List opens up.

NON-REFUNDABLE DEPOSITS (\$375) COLLECTED UNTIL CLASS IS FULL (16 PARTICIPANTS MAX)
FINAL PAYMENT DUE BY June 30th 2023 At the latest.

INSTALLMENTS POSSIBLE UNTIL PAID IN FULL
DISCOUNTS APPLY FOR MULTI-PARTY/GROUP ENROLLMENT & FOR STUDENT ALUMNI

Fees non refundable but transferable - call for details.
SPRINGHILL SUITES BLOCK BOOKING RATES END SOON!
Code provided upon acceptance on course roster!

Once form^ filled in and received, an Invoice will be Emailed to you
(See Form for details)

^FORM ONLINE: [HERE](#)

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- SEVERAL SEATS WERE ALREADY BOOKED BY THOSE WHO COULD NOT ATTEND IN 2022 -



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4

DAYS

COURSE OUTLINE

GIN COURSE

OCT. 2023

The course will be taught by five outside instructors (biographically detailed on the next page) from 9.00AM until 5.00PM with a lunch provided each day.

A gin and cocktails tasting reception or training session will also be a feature of the course program.

The team of instructors and staff from BDES will also be involved in teaching and preparation of the sensory materials used during the program. Full details of the course appear below.



INTRODUCTION AND GIN FORMULATION : TWO DAYS

DAY 1 - Introduction & Styles/Botanicals

Introduction to gin (Jenever/Geneva > Gin):

- History - traditional styles - gin style evolution - sensory evaluations
- TTB regulations - Compliance: the ifs, whats & whys! The GRAS list!
- Current contemporary/regional specific styles

From concept to commercialization

- Gin bases - The triumvirate & building on that foundation
 - Gin botanicals: Sourcing ingredients, volatile profiles, assessment/evaluation & quality. Then on to - Bases and blending
 - Practicum: maceration & staging for distillation of a base formulation
- Sensory evaluation - your gin formulations & classic samples

DAY 2 - Production, Flavor, Practical Formulation & Gin Cuts

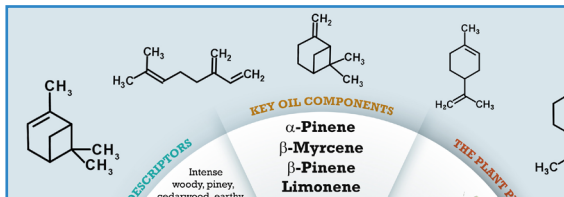
Production methods - pot still vs. column still - maceration vs. basket
-vacuum distillation - hybrid methods. Practical runs: pot still & Rotovap

In-depth flavor discussion - flavor psychology

- Further recipe development

- Flavor chemistry with practicum - making your own gin from selected botanical extracts - which formulations work best?

Does it meet the Cocktail criteria? Flavor matching & blending - Gin and cocktail mixology. Cocktail discussion with sensory evaluation



An exploration of rare/unusual or novel gins is part of the advanced segment experience!

ADVANCING THE GIN EXPERIENCE : TWO DAYS

DAY 3 - AM Introduction, Styles/Botanicals & Boundaries

Introduction to advanced gin making & scaling up

- Beyond traditional styles
 - Further gin style evolution. labelling & presentation
- The boundaries of gin making - pairing & marrying volatiles
- Single shot vs. multishot gins - with demo/examples
 - The gin symphony - expanding on the gin bases
 - A wider array of gin botanicals & non-botanical ingredients
- The gin fixative effect truth or myth? What do we really know?

DAY 3 - PM Production, Flavor, Formulation & Packaging

Canned gin cocktails?

- History & pitfalls

Larger scale discussion & the team's experiences

- Designing & building the distillery - emphasis Gin!

- Further evaluation of formulations/botanicals > how many to use & how far can you go?

- Sensory of more complex formulations



DAY 4 - Wood aged gins, Shelf-life, Marketing & Economics (Product Positioning, Distributors, Retail)

Barrel aged gin with practicum

- Barrel aging gin - Why, in what, & for how long?

- TTB style analysis - how does barrel aged gin fit in?

- Barrel size & type, environmental factors, finishing in used wine barrels, with chips or staves

- Sensory analysis of cask aged gins & cocktail suggestions

Further detailed packaging discussion & marketing policies

- Now you have made it can you sell it? Consistently?

Carbonation issues & canned gin cocktails

Gin oxidation chemistry, shelf-life issues, flavor maturation, recalls?

Section coverage in general will also include fuller discussions with the team and include coverage of such topics as: Gin production cost, a practical guide - Cost analysis of each gin production method: Distilled gin, Compounded gin, and Hybrid formulations using both distilled gin and compounded gin techniques. Commodity gin botanicals - consistency & qualities. Is it a sipping gin or a cocktail gin? Not all gins are made for the same purposes. The British, European & Australian/New Zealand gin scenes & global perspectives, will cover the establishment of gin distilleries outside the USA and how Gin has taken the UK, Europe & Australasia by storm.

We are seeing vast growth potential for Gin in the USA!



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DAYS

THE INSTRUCTORS

GIN COURSE

OCT. 2023

THIS NOW HIGHLY SOUGHT AFTER COURSE IS BROUGHT TO YOU BY FIVE LEADING EXPERTS - ALL INTERNATIONALLY RECOGNIZED GIN DISTILLERS & THE TEAM AT BDES

BDES seeks out and invites the leading experts in the field of distilled spirits production to teach in our dedicated classroom. Together with a small enrollment (maximum 16 seats) you can be sure of receiving a quality education with a lot of one on one attention and group discussions included in the program. Hands on formulation and other exercises, including full sensory evaluation makes the Gin course a must attend practicum based program. The peer group formation is a most valuable asset gained from attending such a course anywhere.

Molly Troupe - Lead Instructor

Molly Troupe earned her Bachelors degree in Chemistry from Southern Oregon University & a Masters degree in Brewing & Distilling from Heriot Watt University. After school, she left Scotland and returned to Oregon to put her distilling skills to use. She worked in Quality Control, as a Production Distiller, & eventually a Production Manager & Lead Distiller, before joining forces with Jill Kuehler as the Master Distiller for Freeland Spirits in 2017. In December 2017 they launched Freeland Gin, & subsequently released Freeland Bourbon, Freeland Geneva Gin, Freeland Gin & Rose Tonic, Freeland Dry Gin, & Freeland French 75. Molly's strengths as a distiller lay with recipe development, quality control, & process development. Her skills as the youngest female Master Distiller in the United States have been recognized by Forbes 30 Under 30 for Food and Beverage and The Manual. In her spare time she serves on several industry boards geared towards elevating craft distilleries. She has also written several articles on gin & presents regularly at Distilling Society meetings. In addition to releasing award winning gins, Molly has gained accolades for making some really nice whiskies!



Tom Anderson

After completing his Bachelor of Arts in Business Management from Columbia College, Tom continued his education in biochemistry & molecular biology, graduating with a Bachelor of Science from the University of Missouri-Columbia. Tom long held a passion for home-brewing, which led into distilling of spirits & the founding of Pinckney Bend Distillery. As partner & Master Distiller, he has developed the distillation methods, aging techniques, & flavor profiles for all their award-winning spirits. He covers marketing, packaging of gin & gin cocktails & cask rested gin production. Moreover, he is our Master Gin mixologist. His gin and tonic and other carbonated gin cocktails are well received, especially on a hot day in Missouri. However, worth trying anywhere!

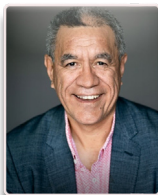


Jamie Baxter

Jamie graduated with a degree in Biology & after a few years as a beach bum has worked in the food & drink industry for most of his life. After selling his breakfast cereal company Jamie went to work with Tyrell's Crisps' founder Will Chase to build a muesli factory. After six weeks they decided to build a potato vodka distillery instead which was amongst the first smaller scale distilleries to be built in the UK for over a century. Within 6 months Chase Vodka was named best Vodka & won a double gold medal at the San Francisco World Spirits awards. When Jamie left some four years later he realised that there was no-one in UK with the same experience of setting up craft distilleries & so became a consultant to help people get started. Jamie has now built well over 45 distilleries - 5% - 10% of all the distilleries currently operating in the UK. He has also operated a small gin distillery which housed a gin school & produced several kinds of London Dry Gin. He is pictured holding a bottle of their Burleighs Gin. He masterfully conveys the history & development of gin, thus providing a better understanding of the foundation of recipe development. His courses in the UK are popular and always well attended and, with his many trips around the world assisting others in all walks of distilling life, we are happy to have him catch his breath and spend a few days with us each year.



Marcel Thompson



After we read Marcel's excellent book on Gin Making - Still Magic (ReThink Press, 2019) we immediately invited him to hop aboard a plane and zip in from down under to join us in the second serving of Gin - in 2019. He graciously gave us another shot in 2022. Marcel, an award winning gin maker since the 1980's in New Zealand, presents a lively & unique approach to gin formulations dealing with the base players & the accompanying band members, leading to symphonic whole & resoundingly complete flavorful gins. Along with Jamie, Marcel brings a full International perspective to gin. He also presents webinars & hosts discussions with other leaders of the distilling world. We are delighted that he is coming back again in 2023. He will tell great stories about several classic successes involving New Zealand and Australian Gins and bring a few over with him - the last time with ants! And as ever Bloody Shiraz and gins made with olives! He even tried the Indlovu Elephant-foraged botanical gin! He will regale us with more marketing stories based on his latest book, Gin Ventures: A gin distillers guide to starting your craft spirits business.

Sydney Jones

We were delighted to meet with the humble yet amazing Sydney Jones in 2021 where she was part of our Roundtable discussion on Gin at the American Craft Spirits Association Conference. She came highly recommended for that event by a former attendee of our Gin Course and himself an excellent distilling expert and a name behind some pretty famous gins. She accepted my offer to do some of the cocktail training in the Gin 2022 course as she is a superb mixologist.. However, in view of some team Covid absences she stepped up to the plate and showed her skill at gin formulations and most other aspects of distilling too. She currently is working with Paul Hletko at the FEW Spirits in Illinois. She will make us some pretty good cocktails and even drew me in to trying a particular cocktail that I did not think I liked much. It depends on the gin and the mixer and her formulation knowledge! I hope to learn more from her as I (Gary) had to miss most of the course this past May! Sydney will distill down her knowledge and expertise, and educate just as well as she can make a superb cocktail and understand gin formulations. She will guide you to produce the right gin for your desired end goals.



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Tony
& Gary

THE BDES TEAM

& FACILITIES

LAB/
CLASSROOMS

ALL ON-SITE COURSES TAKE PLACE IN OUR CLASSROOM FACILITIES, LOCATED ADJACENT TO THE BDAS, LLC ANALYTICAL LABORATORY.

The main classroom also serves as our Sensory Evaluation Lab. In addition a library/conference room/lunch-dining area, a second smaller divided classroom, a sensory preparation area, the Distillation and Spectroscopy Research Labs, which both serve during the teaching programs, are en-suite.

Tony and Gary often take Sensory Training Course Materials on the road to teach our Clients at their own Facilities.

Gary Spedding, Ph.D. Owner of BDAS, LLC and BDES.

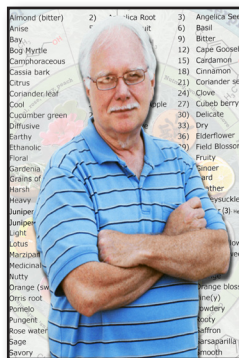


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www.bdastesting.com

Gary, with a research degree in microbial biochemistry, numerous publications in respected journals and, having edited a major practical laboratory analytical workbook in the area dealing with protein synthesis, moved into brewing analytical chemistry in 1999. Since then he has taught Sensory evaluation, both on-site (in KY), and at client facilities, for over 20 years since learning the science behind sensory of beer at the Siebel Institute of Technology, where he was Manager and then, for a short while, Director of Laboratory Operations. After forming BDAS, LLC in 2002, he has continued to hone skills in testing beverages and understanding the origins, controls and descriptors of beer and spirits volatiles. He has prepared several published chapters and written both peer reviewed and general papers covering all aspects of the QC of alcoholic beverages. He has recently been appointed as lead science editor for the new Journal of Distilling Science.

Below: The Rotary Evaporator which Tony uses to prepare fresh botanical extracts, to test out new gin formulations and as used in class for reduced vacuum distillation. Right: A classic pilot still adapted by Tony to extend its research uses for gin and other spirits purposes.



Tony@bdastesting.com

[COURSE ENROLLMENT FORM: HERE](#)

Tony Aiken. BSc. Sensory Journeyman at BDAS, LLC and BDES

Tony, a computer programmer, has been involved in running the sensory evaluation program at BDAS, LLC since about 2006. He has written the code and implemented the software we use to both collect and analyse the data from our trained sensory panellists - primarily for beer assessments. This includes, full descriptive analysis, triangle and tetrad testing and more. Now we have sensory ballots and training programs for distilled spirits evaluations. Tony teaches with Gary, both on-site and around the Country - usually several gigs a year - and co-authored a Chapter on Sensory evaluation as a tool for beer quality assessment for the volume: Brewing Microbiology (Edited by Annie Hill) for Woodhead Publishing. He also teaches in our courses and has become a guru at pilot scale distillation and botanical preparation. These skills will be demonstrated in the gin and other courses offered here.



Above: Two other copper pilot stills used during our courses. Hands on training. Many attendees purchase their own after using them in the classes.



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ACCOMMODATION & THINGS TO DO IN LEXINGTON

<https://www.visitlex.com/>

WHERE TO STAY & HOW TO FIND THINGS TO DO OUTSIDE THE CLASS

HORSES, BOURBON, CRAFT BEER & MORE

GETTING TO KENTUCKY - DIRECT FLIGHTS TO LEXINGTON OR TO LOUISVILLE, KY OR CINCINNATI, OH AIRPORTS

ALLOW 1.5 HOURS DRIVE FROM LOUISVILLE OR CINCINNATI to LEXINGTON

From Lexington Airport it is a short drive down Versailles Road to Downtown and to Red Mile Road

ACCOMMODATION

SPECIAL RATES - BLOCK BOOKING

Springhill Suites Lexington Near the University of Kentucky

863 South Broadway, Lexington, KY 40504. Phone: 859.225.1500/859.310.6406

We will arrange for a block of rooms to be available at one of the hotels located within a few minutes of the BDAS, LLC and BDES classroom facilities. Once the deposit is received for the COURSE we will issue you a link to make a reservation there should you choose to do so. As courses run sometimes during important Horse Events in Lexington we urge booking anywhere early once you know you are coming. Again contact us for details on these other events.

While we sought out a superb rate for this week at this hotel we can recommend others if requested. Our instructors and previous students have been very impressed with this recently renovated property which is close to many food outlets and breweries. And of course a Starbucks!



Other Accommodation Possibilities

Several other suitable hotels are available within a few minutes drive of our facility at Red Mile Road. Airbnb: Vacation Rentals, Homes, Experiences & Places are of course possibilities if you wish to make alternate arrangements on your own.

INTERESTS

You are of course near the heart of Bourbon Country and should explore many of our distilleries on the Bourbon Trail:

<https://kybourbontrail.com/>

A growing brewery scene also awaits you with at least a dozen places to visit. https://www.yelp.com/search?cflt=breweries&find_loc=Lexington%2C+KY

Lexington now has a Sake Brewery worthy of a visit: <https://www.thevoidsake.com/>.



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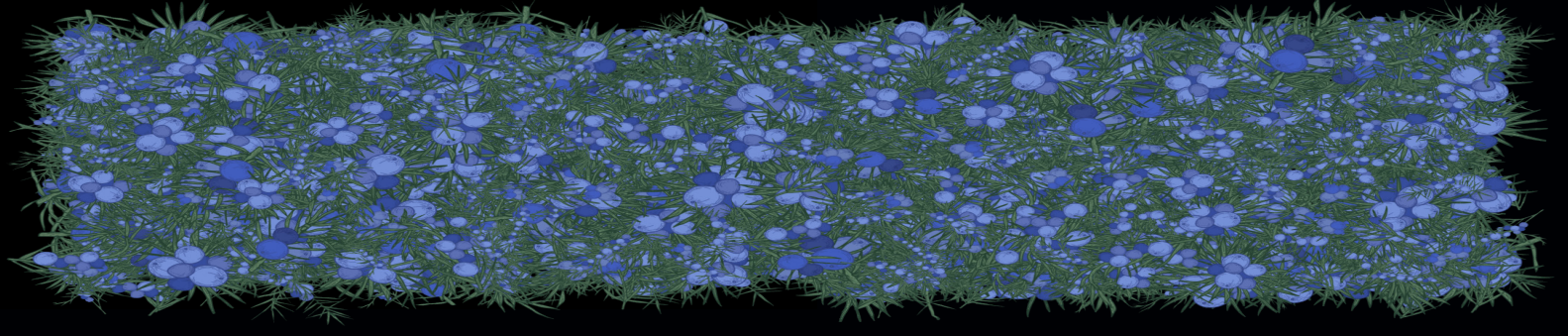
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Main Juniper Terpenes

α-Pinene
CC1=CCC2C(C1)C2
 woody

β-Pinene
CC1=CCC2C(C1)C=C2
 Dill, parsley & basil

Limonene
CC1=CCC(CC1)C=C

Sabinene
CC1=CCC2C(C1)C=C2

Terpinenes
CC1=CC(C)C(C)C1
 Woody, lemon, herbal

Terpin-4-ol
CC1=CC(C)C(O)C1
 Nutmeg

γ-Cadinene
CC1=CC2C(C1)C=C2

p-Cymene
CC1=CC=C(C=C1)C

The central graphic features a circular arrangement of chemical structures for these terpenes. In the center, a stack of 3D cubes is arranged in a spiral. Each cube displays a different image related to gin: portraits of team members (Molly Troupe, Sydney Jones, Tom Anderson, Jamie Baxter, Marcel Thompson, Gary Spedding, Tony Aiken), product packaging for 'Still Magic' and 'Gin Ventures', and various botanical and distillation-related graphics. The background of the entire graphic is a faint, repeating pattern of juniper leaves and berries.

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Molly Troupe, Sydney Jones, Tom Anderson, Jamie Baxter, Marcel Thompson, Gary Spedding, Tony Aiken