

# FILSON Bourbon ACADEMY

## *Sponsored by the Kentucky Distillers' Association*

The Filson Bourbon Academy is an eight-hour course that will give workers in the hospitality industry a firm background in Kentucky's signature spirit. Classes are open to S.T.A.R. certified bartenders and servers in Kentucky.

At the completion of the Academy, students will earn a certificate making them an "Official Bartender/Server of the Kentucky Bourbon Trail."® The Kentucky Distillers' Association is the title sponsor of the Academy, which will feature KDA member brands.

Classes will take place at the Hyatt Regency Hotel in downtown Lexington from 5:30 p.m. to 7:30 p.m. over four consecutive Tuesday nights. The first hour will be devoted to the history of distilling in Kentucky, followed by an hour of instruction in bourbon tasting.

- Tuesday, November 3– Early distillers and the birth of Bourbon
- Tuesday, November 10 – Bourbon and the Industrial Revolution
- Tuesday, November 17 – The Early 20<sup>th</sup> Century and Prohibition
- Tuesday, November 24 – Post-Prohibition and the Modern Era of Bourbon

In the first week, the tasting portion of the class will start with "Tasting Bourbon," covering glassware, tasting terms and descriptors. The second will feature "American whiskey" and will review traditional and wheated bourbons, rye whiskey, Tennessee whiskey and corn whiskey.

The third week will review premium bourbon styles such as single barrel, small batch and extra-aged bourbons. Students will be tested in the fourth and final week by sampling two different unknown whiskeys and then asked to determine age, proof, type and style.

Cost for the Academy is \$100 and class size is limited. For reservations, please contact the Bluegrass Hospitality Association at (859) 514-0083 and ask for Sis Pike. You also can register online at <https://www.amrms.com/ssl/bha/BourbonAcademy2009.cfm>. Payment must be made in advance by check or credit card. All proceeds benefit The Filson Historical Society.

