

Louisville

Agenda • August 24 - 28, 2026 • Hotel Distil



Ethanol Technology Institute Staff

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Hotel Information

Hotel Distil

101 West Main Street, Louisville, KY 40202

Making Reservations Online

Reservations can be made using this booking link:
<https://book.passkey.com/e/51221596>

To Reserve By Phone

+1 (502) 785-0185

Monday

August 24, 2026

17:00 -
19:00

Registration & Welcome

Once you've checked into the hotel, please join us for a Welcome Reception. More details will be forthcoming.

Tuesday

August 25, 2026

Combined Session - Ballroom A+B

7:30 - 8:30

Registration

8:30 - 8:45

Opening Remarks

Graeme Walker, Ethanol Technology Institute (Scotland)

8:45 - 9:00

Welcome

Justin van Rooyen, Lallemand Biofuels & Distilled Spirits (USA)

9:00 - 9:45

State of the Industry Panel

Geoff Cooper, Renewable Fuels Association (RFA) (USA) & Chris Swonger, Distilled Spirits Council of the United States (DISCUS) (USA)

9:45 - 10:20

Global Feedstock for Biofuels & Distilled Spirits: Availability, Economics, and What's Next

Susan Stroud, No Bull Ag (USA)

10:20 - 10:40

COFFEE BREAK

10:40 - 11:15

Optimizing Yeast Performance

Graeme Walker, Ethanol Technology Institute (Scotland)

11:15 - 11:50

New Yeast for Fuel & Beverage Alcohol

Elena Fossati, Lallemand Biofuels & Distilled Spirits (Canada)

11:50 - 12:30

Yeast Nutrient Decision Framework

Jim Miers & Valerie Preston, Lallemand Biofuels & Distilled Spirits (USA)

12:30 - 13:30

LUNCH

Ballroom C

13:30 - 14:25

Troubleshooting Stressed Fermentations

Ben Sunderhaus & Mitch Codd, Lallemand Biofuels & Distilled Spirits (USA)

14:25 - 14:55

Fermentation Case Study

Jack Wolfcale & Ben Schnipke, Guardian Energy Lima (USA)

14:55 - 15:15

COFFEE BREAK

15:15 - 15:50

Antimicrobial & Cleaning Strategies

Rachel Campbell, Lallemand Biofuels & Distilled Spirits (Canada)

15:50 - 16:30

Ensuring Safe & High Quality Alcohol: The Cross-Industry Impact of Ethyl Carbamate

Roxanne Fernandez Tiburolobo, Lallemand Biofuels & Distilled Spirits (USA)

16:30 - onward

FREE EVENING

Wednesday

August 26, 2026

Combined Session - Ballroom A+B

8:30 - 9:15

Recent Innovations in Co-Product Valorization Strategies

Tyler Barzee, University of Kentucky (USA)

9:15 - 10:00

What's That Smell? When Biofuels Meets Beverage

Robert Fotheringham, Lallemand Biofuels & Distilled Spirits (Scotland)

10:00 - 10:10

Q&A

10:10 - 10:30

COFFEE BREAK

Fuel Alcohol Session - Ballroom A

Theme: *What's Next:*

New Markets Shaping the Future of Biofuels

Beverage Alcohol Session - Ballroom B

Theme: *Designing the Drink:*

Formulation Strategies for Today's Spirits Market

10:30 - 11:15

From Sky to Sea: Advancing Sustainable

Fuel Solutions

Scott Kohl, Visionary Fiber Technologies (USA)

11:15 - 12:00

Global Shifts in Ethanol Demand:

Emerging Markets and Policy-Driven Growth

Debnil Chowdhury; S&P Global, Head of Americas and Europe Fuels & Refining, USA

12:00 - 12:30

From Ethanol to Value: The Future of Biobased Chemicals

Charles Abbas, CEO Biocat Inc, Champagne, IL

RTD Recipe Development: The Basics & Beyond

Steven Poole, Moonshine U (USA)

Return of the House Yeast: From Microbiology to Market Identity

Elena Fossati, Lallemand Biofuels & Distilled Spirits (Canada)

Don Livermore, Master Blender, Hiram Walker Distillery (Canada)

12:30 - 13:30

LUNCH

Ballroom C

13:30 - 16:30

OPTION 1:

DIAGEO, LEBANON, & BULLEIT

The Diageo Lebanon Distillery is Diageo's first carbon-neutral whiskey distillery in North America, designed with a strong focus on sustainability and powered entirely by renewable electricity. Spanning 72,000 square feet, the facility began operations in July 2021 and includes a dry house, 12 barrel warehouses, and an annual production capacity of 10 million proof gallons. The distillery produces Bulleit Bourbon and a range of other American whiskeys. This tour provides an exclusive behind-the-scenes view of the whiskey-making process, following the journey from raw materials to finished spirit. Guests will visit key production areas.

OPTION 2:

OLD FORESTER & MICTER'S

OLD FORESTER

Old Forester Distillery is the birthplace of America's First Bottled Bourbon® and is housed in the same building the brand called home from 1882-1919. It is a fully integrated grain to bottle distillery and the only distillery on the historic Whiskey Row which houses an active cooperage which chars barrels in the same facility where spirits are being aged. On this tour, guests are guided through each stage of the bourbon-making process, beginning with grain handling, followed by fermentation, where Old Forester's proprietary yeast strain plays a key role in developing its signature flavor profile.

16:30 - onward

FREE EVENING

Wednesday (cont.)

August 26, 2026

13:30 - 16:30

MICHTER'S

Michter's traces its roots back to 1753, when whiskey was first produced in Pennsylvania under the names Shenk's and later Bomberger's, forming part of one of America's earliest distilling traditions. After the original distillery closed in the late 20th century, the brand was revived in Kentucky with a deliberate focus on honoring that legacy while building a modern reputation for quality. Today, Michter's bridges past and present by carrying forward the spirit of its historic lineage while utilizing a contemporary, detail-driven approach that marries together the science and art of whiskey production.

As part of this visit, we have a privileged opportunity to tour Michter's modern day production facility and engage directly with their distillers. Through this experience, guests will gain insight into how their production philosophy takes shape in practice as the team pursues its goal of making the greatest American whiskey.

OPTION 3:

RABBIT HOLE & VENDOME

RABBIT HOLE

The Rabbit Hole Distillery tour begins at the Brand Home and guides guests through the distillery, providing a comprehensive overview of the bourbon-making process. Visitors will gain insight into each stage of production, including how bourbon is crafted, processed, and ultimately bottled. Throughout the experience, guests will participate in a progressive tasting featuring a selection of our bourbons, along with exclusive offerings from the distillery series.

VENDOME

For over a century, Vendome Copper and Brass Works has been fabricating and supplying equipment to distilleries and other industries needing stills, cookers, tanks, pressure vessels, heat exchangers and other process equipment. Vendome located throughout its history in downtown Louisville, Kentucky is a family owned business founded by W. Elmore Sherman, Sr. and now overseen by the fourth generation of Shermans.

Thursday

August 27, 2026

Combined Session - Ballroom A+B

8:30 - 9:15

Data to Artificial Intelligence Across Industries

Nitin Ranjan, Golgix (USA)

9:15 - 10:00

Case Study: The Use of AI at a Bulk Alcohol Producer

John Hargrove, Whiskey House USA

10:00 - 10:30

Process Simulation Modelling for Plant and Product Optimization

Dale Monceaux, AdvancedBio, LLC (USA)

10:30 - 10:45

COFFEE BREAK

10:45 - 11:30

Process Control Optimization

Hank Brittain

11:30 - 12:15

Mycotoxins: Origins, Impacts, & Implications for Alcohol Producers

Allan Froehlich, Mascoma (USA)

12:15 - 12:30

Q&A

Morning session presenters

12:30 - 13:30

LUNCH

Ballroom C

Fuel Alcohol Session - Ballroom A

Theme: Understanding Carbon Intensity: Incentives, Infrastructure, & What It Means for Biofuels

Beverage Alcohol Session - Ballroom B

Theme: From Carbon to Cask: Sustainability & Maturation in Modern Distilling

13:30 - 14:15

Understanding CI and Implications (45z & 45Q)

Anthony Reed, FGS Global

Carbon Neutral Distilling: Real Life Challenges & Opportunities

Martin Laberge, Diageo (Canada)

14:15 - 15:00

Carbon Capture Sequestration

Jennifer Auarndt-Pilgrim, Marquis Global (USA)

Maturation Process in Distilling: The Art of Barrel Aged Products

Brad Berron, University of Kentucky (USA)

Combined Session - Ballroom A+B

Theme: Optimizing Process Control & Managing Mycotoxin Risk

15:00 - 15:15

COFFEE BREAK

15:15 - 16:00

New Engineering Strategies & Energy Efficiencies

Chuck Gallop, ICM

16:00 - 17:00

Global Master Blenders Panel

Moderated by Terri Lam, T Lam & Sons Spirits (Canada), Don Livermore, Master Blender, Hiram Walker Distillery (Canada), Elizabeth McCall, Master Distiller, Woodford Reserve (USA), Blas Gonzalez, Distillation & Maturation Director, 1800 (Mexico), & Ashok Chokalingam, Master Distiller, Amrut Distilleries (India)

18:00 - 21:00

SIGNATURE TASTING NIGHT

Friday

August 28, 2026

Combined Session - Ballroom A+B

9:00 - 9:45

A Path to Sustainable Distilling
Kirsty Black

9:45 - 10:15

What's the Next Pathway?
Justin van Rooyen

10:15 - 10:45

Graduation
