



## CONFERENCE SCHEDULE

1:15 - 2:00 pm

### Drink Less, Drink Better

In a fast-paced world of heightened consumption, this seminar invites you to slow down and imbibe with intention. Together, we will explore a selection of curated, RARE library releases from the La Maison & Velier portfolio. In an era defined by overstimulation and excess, we invite you to step into a space of quiet focus and genuine connection. Drink Less, Drink Better is more than a tasting; it is a movement toward intentional imbibement, where we shift our focus from the volume of consumption to the depth of the experience. Led by Kate Perry, this seminar explores the philosophy of drinking with intention. You are invited to rediscover the art of the slow pour, prioritizing community, conversation and the craftsmanship behind every drop.

1:30 - 7:00 pm

### VIP Rum Experts Session

Registration and Session for VIP Rum Experts

2:15 - 3:00 pm

### From Sea Depth to Sweet Finish: Maturation & Pairing in Cayman Islands Rum

This seminar explores how three distinct maturation environments and barrel types shape the structure and flavor profile of premium rum, and how carefully selected cheeses enhance and reveal those characteristics.

The session combines: • Advanced maturation education • Comparative tasting • Intentional cheese pairing.

2:00 - 3:30 pm

### Industry Trade Session

Registration and Session for Industry Trade Professionals

3:15 - 4:00 pm

### Costa Rica Single Estate Rum: Combining pure juice, molasses & sugar cane honey

Pierre Bardinet shares the story behind the creation of the first Costa Rican single-estate rum. From an uncompromising focus on raw material to the art of blending, he explores how three major rum traditions: pure cane juice, molasses, and sugar cane honey can be combined to build complexity, balance, and identity. A deep dive into terroir, technique, and the power of assemblage.

3:00 - 7:00 pm

### VIP Rum Enthusiastic Session

Registration and Session for VIP Rum Enthusiastics

4:15 - 5:00 pm

### Making Historical Rum for the Modern Era

Join Mitch Wilson and Adrienne Stoner as they crack open the archives to show how Black Tot and Planteray Rum have moved from secret recipes to open-source engineering. We're tasting through the evolution of the category—comparing legacy blends against modern masterpieces.

4:00 - 7:00 pm

### Intro to Rum - General Admission Session

Registration and Session for Intro to Rum - General Admission

5:15 - 6:00 pm

### Introduction to the Philippines & Tanduay Rum

A simple introduction to the Philippines and the rum it's known for. We'll talk about where it comes from, how it's made, and why Tanduay is the world's number one selling rum. Includes a guided tasting class.

5:00 - 7:00 pm

### General Admission Session

Registration and Session for General Admission Grand Tasting

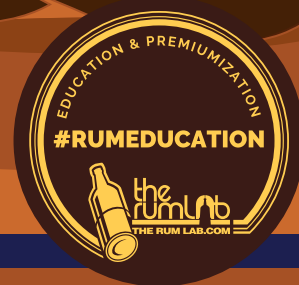
6:15 - 6:45 pm

### Boom, Bust, and Rebirth: Cycles in Rum (Short 30 Min Seminar)

This session examines the ups, downs, and revivals of rum during the years. In this context, we'll see how today's trends in pricing (bars and consumers), bottle sizes, and evolving cocktail culture are steering the next cycle.

LOGAN SQUARE AUDITORIUM CHICAGO, IL  
april 25th 2026

CHICAGO RUM FESTIVAL



PIERRE BARDINET



KATE PERRY



FEDERICO HERNANDEZ



CHRISTIAN ESSER



RYAN TUPAS



RAMÓN DIAZ



MITCH WILSON



ADRIENNE STONER



JENNIFER YELLIN

GUEST SPEAKERS

CHICAGORUMFEST.COM