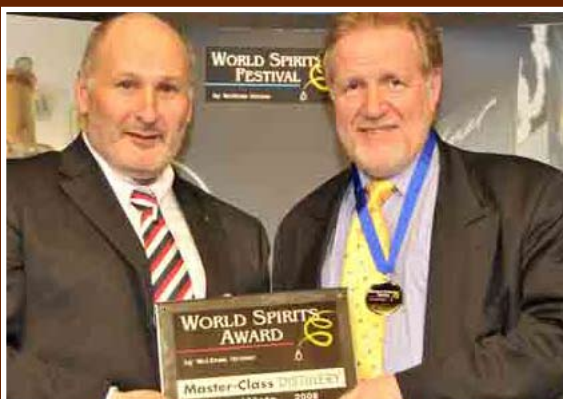


2008 Medal Winners

- Aquavitus - **Gold**
- Kirsch Virginiana - **Gold**
- Mirabelle - **Gold**
- Saskatoon - **Gold**
- Italian Prune - **Gold**
- Pinot Noir-Grappa - **Gold**
- Poire Williams - **Silver**
- Cigar Brandy - **Silver**
- Absinthe - **Silver**



Simply the Best in Spirits

The quality of products produced by Okanagan Spirits has never been in doubt. Previous participation at the annual World Spirits competition, held in Klagenfurt Austria, a collection of the world's top distilleries, had yielded a total of twenty-one medals and the status of 'First Class' Distillery.

WORLD SPIRITS AWARDS 2008

But 2008, Master Distiller Frank Deiter returned with something special. **'Master Class'** status for his Vernon based distillery. At an event when competition was at its highest with just under fifty distilleries from fifteen nations competing, Frank was overjoyed to receive such a prestigious accolade.

"I am absolutely thrilled by the success of Okanagan Spirits. It is a testament to all the hard work made by the Okanagan Spirits staff, but also a true indication of the excellent quality of fruits we produce here in the Okanagan Valley."

In addition to 'Master Class' status, Okanagan Spirits added to their medal tally, with nine products being awarded **six gold and three silver medals** at the festival. Their remarkably flavourful and spicy Aquavit produced a gold medal winning 93 points in the competition. Deiter's personal favourite, Kirsch Virginiana repeated a previous performance and won gold for the second time. The list continues with their Mirabelle Plum, Saskatoon, Italian Prune, Poire William and Pinot Noir Grappa all receiving accolades.

All this comes on the back of Okanagan Spirits highly anticipated release of the only 'Genuine Absinthe' available in Canada. The 2008 medal winning **'Taboo Absinthe'** made to a true original recipe, found its way on to liquor store shelves in BC and AB early December and is already one of Deiter's top sellers. The demand for an original, award winning absinthe, combined with the interest from consumers to explore the myth and intrigue of absinthe have sent sales through the roof.



World-Spirits Award & Festival 2008 at the GAST trade fair in Klagenfurt:

Golden times for the best spirits and distillates.

Wolfram Ortner organized a successful fourth round of the prize award ceremony and exhibition at the GAST trade fair in Klagenfurt – from March 9th to 12th, 2008 – which lived up to the slogan "Simply the Best in Spirits". The Fair's Managing Director, Ing. Erich Hallegger, is thrilled about the partnership that brings synergies for the organizers with regard to both marketing and event organization; and fair visitors can take advantage of the extensive sampling of appealing spirits from all over the world! The star of the "World-Spirits 2008" is Upper Austrian "home" distiller Manfred Wöhrer who won the "World-Spirits Award" in gold for the "Distillery of the Year".

49 participants from 15 nations took part in the "World-Spirits Award 2008" festival; their products ranged from cognac and whisky to gin and rum, from spirits distilled from fruits to 100% distillates. The results of the ranking are based on the WOB-100 point grading system that is tailored to spirits. Objective assessment is ensured by an international jury of tasters with many years of experience. The World-Spirits Award is given to the producer of the product that achieves the most points in its group (i.e. pomes). Medals ranging from double-gold to bronze are awarded to the winners. In the classification of distilleries, the distilleries are ranked on the basis of their products (World-Class Distillery, Master-Class Distillery, First-Class Distillery and Recommended Distillery), and the distilleries winning the most points are awarded the title "World-Spirits Distillery of the Year" in gold, silver and bronze. The classification of distilleries is an international assessment of distillers, the medals honor their work and are a distinction for flawless products.