

HB

269

<TARGET><BILL>HB 269</BILL><SUBJECT>HB
269</SUBJECT><COMM>HL&C30</COMM></TARGET>



Representative Chris Tuck

House Majority Leader

Alaska State Legislature

District 23 - Representing Dimond Estates, Foxridge, Taku,
Campbell, Northwood and Windemere

MEMORANDUM

February 9, 2018

TO: Representative Sam Kito III
Chair, Labor and Commerce Committee

FROM: Rep. Chris Tuck
House Majority Leader

CT.

SUBJ: Hearing Request for House Bill 269

I respectfully request a hearing for House Bill 269: Distillery Licensees; Service on Premises

House Bill 269 will clarify statute to allow distillery license holders to mix the distillery's product with other ingredients, including mixers, liquids, or garnishes that are non-alcoholic beverages.

Included in the bill packet:

- House Bill 269
- Sponsor statement
- Support letters
- Survey of distilleries
- Articles
- Legislative Research Report
- Tax Income from Dept. of Revenue

If you have any questions please feel free to contact me or my staff Kendra Kloster at 465-3579.

Thank you for your consideration.



Representative Chris Tuck

House Majority Leader

Serving House District 23 • Dimond Estates, Foxridge, Taku, Campbell, Northwood, and Windemere

House Bill 269 Distillery Licenses Sponsor Statement

Small businesses play an important role in our society and are truly the backbone to the economy. Equally important is the fact that new businesses are also one of the most important forces of innovation and employment.

Over the past few years, entrepreneurs across Alaska have entered into the craft distillery world. With the help of legislation passed by the 28th Alaska Legislature we now have seven new distilleries, making a total of ten across the state.

In 2014, the Alaska Legislature passed House Bill 309 with overwhelming support. This bill allowed craft distilleries to open tasting rooms, putting them on par with breweries and wineries, to provide samples and selling their product, with specific limitations. This change allowed distilleries to increase their visibility, attract more customers, compete effectively with multi-national brands, and become a more active participant in their respective communities.

The Alcoholic Beverage Control Board has proposed regulations to disallow the mixing of distilled products with non-alcoholic beverage not produced by the distillery. These regulations are contrary to the original intent of the Legislature. Most people do not consume, nor should we promote, the consumption of straight distilled crafts.

House Bill 269 will clarify the Legislature's original intent to allow our craft distillers to serve their product with mixers, garnishes and other ingredients that are non-alcoholic beverages. The proposed regulations by the ABC Board have the potential to impede the growth of the craft distillery industry in Alaska and hurt our hard-working small business owners.

It is crucial that we continue to support all our small businesses and not create regulations that will hamper their ability to thrive. I appreciate your support for the quick passage of House Bill 269.

Session (January-April):
State Capitol, Room 204
Juneau, AK 99801-1182
Phone (907) 465-2095

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Interim (May-December):
1500 W Benson Blvd, Ste 217
Anchorage, AK 99503
Phone (907) 269-0240

Fiscal Note

State of Alaska
2018 Legislative Session

Bill Version: HB 269
Fiscal Note Number: _____
() Publish Date: _____

Identifier: HB269-DCCED-AMCO-01-26-18
Title: DISTILLERY LICENSEES; SERVICE ON PREMISES
Sponsor: TUCK
Requester: (H) Community and Regional Affairs

Department: Department of Commerce, Community and Economic Development
Appropriation: Alcohol and Marijuana Control Office
Allocation: Alcohol and Marijuana Control Office
OMB Component Number: 3119

Expenditures/Revenues

Note: Amounts do not include inflation unless otherwise noted below. (Thousands of Dollars)

	FY2019 Appropriation Requested	Included in Governor's FY2019 Request	Out-Year Cost Estimates					
			FY 2019	FY 2020	FY 2021	FY 2022	FY 2023	FY 2024
OPERATING EXPENDITURES								
Personal Services								
Travel								
Services								
Commodities								
Capital Outlay								
Grants & Benefits								
Miscellaneous								
Total Operating	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0

Fund Source (Operating Only)

None								
Total	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0

Positions

Full-time								
Part-time								
Temporary								

Change in Revenues

None								
Total	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0

Estimated SUPPLEMENTAL (FY2018) cost: 0.0 *(separate supplemental appropriation required)*
(discuss reasons and fund source(s) in analysis section)

Estimated CAPITAL (FY2019) cost: 0.0 *(separate capital appropriation required)*
(discuss reasons and fund source(s) in analysis section)

ASSOCIATED REGULATIONS

Does the bill direct, or will the bill result in, regulation changes adopted by your agency? Yes
If yes, by what date are the regulations to be adopted, amended or repealed? 12/31/18

Why this fiscal note differs from previous version/comments:

Not applicable, initial version.

Prepared By:	<u>Erika McConnell, Executive Director</u>	Phone:	<u>(907)269-0351</u>
Division:	<u>Alcohol and Marijuana Control Office</u>	Date:	<u>01/25/2018</u>
Approved By:	<u>Catherine Reardon, Director</u>	Date:	<u>01/26/18</u>
Agency:	<u>Division Administrative Services, DCCED</u>		

FISCAL NOTE ANALYSIS

**STATE OF ALASKA
2018 LEGISLATIVE SESSION**

BILL NO. HB269

Analysis

HB 269 amends Title 04 to define "distillery's product" and clarify statute related to distilleries.

The Alcoholic Beverage Control (ABC) Board recently adopted a regulation that is inconsistent with this legislation, but is not yet effective. If this legislation is adopted, a regulations project to remove the inconsistent regulation would be required. This regulations change would be included in planned regulations updates.

The Alcohol and Marijuana Control Office does not anticipate fiscal impact from this legislation.

Survey of Alaskan Distilleries

Number of distilleries currently operating or preparing to operate in the state: 9
(8 distilleries participated in the survey)

Southeast Alaska Region: Amalga Distillery, Port Chilkoot, Skagway Spirits

Fairbanks Region: Fairbanks Distillery, Hoarfrost Distilling, Arctic Harvest

Anchorage Region: Anchorage Distillery, Denali Spirits, Alaska Proof

Years Distilleries Opened in the State:

2010 or before: 0

2013: 2

2016: 1

2017: 5

Not in production yet: 1

7 distilleries have opened, or are in the process of opening, in Alaska since the passage HB309 in 2014, which allowed for distillery tasting rooms.

Types of Spirits Produced in Alaska: Whiskey, bourbon, rye whiskey, gin, vodka, rum, and brandy.

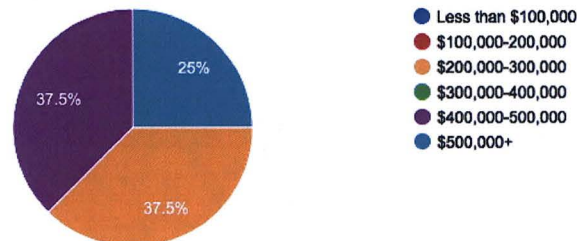
Employees

The nine distilleries employ 26+ full time employees and numerous part time positions. Of these positions, 13 were created in 2017 alone. Each of the nine distilleries is growing and plans on hiring 1-3 additional employees in 2018 meaning an additional 8-25 positions.

Distilleries invested significant capital to get started in the state. This meant hiring local contractors, plumbers, electricians, and purchasing equipment and raw materials:

What was your initial capital investment into your operation?

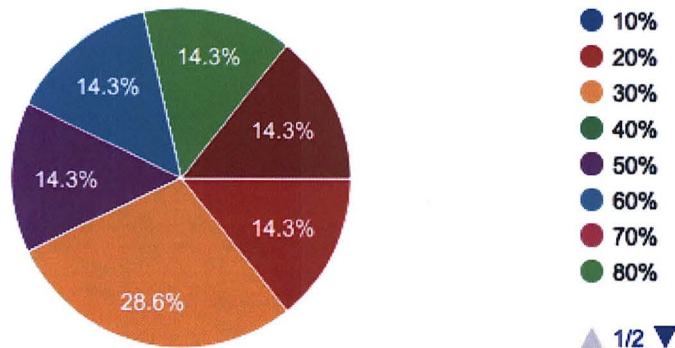
8 responses



Alaskan distilleries support tourism in the state:

In 2017, what percentage of your visitors were tourists?

7 responses



Distilleries purchase from, and collaborate with numerous other Alaskan businesses, including: Local farmers, liquor stores, printing companies, grocery stores, shipping companies, restaurants/bars, furniture makers, artists, electricians, plumbers, contractors, tour companies, glass blowers, printing, catering, and fuel services.

To name a few, specifically:

Alaska Marine Lines, Four Winds Farm, Found Root, Calypso Farm, Dipper Kitchen, Moxxy Bitters, Haines Gardeners and Farmers, Haines Brewing Company, Alaska Brewing Company, Double Shovel Cider, Extreme Dreams Gallery, Laura Rogers Graphic Design, Shtumpa printing, Southeast Alaska State Fair, Oleruds Market, Howser's IGA, Outfitter Liquor, Ripinsky Roasters, Heritage Coffee Company, Goldbelt, Barnacle, Coppa, Anchorage Distillery, In Bocca Al Lupo, Salt, McGivneys, The Rookery, Rendevous, Anchorage Distillery, Alaska Brewing Company, Barnaby Brewing Company, Devil's Club Brewing, Marms and Meeks, Alaska Robotics, Mack Provisions, Panhandle Provisions, AK Probiotics, Chef Stef, Sweet Song Chocolates, AK Fly Fishing Goods, Aleph Woodworking, Rainforest Custom, Frenchies Floral, Salt and Soil Marketplace, The Port, High stakes farming, Pickled Alaska, Fairbanks co op market, Alaska feed company, Alaska toddy bear, Goldstream Valley Peony farm, Hungry robot, Chinook hotdogs, Dennis green and sons farm, The Ester republic, Fairbanks daily news miner, Individual community members, Alaska T-shirt company, Trademark, Alaska bowl company, Arctic sun virtual reality, Little plum gardens

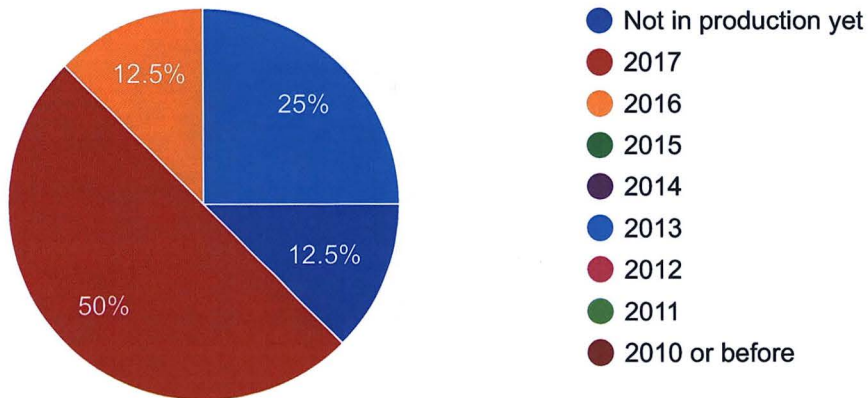


Alaskan Distillery Survey

8 responses

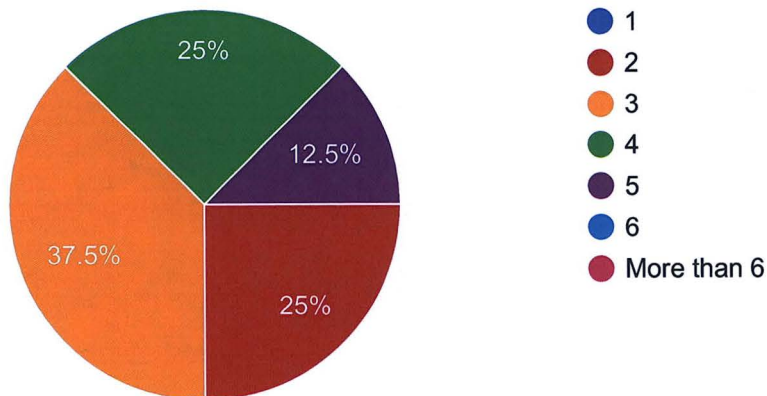
What year did you begin production?

8 responses



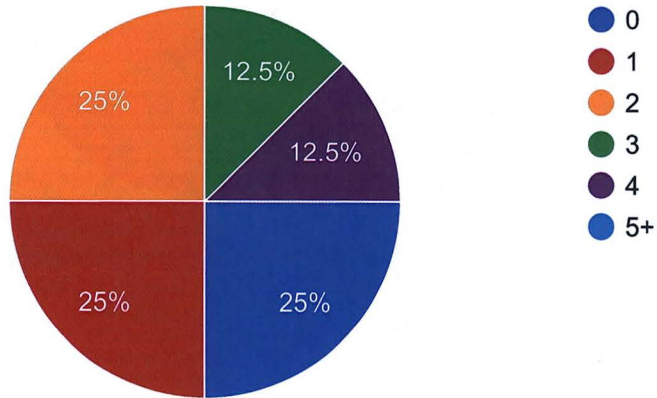
How many employees do you have (full time equivalent)?

8 responses



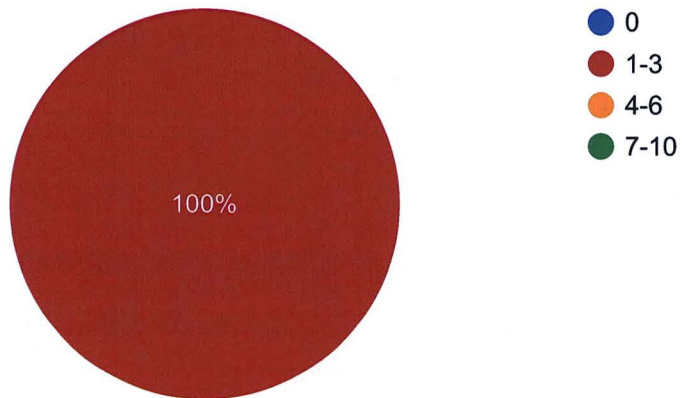
How many jobs did you create in 2017 (full time equivalent)?

8 responses



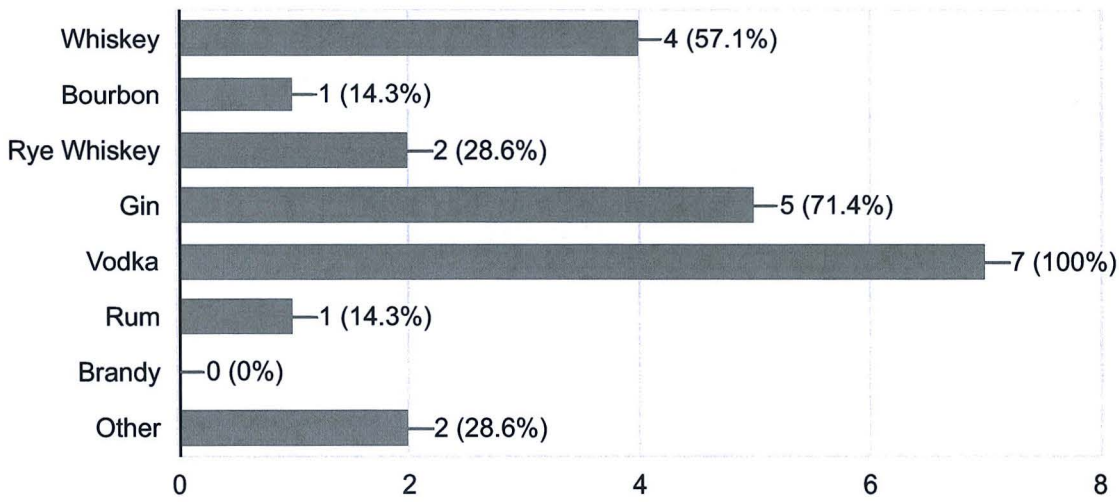
How many jobs do you plan on adding in 2018?

8 responses



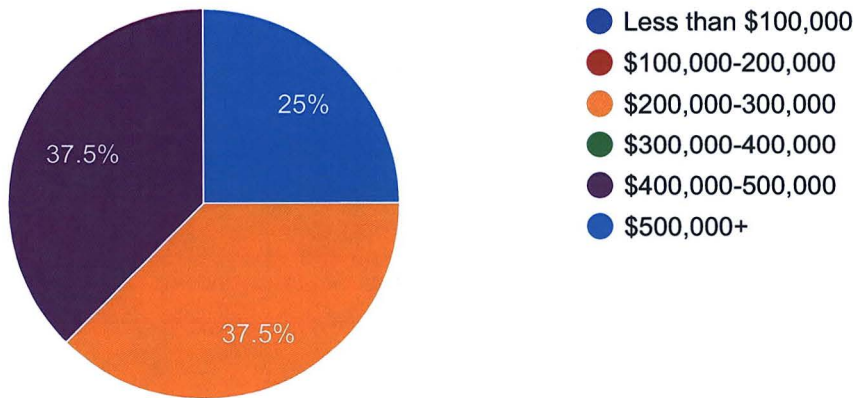
What types of spirits did you produce in 2017?

7 responses



What was your initial capital investment into your operation?

8 responses



Do you plan on making further capital investments into your business in 2018? If so what kinds (equipment, infrastructure, renovations)?

8 responses

Yes, equipment and infrastructure

New Buildings, More Equipment, Operating Capital

This is difficult to predict. I was hoping to add another still and more bottling equipment in 2018. The still might have to be put off until 2019.

Commercial dehydrator to provide all Alaskan Potatoes

Yes- we plan on purchasing additional equipment and possibly developing another facility to keep up with production.

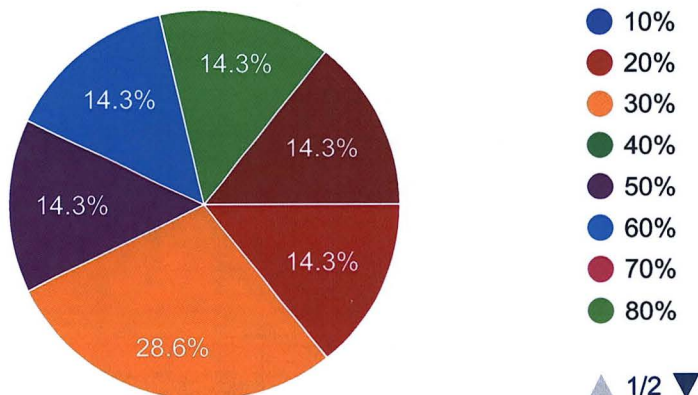
Equipment, infrastructure, and renovations.

Planned for 2019 - more tanks

Renovations
Buy vehicle
Buy equipment

In 2017, what percentage of your visitors were tourists?

7 responses



Please list other Alaskan businesses you have worked with (ex: to source ingredients for your tasting room or distilled products).

8 responses

Local farmers, liquor stores, printing companies, grocery stores, shipping companies, restaurants/bars

Alaska Marine Lines, Four Winds Farm, Found Root, Calypso Farm, Dipper Kitchen, Moxy Bitters, Haines Gardeners and Farmers, Haines Brewing Company, Alaska Brewing Company, Double Shovel Cider, Extreme Dreams Gallery, Laura Rogers Graphic Design, Shtumpa printing, Southeast Alaska State Fair, Oleruds Market, Howser's IGA, Outfitter Liquor, Ripinsky Roasters, Heritage Coffee Company

We buy barley from two different grain farmers in different parts of Alaska: AK Flour Co in Delta, and Blain Ashcroft in Nenana. We currently buy about 2 tons per month and we hope to get that up to 2 tons per week in a year or two. We have been doing extensive shipping with American Fast Freight. We have been printing promotional materials at Advance Printing, Jolly Roger, and Auto-Trim Design in Fairbanks. We use Explore Fairbanks for advertising on a regular basis. We regularly purchase from Bill's Distributing.

Farmers, furniture makers, artists, electricians, plumbers, contractors

Goldbelt, Barnacle, Coppa, Anchorage Distillery, In Bocca Al Lupo, Salt, McGivneys, The Rookery, Rendezvous, Anchorage Distillery, Alaska Brewing Company, Barnaby Brewing Company, Devil's Club Brewing, Marms and Meeks, Alaska Robotics, Mack Provisions, Panhandle Provisions, AK Probiotics, Chef Stef, Sweet Song Chocolates, AK Fly Fishing Goods, Aleph Woodworking, Rainforest Custom, Frenchies Floral, Salt and Soil Marketplace, The Port

High stakes farming
Pickled Alaska
Fairbanks co op market
Alaska feed company
Alaska toddy bear
Goldstream Valley Peony farm
Hungry robot
Chinook hotdogs
Dennis green and sons farm
The Ester republic
Fairbanks daily news miner
Individual community members
Alaska T-shirt company
Trademark
Alaska bowl company
Arctic sun virtual reality
Little plum gardens
Local artists

We use all Alaskan grains, so our raw materials are sourced from farmers in the Mat-Su and in Delta Junction. We use local printing, catering, local companies for our glassware, and for the shirts and hats

and other products sold at our tasting room.

Alaska Marine Line for shipping raw products, equipment, bottling and tasting room supplies.

Local grocery store.

Juneau Costco

We are working with a local glass blowing business for souvenir glassware

We are working with local tour companies to broker our upcoming tour in 2018

We are net working with a local tour business to partner their tour with a stop at the distillery

Anything else you want to add about your distillery's impact in the state (economic, to your community, etc.)?

6 responses

Our tasting room and production facility are a huge draw for tourism in Haines. Visitors travel to Haines specifically to visit the distillery, get a tour, taste the products, get recipe ideas, and meet the craftsmen. Our advertising and marketing draw people to Haines where they patronize other businesses. The distilled products have become top sellers for other local retail and on-premise businesses. We also fill a niche for the local community, especially during winter when other businesses are not able to stay open. Because of the special symbiosis of our tasting room to the manufacturing process, we are able to keep a heated, well-lit space open for community members to gather, socialize, and hold community events, even in the winter. We have brought new skill development to the workforce in Haines. Distilling is a technical skill that applies to many other industries and our other jobs emphasize tourism, retail, customer service, strategic planning, business development, supply chain management, and sales that are unique to our industry.

We do nearly all our purchasing at local stores (mostly Fred Meyers and Safeway). We provide Good Titrations with some of our production waste, which they are able to use as a cleaning solvent and reduce hazardous waste in the community. We donate our spent grain (grain solids) to local livestock farmers as a high quality animal feed (a considerable amount since we process so much grain). We buy local fruits (chokecherries, rhubarb, et cetera) from individuals for processing into uniquely Alaskan drinks. We are dues paying members of CHARR, the Fairbanks Chamber of Commerce, Explore Fairbanks, and the Distiller's Guild of Alaska. We are working with K&L Distributors- they are selling our products statewide now, and we hope to move into export through them and their nationwide partners. We pay State and City taxes on our liquor. We sponsored a local woman race car driver, and we regularly contribute to fund raising efforts (notably the American Red Cross, Cancer Research, the Fairbanks Feminist Fundraiser of Fairbanks, and a local gym- Gymnastics Incorporated) as we are able.

We are also helping build local artists "brands" by showcasing their art on a monthly basis. This will bring more revenue to the state, as well as help to our local artists.

The main impact that my distillery has in the state is at the local community level. My distillery doesn't even break even a lot of the time, but it ALWAYS puts an immense amount of money back into the local community. It also provides a great gathering place for community members and provides an atmosphere that you just don't find in skuzzy bars around the state.

In addition to the local service and professional companies we use, we give back by supporting local charities and non profits with our product, our time and helping to stage fundraising events.

We paid city and state taxes.

We are a tourist destination that in turn sends visitors to other business

We helped a small business start up by having a food cart at the distillery

We hired professional contractors to assist with our build out

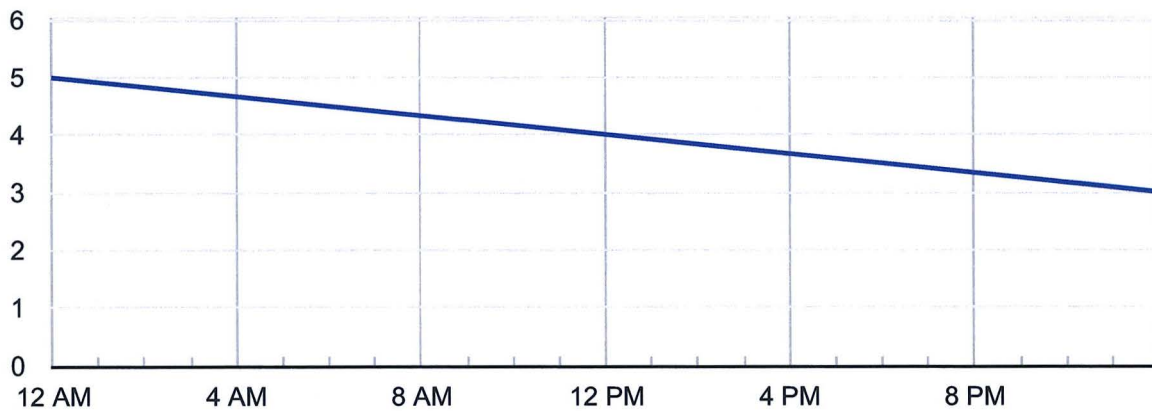
We use the services of the local utility, and fuel companies

We are manufacturing in Alaska a product we plan to export (like Alaskan Beer Co.)

We supported local artists by showcasing their work in the tasting room

We supported local fundraisers

Number of daily responses



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Google Forms

STATE TAX RATES ON DISTILLED SPIRITS

(January 1, 2018)

STATE	EXCISE TAX RATES (\$ per gallon)	GENERAL SALES TAX APPLIES	OTHER TAXES
Alabama	see footnote (1)	Yes	
Alaska	\$12.80	n.a.	under 21% - \$2.50/gallon
Arizona	3.00	Yes	
Arkansas	2.50	Yes	under 5% - \$0.50/gallon, under 21% - \$1.00/gallon; \$0.20/case; 3% off- 14% on-premise retail taxes over 50% - \$6.60/gallon
California	3.30	Yes	
Colorado	2.28	Yes	
Connecticut	5.40	Yes	under 7% - \$2.46/gallon
Delaware	4.50	n.a.	25% or less - \$3.00/gallon
Florida	6.50	Yes	under 17.259% - \$2.25/gallon, over 55.780% - \$9.53/gallon
Georgia	3.79	Yes	\$0.83/gallon local tax
Hawaii	5.98	Yes	
Idaho	see footnote (1)	Yes	
Illinois	8.55	Yes	under 20% - \$1.39/gallon; \$2.68/gallon in Chicago and \$2.50/gallon in Cook County under 15% - \$0.47/gallon
Indiana	2.68	Yes	
Iowa	see footnote (1)	Yes	
Kansas	2.50	--	8% off- and 10% on-premise retail tax
Kentucky	1.92	Yes	under 6% - \$0.25/gallon; \$0.05/case and 11% wholesale tax
Louisiana	3.03	Yes	
Maine	see footnote (1)	Yes	
Maryland	1.50	Yes	9% sales tax
Massachusetts	4.05		under 15% - \$1.10/gallon, over 50% alcohol - \$4.05/proof gallon; 0.57% on private club sales
Michigan	see footnote (1)	Yes	
Minnesota	5.03	--	\$0.01/bottle (except miniatures) and 9% sales tax
Mississippi	see footnote (1)	Yes	
Missouri	2.00	Yes	
Montana	see footnote (1)	n.a.	
Nebraska	3.75	Yes	
Nevada	3.60	Yes	5% to 14% - \$0.70/gallon, 15% to 22% - \$1.30/gallon
New Hampshire	see footnote (1)	n.a.	
New Jersey	5.50	Yes	
New Mexico	6.06	Yes	
New York	6.44	Yes	under 24% - \$2.54/gal.; additional \$1.00/gal. in New York City
North Carolina	see footnote (1)	Yes (2)	
North Dakota	2.50	--	7% state sales tax
Ohio	see footnote (1)	Yes	
Oklahoma	5.56	Yes	13.5% on-premise
Oregon	see footnote (1)	n.a.	
Pennsylvania	see footnote (1)	Yes	
Rhode Island	5.40	Yes	
South Carolina	2.72	Yes	\$5.36/case and 9% surtax; additional 5% on-premise tax
South Dakota	3.93	Yes	under 14% - \$0.93/gallon; 2% wholesale tax
Tennessee	4.40	Yes	15% on-premise; under 7% - \$1.10/gallon.
Texas	2.40	Yes	14.95% on-premise and \$0.05/drink on airline sales
Utah	see footnote (1)	Yes	
Vermont	see footnote (1)	no	10% on-premise sales tax
Virginia	see footnote (1)	Yes	
Washington (3)	14.27	--	\$9.24/gal. on-premise; 20.5% retail sales tax, 13.7% sales tax to on-premise
West Virginia	see footnote (1)	Yes	
Wisconsin	3.25	Yes	\$0.03/gallon administrative fee
Wyoming	see footnote (1)	Yes	

Dist. of Columbia 1.50 -- 9% off- and on-premise sales tax

U.S. Median \$3.77

Source: Compiled by FTA from state sources.

Notes:

n.a. = not applicable. These 5 states do not have a general sales tax.

(1) In 17 states, the government directly controls the sales of distilled spirits. Revenue in these states is generated from various taxes, fees, price mark-ups, and net liquor profits.

(2) General sales tax applies to on-premise sales only.

(3) Washington privatized liquor sales effective June 1, 2012.

Alcoholic Beverage Taxes Paid on Product Produced at Alaskan Distilleries

	# of Taxpayers	Gallons Sold Directly to Customers	Tax on Direct Sales	Gallons Sold to Distributors	Tax Amount (Not Collected Directly from Distiller)	Gallons Sold Out of State	Value of Exported Product Not Taxed
FY14	5	896.194	\$ 11,471.28	3,544.895	\$ 45,374.66	122.221	\$ 1,564.43
FY15	6	1,036.064	\$ 13,261.62	4,011.958	\$ 51,353.06	-	\$ -
FY16	6	1,646.441	\$ 21,074.44	6,225.317	\$ 79,684.06	509.030	\$ 6,515.58
FY17	10	2,540.368	\$ 32,516.71	6,767.057	\$ 86,618.33	-	\$ -
FY18 *	9	2,458.266	\$ 31,465.80	3,475.380	\$ 44,484.86	-	\$ -
		8,577.333	\$ 109,789.85	24,024.607	\$ 307,514.97	631.251	\$ 8,080.01

	Total Gallons Sold	% Sold Directly	% Sold to Distributors	% Sold Out of State	Total State Revenue
FY14	4,563.31	20%	78%	2%	\$ 56,845.94
FY15	5,048.02	21%	79%	0%	\$ 64,614.68
FY16	8,380.79	20%	74%	6%	\$ 100,758.50
FY17	9,307.43	27%	73%	0%	\$ 119,135.04
FY18 *	5,933.65	41%	59%	0%	\$ 75,950.66
	33,233.19				\$ 417,304.82

*FY18 data available for 7/1/17 to 12/31/17

General Facts:

Total Alcoholic Beverage Tax collections are roughly \$40 million per year.

Half of the revenue is unrestricted general fund, the other half goes to the Alcohol and Other Drug Abuse Treatment and Prevention Fund.

The beverage tax on distilled spirits is \$12.80 per gallon, or 10 cents per ounce ("dime a drink").

Distillery product represented about 0.3% of total annual beverage taxes.

Of this amount, about 3/4 of the product was sold through traditional bars and liquor stores, and 1/4 through the distillery itself.

The distillery portion includes both proceeds of the tasting room, plus full bottles sold at the distillery store.

PIONEERING SPIRITS

ALASKA BREWERS AND DISTILLERS ARE CRAFTING EXCELLENCE

BY RENEE BRINCKS

At first glance, the production space at Ursa Major Distilling looks like many other small-batch operations: a line of fermentation tanks, a still with columns stretching up from a silver drum, wooden barrels used to age spirits.

Look closer, however, and you'll discover several unusual components in this Fairbanks facility. A standard power drill propels a mill that grinds barley. Owners Rob and Tara Borland use a canoe paddle to stir the mash, a mix of milled grain and water that's fermented to create alcohol. The still, which extracts alcohol after the mash is strained, is a stainless steel drum fitted with pipes from a plumbing supply store. Those pipes are stuffed with structured copper mesh normally used as a packing material.

By designing and building his own equipment, Rob Borland established a distillery for a fraction of the normal cost. That self-reliant mindset, often associated with Alaska, extends to the company's sourcing practices. The Borlands ferment rum with Alaskan sourdough, flavor gin with rhubarb from their own garden and purchase Ursa Major's grain from regional farmers. Barley grown in Delta Junction lends a faintly sweet, almost strawberry note to the Long Winter Vodka.

"We try to stay as local as we can," says Borland, who distributes

Ursa Major spirits almost exclusively in the Fairbanks area. The Kenai Peninsula native was inspired by the business practices of his hometown's Homer Brewing Company, which also keeps its products local.

Craft beer and spirits are big on the Last Frontier, from Silver Gulch Brewing, Ursa Major's neighbor and America's northernmost brewery, to the new Icy Strait Brewing along Alaska's Inside Passage near Juneau. The state's thriving industry includes five established distilleries (with a sixth on the way) and more than two dozen existing and planned breweries. A 2014 report from the Brewers Association, a Colorado-based organization representing small and independent American craft brewers, measured a \$239 million annual economic impact from Alaska's breweries alone.

Like Ursa Major, other producers look to local ingredients to capture a true taste of Alaska. Fairbanks Distilling Company, which begins production in a former city hall building this autumn, will use Tanana Valley potatoes and Delta Junction barley. Anchorage Distillery sources barley, wheat and winter rye from Alaska farms, and gathers water from a lake fed by the Eklutna Glacier. HooDoo Brewing Company in Fairbanks purchases local pumpkins for its fall pumpkin ale, while other artisans incorporate Alaska blue-



HEATHER SHADE (2)

berries, highbush cranberries, rose hips, spruce tips, artemisia (wormwood) and herbs into their beers and spirits.

“People are curious about local products. They want something from the source, and they want to know who made it,” says Hoo-Doo’s Karen Wilken.

At Port Chilkoot Distillery in Haines, a new tasting room opens into the production space so that guests can watch as Heather Shade and Sean Copeland create and hand-bottle their small-batch spirits. Copeland spent a year repurposing the building, a former military bakery on historic Fort Seward that now features reclaimed wood fixtures and custom-built steel and copper kettles. Despite their non-distilling background (Shade was a National Park Service biologist and Copeland a carpenter), the couple has created a gin that won two prestigious awards in 2015: a double gold medal at the San Francisco World Spirits Competition and a gold at the American Craft Spirits Association competition. The 50 Fathoms Gin balances juniper essence with earthy spruce and cinnamon, and the citrus finish comes from tangerines that Shade’s parents ship from their California farm.

Shade and Copeland’s decision to open a distillery in a small, rural Southeast Alaska town came from a desire to create careers

Owner Rob Borland (at left, above) designed much of the equipment at Ursa Major Distilling in Fairbanks; he uses local ingredients for spirits such as rum.

that would keep them in Haines while providing personal and professional growth. They also saw an opportunity to work with the region's tourism industry. As the founding president of the Distillers Guild of Alaska, Shade and her colleagues lobbied for 2014 legislation that allows distilleries to operate on-site tasting rooms and offer limited samples and sales.

"That single thing—allowing us to have visitors and thereby join the tourism industry—is what enables us to survive in this kind of business," says Shade, who now welcomes locals as well as cruise ship and ferry passengers and independent travelers exploring Alaska by air and road.

A few blocks away, Paul Wheeler and Jeanne Kitayama are finishing a new downtown Haines Brewing Company location that opens this fall. Wheeler built his original brewing system using old dairy tanks shipped up from Iowa and Minnesota, and the business has operated in its original Dalton City spot since 1999. Haines Brewing concentrates on local distribution only. Captain Cook's Spruce Tip Ale, one of the

brewery's biggest sellers, combines subtle fruit and spice flavors. It's seasoned with spruce tips that Wheeler, Kitayama and their friends harvest by hand.

"We're not striving to be a regional brand you can get anywhere," Wheeler says. "The beauty of travel is finding local products you can't taste at home."

On the Kenai Peninsula, Soldotna

Brewing in 2006, just before Frank and Debara Kassik opened Kassik's Brewery up the road in North Kenai. The three entrepreneurs had to encourage local customers to try something new; many were loyal to big-brand lagers without the flavor complexities of these new craft releases. Kenai River Brewing's Breakfast Beer, for example, has hints of milk, oatmeal and chocolate and looks indigo in the glass.

This August, Kenai River Brewing broke ground on a new

Economic Development Director Stephanie Queen also sees craft beverage production benefiting both local tourism and local quality of life.

"A few years ago, we were fighting the perception that there was nothing to come back here for. Now that's no longer the case," she says.

Queen cites community building efforts by Kassik's Brewery, St. Elias Brewing Company, Kenai River Brewing, High Mark Distillery and other producers who support local charities, sponsor events and create popular gathering spots. Her office works

to help such businesses, much like homesteaders who arrived in Soldotna in 1947.

"This is still a place where you can take a risk to create something from nothing, and you'll see it succeed," she says.

Former teacher Doug Hogue took that kind of risk when he debuted Kenai River



CRAFTING A TOUR

Bryan Caenepeel spent two years as a local guide before launching Big Swig Tours, a 3.5-hour exploration of the Anchorage beer scene. During stops at Midnight Sun Brewing Company, King Street Brewing Company and other locations, guests sample a dozen Alaskan beers, fuel up on appetizers, and join brewers on behind-the-scenes tours that explain the production process. Caenepeel also shares stories from the state's brewing past and present between stops.

Big Swig departs six days a week in the summer and offers by-appointment outings throughout the winter. The company is developing an expanded tour that will soon travel to breweries in the Matanuska-Susitna Valley, north of Anchorage.



BIG SWIG TOURS

Big Swig Tours takes visitors behind the scenes.

Port Chilkoot Distillery (below) welcomes visitors to its Haines tasting room. Craft brewery pioneers Geoff and Marcy Larson show off their flagship Alaskan Amber Ale in Juneau (right).

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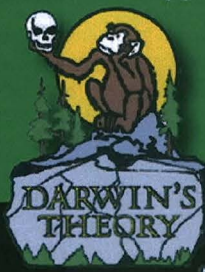
This small downtown bar is a favorite "Tourist Trap" where the locals view the "Urban Wildlife."

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facility off the Sterling Highway, near Soldotna Creek Park. Hogue is doubling his brewing capacity, and he's adding outdoor seating, nature trails and an expanded, family-friendly tasting room.

"The community has really come together and supported breweries here on the peninsula, and across the entire state," says Kenai Peninsula resident and beer writer Bill Howell. He chronicles the state's brewing history in his 2015 book, *Alaska Beer: Liquid Gold in the Land of the Midnight Sun*.

During the late 1800s and early 1900s, Howell explains, a brewery's opening helped confirm a community's transition from trading post to established town. Some early residents took issue with alcohol and banned it entirely; today, some Alaska localities still outlaw alcohol. But other communities dedicated pioneer beer and spirits revenues to infrastructure.

"The first public schools in Alaska were built with revenues from saloon fees," Howell says. "They were essential drivers in economic development."

Prohibition ended legal brewing and distilling in the state. And a redirection of resources during World War II all but halted new beverage production. High shipping and distribution rates further slowed the industry's growth in Alaska, and those costs continue to challenge current-day producers.

Despite all those obstacles, a pioneering Juneau couple kick-started the state's brewing resurgence in 1986. Geoff and Marcy Larson opened Chinook Alaskan Brewing Company (later renamed Alaskan Brewing Company) with the support of 88 private investors who saw potential in the young couple's plans. Today, Alaskan Brewing distributes to 17 U.S. states, and it ranks 20th on the list of top American craft brewing companies. Alaskan sells 161,700 barrels a year; by comparison, the largest U.S. craft brewer, Yuengling of Pennsylvania, sells 2.9 million barrels annually.

Alaskan Brewing's first release was an amber ale inspired by an old recipe from Douglas City Brewing Company, which



operated near Juneau in the early 1900s. The coppery-colored beer is smooth and malty, balanced with just a hint of bitterness. When Alaskan Amber won Great American Beer Festival medals in 1987 and 1988, it brought national attention to the state's then-fledgling brewing industry. Expansion continued from there, but the company still keeps its focus close to home.

Visitors to the Anchorage Distillery tasting room can sample four different types of vodka, plus gin and whiskey.

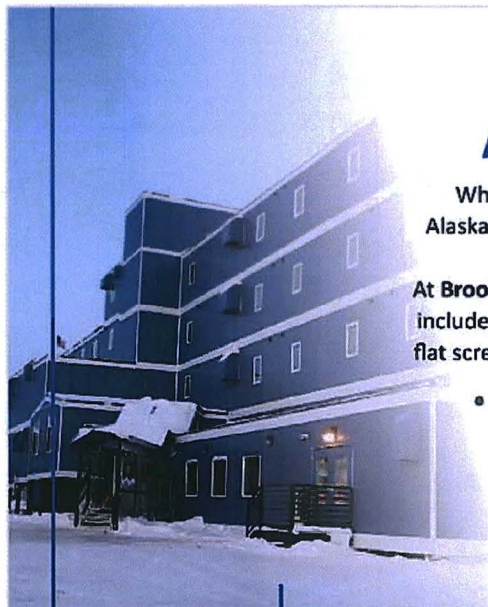


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"Inspired by their experience getting the finances and having buy-in from all these Alaskans, Geoff and Marcy became incredibly committed to making beer that represents Alaska—and especially Juneau," says Andy Kline of Alaskan Brewing.

Because Juneau is only accessible by flight or ferry, the brewery also takes innovative steps to control shipping costs while lightening its environmental impact. A custom steam boiler that powers production equipment runs on spent grain, a byproduct of the beer-making process. Alaskan Brewing also captures carbon dioxide from fermentation and recycles it for production.



CHRIS ARENIO

In addition to its artisan ales and lagers, Glacier BrewHouse has great pub food at its downtown Anchorage location.

The success of Alaskan Brewing paved the way for other standouts statewide, including Midnight Sun Brewing Company, celebrating 20 years; Broken Tooth Brewing, winner of nine Great American Beer Festival medals; and Anchorage Brewing Company, a recent addition that distributes its respected barrel-aged beers globally. But, as Alaska's brewers and distillers distinguish themselves with distinctive recipes and methods, Paul Wheeler of Haines Brewing believes that one similarity remains.

"We're all in this business to make a great product." ▲

Renee Brincks is based in San Francisco.

Alaska Airlines provides daily service between many cities in Alaska and multiple airports in the Lower 48; for tickets and information go to alaskaair.com or call 800-ALASKAAIR.

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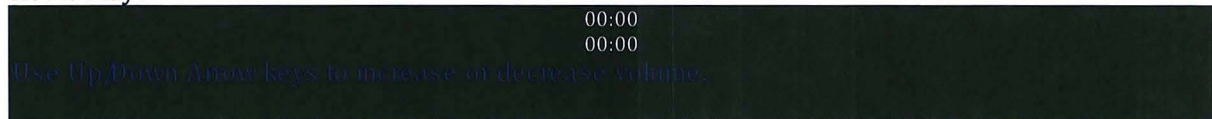
[HTTP://KHNS.ORG/HAINES-ASSEMBLY-WANTS-TO-KEEP-COCKTAILS-ON-THE-MENU](http://khns.org/haines-assembly-wants-to-keep-cocktails-on-the-menu)

HAINES ASSEMBLY WANTS TO KEEP COCKTAILS ON THE MENU

Posted by [Berett Wilber](#) | Dec 13, 2017 | [Featured Stories](#), [News](#) | [1](#) |

The Haines Assembly has decided to weigh in as distilleries and state regulators argue over the sale of cocktails.

Audio Player



With a unanimous vote, the Assembly agreed to send a letter to the State requesting cocktails remain on the menu in Alaska's distilleries.

Assembly member Tom Morphet brought the issue forward. He was motivated because of how changes could affect Haines' Port Chilkoot Distillery.

"There have been no public concerns as far as I can tell. The people at the distillery have put us on the map in terms of this new industry," Morphet said. "It behooves us as a community to support that previous understanding of the law."

When tasting rooms were legalized in 2014, many of Alaska's distilleries, including Port Chilkoot, began selling craft cocktails. That became controversial earlier this year after a complaint was filed with the State, and alcohol regulators revisited what was allowed under the law.

They came to the conclusion that contrary to what most distilleries had been doing for the last three years, the law only allowed them to sell unadulterated liquor — though they could offer juice and other mixers separately.



If proposed regulations pass, Port Chilkoot Distillery will only sell unadulterated samples or bottled liquor. (Berett Wilber)

Distillers have pushed back, with [a statewide campaign](#) to prevent the new rules from going forward. The message seemed to resonate in Haines.

“I think we’ve got to step up for business when we can. It’s hard in our environment, and this is one of the few things we can do that doesn’t cost us any money,” Assembly member Brenda Josephson said. “If it were a public safety concern, I’d feel otherwise. We’ve got to speak on behalf of business when we have the opportunity to.”

Morphet agreed.

“One of the reasons that I want to do this is because manufacturing is one area of the economy we can all get behind,” he said. “Taking a raw product, and turning it into a finished product — it’s the highest level of the capitalist system we live under. The highest level of achievement.”

Port Chilkoot owner Heather Shade was happy to hear the Assembly’s response.

“You know the community has just shown overwhelming support for our little business, as we go through this issue, and we really appreciated the Assembly’s willingness to submit a letter reflecting that,” she said. “It made us feel warm about our community.”

If the new regulations do go through, Shade worries plans to grow her business will stop. She says she'd have to close the tasting room in the winter.

The Assembly's comments will go to the Alcohol Beverage Control Board before it makes a final decision on the [draft regulations](#) in January.

Alaska Dispatch News

MAKING IT: Building Southeast Alaska's first distillery

SPONSORED: One couple navigated uncharted straits to infuse whiskey and other spirits with Alaska flavors and history.

 Author: Presented by First National Bank Alaska  Published August 25, 2016

There's no such thing as a normal business day for Heather Shade and Sean Copeland.

"On any given day there are hundreds of things that need to be done and we'll need to pick maybe the best 10 to do that day," Copeland said.

While it's not uncommon for new business owners to be busy, what is uncommon is having an audience watch every step of their daily process.

The duo owns and operates Port Chilkoot Distillery in Haines, Alaska. At their distillery, they do everything from crafting recipes and distilling spirits to bottling their products and shipping their wares across the state. Patrons can watch it all from the comfort of Port Chilkoot's tasting room. From a spot at the bar, patrons can see the 125-gallon copper pot still running just eight feet away, watch whiskey get barreled, peek into the boiler room if the door is open and can smell the herb, oak and spirit aromas as the various liquids distill.

"You can basically get a tour of the place without actually getting a tour," Copeland joked.

Location first

Copeland and Shade, both Haines transplants, knew two things for certain: they wanted to live in Haines and to do so, they needed to create their own jobs.

"Sean claims I was already talking about opening a distillery when we met," Shade said. She thinks there were other good ideas. "This one has enough complexity and sustainability in the long run to keep us engaged and interested."

Copeland said Haines isn't a place known for its production. It's small, remote and only gets one barge a week. He said the only other manufacturing company in town builds hot tubs.

"I don't think many other people would want to start a factory in Haines," Copeland said. "But to us, this felt right. We'd get to make a business where people could enjoy the whole package—from the building to the product."

While Port Chilkoot officially opened its doors in 2013, the couple spent over a year getting the business ready.

Shade wrote a business plan that would allow them to create and export their products. Copeland, a contractor by trade, set to work restoring and converting a historical bakery into a space where the distilling equipment and tasting room would be at home. The restoration process took a year. Installing the equipment took another six months.

In October 2013 they had distilled their first whiskey.

Now they have five signature spirits: 50 Fathoms Gin, Boatwright Bourbon, Wrack Line Rye, Icy Strait Vodka and Green Siren Absinthe.

"All of them are a tribute to our local fishing community," Shade said. "That community is a staple of our economy here. Icy Bay is where our fleets go fishing, 50 fathoms is a good depth for halibut fishing."

In the tasting room their staffers craft unique cocktails using those products or serve the alcohol straight. The adventurous and the indecisive can try it all in mini sampler-sized flights.

"We like to mix drinks with local seasonal fruits," Shade said. "The nature of high proof spirits is that they're designed to be in a cocktail, so we make cocktails that are both our twist on the classics and best highlight the unique flavors."

Starting from scratch

Small-scale distilling is still a fairly new venture in the U.S., thanks in part to leftover legislation from the Prohibition era. Shade and Copeland were at the forefront of a craft distilling renaissance in Alaska. It was fun to be at the beginning of a movement, they said, but the road to becoming an established distillery had many more challenges than other start-ups.

"The laws weren't really modernized to accommodate this kind of business," said Shade. "There were pages and pages of laws pertaining to breweries and just a couple sentences about distilleries."

Those few lines didn't specify how businesses could distribute their wares to bars or liquor stores, didn't allow for tasting rooms on site and didn't allow them to sell their products directly to individuals. So they took matters into their own hands. They started the Distillers Guild of Alaska and were lobbying for bills to be passed so they could get into the tourism market and become a destination to try spirits.

Now they're able to distribute bottles and serve up to three ounces per customer, per day in their tasting room. Their next battle is a push for legislation that would give them the same lower tax rates as small scale breweries.

Distilling is a business that's prohibitively capital intensive upfront. A potential distillery needs to have a secure building and equipment in place before they can even apply for the federal permit to run a distillery. For them it meant cutting way back on personal spending and forgoing fun. They couldn't even practice recipes in the interim—home distilling is still illegal in the U.S.

"There wasn't a list of how to start a distillery," Shade said. "We're regulated by a lot of different federal and state agencies, so we've had to be really proactive about figuring out what the requirements are and asking the right questions—from how to follow code to finding people locally to install uncommon equipment."

Job creators

This year Port Chilkoot is looking at producing 12,000 bottles of spirits. Roughly half of the liquor—minus some reserves left to mature in barrels—will be sold in stores and Alaska bars and half will be sold by the bottle or served as drinks in their tasting room to locals and travelers. And it's not just the two of them running the show now. To date, they've added seven jobs to the Haines community.

"We're at the point where we're not a startup anymore, so we're focusing on setting up the business to be sustainable in the future," Shade said.

Each year since its inception, the company has had to rewrite their business plan—they're growing too rapidly. Copeland is currently making plans to build a new warehouse to store their aging whiskey barrels so they can mature for a longer amount of time. He's also looking for ways to expand their tasting room.

"It's just a little too small for the traffic we had this year," Shade said. "We can grow easily with the demand we have now."

They're also looking for more ways to use resources closer to home. Already their absinthe uses herbs (wormwood, lemon balm, hyssop) grown by local farmers, but they're hoping to find more ways to shorten their supply chain.

And even as they look at local assets, the duo is eyeing Outside markets where they can export their 50 Fathoms Gin, their most popular and award winning product.

For them, there's no end to the creativity they can put into it, the knowledge they can amass or the directions they can go with their company. But Shade said they're proud of what they've accomplished thus far.

"We feel like we did what we set out to do," she said. "We get a lot of visitors that have read about us and get a lot of feedback about this being one of the highlights of their trip to Haines: spending time at a high-quality, small business that represents the community well."

Read another MAKING IT success story here.

This article was produced by the special content department of Alaska Dispatch News in collaboration with First National Bank Alaska. Contact the editor, Jamie Gonzales, at jgonzales@alaskadispatch.com. The ADN newsroom was not involved in its production.

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Select Information on Alcohol Licenses

Jake Quarstad, Legislative Analyst

You asked several questions related to the licensing of alcoholic beverage sales, in Alaska, which we specify and address below. You were particularly interested in distillery licenses.

As you may know, there are 22 different alcohol license and permit types issued by the Alcoholic Beverage Control Board, a regulatory and quasi-judicial agency within the auspices of the Department of Commerce, Community, and Economic Development. For the purposes of this memo, we focus primarily on three on-site consumption license varieties: *beverage dispensaries*, often referred to simply as *full liquor bars*, which sell liquor, cocktails, wine, and beer; *restaurant or eating places*, which sell food along with beer and wine; and *distilleries*, where alcoholic beverages are distilled and bottled or barreled for sale and where up to three ounces a day of the distiller's product may be sold to a customer for on-site consumption.¹

Licenses in Alaska

For responses to the questions addressed in this section, we queried Erika McConnell, Director, Alcohol and Marijuana Control Office.² We include our questions and her responses, verbatim, below.

Is there an initial license fee/cost—set in statute or administrative code—for new beverage dispensaries, new restaurant or eating places, or new distilleries, beyond the application fee? Please identify any that exist.

The license fee is set in statute and must be paid at the time of a new application and at each renewal:

- AS 04.11.090(b) For beverage dispensary: "The biennial beverage dispensary license fee is \$2,500."

¹ The complete list of license and permit types, along with information on each, is located at AS 04.11.080, et seq. We note that specific restrictions exist for each license type. For example, distilleries are not allowed to offer live entertainment, television, pool tables, dart games, dancing, electronic or other games, game tables, or other recreational or gaming opportunities on the premises where consumption occurs; nor may they provide seats at the counter or bar where their product is served; and they may not serve their product later than 8:00 p.m.

² Ms. McConnell may be reached at erika.mcconnell@alaska.gov.

- AS 04.11.100(d) For restaurant or eating place: “The biennial fee for a restaurant or eating place license is \$600.”
- AS 04.11.170(c) For distillery: “The biennial distillery license fee is \$1,000.”

The application fee is set in regulation at 3 AAC 304.105(d): “A non-refundable application fee of \$100 must accompany an application for a new license, relocation, or transfer of an existing license. A non-refundable application fee of \$200 must accompany an application for license renewal.”

Fingerprinting fees total \$47 per person—everyone who is required to be listed on the application under AS 04.11.260 must submit fingerprints. Statutory authority to charge fees for fingerprints submitted with liquor license applications is under AS 04.11.295. The fees are set by the Department of Public Safety (DPS) in regulation, and are a combination of \$35 for the DPS check and a \$12 processing fee forwarded to the Federal Bureau of Investigation.

- 13 AAC 68.900(a)(2)(B): “...the department will charge the following fees for services provided under this chapter: to provide criminal justice information requested under 13 AAC 68.300 – 13 AAC 68.325, if fingerprints are submitted with the request, \$35;” and
- 13 AAC 68.900(a)(5): “...the department will charge the following fees for services provided under this chapter: to forward a request for criminal justice information to the Federal Bureau of Investigation, a fee set by that agency.”

Is there a limit to the number of licenses that may be issued per community for beverage dispensaries, restaurant or eating places, distilleries, brewpubs, or wineries? Please explain these.

Yes, there are limits to the number of licenses issued based on the population of a community. This is set in statute at AS 04.11.400. Generally, all license types except for restaurant or eating place licenses are set at 1 per 3,000 people. Restaurant or eating place licenses are set at 1 per 1,500 people. There are exceptions to these population limits—I can explain further if desired. These limits were put into place in 1980—many communities already had more of certain license types than would be allowed under those limits. Those licenses were grandfathered in—you can see how many licenses are allowed and how many exist in each community on our spreadsheet here: <https://www.commerce.alaska.gov/web/Portals/9/pub/ABC/OtherAlcoholResources/Sept2017Population.pdf>.

Do any such limitations result in a market for license resale/transfers in the state? If so, which license types have resale/transfer value in Alaska?

Yes, there is a secondary market for some licenses because no new licenses of that type are available due to population limits. Beverage dispensary licenses and package store licenses are the ones that we see being sold most often. In some communities, restaurant or eating place licenses

and recreational site licenses are sold on the secondary market, and occasionally beverage-dispensary-tourism licenses.³

Licensing Distilleries in Other States

While relatively new, the craft distilling industry is booming in the United States. As such, the legal framework, and even the naming conventions used to describe it differ widely among states. For example, in Colorado “distillery pub” owners have argued how essential the cashflow of on-site sales is to their business model, while in Washington “craft distilleries” have found success despite laws prohibiting the sale of their product for on-site consumption. How the industry and the laws that govern it will evolve is the cause of great speculation, but it’s clear that no single model has been the key to success thus far.

Below we list and address your questions regarding distillery licenses in other states.

Do other states have statutes restricting the number of distillers in a particular community? Do distillery licenses have market value for resale/transfer in other states with robust distillery scenes—or communities therein?

In order to answer this question we reached out to several states with flourishing distillery markets. We received responses from the state alcohol control authorities in California, Michigan, New York, and Washington. Each of these states reports having no statutory limit on either the total number of licenses approved, or on the number approved per population area.

However, the New York State Liquor Authority notes that some restrictions are in place to help curb the risk of oversaturation in a given neighborhood, and to restrict proximity to schools and places of worship. For instance, in communities with populations over of 20,000, restrictions exist on the approval of most new on-premise liquor license applications for locations within a 500-foot radius of a preexisting license holder. Also, there is a historical precedent for the use of short-term moratoriums on new licenses, which is a tool the Authority believes it could potentially use if there were ever a glut of distilleries.

³ Ms. McConnell informs us that the office does not collect data on the prices charged for the resale/transfer of licenses in Alaska. She notes, however, that postings for such sales can frequently be found on Craigslist, as MLS listings, and in the *Anchorage Daily News*. For instance, at the time of our exchange she identified a \$300,000 listing for the sale of a beverage dispensary license in Anchorage, plus the wholesale value of the current licensee’s bar inventory. The posting notes that the license can be used anywhere in Anchorage. Additionally, according to reporting conducted by the *Houston Chronicle*, the value of liquor licenses are largely tied to the health of the economy and the availability of new licenses. The article, “Can You Buy a Liquor License From a Restaurant That Is Going Out of Business?” is available at <http://smallbusiness.chron.com/can-buy-liquor-license-restaurant-going-out-business-21501.html>.

Since there are no statutory caps on the number of licenses approved, there are no license resale/transfer markets in the states we queried.

How do Alaska laws pertaining to distillery tasting rooms compare to those found in other states?

According to a survey of state laws pertaining to craft distillery tasting rooms compiled by the American Distilling Institute, Alaska's laws rank as "more favorable," which is the second highest of the survey's four possible categorizations. However, we note that the survey appears to have been conducted prior to some of the recent controversial interpretations of Alaska's tasting room laws by the state's Alcoholic Beverage Control Board.⁴

The complete survey offers a comparative overview of the states, listing relevant information on things such as whether an on-site tasting room is allowed, whether tastings are to be free or paid, and whether cocktails may be served. We include the survey as an attachment to this memo; additionally, the document is available online at <http://distilling.com/wp-content/themes/TFA-ADI/images/uploads/2017/04/2017-Survey-of-State-Tasting-Room-Laws-for-Craft-Distilleries.pdf>.

According to *Beverage Industry Magazine*, the five states with the greatest number of craft distilleries—California, New York, Washington, Colorado, and Texas—account for over 35 percent of the national market.⁵ We list those states, in ranked order, and provide a link to the website of the relevant alcohol control authority for each such state where more information can be found about the laws framing the industry. In some instances, we provide more than one link, where specific documents or related webpages may be of interest to you.

California

- Department of Alcoholic Beverage Control:
<https://www.abc.ca.gov/>
- Industry Advisory on the creation of a new Craft Distiller's License:
https://www.abc.ca.gov/trade/INDUSTRY%20ADVISORY_CraftDistillerLicense.pdf
- Frequently Asked Questions about the Craft Distiller's License:
<https://www.abc.ca.gov/trade/Craft%20Distiller%20FAQs.pdf>

⁴ "Cocktailspin: Alcohol board votes 3-1 to stop distilleries from serving mixed drinks," *Juneau Empire*, January 23, 2018, at <http://juneauempire.com/state/news/local/2018-01-23/cocktailspin-alcohol-board-votes-3-1-stop-distilleries-serving-mixed>

⁵ "Study finds more than 1,300 active craft spirits producers in US," *Beverage Industry Magazine*, October 2016, <https://www.bevindustry.com/articles/89712-study-finds-more-than-1300-active-craft-spirits-producers-in-us>.

New York

- New York State Liquor Authority:
<https://www.sla.ny.gov/>
- Information on the 200- and 500-foot rules:
<https://www.sla.ny.gov/system/files/200-500-foot-rules-050213.pdf>

Washington

- Washington State Liquor and Cannabis Board:
<https://lcb.wa.gov/>
- Frequently asked questions about distilleries:
<https://lcb.wa.gov/enforcement/distillery-faq>

Colorado

- Colorado Department of Revenue, Enforcement Division, Liquor and Tobacco Division:
<https://www.colorado.gov/pacific/enforcement/liquor>
- An overview of the Colorado Distillery Pub License from the law firm Laszlo Law:
<https://www.laszlolaw.com/colorado-distillery-pub-license-need-know/>

Texas

- Texas Alcoholic Beverage Commission:
<https://www.tabc.state.tx.us/index.asp>

We hope this is helpful. If you have questions or need additional information, please let us know.

SURVEY OF STATE TASTING ROOM

LAWS FOR CRAFT DISTILLERIES

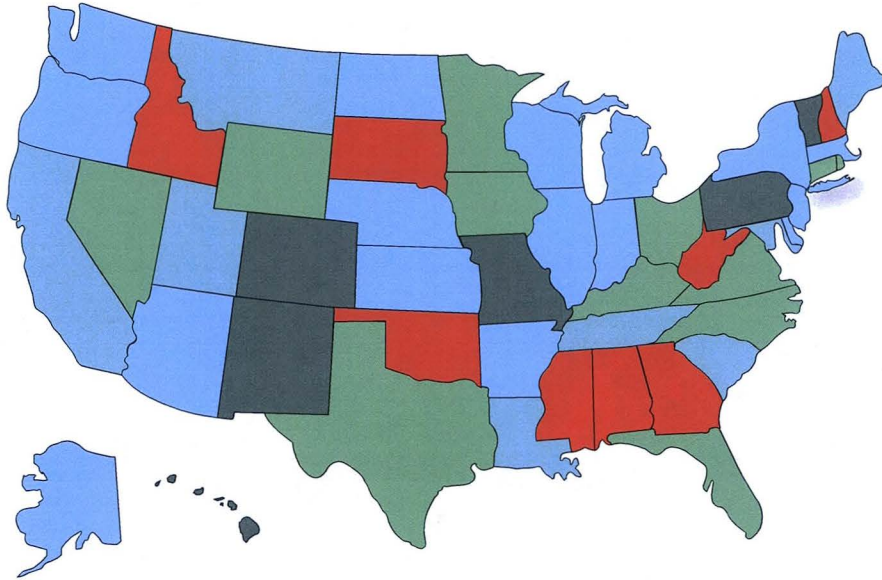
The information in this survey was collected from distillers and state alcohol control boards; it reflects the most current information available at the time of writing. Due to the hard work of motivated distillers, distillers guilds and state representatives these laws are continuing to be debated and modified to meet the needs and interests of all stakeholders in their locality. If any of these laws or details have changed by the time of publication, please contact eric@distilling.com with the correction or update.

STATE	STATE GUILD	3 TIER OR CONTROL STATE	LIMIT ON MAXIMUM PRODUCTION	ON-SITE TASTING ROOM	SATELLITE TASTING ROOM	PAID TASTING	DIRECT SALES BY BOTTLE	DIRECT SALES BY GLASS	COCKTAILS	SELF-DISTRIBUTION	ALLOWED TO SELL NON-ALCOHOLIC MERCHANDISE
AL	No	Control	None	Yes	Yes only allowed to serve 1/2 oz pours.	Yes	No	Yes	Yes	No	Yes
AK	Distillers Guild of Alaska	3 Tier	None	Yes	No	Free	Yes 1 gal per person per day.	Yes Max of 3 oz per person per day.	Yes Max of 3 oz per person per day.	Yes	Yes
AZ	No	3 Tier	20k Proof Gallons (P.G.)/year.	Yes	Yes	Yes	Yes 20% of total production can be sold on-site for off-site consumption.	Yes	Yes	Yes At least 80% of production sold via wholesale.	Unknown
AR	No	3 Tier	None	Yes	No	Yes	Yes	No	No	No	Yes
CA	California Artisanal Distillers Guild	3 Tier	None for Manufactures. 100K gal/year excluding brandy production for craft distillers license. Craft distillers cannot purchase bulk spirit. All production must be and distilled on site.	Yes	No But, a craft distillery may operate up to 2 restaurants/bars under on-sale licenses.	Yes 1-1/2 oz max per person per day.	Yes 2.25 liter per day per person who has attended an instructional tasting conducted by the craft licensee.	Yes 1-1/2 oz max per person per day or in an attached restaurant.	Yes 1-1/2 oz max per person per day of their alcohol w/ a non-alcoholic mixer.	No	Yes Can operate a gift shop and craft licensee can have an on-site restaurant that sells food.
CO	Colorado Distillers Guild	3 Tier	None for Manufactures. 45k liters or 5k nine liter cases for Distillers Pub license.	Yes	Yes	Yes	Yes	Yes	Yes Can only serve alcohol produced at the distillery.	Yes	Yes
CT	No	3 Tier	None	Yes w/ additional tasting license.	No	Free 2 oz pours	No	No	No	Yes	Yes
DC	No	3 Tier	None	Yes	No	Free Three 1 oz samples per person per day after 1 pm.	Yes	Yes	Yes w/ cocktail license.	Yes	Yes
DE	No	3 Tier	750k P.G./year	Yes	No	Yes	Yes 1 case per person per day.	Yes	Yes	No	Yes
FL	Florida Craft Distillers Guild	3 Tier	75k gal/year	Yes	No	Yes	Yes 2 bottles per brand per person per year.	No	No	No	Yes
GA	No	3 Tier	None	Yes	No	Free One 1/4 oz sample.	No	No	No	No	No
HI Hawaii County	No	3 Tier	None	Yes	No	Yes	Yes	No	No	Yes	Yes
HI Honolulu County	No	3 Tier	None	Yes	No	Yes	Yes If spirits are made from state grown agricultural.	Yes	Yes	Yes	Yes
HI Kauai County	No	3 Tier	None	Yes	No	Yes	Yes	No	Yes	Yes	Yes
HI Maui County	No	3 Tier	None for Manufactures. Small Craft Producer Pub license 7500 (31 Gallon) barrels/year [232,500 gal/year].	Yes	No	Yes	Yes	Yes w/ Small Craft Producer Pub License.	Yes w/ Small Craft Producer Pub License.	Yes	Yes
ID	No	Control	None	Yes	No	Free Three 1/4 oz samples per person per day.	Yes but bottles must first be bought back from the state.	No	No	No	Yes
IL	Illinois Craft Distillers Association	3 Tier	35k gal/year	Yes	No	Yes Three 1/4 oz samples per person per day.	Yes Max of 2500 gal/year.	No	Yes	No	Yes
IN	Yes	3 Tier	None	Yes spirits must be poured by license bartender.	Yes	Yes 1/4 oz samples	Yes Max of 10k gal/year & no Sunday sales.	Yes	Yes Can only use the alcohol produced at the distillery.	Yes	Yes

STATE	STATE GUILD	3 TIER OR CONTROL STATE	LIMIT ON MAXIMUM PRODUCTION	ON-SITE TASTING ROOM	SATELLITE TASTING ROOM	PAID TASTING	DIRECT SALES BY BOTTLE	DIRECT SALES BY GLASS	COCKTAILS	SELF-DISTRIBUTION	ALLOWED TO SELL NON-ALCOHOLIC MERCHANDISE
IA	No	Control	None for manufactures. 50k P.G./year for a micro-distillery.	Yes	No	Free 2 oz per person per day.	Yes 2 bottles per person per day.	No	No	No	Yes
KS	No	3 Tier	50k gal/year	Yes	No	Free	Yes	Yes	Yes	No	Unknown
KY	Kentucky Distillers' Association	3 Tier	None for Class A license. 50k P.G./year for Class B license.	Yes	No	Free Two 1/2 oz samples per person per day.	Yes 3 liters per person per day.	No	Yes	No	Yes
LA	No	3 Tier	None	Yes	No	Yes	Yes No more than 1 case per person per 30 days.	Yes	Yes	No	Yes
ME	Main Distiller's Guild	Control	50k gal/year for Craft Distillers license.	Yes	Yes	Yes	Yes	Yes	Yes Can only use spirits they produce. Class A Restaurant license is optional and allows for a full bar.	No	Yes
MD	Maryland Distillers Guild	3 Tier	None	Yes	No	Yes Three 1/2 oz samples per person per day.	Yes 3 bottles per person per visit.	No	No	Yes	Yes
MA	No	3 Tier	None, but license gets more expensive with higher production.	Yes	No	Yes	Yes	No	No	Yes	Yes
MI	Michigan Craft Distillers Association	Control	60k Wine Gallons/year	Yes	Yes	Yes	Yes	Yes	Yes	No	Yes
MN	Minnesota Distillers' Guild	3 Tier	None	Yes	No	Yes	No	No	Yes	No	Yes
MS	No	Control	None	Yes	No	Yes Four 1/4 oz samples per person per day.	No	No	No	No	Yes
MO	No	3 Tier	None	Yes	No	Yes Five 1/4 oz samples per person per day.	Yes	Yes w/ a separate license.	Yes w/ a separate license.	Yes w/ a separate license.	Yes
MT	Montana Distillers' Guild	Control	None	Yes	No	Yes 2 oz mini bottles bought back from the state at \$12/case.	Yes Two liters per person per day. State mark up paid after sale.	Yes	Yes	No	Yes
NE	No	3 Tier	10k P.G./year for Craft Distillers license.	Yes	Yes w/ separate permit	Free 1/2 oz sample per person per day.	Yes	Yes	Yes Can only use the alcohol produced at the distillery.	No	Yes
NV	Nevada Craft Distillers Association	3 Tier	None, but max sales cap of 10k cases in NV, 40k cases in U.S. and unlimited sales internationally.	Yes	No	Free Two 1 oz samples per person per day.	Yes 24 bottles per person per month, max limit of 144 bottles per person per year.	Yes	Yes	No	Yes
NH	No	Control	None	Yes	No	Free One 1/2 oz sample per person, per day.	Yes Max 3k cases/year w/ 8% sales tax.	No	Yes Must be free.	No	Yes
NJ	No	3 Tier	20k P.G./year	Yes	No	Free Tree 1/2 oz samples per person per day.	Yes 5 liters per person per day.	Yes	Yes	Yes	Yes
NM	New Mexico Distillers Guild	3 Tier	150k P.G./year	Yes	Yes 2 off site tasting rooms & eligible for \$35 pop-up permits for food festivals and other events.	Yes 1/4 oz samples	Yes Can sell any NM made spirit.	Yes	Yes	No	Yes
NY	New York State Distillers Guild	3 Tier	75k P.G./year for Farm Distillers license which requires use of 70% NY grown agriculture.	Yes	No	Yes	Yes	Yes	Yes	No	Yes
NC	North Carolina Distillers Association	Control	None	Yes	No	Free	Yes 1 bottle per person per year, distillery must buy the bottles from the state at wholesale price.	No	No	No	Yes

STATE	STATE GUILD	3 TIER OR CONTROL STATE	LIMIT ON MAXIMUM PRODUCTION	ON-SITE TASTING ROOM	SATELLITE TASTING ROOM	PAID TASTING	DIRECT SALES BY BOTTLE	DIRECT SALES BY GLASS	COCKTAILS	SELF-DISTRIBUTION	ALLOWED TO SELL NON-ALCOHOLIC MERCHANDISE
ND	No	3 Tier	25k gal/year	Yes	Yes 20 days of off site tastings & sales for events like the state fair.	Yes	Yes 12 bottles per person per month.	Yes	Yes	No	Yes
OH	Ohio Distiller's Guild	Control	10k P.G./year for A3A license.	Yes	No	Yes Must charge between 25¢-50¢ per sample up to four 1/4 oz pours.	Yes 2 bottles per person per day w/ retail sales license. Spirits must be bought back.	No	No	No	Yes
OK	No	3 Tier	None	Yes	No	None	No	No	No	No	No
OR	Oregon Distillers Guild	Control	None	Yes	Yes	Yes Five 1/2 oz samples per person per day.	Yes w/ retail license but no drink sales.	Yes w/ on premise sales license, but no bottle sales.	Yes w/ on premise sales license, and they can only use alcohol produced on site.	No	Yes
PA	Pennsylvania Distillers Guild	Control	None for Regular license. 100k gal/year for Limited Distillery license.	Yes	Yes Three 1/2-oz sample per person per day on-site or at a satellite tasting room.	Yes Three 1/2 oz sample per person per day on-site or at a satellite tasting room.	Yes	Yes For limited Distillery license w/ additional license.	Yes For Limited Distillery license, and they can only use alcohol produced on site.	Yes For Limited Distillery license.	Yes
RI	No	3 Tier	None	Yes	No	Yes Charge for glass, spirits are free.	Yes One 375ml bottle per person per visit.	No	No	Law Unclear	Yes
SC	No	3 Tier	100k Cases for Micro Distillery license.	Yes	No	Yes Max of 1 and 1/2 oz, must take tour before tasting.	Yes 3 bottles per person per day. Bottles stamped not for resale.	No	No	No	Yes Must be sold in a separate room from alcohol.
SD	No	3 Tier	50k gal/year	Yes	No	Free	No	No	No	No	Yes
TN	Tennessee Distillers Guild	3 Tier	None	Yes	No	Yes	Yes	No	Yes Must be offered for free.	No	Yes
TX	Texas Distilled Spirits Association	3 Tier	None	Yes	No	Yes Up to 3k gallons poured on premise annually.	Yes 2 bottles per person per 30 days. Max of 3500 gal/year.	Yes	Yes Can only use the alcohol produced at the distillery.	No	Yes
UT	Utah Distillers Guild	Control	None	Yes Samples can only be served in a distinct area of consumption outside the view of minors.	No	Yes No more than 2 and 1/2 oz per person	Yes Operating as a package agency.	Yes w/ additional license	Yes w/ additional license.	Yes	Yes
VT	Distilled Spirits Council of Vermont	Control	None	Yes	Yes up to 10 sites	Yes Four 1/4 oz samples per person per day.	Yes	No	No	No in state distilleries can self-distribute outside of VT.	Yes
VA	Virginia Distillers Association	Control	None for Regular Distillers license. 36K gal/year for Limited (Farm) Distillery Licenses w/ distillery located on land zoned for agriculture & which grows and uses the agricultural product of the land.	Yes	No	Yes Three 1/2 oz samples per person per day.	Yes Licensed as a VA ABC store.	No	No	No	Yes
WA	Washington Distillers Guild	3 Tier	150k P.G./year	Yes	No	Yes	Yes	No	No	Yes	Yes
WV	Yes	Control	20k P.G./year	Yes	No	Free Small moderate samples.	Yes Must buy spirits back from the state w/ a 28% markup & must pay a 10% fee for every bottle sold.	No	No	No	Yes
WI	Wisconsin Distillers Guild	3 Tier	None	Yes	No	Yes One 1/2 oz sample per person per day.	Yes	Yes	Yes Alcohol produced or imported.	No	Yes
WY	No	Control	None	No	Yes	Yes 2 oz max per person per day.	Yes Only at satellite tasting room.	No	No	No	Yes

STATE FAVORABILITY INDEX FOR CRAFT DISTILLERS



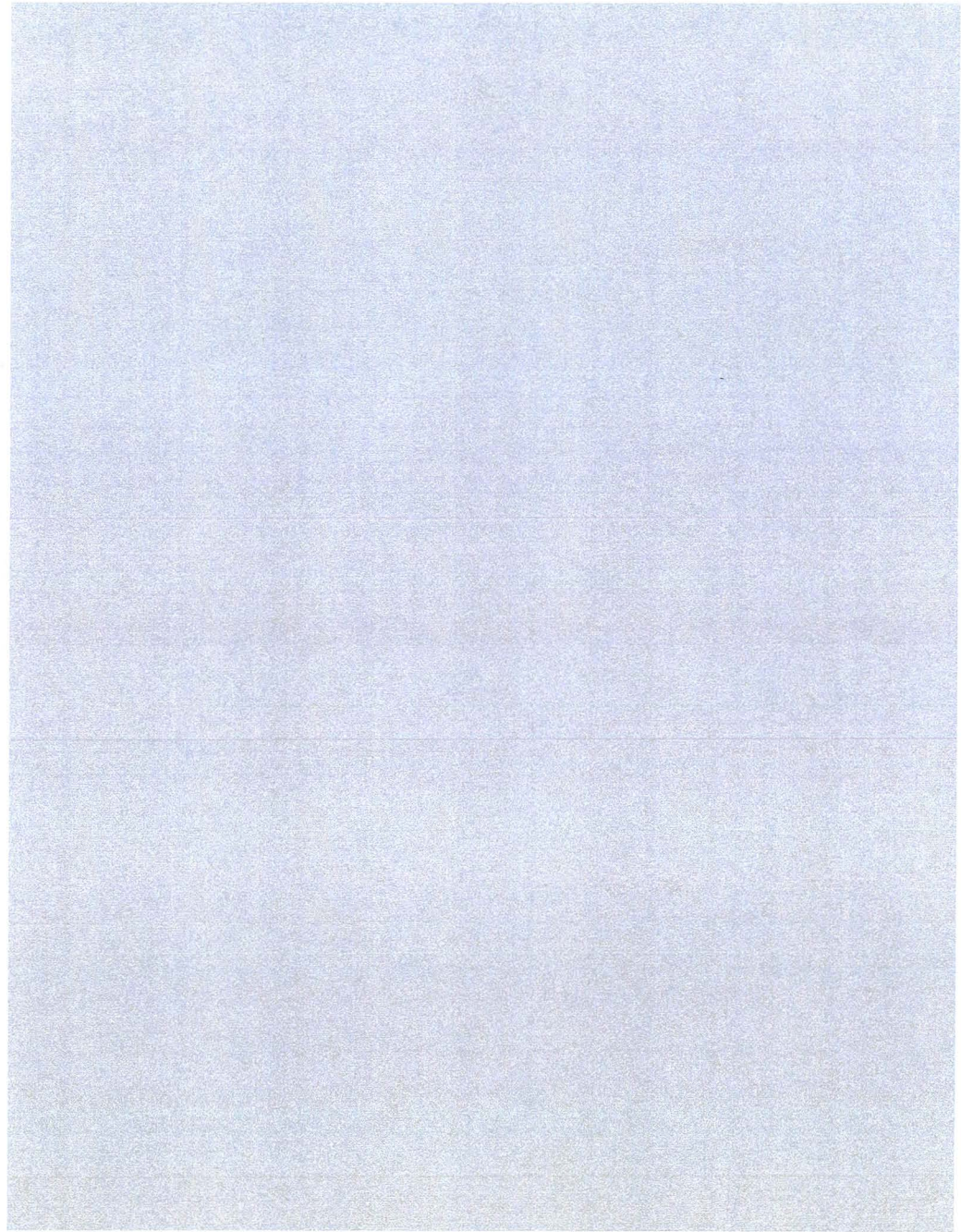
■ Least Favorable
 ■ Less Favorable
 ■ More Favorable
 ■ Most Favorable

In general the **MOST FAVORABLE** state laws for craft distillery tasting rooms allow distilleries to have a large or unlimited production capacity; offer paid tastings at an on-site as well as one or more satellite tasting rooms; direct sales of their spirits to customers; are allowed to serve and charge for cocktails; and are allowed to self-distribute their spirits.

In general the **MORE FAVORABLE** state laws for craft distillery tasting rooms allow distilleries to do all the activities above except for self-distribution. Some are allowed self-distribution but are limited in one other aspect such as a limit on the number and frequency of direct sale of bottles to customers.

In general the **LESS FAVORABLE** state laws for craft distillery tasting rooms allow paid tastings on-site and limited direct sales to customers but do not allow satellite tasting rooms, the sale of cocktails or self-distribution.

In general the **LEAST FAVORABLE** state laws for craft distillery tasting rooms are limited to offering samples (many of these states mandate the samples be free), without the ability to sell cocktails, direct sale of bottles for off-premise consumption, have a satellite tasting room, and in rare cases, forbid the sale of other non-alcoholic merchandise such as shirts and hats.





Municipality of Skagway

GATEWAY TO THE KLONDIKE

P.O. BOX 415 SKAGWAY, ALASKA 99840

(PHONE) 907-983-2297 – Fax 907-983-2151

WWW.SKAGWAY.ORG

December 22, 2017

Erika McConnell, Director
Alcohol and Marijuana Control Office
550 W. 7th Avenue, Suite 1600
Anchorage, AK 99501

Dear Ms. McConnell,

The Municipality of Skagway supports the ability of distilleries to mix distilled spirits with non-alcoholic ingredients, as has been the standard practice since the passage of HB309 in 2014.

HB309 allows the sale of not more than three ounces a day of the distillery's product to a person for consumption on the premises, with certain restrictions, but is silent on the issue of mixing this product with non-alcoholic ingredients; non-alcoholic ingredients have not in the past been regulated by AMCO.

The distillery industry has been growing steadily and contributes tax revenue to the State of Alaska and to local communities. Inhibiting a distillery due to a new interpretation of state code could affect this revenue stream, and thereby could affect communities on a local level.

The Municipality of Skagway supports local businesses and their contributions to the success of the community, and for this reason supports efforts to allow local distilleries to operate in a way that has become the industry standard in the State of Alaska and across the nation.

Sincerely,

Emily A. Deach
Acting Borough Manager



PO Box 242023
Anchorage, AK 99524
907-646-4628

February 15, 2018

Alaska House Labor & Commerce Committee
Alaska State Capitol
Juneau, Alaska 99801

Dear Labor & Commerce Committee:

We are writing this letter in support of HB269. Distillery tasting rooms have been operating with no prior issues, and to radically change the regulation of the industry would have a negative impact on the livelihoods and businesses of many. Clarification through legislation would allow these Alaskan businesses to continue operating as they have been. Restrictions already in place including serving limits, closing by 8pm, and population limits on distilleries help maintain a fair playing field, while allowing growth for all.

The service and hospitality industry in Alaska is vital to the economy of the state. We create jobs, pump money into our local economy, and host the millions of tourists coming to Alaska every year. Diversity in the industry brings everyone up. As they say, the rising tide lifts all ships. These craft producers are bringing Alaskan made products to a state with unique challenges. Their tasting rooms allow them to showcase their product and introduce the customer to their brand. Our industry benefits from a plethora of locally made beers, and now spirits, that tourists and visitors alike are excited to experience.

Further, such intense scrutiny and over regulation is unwanted in any industry, and overreach by state authorities such as AMCO are worrisome for all parties. As Alaskans, we treasure our freedom. We also treasure our community and support local businesses.

Sincerely,

Silvia Villamides,
Executive Director



Skagway

Convention & Visitors Bureau

PO Box 1029
Skagway, AK 99840
907-983-2854
Skagway.com

February 23, 2018

Kendra Kloster
Chief of Staff
Committee Aide
Military & Veterans Affairs
Office of Rep. Chris Tuck
Alaska State Capitol, Room 204
Juneau, AK 99801

Dear Ms. Kloster,

The Skagway Convention & Visitors Bureau supports the ability of distilleries to mix distilled spirits with non-alcoholic ingredients, as has been the standard practice since the passage of HB309 in 2014.

HB309 allows the sale of not more than three ounces a day of the distillery's product to a person for consumption on the premises, with certain restrictions, but is silent on the issue of mixing this product with non-alcoholic ingredients; non-alcoholic ingredients have not in the past been regulated by AMCO.

The distillery industry has been growing steadily and contributes tax revenue to the State of Alaska and to local communities. Inhibiting a distillery due to a new interpretation of state code could affect this revenue stream, and thereby could affect communities on a local level.

From the Skagway tourism standpoint, Skagway Spirits has been a welcome addition to our community. As our visitor numbers increase each year so must the offerings in our communities. Skagway Spirits and other distilleries across the state are crafting unique cocktails using local ingredients like fireweed, rhubarb or spruce tip. The result is a uniquely Alaskan experience with a nod to the artist and entrepreneurial spirit.

We hope that you recognize the contributions to the success of the communities in which they operate, and allow local distilleries to operate in a way that has become the industry standard in the State of Alaska and across the nation.

Sincerely,

Cody Jennings
Tourism Director



From: [Rep. Sam Kito](#)
To: [House Labor and Commerce](#)
Subject: FW: HB 269
Date: Wednesday, February 28, 2018 9:51:36 AM

From: firetap@alaska.net [mailto:firetap@alaska.net]

Sent: Tuesday, February 27, 2018 11:33 AM

To: Rep. Sam Kito <Rep.Sam.Kito@akleg.gov>; Rep. Adam Wool <Rep.Adam.Wool@akleg.gov>; Rep. Andy Josephson <Rep.Andy.Josephson@akleg.gov>; Rep. Louise Stutes <Rep.Louise.Stutes@akleg.gov>; Rep. Chris Birch <Rep.Chris.Birch@akleg.gov>; Rep. Gary Knopp <Rep.Gary.Knopp@akleg.gov>

Subject: HB 269

Legislators,

Please support HB 269.

Diane Thompson
Jack Lewis
Firetap Alehouse & Restaurant

From: [Rep. Sam Kito](#)
To: [House Labor and Commerce](#)
Subject: FW: HB 269
Date: Wednesday, February 28, 2018 2:17:26 PM

From: Laura Stats [mailto:laurastatsdaugherty@gmail.com]
Sent: Saturday, February 3, 2018 4:06 PM
To: Rep. Justin Parish <Rep.Justin.Parish@akleg.gov>; Rep. Sam Kito <Rep.Sam.Kito@akleg.gov>
Subject: HB 269

Dear Representative Parish and Kito,

I support tasting rooms serving mixed drinks. Distilleries are very popular in Juneau Alaska. They are an alternative business to bars and people enjoy patronizing this type of establishment.

People are not going to patronize tasting rooms if they have to sample only shots, there is more to a tasting experience than that.

Please don't let a wording issue wreck the business plans of our distilleries. Amalga Distillery in particular has added vitality to Downtown Juneau. We need to foster the development of businesses that serve locals as well as tourists.

Please support small business development in Juneau and alter the wording in the legislation to allow for this innovative businesses.

Kind regards,
Laura Stats
418 7th St.
Juneau, AK 99801

Alaska State Legislature

Official Business



State Capitol
Juneau, Alaska
99801-1182

December 28, 2017

Erika McConnell
Director
Alaska Alcohol & Marijuana Control Office
550 West 7th Ave, Suite 1600
Anchorage, AK 99501

Dear Director McConnell and ABC Board Members,

The 28th Alaska State Legislature passed House Bill 309 (HB 309) by an overwhelming majority of legislators. HB 309 helped Alaska-owned distilleries grow their small businesses by providing an opportunity for tasting rooms.

We do not always see immediate benefits of legislation, but in this case our distillery businesses were able to flourish using tasting rooms to increase in their visibility, attract more customers, compete effectively with multi-national brands, and become a more active participant in their respective communities. HB 309 was so successful that since the passage of HB 309, seven new distilleries have opened across Alaska.

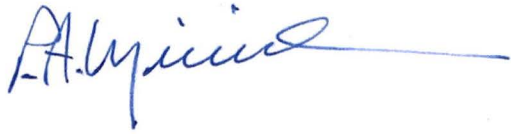
The proposed regulations to limit mixing distilled products goes against the original intent of the Legislature and will negatively impact local distilleries. It is crucial that we continue to support all our small businesses and not create regulations that will hamper their ability to thrive.

HB 309 intended to allow distillers to provide samples and sell their product. The statute clearly outlines what a distiller can and cannot within their tasting rooms, how a distiller can give samples to patrons and sell their products. There was never an intention to impose limitations on serving distilled products with mixers.

Most consumers of distilled spirits do in fact mix the spirits with other products. One of the reasons the serving amount of a distilled product was limited to three ounces was the expectation that mixers would be added to the serving to approximate the way consumers would be using the product. The owners of distilleries were intimately involved in the legislative process, from drafting to passage, so we sincerely believe Alaskan distilleries have been following the letter of the law and the intent of bill.

Please do not pass the proposed regulations, which will significantly impede small business owners across Alaska, create undue burden on their current business practices, and hurt their ability to grow. We have witnessed the wide-spread support of our local distilleries and have full confidence that our distillery owners will continue to be good stewards of our communities.

Sincerely,



Sen. Peter Micciche



Rep. Chris Tuck



Sen. Berta Gardner



Rep. Scott Kawasaki



Sen. Natasha von Imhof



Rep. Jonathan Kreiss-Tomkins



Sen. Bill Wielechowski



Rep. Jason Grenn



Sen. Tom Begich



Rep. Harriet Drummond



Sen. Dennis Egan

cc: Bob Klein, ABC Board Chair
Rex Leath, ABC Board Member
Robert Evans, ABC Board Member
Thomas Manning, ABC Board Member
Ellen Ganley, ABC Board Member

Alaska State Legislature

Official Business



State Capitol
Juneau, Alaska
99801-1182

August 15, 2017

Erika McConnell
Director, Alaska Alcohol & Marijuana Control Office
550 West 7th Ave, Suite 1600
Anchorage, AK 99501

Dear Director McConnell,

It has come to our attention the Alaska Alcohol & Marijuana Control office has issued an advisory notice to Alaska's distillers regarding distillery licenses and what practices are permitted in their tasting rooms.

In the 28th Alaska Legislature we sponsored HB 309 which clarified that distillers can sell and give away samples of their product under certain conditions.

We can assure you there has been no misinterpretation of the statute by the distillers and they are acting in accordance with the Legislature's intentions. Considering that many of the products sold by the distillers are intended to be mixed with other ingredients before consumption, it was assumed any sales or free samples would likely be mixed with other ingredients as well.

The Legislature worked closely with Alaska's distillers in crafting this legislation and they are well aware of what the law intends. We would also draw your attention to the well-publicized celebration ceremony of the new statute, when samples of mixed drinks using Alaska's craft spirits were provided without question.

Alaska's distillers have been making honest efforts to comply with the law as they understand it. This apparent sudden reversal of policy by your office does a great disservice to their business efforts and the intent of the law as it was passed.

Erika McConnell, Director
Alaska Alcohol and Marijuana Control Office
August 15, 2017
Page 2

Thank you for your attention to this matter. Please feel free to contact our offices directly if you have further questions.

Sincerely,



Harriet Drummond
Alaska State Representative



Scott Kawasaki
Alaska State Representative



Jonathan Kreiss-Tompkins
Alaska State Representative



Chris Tuck
Alaska State Representative



Click Bishop
Alaska State Senator



Dennis Egan
Alaska State Senator

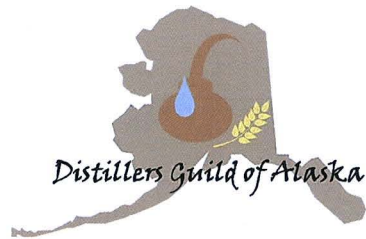


Berta Gardner
Alaska State Senator



Peter Micciche
Alaska State Senator

cc:
All Alaska distilleries



To: The Esteemed Members of the Alaska House of Representatives:

The Distillers Guild of Alaska has reviewed draft House Bill No. 269 in reference to distillery licenses and supports the proposed changes. The Bill reflects the original intent of the distillery tasting room law, contributes to public safety, is in the best interest of the consumer and the state, and it takes in to account standard industry trade practices.

For the last three years, Alaskan distilleries have been operating their tasting rooms in compliance with state statute. Tasting rooms have fostered growth in this industry- driving local and tourist traffic and allowing small, local craft producers to connect with customers in a landscape of industry giants. Mixing distillery products allows distilleries to showcase their products, and the restriction of such practice was never intended by those who passed the tasting room law in 2014. The statute was added to give distilleries equal footing with breweries and wineries; to enter the tourism sector, to subsidize the high expense of manufacturing in Alaska, to help local products compete with imports, and to allow distilleries to directly market and serve their products to visitors in the way they are intended to be consumed. The way spirits are served is unique to our industry. Allowing for the use of non-alcoholic mixers does not change how much alcohol is being consumed.

However, on January 23, 2018, The Alcoholic Beverage Control Board voted to adopt AS 04.11.170 (d) and (e), which, when it goes into effect will no longer allow the serving of cocktails in distillery tasting rooms. This regulation change will cripple our young industry. We implore the Alaska House of Representatives to adopt House Bill No. 269, which will allow Alaska's nine distilleries to continue operating in the way they were intended to. Our industry creates jobs, value added agricultural products and creates the opportunity for another potential export product for the state of Alaska.

Thank you for your time and consideration of this important matter. If you have any further questions about our specific trade industry practices, please do not hesitate to contact us.

Sincerely,

Maura Selenak

President, Distillers Guild of Alaska

From: Eileen S. Julian
To: [House Community and Regional Affairs](#)
Subject: House Bill 269
Date: Friday, February 2, 2018 5:32:51 PM

To the Alaskan Legislature,

I completely disagree with the recent interpretations the Alcohol Board has made regarding distilleries and their ability to provide their products in a reasonable manner. Along the same line of thinking, it seems that they would argue that a grocery store cannot provide some cooked foods in their deli, because only a restaurant can provide that. There are huge differences in the ambiance and style between a full restaurant and a grocery store deli, and different clientele will prefer one over the other, but you would not pass a stupid law restricting a grocery store from selling some cooked foods, nor a restaurant from selling some bottled sauces or take-home breads. In the same way, a distillery is like a grocery store and the current interpretation the Board is making is beyond asinine. I can only guess that some restaurant owners (aka legit bars) feel that their business is threatened, but in truth the type of person who prefers the distinctly different atmosphere of a distillery usually does not choose to patronize bars--instead that asinine interpretation would stifle a growing industry and restrict our Constitutional freedoms. I thought I lived in ALASKA, where we value freedom and choice and limited invasive government.

Please make the RIGHT choice--respect my freedoms. Respect business rights. Show intelligent, thoughtful decisions. Please pass House Bill 269 to restore some common sense--although the fact that a law has to be made for this is also stupid, but apparently it is a necessity.

Sincerely,
Eileen Julian
Fairbanks, Alaska

Sent from my iPhone

From: kendall_somewhere@yahoo.com
To: [House Community and Regional Affairs](#)
Subject: Distillery question
Date: Saturday, February 3, 2018 9:22:52 AM

Dear committee members,

As a resident of Skagway I've been very pleased to have a new business in town. Our little distillery is well run, immaculately clean, and a wonderful new draw for locals and tourists. It's another help to our economy and would be nice to have as a year round operation.

Our community was very disappointed to hear that the family run business was no longer going to be a place for conversation and gathering as no one wants to drink 3 oz of straight gin or vodka. The care that went into the cocktails they served was part of what drew us to have a drink there. There is already a strict limit that is carefully adhered to, so there's no concern that patrons will be poorly behaved or any of the other ill affects of overimbibing.

I'm sure we are not the only town with the exact same concerns. Why can't the state just issue a different kind of license that allows these businesses to continue doing what they do so well. Many other states can be used as models for how to license them appropriately. Please do not stop Alaskan entrepreneurs when our state needs the influx of money. That would be shortsighted.

Please pass house bill 269 to correct the 2017 decision that effectively shut down Alaskan distillery tasting rooms.

Thank you for your time,
Kendall Emery
P.O. Box 1083
Skagway, AK 99840

via handheld device

From: Jill Shipman
To: [House Community and Regional Affairs](#)
Subject: Fairbanks Resident Testimony on HOUSE BILL NO. 269
Date: Saturday, February 3, 2018 11:30:54 AM

Dear Alaska House Community and Regional Affairs Committee,

I am a resident of Fairbanks, Alaska. I am testifying in support of House Bill No. 269. I support local businesses and diversification of economy in our state. I believe that distilleries should be able to include mixers, liquids, or garnishes, that are not alcoholic beverages with their distillery products.

Please pass House Bill No. 269 to strengthen the economy and enable these distilleries to better promote their products.

Respectfully Yours,

Jill Shipman
2548 Dall Sheep Lane Apt B
Fairbanks, AK. 99709

Representative Chris Tuck
1500 W Benson Blvd, Room 417
Anchorage, AK 99503

24 January, 2018

Representative Tuck,

Thank you for sponsoring HB 269 and for all of your hard work championing State industry.

As you are aware, the State distilling industry has been turned on its ear with the actions of the Alcohol & Marijuana Control Office (AMCO) since August, 2017 that concern the mixing of drinks in our tasting rooms. The most recent action from AMCO was at the meeting of 23 January, 2018 where the AMCO Board voted on and passed a regulation where distilleries can no longer mix drinks, but instead will allow their customers to do the mixing? This just seems ridiculous.

Fairbanks Distilling Company is an Alaskan manufacturer that operates out of the Old City Hall building in downtown Fairbanks, a building that is on the National Register of Historic Places. We are currently manufacturing vodka at our downtown Fairbanks facility from potatoes to produce our 68 Below vodka. As the owner of Fairbanks Distilling Company, I am honored to own the Old City Hall building and proud to display the Made in Alaska label on my products. I have found the general accusations that some have made against distilleries of just bringing in bulk spirits from Outside and rebranding them as "Made in Alaska" to be especially offensive, as we do not do that, nor would we dream of doing that. At our facility, we process real potatoes, make a potato mash, ferment it to produce alcohol, and then redistill this alcohol many times to produce our great locally produced vodka. I would support language in a Bill or regulation that prevents distilleries in Alaska from importing bulk spirits from out-of-state.

Before I purchased the Old City Hall building, I spent almost a year working with the Fairbanks City Council (the owner of the building), the Fairbanks North Star Borough Planning Commission, and the Borough Assembly, as the existing zoning regulations prevented a manufacturing facility in the downtown business core. Through hard work and the support of the community, we were able to change the zoning regulations to allow us to manufacture downtown. My Company then spent hundreds of thousands of dollars on the purchase of the building, its remodel, and to install our manufacturing equipment so that we can manufacture spirits here in the community. It is my hope that all of our local Bars will start carrying our locally produced spirits, instead of the

out-of-state spirits that they currently serve. But to market my product to Bar owners, I need to be able to showcase my product in the same manner that they will be offering it to their customers. AMCO would have me sell just components that customers put together themselves. This would take away the control that my employees have over properly presenting our product.

As an Alaskan manufacturer, I feel that government should not be creating needless regulations that attempt to make my business fail. It is obvious that the current Alaska Statute 04.11.170 Distillery License does need to be improved so that every new administration cannot reinterpret it. In my mind, the addition of a mere four words to AS 04.11.170(e) are sufficient to allow my business to mix drinks and to present my product in the way that a consumer would consume it. New words highlighted in red and underlined are below:

(e) Unless prohibited by AS 04.16.030, a holder of a distillery license may sell not more than three ounces a day of the distillery's alcohol product in alcoholic beverages to a person for consumption on the premises if

With the simple added language above, I feel like my distillery would be able to insert my locally made product into any drink recipe to present to a customer. This is productive language that helps to support my business. This also restores what distilleries thought we had previously with HB 309 that passed in 2014.

HB 269 is restrictive, in that it only allows our distillery to produce mixed drinks with non-alcoholic mixers. This severely limits our menu and how we can showcase our product, but it does have positive productive language and returns distilleries closer to what the status quo was. In HB 269's current form, it appears to be a compromise. It is for this reason that I will support HB 269 in the hope that we can achieve less restrictive distillery language in the future.

Thank you and Best Regards,

Patrick Levy

Patrick Levy

Patrick Levy, owner
P.O. Box 80059
410 Cushman St.
Fairbanks, AK 99708

Dear Representative Tuck and Members of the House CRA Committee:

I write in strong support of HB 269. The bill is a straightforward solution that clarifies differing interpretations of the original law passed by the Legislature.

In my view, this bill is not about competition between bars and distilleries. It is a common sense fix to recent regulations passed by the ABC Board that strongly inhibit the ability of distilleries to serve their product easily in a manner that suits both the business and customer.

I am not a bar person. But I have visited the local Amalga Distillery. More than once even. Why? Because it is a local entrepreneurial business that has brought vibrancy and rejuvenation to downtown Juneau. It is not a bar, nor is it a place where people go for the purpose of becoming intoxicated. It serves a distinctly different purpose. I have also visited the Haines Chilkoot Distillery, for the same reason.

I admire the people who've put these businesses together. I admire their energy, enthusiasm and creativity. Thank you for allowing them to continue to thrive and to serve their product with mixers and liquids and garnishes. It only makes sense. Please pass this bill.

Sincerely,

Patty Ware
Juneau (31 year Alaska resident)

From: delia varkret
To: [House Community and Regional Affairs](#)
Subject: HB 269
Date: Saturday, February 3, 2018 7:33:18 AM

Hello,

I don't go to bars but now that Fairbanks has at least two distillery tasting rooms I frequently go there to enjoy cocktails, First Friday art events, and I go there for a quiet, smoke free space to visit for a bit.

I support HB 269 which amends the 2014 law to affirm that distilleries may serve their distilled product with other ingredients (alcoholic and non alcoholic, and including garnishes) to create mixed drinks/cocktails. If it is not explicit in HB269, it should state that the ingredients used to mix with the distillery product can be produced, manufactured, created by other companies and/or produced by the distillery.

I encourage you all to support this bill, and to support small local business.

Thank you for your time.

-Delia

Delia Vargas Kretsinger
1728 Old John Trail
Fairbanks, AK 99709

From: Lisa Daugherty
To: [House Community and Regional Affairs](#)
Subject: HB 269
Date: Saturday, February 3, 2018 9:16:41 AM

I wholly support tasting rooms serving mixed drinks. Distilleries are an up-and-coming industry in Alaska and we need to recognize that! People are not going to patronize tasting rooms if they have to sample only shots. Amalga Distillery in particular has added vitality to Downtown Juneau. We need to foster the development of businesses that serve LOCALS as well as tourists. Please support small business development in Juneau, not suppress it!

Thank you,
Lisa Daugherty

From: Atlin Daugherty
To: [House Community and Regional Affairs](#)
Subject: HB 269
Date: Saturday, February 3, 2018 9:20:03 AM

I wholly support tasting rooms serving mixed drinks. Distilleries are an up-and-coming industry in Alaska and we need to recognize that! People are not going to patronize tasting rooms if they have to sample only shots. Please don't let a wording issue wreck the business plans of our distilleries! Amalga Distillery in particular has added vitality to Downtown Juneau. We need to foster the development of businesses that serve LOCALS as well as tourists. Please support small business development in Juneau, not suppress it!

Thank you,
Thomas Atlin Daugherty

From: ML111
To: [House Community and Regional Affairs](#)
Subject: HR 269
Date: Saturday, February 3, 2018 9:03:38 AM

I support our local distillery here in Skagway, and the industry in general. Allowing the distilleries to serve their products in a tasting room environment allows them to introduce those products to new customers. Since most distilled liquors are designed to be consumed with a non-alcoholic mixer, it is appropriate to allow the distillers to market their products in the manner they are intended to be used.

Mark Larsen

From: Lori Neufeld
To: [House Community and Regional Affairs](#)
Subject: In support of tasting rooms serving cocktails
Date: Saturday, February 3, 2018 12:07:57 AM

Dear Alaska Delegation,

This letter is in support of allowing distillery tasting rooms to serve their 3 ounces of locally-produced spirits in a cocktail/mixed drink. My husband owns Fairbanks Distilling Company and has worked very hard to bring a corner of Downtown Fairbanks back to life. Small businesses, like distilleries, are an important part of our economic future. Our customers are tourists, locals, bar owners and servers. We need to highlight our products in the manner they are enjoyed at a bar, restaurant or at home. Our hope is that most Alaskan establishments will fill their shelves and menus with Alaskan-produced products. We need to be able to make cocktails to ensure this partnership is possible. Tourists and locals would like to enjoy a mixed drink from our knowledgeable distillery tenders. This encourages them to order that locally-produced spirit when they go out to dinner or drinks or when they go to buy a bottle at the store.

The current law already separates tasting rooms from bars in important ways. A limited amount is allowed per person, per day. Tasting rooms are closed by 8pm and no live entertainment or TVs are allowed. These are good rules that many folks enjoy.

Thank you for your time and for your support of local businesses in Alaska,
Lori Neufeld
Fairbanks, Alaska

From: Nancy Shima
To: [House Community and Regional Affairs](#)
Subject: public comment in support of allowing distilleries to serve their product samples in the form of cocktails
Date: Saturday, February 3, 2018 11:47:28 AM

I am writing this public comment in support of allowing distillery tasting rooms to mix/serve their featured products in combination with other liquid/solid components, and I strongly urge you to support the growth and success of our fledgling Alaska-Spirited alcohol production industries.

It is well-recognized that high-proof distilled products are often more desirably consumed in conjunction with other flavor-agreeable diluting components (i.e. served in forms such as a cocktail, toddy, on ice etc.) The alcohol regulatory board seems to acknowledge that a mixed drink form can provide an optimal sampling/consuming presentation, but apparently questions whether only a consumer or other person (rather than a distillery employee) should be allowed to prepare/combine the components that contrive their sample "mixed" drink. Either way, the same concoction or combination of ingredients can be consumed, but when the distillery employees (who have the most product expertise and interest) are not allowed direct control in the "samples' mixing processes, component proportions, and tastes, a significant aspect of the distilleries' most successful marketing tool stands to be undermined.

Allowing distillery personnel to prepare controlled batches of sampling drinks for public consumption helps assure that the tasting samples can be offered in their tastiest form. Tasting rooms are generally the most effective and the primary marketing tool that distilleries rely upon to promote (bulk) bottle purchases of their primary products for off-premises consumption. It seems only reasonable to support, rather than interfere with these current core marketing strategies. Please allow continued use of an optimal sampling mechanism in which employees can prepare and serve sample drink mixtures.

Alaskan communities are very proud of their unique Alaskan-spirit industries and products, and appreciate their added commerce and local contributions. We Alaskans must all pull together to help buck the tide of our state's present fiscal crisis, and I implore you to not legislate unnecessary hurdles that may interfere with their ability to present their great Alaskan Spirits!

Nancy Shima
Juneau Ak



Virus-free. www.avast.com

From: Angela Major
To: [House Community and Regional Affairs](#)
Subject: Remove restrictions on Alaska Distilleries
Date: Saturday, February 3, 2018 11:53:03 AM

Alaska distilleries are an important part of our Alaskan Economy and contribute more positively to tourism than bars and restaurants.

These distilleries are an important element of a growing tourism sector.

While I support the drink/fluid ounce maximum at our distilleries, we need to remove restrictions for mixed drinks and further allow for other activities to include entertainment, yoga, paint nights, whatever meets the needs of the community they operate in.

Distilleries provide a significantly different atmosphere than bars and restaurants. They draw a different clientele and frankly are more inviting than many bars and restaurants. Especially for a crowd that would not typically visit a bar.

Give distilleries the freedom to meet their customers demands and watch them even further grow our economy.

From: lhorvathk@mosquitonet.com
To: [House Community and Regional Affairs](#)
Subject: support HB 269
Date: Saturday, February 3, 2018 11:47:38 AM

I fully support our distilleries and think that they shouldn't be restricted from mixing their product with the mixers they provide. Separating the alcohol from the mixers encourages drinking shots, which is irresponsible drinking.

It's also very "anti-Alaska" on the part of AMCO to work against, to stifle Alaska's newest small business ventures, instead of adapting the wording in the regulations to what they were originally intended to be.

Loretta Horvath
4115 Old Wood Road
Fairbanks, AK 99709

907-455-6923

From: Jochen Mezger
To: [House Community and Regional Affairs](#)
Subject: Support of House Bill No. 269
Date: Friday, February 2, 2018 9:57:08 PM

To whom it may concern,

I am a resident of Fairbanks, Alaska for the past five years. When I moved to Fairbanks from Germany, downtown Fairbanks was a place I rarely visited. However, in the past couple of years, new locally owned and operated businesses transformed it into an attractive location. Among the venues I frequently visit is the new distillery on Cushman street. They make great vodka there, and just recently opened their tasting room where you can get really delicious cocktails. Imagine my surprise when I heard last week that the Alaska Alcoholic Beverage Control Board upended the state's distilleries by approving new regulations that forbid them from serving mixed drinks. However, it would be possible to supply the ingredients for the drinks, only that the customers would have to mix the drinks themselves. Now this is utterly ridiculous, to be phrase it nicely. Stronger wording is actually be warranted.

The distillery in downtown Fairbanks, and those in other locations in Alaska, add tremendously to the attraction and flair of the cities and towns. They are locally owned and operated, sell local products, and support the local economy. I know the people who created the downtown Fairbanks distillery. They invested a lot of money and even more time to create this new business, and by the way, provide jobs for those who work there. Apparently the a board member of the AALCB is afraid that distillery tasting rooms become more like a bar. Well, they are not bars. They are nicer! He should visit one before he makes this assumption. So, in the opinion of the AALCB I should go to a bar and get my alcoholic mix drink there, most likely composed completely out of products NOT made in Alaska. Makes total sense to me. NOT!!!

To summarize my humble opinion, I do strongly support House Bill No. 269 in order to amend AS 04.11.170 and let Alaska distilleries continue to serve mix drinks on their premises.

Thank you very much for your consideration>

Sincerely,

Jochen Mezger
1745 Reed Circle
Fairbanks, Alaska
99709 USA

From: tamar harrison
To: [House Community and Regional Affairs](#)
Subject: Tasting rooms
Date: Saturday, February 3, 2018 10:53:12 AM

To whom it may concern,

First of all Thank you for your hard work and consideration. I live in Skagway, and the local small distillery opened this summer. It is a great small business run by a local family, and it provides a different atmosphere for both tourists and locals. With the current economic situation it is hard enough for small businesses to get going in Alaska, let's not make it harder. Please allow them to continue to serve mixed drinks in their tasting rooms.

Thank you again

Tamar Harrison

From: will@irwindigital.com
To: [House Community and Regional Affairs](#)
Subject: Testimony in regards to HB269
Date: Saturday, February 3, 2018 8:33:37 AM

Good Morning,

I'm writing this letter in support of Rep. Tuck's House Bill 269. I find it highly unfortunate that a small grey area in codified language has turned into such a political circus and believe that Rep. Tuck's bill is the right way towards resolution on this.

Thank you,

Will Muldoon
9451 Patricia Place
Juneau, AK 99801
907-957-3065

From: sdhandy@aol.com
To: [Rep. Sam Kito](#)
Subject: In the Matter of HB 269
Date: Wednesday, February 28, 2018 10:36:13 PM

Dear Representative Kito,

I am writing to ask that you vote in favor of HB 269. It seems to me that the decision reached by the Alaska Alcoholic Beverage Control Board to forbid Alaskan distilleries from serving mixed drinks was not based on logical or sound public policy, but more upon local cronyism and disregard for public demand. Based on the Juneau Empire article posted on its website January 23, the Alcohol and Marijuana Control Office received overwhelming support to "in favor of keeping the existing interpretation and allowing distilleries to serve mixed drinks."

I personally oppose unnecessary regulation and believe municipalities should be left to govern themselves as much as is practical. In this case, however, that level of government has failed. To cite a specific example, the Amalga Distillery in Juneau is a business run but dedicated and responsible entrepreneurs that serves a limited amount of a limited line of products. The restrictions that stand to be placed on them and other similar businesses are unreasonable at best.

Many thanks for your attention and your vote in favor of HB 269.

Sincerely,

Steve Handy
201 D St.
Douglas, AK 99824
sdhandy@aol.com
(907)500-8216

From: Jill Taylor
To: [Sen. Dennis Egan](#); [Rep. Sam Kito](#)
Subject: Please Support Local Craft Distilleries
Date: Thursday, March 15, 2018 3:47:11 PM

Senator Egan and Representative Kito,

I urge you to support the local craft distilleries and allow for mixing of cocktails in the tasting rooms. It just makes sense that instead of limiting tasting of the product to 3 oz of straight alcohol, that the product is allowed to be tasted as it was meant to be - shaken, not stirred.

Jill Taylor
115 Gastineau Avenue
Juneau, AK

From: Kayla Harmon
Subject: Support for Alaskan Distilleries
Date: Thursday, March 15, 2018 3:04:19 PM

My name is Kayla Harmon. I am a 4th generation Alaskan that is in support of tasting rooms at breweries and distilleries. They provide great atmosphere and are a positive asset to my community and the greater Alaskan community.

They should absolutely be allowed to mix their product with other non-alcoholic ingredients. It inspires the customer that purchases their product to make it at home. This seems archaic and regressive with national industry norms. I have travelled extensively throughout the lower 48 and enjoy visiting local distilleries.

I am still in favor of limited business hours, closing at 8pm and a 3 oz maximum. But please, don't make me mix my own drink just to prove a stupid point. Alaska needs to evolve to allow and encourage new businesses, not tie their hands to old-school, conservative ways of thinking.

Please add me to the LONG list of Alaskans that support these businesses without cruel restrictions. They make our city great! They generate tax dollars!! They employ locals!!!

cheers,

Kayla Harmon
Juneau, Alaska

From: Megan Costello
To: [Rep. Sam Kito](#)
Subject: DISTILLERY LAWS
Date: Thursday, March 15, 2018 2:59:10 PM

Representative Kito:

I write to you today to urge you to do the right thing, and vote to allow distilleries to be able to serve mixed cocktails to showcase their product. As a born and raised Alaskan, who has lived in Dillingham, Kodiak, Anchorage, Juneau, and worked and visited many parts of the State, and who came back to Alaska after law school to ensure that the state I love maintains the qualities that make it so special, a decision to prohibit our new Alaska businesses from thriving and offering Alaska made products to locals and tourists is very disappointing. Such a prohibition is also against the very nature of what our state strove to be originally, and what I hope it remains. Alaska should be a place where all are welcome, where new business and people are welcome to come and establish, where new ideas are celebrated, not punished. The distilleries are offering new products, that excite locals and visitors, who spend money, pay taxes, and support the downtowns where these places are. The distilleries use Alaska products in manufacturing. The distilleries pay their taxes, and put money back into the communities and State, as well as spend money supporting other industries in their processes. There is no good reason for a rule to prohibit them from serving mixed drinks, and only allowing them to serve drinks separately.

The fact that there is no good and justifiable reason is evident in the op-eds by Ms. Metcalf and others whose only claim appears to be that the distilleries are bad for bar owners. That it is not "fair" because the distilleries offer a product similar to what a bar offers. Under a basic economic and capitalist society, that argument does not make sense. We should be celebrating new business ideas, and the fact that a distillery can turn a profit making new products is a good thing. It should be not be the state's job to burden one type of business (distilleries), because another type of business (the bars) is complaining. Not to mention that the bars in Alaska are very profitable, and the ones that are not are only because they have failing business models or do not understand their customer wants and needs. This argument by the bar owners also doesn't take into account their consumers--a consumer should be able to make a their own decision where they want to have a cocktail. If a bar feels they are not making enough profit because a town also has a distillery, I would imploer the bar to look at their customer base, look at their facilities, and evaluate that perhaps they could be doing a better business--in downtown Juneau for example most of the bars have not changed their style, drinks, or entertainment for 20 years. There is a new set of folks who go to downtown Juneau. I myself frequent both types of establishments, for different purposes and different needs. That a distillery can be successful should not be punished. The new businesses in Southeast that are distilleries bring more visitors to downtown, who then go out to dinner after the distilleries close at their required time, spending money on downtown restaurants

and then the bars after. This benefits the state by liquor taxes, the communities by sales tax, and other businesses.

I urge you to do the right thing and fix the interpretation mess of the current distillery regulations and allow distilleries to serve mixed cocktails. If I was going to shoot for the moon, I would also ask for them to be allowed to have live music, but that seems unlikely. One good decision would be satisfactory.

Megan J. Costello

From: Dave Carrothers
To: [Rep. Sam Kito](#)
Cc: [Sen. Mia Costello](#)
Subject: Support local distilleries
Date: Thursday, March 15, 2018 7:05:51 PM

My family supports allowing Alaskan distillers to continue to serve mixed drinks. These local folks have worked hard and support other Alaska businesses while producing a superior product. We need to do all we can to see that they continue to thrive.

Sent from [Mail](#) for Windows 10

From: Nikki Hinds
To: [Rep. Sam Kito](#)
Subject: Distillery tasting rooms in Alaska
Date: Thursday, March 15, 2018 8:23:55 PM

I support distillery tasting rooms in Alaska serving mixed drinks. Please support the local distillery businesses and vote to pass HB269.

Thank you,
Nikki Olsen

From: brandon howard
Subject: Alaska's Craft Industry
Date: Thursday, March 15, 2018 4:50:07 PM

Dear Senators and Representatives,

My wife and I opened Amalga Distillery here in Juneau, Alaska 10 months ago, today. Ours is the newest in the state, and we are proud to be creating a thriving business that our community loves. While distilleries have been operating with tasting rooms for the last three years after the passage of HB309, shortly after our distillery opened we entered a turbulent regulatory climate. This unfavorable regulatory environment has been expensive for our business and halted hiring, investment and innovation. It is challenging to move forward when the rules are so unclear. We built our business around a model which distilleries around the state had operated under for the last three years.

The passage of HB269 and SB153 would give us stability back so that we can move forward, invest in our business, hire new employees and be confident in a stable regulatory environment. Our industry is one with significant potential for growth, and creating unfriendly regulations will prevent new distilleries from opening in this state. We are not asking for anything new, only to continue on as we have for the last three years. HB269 simply clarifies that we may continue to use non-alcoholic mixers and garnishes. If the state wants to see growth in this industry, the tasting rooms are an essential component and have been very successful in 38 other states.

I know that your time is valuable, but I have attached two separate articles. One is a report showing the tenacity of the craft production industry. The other is an op-ed piece I wrote to address some misunderstandings about our industry.

<http://juneauempire.com/opinion/2018-03-12/clearing-mix-over-distilleries>

<https://www.theatlantic.com/business/archive/2018/01/craft-beer-industry/550850/>

<https://www.bls.gov/spotlight/2017/industry-on-tap-breweries/home.htm>

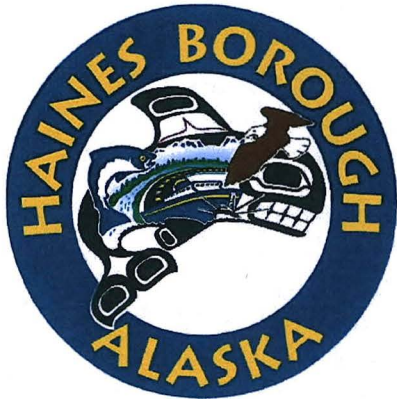
Regards,

--

Brandon Howard



C:907-209-7974



HAINES BOROUGH, ALASKA
P.O. BOX 1209, HAINES, ALASKA 99827
Administration 907.766.6400 ♦ (fax) 907.766.2716
Tourism 907.766.6418 ♦ (fax) 907.766.3155
Police Dept. 907.766.6430 ♦ (fax) 907.766.2128
Harbor 901.766.6450

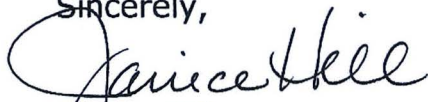
March 13, 2018

Sam Kito III
State Capitol Room 403
Juneau, AK 99801

Dear Honorable Sam Kito III,

Please be advised that the Haines Borough Assembly supports House Bill 269. Distilleries should be allowed to serve their distilled spirits mixed with non-alcoholic ingredients, as spirits are normally consumed.

Sincerely,


Janice Hill
Mayor

From: Barbara Kelly
To: [Rep. Sam Kito](#)
Subject: HB269 AND SB153
Date: Saturday, March 17, 2018 1:57:36 PM

I urge you to support craft breweries and distilleries. Small, local businesses are the backbone of Alaska and the distilleries support many other industries across the state. They are not in competition with the bars - the distilleries are limited in how many drinks they can serve and they have limited hours for business. I hope you support our local, growing businesses.

Barbara Kelly

Sent from my iPhone

From: Kathleen Sisson
To: [Rep. Sam Kito](#)
Subject: HB 269
Date: Monday, March 26, 2018 8:12:03 PM

Dear Representative Kito,

Please support HB269. Surely the comparatively few distilleries, with limited hours and amount of alcohol served per patron, in this state cannot affect sales by the many, many bars. The proposed restrictions by CHARR are ridiculous and petty.

Please encourage passage of HB269 to help a few small local businesses.

Thank you,
Kathleen W. Sisson
Ester, AK 99725

From: Rachel Barth
To: [Rep. Sam Kito](#)
Subject: Keep our Distillery open
Date: Friday, March 16, 2018 8:10:43 AM

Hello Representative Kito,

I am writing this is hopes that my letter will help make a difference in keeping our local distillery, as well as others in Alaska, open and able to continue serving their craft distilled products to our community. These young local peeps have proven themselves to be innovative, energetic and committed to bringing a product and a business to our community, encouraging other young entrepreneurs to become involved in their own creative businesses. The Amalga Distillery is a fun, bright, happy place for locals to gather (and I have yet to go there when it isn't a busy full house), and the crew are fun, bright and happy. They use locally sourced product such as berries, spruce tips, and many other things that come right form our own SE Alaska backyard garden with excellent quality and taste.

Please keep our distillery open.

Thanks for listening,

Rachel Barth
11909 Glacier Hwy #306
Juneau, AK 99801
907-957-0236



February 6, 2018

Representative Chris Tuck:
State Capitol Room 204
Juneau AK, 99801

Dear Representative Tuck:

I write concerning HB 269 and the positive impact it could have on downtown Fairbanks' revitalization. We support the bill's restoration of a distiller's ability to mix drinks in a tasting room.

That original permission figured into Pat Levy's decision to start the Fairbanks Distilling Company in downtown Fairbanks. Pat bought Fairbanks' first "proper" City Hall, a site on the National Register of Historic Places, a beautiful building in considerable disrepair on a busy corner.

Proceeding from his expectation of the law, he invested heavily in plant and infrastructure throughout 2015 and 2016, restoring the building significantly in the process, in accordance with the State Historic Preservation Office. He is a good neighbor and downtown's many other merchants welcome and support him and his business.

The Distillery just opened its tasting room this fall. If the distillery can proceed as it had expected with its tasting room plans, it can continue the better with its distilling, and continue to contribute to downtown's revitalization, positive experiences for tourists and locals alike and will continue to invest in plant and premises.

Thank you for introducing the bill and seeing it through to passage.

Sincerely,

David van den Berg
Executive Director

cc: Representative Scott Kawasaki

Caitlyn Ellis

From: Sorcha Hazelton
Sent: Saturday, April 14, 2018 12:03 PM
To: Caitlyn Ellis
Subject: FW: HB 269 Last Day of Session

saved

From: Patrick Levy <fairbanksdistillingco@gmail.com>
Sent: Friday, April 13, 2018 9:27 AM
To: Rep. Sam Kito <Rep.Sam.Kito@akleg.gov>
Cc: Rep. Scott Kawasaki <Rep.Scott.Kawasaki@akleg.gov>; Rep. Chris Tuck <Rep.Chris.Tuck@akleg.gov>; Rep. Adam Wool <Rep.Adam.Wool@akleg.gov>
Subject: HB 269 Last Day of Session

Representative Kito,

It has been very disappointing to learn that HB 269, a Bill that was so important to my family operated distillery in downtown Fairbanks, got hung up in your L&C committee. This Bill effects how I present my wholly Alaskan manufactured product to my customers. I buy Yukon Gold potatoes from local farmers and craft them into our 68 Below vodka. We have partnered with the Fairbanks Princess Riverside Lodge to manufacture vodka, using their Fairbanks grown potatoes and they are carrying our vodka in all of the Alaska Princess Lodges. How did Princess discover our vodka? They came into our tasting room and sampled it in one of our mixed drinks. We are so happy that they were able to do this.

While I sell more bottles of my product than mixed drinks, the ability to show my customers what my product tastes like in a mixed drink is critical for sales. I can only sell my product at my manufacturing facility, which I think has the largest Still in Alaska. I am not a bar, bars are my customers. I do not compete with Representative Adam Wool's bar in Ester, Alaska, but for some unknown reason I understand that he feels that Alaska manufacturers compete with his ability to sale out-of-state spirits. I also understand that you have wrongly allowed Representative Wool to prevent HB 269 from reaching the floor of your Labor & Commerce Committee during this session. I am saddened by your and Representative Wool's lack of support for struggling Alaska manufacturers.

We needed HB 269 passed in an emergency manner this session, but instead we were wrongly accused of importing bulk spirits up from the lower 48, bottling them, and calling them our own. This is not only offensive, but couldn't be further from the truth. Fairbanks Distilling Company manufactures our product from raw potatoes to vodka and we are very proud of our locally produced handcrafted product. I think that we produce the best vodka in the U.S.

Please pass this desperately needed legislation and don't make us pass the drink mixing over to our customers... what a terrible way to showcase our product and how embarrassing.

Patrick Levy, Lori Neufeld, Rachel Levy, and Sarah Levy

--

Patrick Levy, owner
Fairbanks Distilling Company
410 Cushman St.
P.O. Box 80059

Fairbanks, AK 99708
(907) 452-5055

This document is proprietary and confidential. No part of this document may be disclosed in any manner to a third party without the prior written consent of Fairbanks Distilling Company.

SUPPORT YOUR LOCAL
DISTILLERY



To: AK Representatives

In a state full of down economies, our local breweries and distilleries are flourishing. Our distilleries cannot promote their craft without displaying & serving unique, Alaskan cocktails. Continue to let Alaska grow.



SUPPORT YOUR LOCAL
DISTILLERY

Dear Representative Kito, ^{IN} 'BURSTON HOLLIS
Elliott Vicksburg

I am writing you as an advocate of Amalga Distillery and to encourage you to pass HB209. This past year I have been exposed to more local business and all the unique talents that Juneau has to offer because of Amalga. Their location, the atmosphere, the PEOPLE, and the product has brought me back time and time again. I've started new friendships at Amalga and it would honestly hurt my g to see them



SUPPORT YOUR LOCAL
DISTILLERY

To Representative Adam Wood, Sam Kito,
Andy Josephson, Louise Stutes, Chris Birch

Please Pass HB 269 allowing
distilleries to mix cocktails.

Amanda Babin
401 Cordova St. Apt. J3

F... A... 99801



SUPPORT YOUR LOCAL
DISTILLERY

Please, please, please support local
business by passing HB269! Local

Distilleries promote economic growth,

Something EVERYONE can support. There's

choices for everyone - bars are great AND

distilleries are great. BOTH can prosper. Pass

HB269! - Sabrina Combs



SUPPORT YOUR LOCAL
DISTILLERY

Rep. Kito

As someone who lives in your
district I ask you to please
Support HB 269!!!

Thanks so much!

Julian



SUPPORT YOUR LOCAL
DISTILLERY

Dew Rer K, to

Please support +18269

Elizabeth

Tuneau Alaska



SUPPORT YOUR LOCAL
DISTILLERS

ST
SOCIETY

Dear Representative Kito,

I am writing in support of HB269. Amalga has been a great place to bring visitors to sample a small local business. I've also had the opportunity to spend time there with friends. I appreciate your



SUPPORT YOUR LOCAL
DISTILLERY

Rep Sam Kito -

Please support

HR 269!

Members!

Deb Gregoire
Juneau



SUPPORT YOUR LOCAL
DISTILLERY

2/23/2018

Pertaining to HB269 =

I support fasting rooms &

Amalga Distillery! Let

them mix my drinks!

Thomas A. Taylor

NTD



SUPPORT YOUR LOCAL
DISTILLERY

2/23/2018

Please support ~~SB~~ HB 269
allowing tasting rooms and
Amalga Distillery to mix
their own drinks.

Sincerely,

Amy Simonds Taylor



SUPPORT YOUR LOCAL
DISTILLERY

Mr. Keto,

Please know that I, a
resident + voter of Juneau,
Alaska, who is also an active
member of our community,
strongly encourages you
to promote HB269.
Please keep this in mind
when representing your
constituents.

Kindly,

To:

Representative Sam Kito



SUPPORT YOUR LOCAL
DISTILLERY

To: Rep Sam Kito

Please pass HB269 allowing
distilleries to mix cocktails. These
are the only establishments that
regulate alcohol consumption.

Justin Seewis



SUPPORT YOUR LOCAL
DISTILLERY

I support HB269!

Dear Chair Kitt:

Please share with

your committee

Janean's support
for local distilleries.

We appreciate the
committee's work in
supporting local
businesses.

SAM KITT

House - Labor

Commerce

Committee

Committee

Members.



SUPPORT YOUR LOCAL
DISTILLERY

As a constituent of Sam Kito,
I am in full support of

HB 269. Supporting small

business and entrepreneurship is
important to the Alaskan economy.

Sincerely,

MARLEY HORNER

LEGISLATIVE COUNSEL
ALASKA



SUPPORT YOUR LOCAL
DISTILLERY

To Whom it may concern:

I would ask you to pass
HB 269, so that local distillers
are able to showcase their
product.

Thank you—
Lain Schroeder
Sisters, OR 97759



SUPPORT YOUR LOCAL
DISTILLERY

Dearest representatives,

PLEASE pass HB269! We all
would greatly appreciate it. Thank you
for your time & attention.

Sincerely,

Kercia Schroeder
Juneau, AK



SUPPORT YOUR LOCAL
DISTILLERY

We love this place!!! locals
supporting locals!!! we start
here then head to the
triangle and the narrows
too!

© RY + Schuyler



SUPPORT YOUR LOCAL
DISTILLERY

Dear Representative Kito,
Please pass HB269. Since the distillery was opened, a wonderful neighborhood hang-out was brought so many people together. The distillery has helped bring new life to the downtown Juneau scene. It always is welcoming and friendly. There's always a reason to visit. Please let us continue to have a place to go and brighter up our day.



SUPPORT YOUR LOCAL
DISTILLERY

Cecilie Lihou

Sitka, AK



STP
SOCIETY

SUPPORT YOUR LOCAL
DISTILLERY

To whom it may concern,

Please allow Amalga distillery to continue to operate how a distillery should operate, by serving mixed drinks. It is ludicrous to expect them to serve their gin straight or have customers mix it themselves.

The law the legislator passed was intended to allow dist. to mix, just b/c it was ^{not} plainly written does not mean you should come in and charge it.

We as a community need to work together to help Juneau's economy thrive which is what Amalga does. You, however are not. Please contact to allow Amalga to



SUPPORT YOUR LOCAL
DISTILLERY

I support HB 269.

I believe the tasting room of the distillery is a wonderful place for all who want to try new things.

Please allow them to keep sharing with us.

Amanda Jones

AJ



SUPPORT YOUR LOCAL
DISTILLERY

RE: HBZ69

DEAR CHAIR KITO:

Amalga Distillery is one of the best additions to Juneau. I hope that you will continue to support HBZ69 & share my note with your committee members. Encouraging commerce that supports local businesses that both locals & visitors alike enjoy should be encouraged not made unnecessarily difficult. Those business owners should be encouraged



SUPPORT YOUR LOCAL
DISTILLERY

... hopes to evolve
... it needs places
... like this!! The place and

The gin are a spectacular
representation of SE Alaska.

It should be fully

supporting business like this.

It should not remain stuck

the past doing the same old thing.

My. I want needs more

like this and less
numbers involved here.

Angela
Tucson, AZ
(Fremont & East)

STAY
SOBER



SUPPORT YOUR LOCAL
DISTILLERY

As your constituent I

request that you acknowledge

the will of your electors

and pass HB269 allowing

distilleries to continue

serving mixed drinks in

bar tasting rooms. Any

other action is abandoned

and what the majority

wants!

Kate Baldridge
Tunney, AL ←



SUPPORT YOUR LOCAL
DISTILLERY

This has been the only place for professional people to come and meet their friends and enjoy a cocktail without a bunch of drunks using you and getting into fights. The owners are fabulous and CARE about your experience. I voted for before this place but trying the different cocktails and hearing how they are made is so fun. This establishment is the main reason we even come downtown

now. Leave them be please, support them!

Thank you

Cindy Kuehly, Sk



SUPPORT YOUR LOCAL
DISTILLERY

Dear Juneau / Alaska Representative,

You can help us help a local business. I understand that there will always be hoops to jump through, politically speaking, but I don't understand the harm in allowing the Amalga Distillery to produce and sell ²⁻pre-mixed cocktails per person each day. Having the consumer mix themselves = more dishes = more electricity and more water used. The Amalga Distillery is a charming, delicious establishment that seems to promote more business downtown. Thank you for your time!



SUPPORT YOUR LOCAL
DISTILLERY

MARY Lihou
Junau, AK



SUPPORT YOUR LOCAL
DISTILLERY

I support HB 269.

De Cady

Drive, AT



SUPPORT YOUR LOCAL
DISTILLERY

Allison Lihon

Sunat, AK



SUPPORT YOUR LOCAL
DISTILLERY

Olivia Lihou

JUNEAU, AK



SUPPORT YOUR LOCAL
DISTILLERY

Please Pass

HR 269!

- Penny Gage
Anchorage, AK



SUPPORT YOUR LOCAL
DISTILLERY

Mixed drinks help me drink responsibly
so I don't have too much alcohol shots
are the quickest way to die from
alcohol poisoning. Please consider
the youth in this decision. Thanks
Sam!

- Julia, San Diego, CA



SUPPORT YOUR LOCAL
DISTILLERY

Bernadette

Blankenship

Sitka, AK



SUPPORT YOUR LOCAL
DISTILLERY

Representative Kito,

Please Pass HB 269

Mixology Rules.

Adrienne Christensen

Port Heiden, AK



SUPPORT YOUR LOCAL
DISTILLERY

I support HB 269, I believe the tasting rooms of distilleries are important both to the distillery, and the community as well. Without the creativity that Amalga was allowed to display with their cocktails, I would not have discovered one of my favorite drinks. Please allow them to continue with their creativity.

Thomas James

A handwritten signature in black ink, appearing to read 'T. James'.

STAY
SOBER



SUPPORT YOUR LOCAL
DISTILLERY

Sam Kito,

We love the lovely

atmosphere @ Hmalga...

It's just what Juneau
needed. Please help save
this great, LEGAL, space!

Sincerely,

Christine ...



ST
SOCIETY

SUPPORT YOUR LOCAL
DISTILLERY

Representive Sam Kilo,

I would like to
encourage you to

Pass HB 269.

↳ Thank you

CLARK IMONS DICTH
~~Att. Shalene~~



SUPPORT YOUR LOCAL
DISTILLERY

To: AK Representatives

Amalga Distillery brings friends,
family, and the community
together. This will bring in more
tourism and culture to Alaska/
Juneau. Embrace Change!

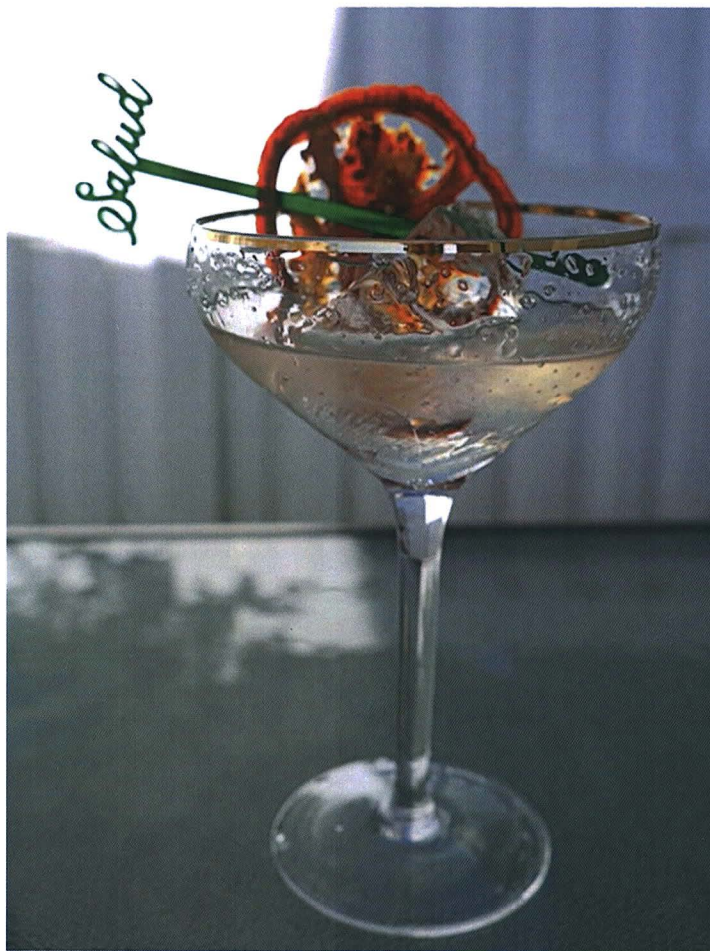
- Macaela
(Wasilla AK)



ritualandcraft

...

Salud



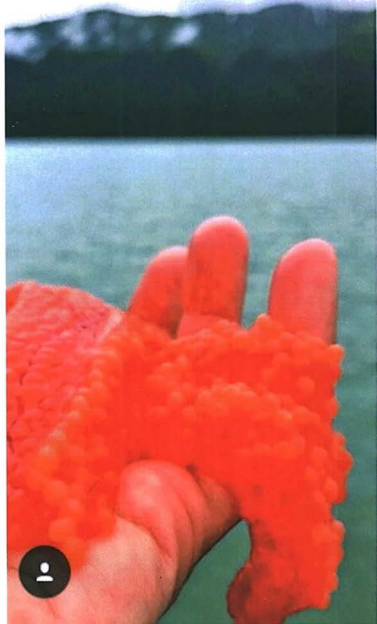
Kay Selby
Juneau AK

... Alaska!
... individual businesses locally
...ome. Plus it's great for the
...nd is a lesson for serving at
...rinks makes it a great experience
...aste the liquor in different
...ASS HBZUQ! the ability to



salmonbeyondborders

Juneau, Alaska >



159 likes

salmonbeyondborders salmon roe delight, brought to you by @takusalmon salmon @amalgadistillery gin @barnaclefoods kelp brine and @beauschooler

2013 Jackson Rd
DUNELTH, AK. 99801.

SAM KITZ

Dear Sam,

Dont be silly,
this wont help
anyone. please
support our local
community is the
collaboration thing on bikes.
- Courtney Warrick.



rainforestcustom

Following

...



55 likes

rainforestcustom Two mahogany rings for two special newlyweds! Congratulations Maura & Brandon! #amalgadistillery #weddingrings... more

Use love AMALGA

Distillery!!

Please allow them

to operate to their

fullest capacity!

They can help grow

locally owned

Irish business.

Go with the flow ya!

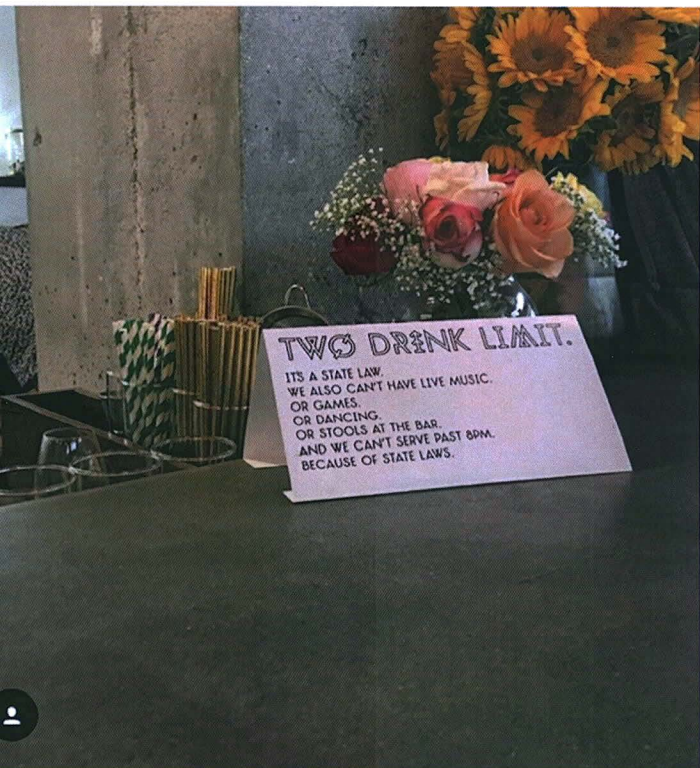
Q 1:1 Fug!



teegrizzle

Juneau, Alaska >

Follow



36 likes

teegrizzle Such good gin it has to be limited #juneau #amalgadistillery

To Whom it May Concern,

This distillery has been such a positive influence on the community, to limit their influence would be a huge detriment to the city of Juneau. They support local artists, and are very involved in the Juneau community.



mauramichele

Amalga Distillery >



Liked by salmonbeyondborders, pieintheskyak and 7 others

mauramichele Cheers, to our very first First Friday, and to our new favorite flower shop @frenchies.floral.

Sam Kito,

This is a great example of our community joining together and supporting businesses of Juneau. Please allow Amalga to continue to provide a quality, local product to us. Please pass HB269.

Thank you
for your
consideration!
Kaitelyn M.



themooseisrelevant

Follow

...

TO WHOM IT MAY:

THE NEW LAW DISCUSSIONS ABOUT DISTILLERIES IS NOT CONSTITUTIONAL IN A FREE MARKET SOCIETY.

I AM A HUGE FAN OF THE AMALGA DISTILLERY AND ENJOY THEIR CREATIVITY IN DRINKS AS WELL AS THE GIN ITSELF. TO REGULATE A BUSINESS SUCH AS AMALGA AND OTHERS DISRUPTS WHAT AMERICA REALLY STANDS FOR.

PLEASE, PLEASE DO NOT REGULATE THESE BUSINESSES ANY FURTHER AMALGA AND THEIR BUSINESS CONTRIBUTES TO JUNEAU'S AND ALASKA'S DIVERSITY AND UNIQUE FREEDOM ALL ALASKANS SHOULD ENJOY.

THANK YOU.



bustin.out.boutique



85 likes

bustin.out.boutique Senate Mall REPRESENT! Chef Stef and the #girlbosses of @bustin.out.boutique happened to meet up at @amalgadistillery for the most first Friday Bloodv Marv Bar!! @pintsizevillan

Dear Mr. Fitt,

Please Support
the local Alaskan
Distilleries and
preserve their
preserves businesses.
We love to meet
at our local distillery.

Thank You

Jim Schmitt
Denain, Ak



beauschooler

In Bocca al Lupo >



71 likes

beauschooler Ecco qua, @amalgadistillery gin botanical salami.

Dear Rep. Kito, et al -

HB269 has my full support, as distilleries maintaining the ability to showcase their product in the form of mixed drinks is a wonderful tool to strengthen our local economies!

Respectfully,

Sarah Ritter

Janean AK



andhoweknits
Juneau, Alaska >



Dear House Labor and
Commerce Committee,

Please pass HB269.

As someone in the
"industry", I feel that
without passage, the
current regulations hurt
not only consumers, but
small ~~town~~ local businesses.

- Mike Brown
Juneau, AK



mauramichele

Amalga Distillery >



Liked by salmonbeyondborders, beatrizbythesea and 62 others

mauramichele Living the dream. @parkinak

SAM KITO, ETC.

Dont take
away their
dream!

SUPPORT Small
Buisness!

PASS HB269 -

KARI - WA - AK, Juneau



fishwineski

Juneau, Alaska >



0 likes

fishwineski @amalgadistillery such loveliness and thought put into what you do. The Spruce Goose with ForgetMeNot on nasturtium pad was pure beauty

SAM KITO,

MIXED DRINKS
MAKE JUNEAU

GREAT!

WHY TRY TO STOP
A GOOD THING THAT
STIMULATES LOCAL
BUSINESSES? ARE YOU
NOT SUPPORTIVE OF YOUR
LOCALS? PASS HB269
IF YOU ARE IN SOLIDARITY
W/ THE PEOPLE OF JUNEAU.

JUNEAU, AZ.
MAY 1971



amalgadistillery

Amalga Distillery >



[View Insights](#)

[Promote](#)



Liked by [csmphotos](#), [salmonbeyondborders](#) and 170 others

Richard Hemingway

Please Pass HB 269

Douglas AK 199824



sproily

Follow



57 likes

sproily This is some seriously good gin! A great mixture. Thanks a bunch @luminouspariah for this @amalgadistillery #amalgadistillery taster... more

8 August AB 2.69

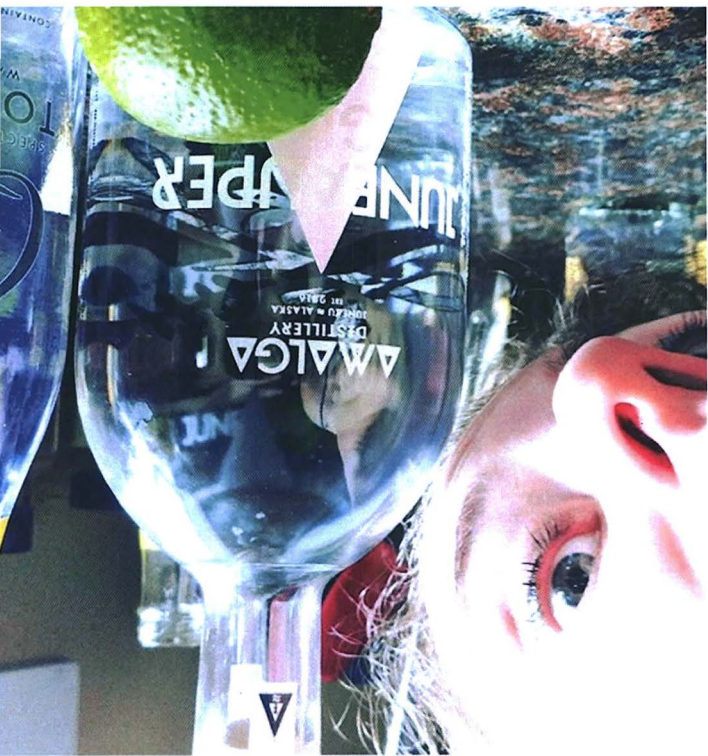
Our dutyless

does a great job. Ref Sam Kuts
in education, the

public about the dieting
process & responsible

breaks. Remember a
great asset to Spencer book
& learn! George Sam Kuts

bronze.betty



34 likes



bronze.betty Sunday tipple in my house mummu
#amalgadistillery #juneapergin

koehrju Me wantie...



Please continue!

Selling mixed drinks!

great and I don't

They are make my own.

want to

Jess Colery



...

sydpsys



Dear Representative Sam Kito,

I am writing to say I support HB269!
I believe that allowing our Southeast Alaskan
Distilleries to directly market and serve
their products the way they are intended
to be consumed will only add to the beautiful
diversity of our small businesses.

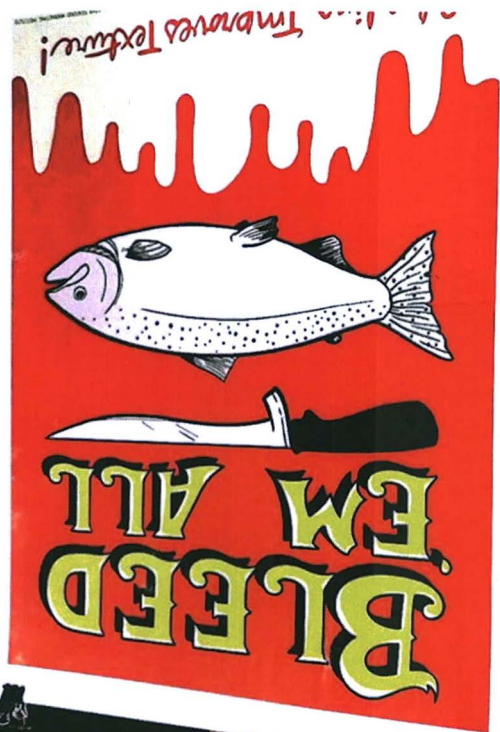
Thank you for all you do and for taking
the time to read this! sincerely,

Heather Shaw, Juneau AK

1

#seannaosullivan #patrace #asmi #firstriday #amalgadistillery #salmonlove

11 likes



Follow

seannaosullivan > Amalg Distillery



Hello,

Please support local
distilleries being able
to sell mixed drinks.

Visiting the area:
distilling to try their
mixed drinks has

increased their gin
and given us so many
ideas of how to use their
gin in our own homemade

drinks.
Support local businesses
and you're entered!



michaelagoade



44 likes

michaelagoade Sandy Beach Sunrise

Hello,

Please help me support
the distillery and their
amazing product they create!

Thanks



mauramichele



Liked by [pieintheskyak](#), [beatrizbythesea](#) and 40 others

Brent Curry
Jonaw AK

I believe as a citizen
of AK it is ~~that~~

Your Job to make

sure that distilleries can

serve mix drinks.

Erica McConell (AMCO director)

said 80-90% of the

Public supports Distilleries.

So do your job ^{to} ~~listen to~~
the people and not the
money.



spoicyfishes

Following



36 likes

spoicyfishes Riverside swill.

Not coffee.

Not gin... more

[View all 4 comments](#)

[edcarmory](#) Really nice...

[hamrtools](#) awesome 👍👍

AUGUST 22

Joe Berkery

Ottawa, Canada

We love ourselves!!!



parkinak



Liked by [doubleshovelciderco](#), [alaskaflyfishinggoods](#) and 42 others

[parkinak](#) [@amalga_distillery](#) got some pretty new barrels. Can't wait to fill them. Getting closer.
[#whiskey](#) [#amalgadistillery](#) [#sneysidecooperage](#)

Representative Sam Kito:

Please pass HR269.

Almasa Distillery provides a classy, respectful place of atmosphere for Inneau residents.

Sharon Mondich

Inneau



tourguidetommy907

Juneau, Alaska >



38 likes

tourguidetommy907 Awesome fundraiser tonight @gemiwaltzmedia at @amalgadistillery. Some great soup too! . . #choosejuneau #dinejuneau #juneau #ak #alaska #forpuertorico #amalgadistillery

Please help keep
Alaska Distilleries
open by passing
HB 269, which
will allow Amalga
to keep mixing my
beverages for me.

Juneau (Ketchikan
resident) - Nathan Teal

- 907 723-3802



sunnibunnie



23 likes

sunnibunnie #amalgadistillery The Matcha Libre and classic Gin and Tonic. 👍👍👍 this place is on point. #gin #ginandtonic #batchmixeddrinks #lovelivinghere #unique @amalgadistilleryv

Please Pass

HR 26911 live in

downtown Vienna and

they * make it a better place
to live (Himalaya district).

For
recor^d → ~~Jan 2008~~ → Jan 2008



helenatee

Follow



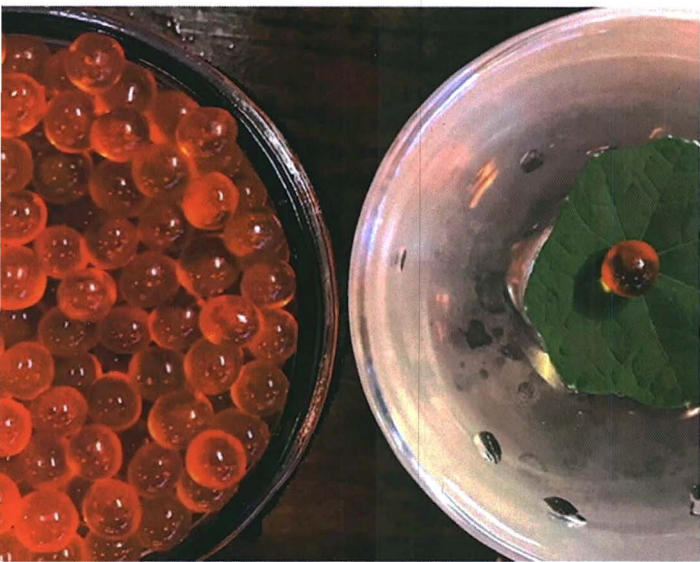
PLEASE PASS HB269

Support Local! Please Don't take
away a good thing! As a Customer in
Haine, + Jmeau I've seen a pulse
of younger patrons supporting their favorite
Distillery! Plus, being in the tourism
industry, one of the Cruise ships favorite
place to go is to the local distillery!



amalgadistillery

Amalga Distillery >



[View Insights](#)

[Promote](#)



Liked by [csmphotos](#), [mmydrinks](#) and 188 others

amalgadistillery Brackish Martini: [@barnaclefoods](#) kelp pickle brine, kelp infused Juneau Gin, Lillet Blanc. Garnished with salmon roe floated on a nasturtium leaf. [@salmonbeyondborders](#)
[#aspiritmostadventurous](#) [#ginmartini](#) [#kelp](#)
[#cocktailporn](#) [#craftgin](#) [#salmon](#) [#alaska](#)
[#mariculture](#)

Dear Representative Kito,

Please consider allowing local distilleries to continue to serve mixed drinks that highlight the beauty of their talented creation.

With best regards,

Gary Brown
Juneau, Alaska



mrs_comas > Juneau, Alaska >

...

maiga has become
- sama a institution!
fun place to grow
drink after work,
win a great atmosphere.
leave let us keep it
the way it is!

Thank you!

let's open yard,
fun, the



rainforestcustom

Following



50 likes

rainforestcustom Looks like our tables are about to be put to good use @amalgadistillery can't wait!
#rainforestcustom #amalgadistillery #juneau
#reclaimedwood #craftsmanship #singlemalt

Dear Representatives,

As your constituent I implore
you to pass HB269 to
allow distilleries in AK

to continue serving mixed
drinks in their fastings

downs. This is an important
part of our lives to

support evolution of

agriculture opening doors
for more entrepreneurs to

bring their talent to

the public, your Alaska
Sincerely,
Caitlin McCurdy



chyster96

Juneau, Alaska >

Follow



14 likes

chyster96 Grabbed a drink with my mom at the Amalga Distillery today. I got a Hot Toddy and she got a Tipsy Collins. It was pretty good... [more](#)

I'm writing to urge you
to continue to allow
distillants to serve mixed
drinks to customers who
are interested in sampling
a product with many
adaptive characteristics. Their
products are worthy highlights in a multitude
of forms and seek interest & creativity.

to:
Representative
Sam Kito

From: Kelly Fagan
Tuesday, 4/15