



APERITIVO, AMARO, ABSINTHE, AND HERBAL INFUSIONS

While most North American palates aren't quite as ready to reach for a bottle of these intense, often bitter, and herbal liquids, they have a prominent place in cocktails, as a digestif, or even as a fine sipper or aperitif when the need strikes. The most important thing? Don't be afraid to try them! (Though it might be worth trying them from the hands of a professional during a night out!). *Tom Firth*

Meet the Judges



Laurie MacKay

Laurie MacKay is a sommelier and drinks columnist on CBC Radio One, a lifestyle contributor to Impact Magazine and founder of SoulVines Inc. She has recently teamed up with Expedia Cruises to curate and host Craft Beer & Wine River Cruises, and she's always astounded at the wide range of products tasted over the course of 3 days at the Alberta Beverage Awards! soulvines.com

**SoulVines/
CBC Radio**

BEST IN CLASS TIE



**ABSINTHE
LA PIPETTE
VERTE**
France
\$85-90
CSPC 820903



**VENTI
AMARO**
Italy
\$52-55 CSPC 820748



JUDGES SELECTION



**Galliano
L'Aperitivo**
Italy
\$19 (375mL)
CSPC 822893



**Nonino
L'Aperitivo**
Italy
\$55
CSPC 828409



**Carpano
Botanic
Bitters**
Italy
\$49 (1L)
CSPC 853933



**Becherovka
Original**
Czech Republic
\$38-40
CSPC 636068



Meet the Judges



Bruce Soley

Bruce has been with River Cafe since the beginning of the millennium, first employed as Bartender/Supervisor and for twelve years as Wine Director/Sommelier. Bruce has spent his 30 years in the hospitality business learning the trade and trends in kitchens, bars, cellars and dining rooms all over Calgary. When not working, he can be found hiking, cooking, traveling, exploring wine regions, or on a golf course...

River Café