

VAVASAUR™

Leader of Men

Compliments of...

The Bothy
Wine & Whisky Bar

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Doug Townshend

Make the most out of your life because you're a long time dead.

The Bothy Wine & Whisky Bar is the fulfillment of a dream. As a young man, I worked in my uncle's century-old pub in Scotland and always enjoyed the atmosphere of the pub and chatting with the customers.

Before opening the bar, I owned a small machine shop. When I sold the shop, my wife suggested I relax and visit some of the places I always wanted to, before committing to another business venture. I hiked the Inca Trail to Machu Picchu and climbed Mount Kilimanjaro during this time.

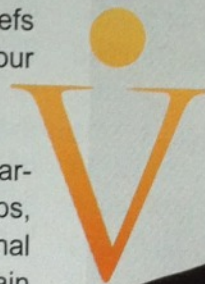
When I returned, the timing was right to open the Bothy. While building the bar, I met Andrew. He knows all there is to know about whisky and it made sense for me to bring him on board. My nephew Chris, who works in the industry, soon joined the effort putting me in touch with chefs Kevin and Ange, who create quality food for our customers.

The Bothy kitchen offers top-end cheese and charcuterie to accompany tastings as well as soups, sandwiches and pies. I wanted the traditional haggis to be part of the menu but was uncertain if it would be popular with our customers. Kevin took the traditional haggis and gave it an upscale presentation. It's so popular we can hardly keep up with the demand. Most of our food supplies are acquired locally and just about everything is Canadian. Our meats and most of our cheeses are Alberta products.

The Bothy has a state-of-the-art Enomatic wine system that replaces oxygen in open bottles with argon gas. This allows us to open any bottle of wine, no matter the price, if a customer purchases two glasses. I found that if people like the wine, they will probably buy the entire bottle. If they don't, the wine is good for up to a month and it will almost certainly arouse the curiosity of another wine aficionado. The Bothy has a 700-bottle cellar.

We also have a system called Perlage, which replaces the air in the bottle with carbon dioxide – exactly what comes out when the cork is removed. Essentially, the wine doesn't 'know' it has been opened, and will keep indefinitely. The biggest barrier for consumers opening bottles of sparkling wine in their homes is the loss of 'fizz.' With the Perlage system, I can pour expensive Champagnes for customers who want to taste the Champagne, but don't want the expense of a full bottle.

My vision for the future is to open another store with a whisky bar above, looking down over the wine bar. My focus is to make The Bothy a place where people go to relax and enjoy fine wine, premium whisky, excellent food and good company.



Doug Townshend
Owner/Manager

Carlyle Portraits

The Bothy Wine & Whisky Bar
5482 Calgary Trail, Edmonton T6H 4J8
Ph. 780-761-1761
www.thebothy.ca contact@thebothy.ca