

YQR Distillery & Fermentation Lab

*A Family Tradition for
85 years in Regina*



YQR DISTILLERY may be well known for their vodka today, but success for the Sperling family didn't happen overnight. In fact, the tradition dates back 85 years to the 1920s.

Peter Paul Sperling owned the Sedley hotel east of Regina. There may have been a meat processing plant behind that hotel, but underneath were railcars, filled with whiskey ready to be sent to Chicago.

For President, Adam Sperling, he is proud of his family history and happy to keep the tradition alive.

"It's been an honour and I can't wait to see us go from regional to global, and see where we can take our brand," said Sperling.

Established in 2012, it did not take long for Sperling Silver to get recognition for their unique product. 2018 was a big year for them taking home nine awards – three from London, England; three from New York; and three from Portland.

The recognition helped them grow and expand and by 2020, Sperling Silver was sold and YQR Distillery was born.

"This is a family owned and operated business that does small batch," said Sperling. "So much care goes into each bottle which are individually inspected to make sure the quality is upheld."

What sets their product apart from the rest is the filtration process the product goes through. Their products are put through an activated carbon filter, colloidal silver carbon filter, and then frozen for 48 hours at -20 Celsius before it is filtered once more through a fine head filter.

"The final filter is the secret to our great tasting vodka," said Sperling. "It's what makes it the cleanest and purest product available on the market today."

Most vodka products are made with what Sperling referred to as RO Water while they use distilled water. The process helps keep their product consistent. For those tasting, there may be hints of silver due to their filtration system.

"Silver has been used in medical, and spiritual applications for hundreds of years," said Sperling.

18 to 100 liters of unfiltered apple yeast are left behind after fermentation and instead of wasting it, Sperling said they chose to create an alternate use for it. It turned into their first signature spirit and is now one of their best-selling products.

Located close to downtown Regina, YQR Distillery is now in the process of expanding. The new facility will include a state-of-the-

art distillery and brewery with a restaurant, a tasting room, a distillery bar, an interior and exterior patio, event and banquet space, and a teaching kitchen. It will also have a liquor store, a barrel-aging facility, and a section for warehousing and distribution.

YQR Distillery's goal to continue meeting the current demand for their French Laundry vodka created in Regina but to also become a growing part of Saskatchewan's craft industry.

"We are hoping to complete the expansion in late summer/early fall," said Sperling. "Once complete, the new operation will create work opportunities for up to 150 people."

The YQR Distillery Lab has also been working alongside education institutions in the city to create a program in brewing and distilling. The program will be accepting applications later this year and classes will begin in Regina in 2023.

"We are not Canada's best vodka by coincidence," said Sperling. "We are the best because of what we do." 

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