

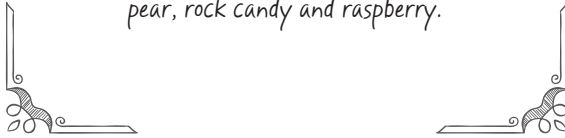
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## *American Small Batch Whiskey*

*Every aspect of the distilling process is done by hand with painstaking detail.*

We begin by fermenting a traditional sour mash of corn and rye at colder temperatures, but without the aid of refrigeration, which results in softer whiskey and develops subtle flavors such as vanilla, pear, rock candy and raspberry.



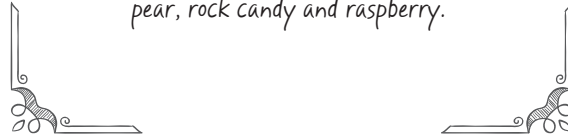
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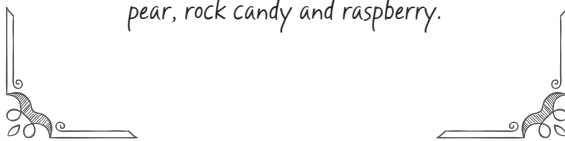
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