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BATCH 006

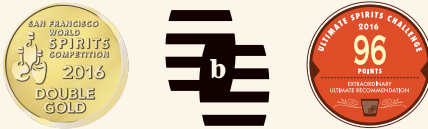
Hand churned buttercream and freshly dipped pralines in the nose invite deeper notes of baked peach cobbler and pan toasted chestnuts. The 122.9 proof heat dissipates quickly into savory bursts of brown butter dipped cornbread lathered in stone fruit preserves. Elongated notes of still steaming cinnamon toast lightly dusted with raw sugar. Brightly aromatic tangerine and blood orange beckon with each sip eventually leading to a lengthy caramel coated popcorn finish.



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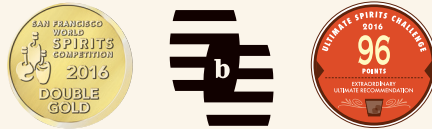
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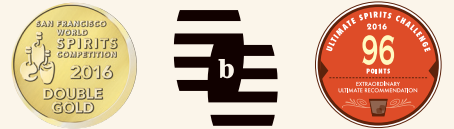
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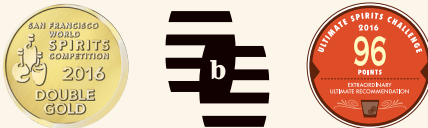
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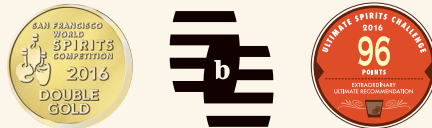
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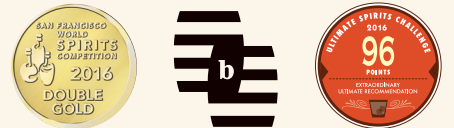
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