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BATCH 008

Late season summer sweet corn eaten buttered and salted on the cob interspersed with dried morel mushrooms that evoke the sense of walking through shafts of sunlight filtering down through a forest. Delectable fermented gains enrobed in flakey gooey apple pie. Slow cooked grits and the subtle sweetness and crispness of oak are found in the indelible finish. With darker sweetness, firmer oak, and thrilling heat, Batch 008 requires more thought but is all the more enticing because of it.



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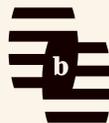
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