

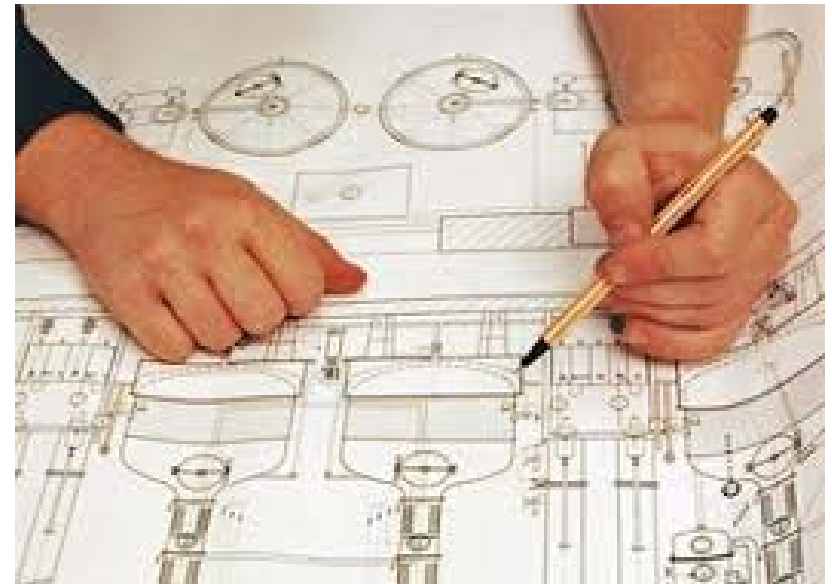


Craft Distillery Concept Meeting

Presented by:
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Spirit Distillation Concept

- Chemical Engineering co-workers for nearly 18 years, the idea came together one fateful day about a year ago on the golf course.
- With a background in water treatment and evaporation, spirit distillation seemed a natural transition from the daily work.
- As residents, we recognized there is no local distillery that called Naperville home.
- The plan for the Concept became clear – establish a Craft Distillery for our home town.



Hand Crafted Distilled Spirits

- Locally sourced grains from farms in Illinois, Indiana, Iowa, and Wisconsin
- High-quality, small batch spirits
- Hand-craft and market products and pay homage to Naperville's history and heritage
 - Ottawa Trail
 - Fort Payne
 - Hobson Mill
 - Stone Quarry
 - Sweet's Grove
 - Pre-Emption House
 - Buckwheat and Rutabaga



Courtesy: Four Pillars Gin (Australia)

Expanding Artisan and Craft Culture



Courtesy: Central Standard Distillery (Milwaukee, USA)

- Illinois and Chicagoland
 - Excellent local sources for grains
 - World renowned restaurant scene
 - Focus towards artisan and craft
- Naperville Culture
 - Downtown as a destination
 - Pedestrian and business friendly
 - Local artisan spirit

Expanding on Local Traditions

Courtesy: Archie Rose Distillery (Australia)

- Business as an attraction
 - High quality products
 - Tasting room with seating
 - Attractive and modern facilities
 - Regular tours and classes
- Business as an extension of Downtown
 - Opportunities for local partnerships
 - Suited for both locals and visitors
 - Closely tied to restaurant scene



Professional and Focused



Courtesy: Charleston Distilling Co. (USA)

- Committed to Professionalism
 - Experienced professional engineers
 - Experts in Quality, Compliance, and Safety
- Locally Focused
 - Homegrown
 - Members of the community
 - Focused on local market