



Jeremy Elliott <smugglersnotchdistillery@gmail.com>

Legislation S.251

David Boyden <david@boydenvalley.com>

Tue, Feb 23, 2016 at 10:02 PM

To: Christian Stromberg <cstromberg@saplingliqueur.com>

Cc: Jeremy Elliott <jeremy@smugglersnotchdistillery.com>, Larry Swanson <larry@whistlepigrye.com>, Sivan Cotel <sivan@stonecutterspirits.com>, Mimi Buttenheim <mimi@madriverdistillers.com>, Steve Johnson <steve@vermontspirits.com>, "Egan, John J" <jegan@goodwinprocter.com>, David Donegan <dopd@americancraftedspirits.com>, "alex@madriverdistillers.com" <alex@madriverdistillers.com>, maura connolly <maura_connolly@comcast.net>, Todd Hardie <todd@caledoniaspirits.com>, Harold Faircloth <sunshinevodka@gmail.com>, Chuck Burkins <chuck@appgap.com>, Connor Burleigh <burleigh@whistlepigrye.com>, Nick Cowles <apple100@together.net>, Ron Elliot <ron@smugglersnotchdistillery.com>, Raj Bhakta <rpb@goamericago.com>, Peter Jillson <prj@americancraftedspirits.com>, Ryan Christiansen <ryan@caledoniaspirits.com>, Marcia <marcia@smugglersnotchdistillery.com>, Duncan Holaday <duncsmill@gmail.com>, Daniel Khan <daniel@whistlepigrye.com>, Harper Michaels <harper@appgap.com>, Tina Freeman <tinafreely@gmail.com>, Ed Metcalfe <ed@vermontdistillers.com>, Erin Bell <ecb@americancraftedspirits.com>, Mary Shappell <mcs@americancraftedspirits.com>, Sas Sarah Stewart <sas@stonecutterspirits.com>, Joe Buswell <joe@vermontspirits.com>, Megan Donegan <mmd@americancraftedspirits.com>, Anne Marie Delaney <amd@americancraftedspirits.com>, Chris Maggiolo <cm@americancraftedspirits.com>, Jack Besse <jb@americancraftedspirits.com>

I understand it this way as well Christian. I am unable to testify Friday. If someone could please state that Boyden Valley Spirits opposes the language defining "Barrel Aged Maple Spirit" it would be very appreciated. Here is why:

We have been making maple syrup on our farm for four generations. We currently make two barrel aged wines with maple syrup and one cream liqueur. If we produce a "maple spirit" in the future it would involve sap that has not been RO and would be partially cooked down on our wood fired evaporator to caramelized flavors rather than stripping them with RO. We would also not use oak barrels as there are other more neutral options. Both of these procedures do not match the proposed definition. Lastly, there is absolutely no tradition or heritage in making a maple spirit as of yet. This type of legislation could only come about with a consensus from the industry and a long tradition of production.

David Boyden
Boyden Valley Winery & Spirits

[Quoted text hidden]