



"LIVE ADVENTUROUSLY"

37 East Shore Drive
Exeter, RI 02822
401-340-8188

Town of East Greenwich
111 Pierce Street
P.O. Box 111
East Greenwich, RI 02188

March 16, 2019

Planning Board,

My name is Peter Huber and me and my family are petitioning the planning board to draft a NEW use (Distillery/Micro Distillery) for the town of East Greenwich. At this time, we are fully funded through personal investment as well as through the SBA and Webster bank. We have been working on these plans to build and operate a micro distillery in RI for almost 2 years. Our original plan was to build in the town of West Greenwich however due to delay in the building we had to seek a new location. We were very fortunate to find a NEW location that is set to be developed over the next few months at 1485 South County Trail, East Greenwich in unit #302 next to Line Sider Brewing company. However, we were unaware that the town did not currently have a distillery use and was advised earlier this week when initiating contact with the EG sewer department to get a conversation started to ensure that we are all on the same page on what is needed and or required. We are committed to be a great partner and addition to the town and state and look forward to being the first distillery in East Greenwich as well as Kent County.

We have pulled together the following documents in triplicate to help better explain our mission, our plans and commitment to the community.

- Completed Petition to amend the zoning ordinance
- Copy of our prior approval from the Town of West Greenwich Planning and Zoning boards
- Copy of our Executive summary from our Business plan
- Copy of our current Federal TTB – Distiller permit # DSP-RI-20006
- The approved plan (Town of West Greenwich, Federal TTB) for our Distillery, Tasting Room and general use area
 - Note – the original space was 2,400 sq./ft (40' x 60') and the new location will be 3,000 sq./ft (50' x 60') and the orientation will shift from front to back to side to side while keeping the overall look and feel
- Copy of our planned distilling and recycling processes.
 - All Grains, yeast and stillage will all be recycled and given to local farmer for feed for their pigs and cows
 - Water for cooling will be re-used either cleaning or to charge the next batch. We will also be hold additional water vs just releasing down the drain.

We look forward to working with the town and becoming another success story of local business in East Greenwich and the state of Rhode Island.

We are available should you have any question or require additional details.

Sincerely,

Peter A Huber
Founder/Head Distiller

RECEIVED
MAR 18 2019
PLANNING DEPARTMENT



TOWN OF EAST GREENWICH
PETITION TO AMEND THE ZONING ORDINANCE
(Please Print)



Planning Department
111 Pierce Street
P.O. Box 111
East Greenwich, RI 02188

(401) 886-8645
www.eastgreenwichri.com/planning

Description of Property

Map: 71 Plat: 12 Lot: 18

Street Address: 1485 South County Trail, Rte RT

Present Zoning District(s): LIO

Proposed Zoning District(s): _____

Reason for Requested Change: Currently no zoning for a Micro Distillery

Detailed Description of Proposed Use (include separate site plan): Micro Distillery of Grain and Cane to produce Moonshine, Gin, Vodka and Bourbon.

Applicant Information

Name: Peter A Huber Boone Lake Spirits, LLC
Address: 37 EAST SHORE DR. EXETER RI 02822
Phone: 401-340-7618 E-mail: Phuber@BooneLakeSpirits.com

Signature: Peter Huber Date: 3/16/19

Owner Information (if different than Applicant)

Name: 1485 Holdings LLC (John A Rocchio)
Address: 20 Lark Industrial Parkway, Smithfield, RI 02828
Phone: 401-637-2648 E-mail: johnrochio@johnrochio.com

Signature: John Rocchio Date: 3/16/19

TEL: 401-392-3800
FAX: 401-392-3805



MAILING ADDRESS
280 VICTORY HIGHWAY
WEST GREENWICH
RHODE ISLAND 02817-2113

RECEIVED FOR RECORD
AUG 14, 2018 10:35A
West Greenwich, R.I.
ERIN LIESE
TOWN CLERK

ZONING BOARD DECISION

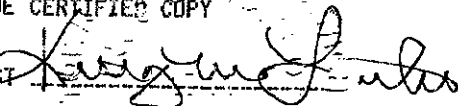
Petition of Boone Lake Spirits, LLC (Peter Huber): 785 Noosneck Hill Road. Plat 12, Lot 22. Applying for a Special Use Permit under Zoning Ordinance of the Town of West Greenwich Article I, Section 7, Subsection C2. Proposed use of a micro distillery in a Highway Business Zone.

The West Greenwich Zoning Board of Review at a hearing held on July 31, 2018 voted (Jones, Aye, Breene, Aye, Stewart, Aye, Rathbun, Aye, Fish, Aye) to GRANT Conditional Approval of your request for a Special Use Permit under Article I, Section 7, Subsection (C)(2). The Zoning Board incorporates the Decision from the Planning Board dated June 20, 2018, attached hereto, in addition to the following Conditions:

1. The hours of operation pertaining to the public tasting room shall be limited to Wednesday through Saturday 1 p.m. – 8 p.m. and Sunday 1 p.m. – 6 p.m.
2. Manufacturing hours shall be limited to Monday through Saturday 8 a.m. - 8 p.m. with the exception of equipment breakdown emergencies.
3. Production shall be limited to 12,000 gallons per year.
4. The previous site plan approval – “Proposed Noosneck Business Center” is recorded in the Land Evidence Records in Book 526 on Pages 163 and 164, December 22, 2017. The proposed micro-distillery will be located in a rear portion of an approved 9,600 square foot one-story commercial building. The required parking for the micro-distillery will be along the rear (west) section of the previously approved site plan. The conditions and findings of the previous site plan approval remain in effect.
5. All signage must meet current Zoning sign requirements.

A TRUE CERTIFIED COPY

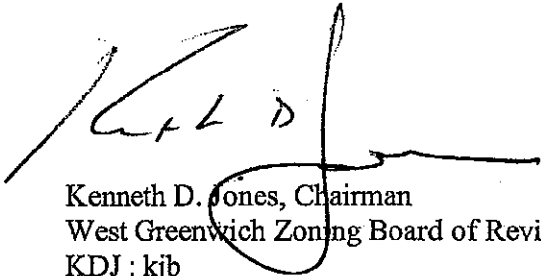
ATTEST


WEST GREENWICH, RI TOWN CLERK

Furthermore, based upon the evidence and record submitted at the hearing, the Board finds that the Applicant has demonstrated to the satisfaction of the Zoning Board by presenting competent legal evidence that the proposed use:

- a. will be compatible with the neighboring uses and will not adversely affect the surrounding neighbors' use and enjoyment of their property;
- b. will be environmentally compatible with neighboring properties and the protection of property values;
- c. will be compatible with the orderly growth and development of the Town of West Greenwich, and will not be environmentally detrimental therewith;
- d. that the best practices and procedures to minimize the possibility of any adverse effects on neighboring property, the Town of West Greenwich, and the environment have been considered and will be employed, including but not limited to; considerations of soil erosion, water supply protection, septic disposal, wetland protection, traffic limitation, safety and circulation; and
- e. will not result in or create conditions that will be detrimental to the public health, safety, morals, and general welfare of the community; and
- f. that the purposes of the Zoning Ordinance, and as set forth in the West Greenwich Comprehensive Plan, shall be served by said special use permit.

Very truly yours,



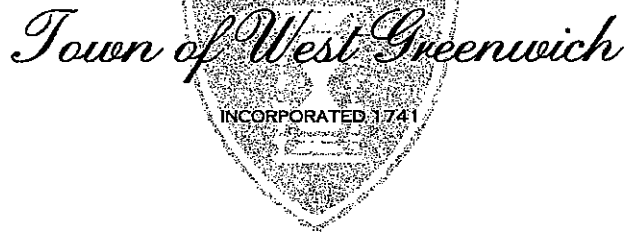
Kenneth D. Jones, Chairman
West Greenwich Zoning Board of Review
KDJ : kjb

cc: Building/Zoning Inspector
Town Planner
Tax Assessor
Land Evidence Records (recorded)

JUNE 20, 2018

Bk: 537 Ps: 119
INST: 728

TEL: 401-392-3800
FAX: 401-392-3805



MAILING ADDRESS
280 VICTORY HIGHWAY
WEST GREENWICH
RHODE ISLAND 02817-2113

June 20, 2018

PETER HUBER

37 East Shore Drive

Exeter, RI 02822

Re: PROPOSED MICRO-DISTILLERY; 785 Nooseneck Hill Road; AP 12, Lot 22

"Nooseneck Business Center"; Owner: KAW Realty LLC (Kurt Wilcox)

Dear Mr. Huber,

At their regular meeting on June 18, 2018 the Planning Board voted (5-0) to approve the following:

MOTION to approve the Development Plan Review for a proposed Micro-Distillery in a rear portion of an approved 9,600 square foot, one story commercial building. The site information now indicates the required parking for this proposed use will be along the rear (west) section of the previously approved site plan.

The Motion is based on the following:

-The proposed use is to be conducted within a building / site previously approved by the Board.

-The previous site plan approval – "Proposed Nooseneck Business Center" is recorded in the Town Clerk Land Evidence Records in Book 526 on Pages 163 and 164, December 22, 2017. The Conditions and Findings being applicable to this approval herein.

Any person or party aggrieved by this Decision has the right to appeal to the Board of Appeals (Zoning Board), within twenty (20) days of the Posting, June 20, 2018.

Sincerely,

A handwritten signature in black ink, appearing to read "David E. Provonsil".

David E. Provonsil, Town Planner

Cc: KAW Realty, LLC; Town Clerk

Zoning Board of Review; Building Official



"LIVE ADVENTUROUSLY"

II. Aventyr Spirits - Executive Summary

Aventyr Spirits Distillery will be a Hand-crafted distillery of small batch spirits that will be produced from locally sourced material wherever possible. All products will be themed and produced with our high-quality copper-pot and whiskey still for the outdoor/adventure seeking consumer.

Our primary goal is to become a locally based leader in the rapidly growing trend of craft distilled spirits. At this time there are not a lot of competitive craft distillers existing in the RI market and this presents an opportunity for Aventyr Spirits to enter the market. Bill Owens of American Distiller states "that there are over 10 craft distilleries opening in the US every year", however RI only has 3 active and 3 in process, they are Thomas Tew rum, Sons of Liberty Whiskey and beer and White dog. Based on our planned product offering we will not be competing with them and will position our brands very carefully within this growing market. To ensure total customer satisfaction, we will stay true to the craft ideas and support all our efforts with impeccable service. Our marketing programs will directly reflect the quality and outdoor life and Live Adventurously image of our brand. Our initial plans are to produce three main product lines, focusing on a locally themed Clear shine, mixed clear shine products all distilled from corn using a copper pot still. Hand-crafted Gins made with quality infused botanicals. Finally, we will initiate a distiller select barrel aged Bourbon within the first 18 to 24 months. These products will be sold in uniquely designed 5th sized containers of 750ml; a 375 ML version will be made available if requested. The immediate channels for distribution will include our tasting room, local bars/clubs and eventually beverage distributors in RI, CT and MA with expansion plans into ME, NH, VT and NY. We will capitalize sales and marketing by tying into the local tourist and adventure locations throughout New England including ski resorts, Hiking, Biking, climbing, skydiving, white water rafting, sport fishing, sailing, scuba diving, etc...

Quality will be Aventyr Spirits #1 priority: From the selection of the finest locally growing corn and grains to the freshness of the fruits and spices that we use for infusing flavor. The suppliers that we chose to conduct business with will mirror Aventyr Spirits in their dedication to providing Hand-crafted quality products. This along with our superior quality stills will allow us to promote the image of quality and redefine the definition of an Hand-crafted spirit. Image and consumer satisfaction are everything to Aventyr Spirits Company...

To prosper in this market there is need for Aventyr Spirits to be flexible and responsive to satisfy customers by providing them with what they want, when they want it and before the competition. From product concept to delivered goods we intend to ensure that every product exceeds our consumer's needs and expectations. We intend to implement a market penetration strategy that



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will ensure that we are well known and respected in our respective industry. We will ensure that our products' prices take into consideration people's budgets and that these people appreciate the product and know that it exists, including where to find it. However, these prices will also take into consideration the cost of production and distribution to ensure that we remain viable and operational. An initial goal of 40-45% gross margin would be the initial target with distilling process improvements possibly allowing for an increase in margins from the second year and beyond.

Marketing effort will convey the sense of quality and a "Live Adventurously" in every picture, bottle, label, promotion, and publication. Our promotional strategy will involve integrating, digital and traditional advertising, events, personal selling, public relations and direct marketing. Our target market(s) and consumers will primarily constitute the adventure seeking consumer who appreciate sharing their memories over a drink using quality premium spirits with friends and family. The adventure segment will constitute those who actively participate in a variety of adventure sports and the outdoor life style. Our primary focus will be to make Aventyr Spirits products the recommended, hand crafted liquors of homes, local establishment and campfires throughout the New England market. Aventyr Spirits will pride itself on its production ability, hand-crafted quality and reputation, as well as its adaptability to meet the markets wants and needs. It is important to recognize that we do not believe that our tangible resources alone will make us a viable competitor but more so our intangibles, such as our ability to relate and market to our target consumers, our modern management style, corporate culture, and commitment to cutting edge products and production procedures. These elements will differentiate us from our competitors and contribute towards the development of a sustainable competitive advantage.

Our initial plans do not call for employees, however as we grow and employees are required our compensation will include health care, generous profit sharing, plus a minimum of three weeks' vacation so we can all enjoy the great outdoors. As an equal opportunity employer, we respect the diversity and human rights of our people, and strive to achieve optimal productivity, while realizing each employee's full potential. Rewards will be given out to outstanding individuals and groups to instill a sense of fun and promote our high standards. By encouraging all employees close to our customers to think tactically about what Aventyr Spirits service offerings should be, and by having enthusiastic, capable and empowered people interacting with our customers. We will build the competitive advantage of being able to meet our customers' needs better than anyone else.



DEPARTMENT OF THE TREASURY – ALCOHOL AND TOBACCO TAX AND TRADE BUREAU

BASIC PERMIT

(Under Federal Alcohol Administration Act)

1. PERMIT NUMBER

RI-S-20006

2. DATE OF PERMIT

10/17/2018

5. NAME AND ADDRESS OF PERMITTEE (Number and street, city or town, State and Zip Code)

BOONE LAKE SPIRITS, LLC
 DBA: BOONE LAKE SPIRITS, LLC
 785 NOOSENECK HILL RD UNIT 7 & 8
 WEST GREENWICH, RI 02817

3. REGISTRY NUMBER (if applicable)

DSP-RI-20006

4. DATE OF APPLICATION

08/27/2018



6. TRADE NAMES AUTHORIZED BY THIS PERMIT (Trade name approval does not constitute approval as a brand name for labeling purposes. If needed, list on reverse or use continuation sheet.)

7. PERMIT GRANTED FOR (ONE TYPE OF OPERATION ONLY)

Pursuant to the application of the date indicated in item 4, you are authorized and permitted to engage, at the above address, in the business of:

- a. Distilled Spirits - distiller rectifier (processor) warehouseman and/or warehouseman and bottler and while so engaged, to sell, offer or deliver for sale, contract to sell or ship, in interstate or foreign commerce, the distilled spirits so distilled or rectified, or warehoused and bottled, or the wines so rectified,
- b. Wine - producer and blender blender and while so engaged, to sell, offer or deliver for sale, contract to sell or ship, in interstate or foreign commerce, the wine so produced or blended,
- c. Importer - importing into the United States the following alcoholic beverages: while so engaged, to sell, offer to deliver for sale, contract to sell or ship, in interstate or foreign commerce, the alcoholic beverages so imported,
- d. Wholesaler - Purchasing for resale at wholesale the following alcoholic beverages: while so engaged, to receive or to sell, offer or deliver for sale, contract to sell or ship, in interstate or foreign commerce, the alcoholic beverages so Purchased.

This Permit is conditioned upon your compliance with the Federal Alcohol Administration Act; the Twenty-first Amendment and laws relating to its enforcement; all other Federal laws relating to distilled spirits, wine, and malt beverages, including taxes with respect to them; the Federal Water Pollution Control Act; and, all applicable regulations made pursuant to law which are now, or may hereafter be, in force.

This basic permit is effective from the date shown above and will remain in force until suspended, revoked, annulled, voluntarily surrendered, or automatically terminated.

THIS PERMIT WILL AUTOMATICALLY TERMINATE THIRTY DAYS AFTER ANY CHANGE IN PROPRIETORSHIP OR CONTROL OF THE BUSINESS, unless an application for a new basic permit is made by the transferee or permittee within the thirty day period. If an application for a new basic permit is timely filed, the outstanding basic permit will continue in effect until the application is acted on by the District Director, Alcohol and Tobacco Tax and Trade Bureau.

THIS PERMIT IS NOT TRANSFERABLE. ANY CHANGE IN THE TRADE NAME, CORPORATE NAME, MANAGEMENT OR ADDRESS OF THE BUSINESS COVERED BY THIS PERMIT, OR ANY CHANGE IN STOCK OWNERSHIP (MORE THAN 10%) MUST BE REPORTED TO THE NATIONAL REVENUE CENTER OR PUERTO RICO FIELD OFFICE WITHOUT DELAY.

| | | | | |
|----------------------|-------------------------------------|-----------------|--------------------------|-------------------|
| THIS IS AN | <input checked="" type="checkbox"/> | ORIGINAL PERMIT | <input type="checkbox"/> | AMENDED PERMIT |
| REASON FOR AMENDMENT | | | | DATE OF AMENDMENT |

SIGNATURE AND TITLE OF AUTHORIZED TTB OFFICIAL
 FOR JOHN J. MANFREDA, ADMINISTRATOR

Amber Sippe

AUTHORIZED TRADE NAMES

*Used for Contract Bottling or Packaging/Branding Purposes

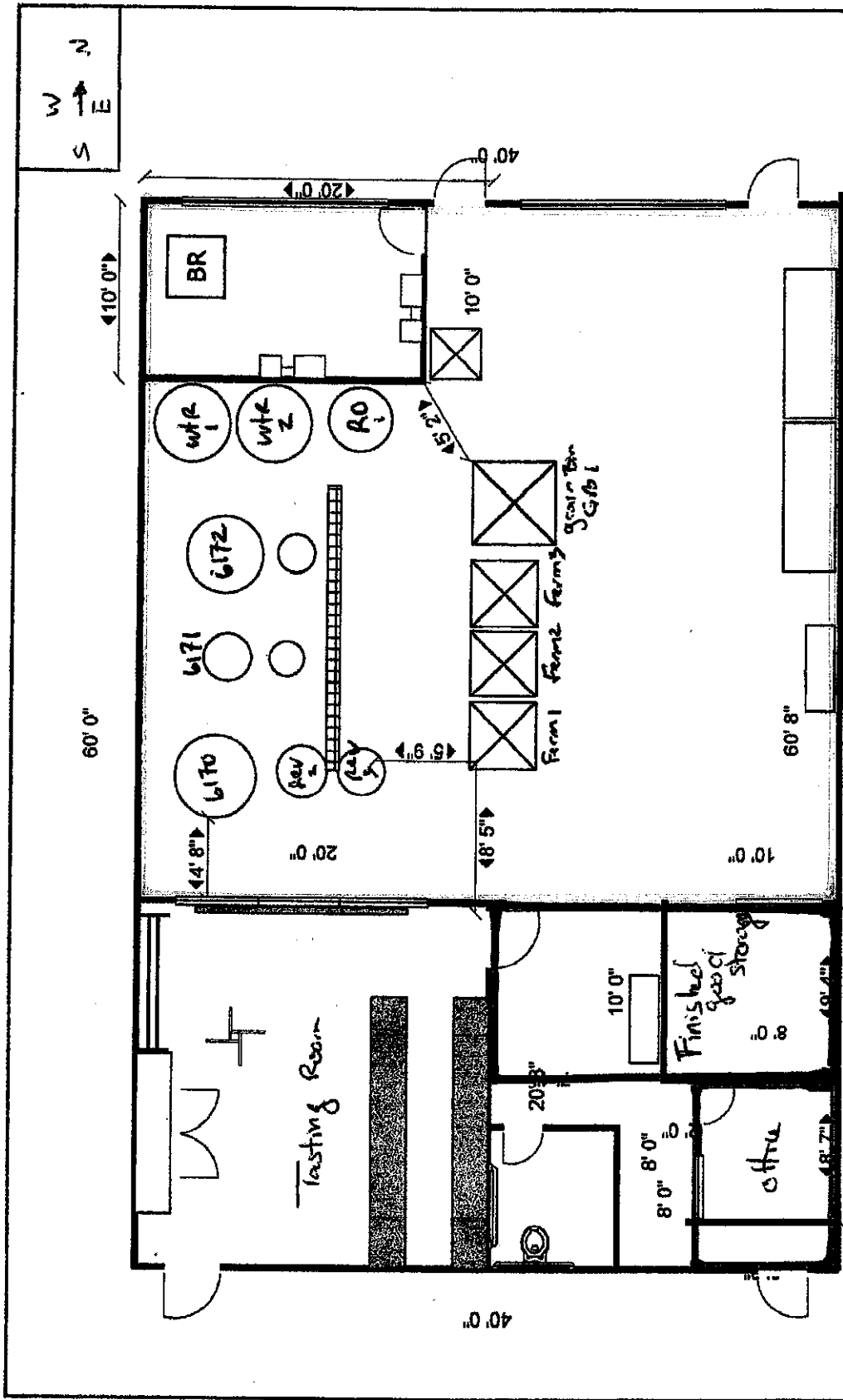
PERMIT NUMBER: RI-S-20006

REGISTRY NUMBER: DSP-RI-20006

TYPE

TRADE NAME

REASON FOR AMENDMENT



General Premise - DSP Premise - Storage - General use -

| | | | | | |
|-----------------------------|------------------|------------------|-----------|--------|-----|
| Site: Boone Lake Distillery | Drawing: 082318 | Project: 0000416 | Drawn: JJ | Notes: | JMC |
| Title: Proposed Floor Plan | Scale: 1/8"=1'0" | Date: 08.15.18 | Rev: A | | |



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Aventyr Spirits Company brewing, distilling and recycling planned process.

Brewing process

- We will be using locally sourced grains (Corn, Rye, Malted barley) to produce our distillers' beer for our Shine, Mixed shines and Bourbons.
- With our 400-Gallon mash tun/stripping still we will blend our grains with water and bring to a boil with our low-pressure steam boiler to create sugar water (Wort) which will then be cooled to temperature. Yeast will then be added to initiate fermentation.
 - o We will be using water for both the boil as well as all cooling processes.
 - o Cooling water will be recycled back into a holding tank where it will later be utilized for cleaning as well as charging the next brew with pre-heated water which also helps save on heating costs.
- All grains remain with the beers through fermentation, which will take approximately 2 to 4 days.

Distilling process

- We will take the finished beers with the grains and put them in our stripping still where we will strip off the alcohol leaving behind a slurry of highly nutritious feed that will all be given to local Pig and Cow farmers.
 - o *NOTE – virtually all alcohol is removed, so we will not be creating drunk animals.*
- Again, we will be utilizing the captured cooling water to recycle for cleaning as well charging the next beer boil.
- All other stripped spirits will be stored in a sealed stainless steel spirits safes until we have collected enough for a Spirit (Rectifying) run.

Spirit (Rectifying) distillation process

- It takes 3 stripping runs to charge our 150-gallon Spirit still. The spirit runs will be the final process of producing our finished spirits of Shine, Bourbon and Gin.
- For our Gins will utilize our 50-gallon Gin still were we will be re-distilling and vapor infuse with our hand selected botanicals creating a variety of flavorful gins.

Mixing, finishing and bottling

- With our finished spirits they will either be proofed down to retail % alcohol 42% (84 proof) , 44.5% (89 proof) or 51% (102Proof) for our clear shine, Gins, vodkas.
- We will also be blending our clear shine to make products like Apple Pie Shine, Oak Rested Shine, etc...
- For our Bourbon, they will be barreled into either 30-gallon or 53-gallon New American Charred Oak barrels and aged 1 to 4 years prior to being bottled.

