



Abby Abramovich <aabramovich.distillery@gmail.com>

unit changes

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To: Abby Abramovich <abby@doundrinsdistilling.com>

Wed, Jun 29, 2022 at 1:22 PM

Looks ok to us, will look for the layout when you have it.

Should also get the extension on the lease signed for everyone's benefit.

Thanks,

Jerry

From: Abby Abramovich <abby@doundrinsdistilling.com>

Sent: Tuesday, June 28, 2022 4:14 PM

To: Robert Hogan <rhogan@consulthogan.com>; Jerry Hogan <jhogan@consulthogan.com>; Nickolas Abramovich <nick@doundrinsdistilling.com>

Subject: unit changes

Hi folks,

I just wanted to put in writing what we discussed with Bob today about changes to E/F. We will get you a basic layout once we make it. For now the list is as follows:

- remove wall (floor to ceiling) from corner where office/bathrooms are all the way to the south end of the building (between E & F); reuse materials as much as possible
- install new wall to separate E into 2 sections from corner with a N/S wall - "back left" (smaller section) will be for staff/bar prep/bar storage, large area will now be connected and open to the tasting room in F
- minor electrical (lights, small 110v conduit) will have to be removed from wall before demo
- minor plumbing may need to be removed from wall before demo
- evaluate a vent line that is currently in wall going up to the roof -not sure our options, may have to cut concrete to run it over to a wall and up again to roof; will definitely have to relocate this at some point
- all production equipment, including the distillation column (and associated electrical & plumbing) will get moved to D
- only things to be removed from walls in current production area E are valves/water lines not needed or things that are holding tools or hose reels right now - all other conduit/outlets we plan to try to leave alone & leave the wall concrete
- add lighting to concrete wall above booths in expanded tasting room area
- (in the future) we will want to add a 2nd bar (with electrical, plumbing, and floor drain) to the expanded tasting room
- we will plan to leave the RO system in unit E in the staff area and have to run a plumbing line over to D to transfer RO water over there
- we will find out what the fire egress requirements are and likely will have to add a fire exit emergency use door to the back of the expanded tasting room space to allow access through the back door in case of emergency - will talk to inspector & fire marshall as appropriate to get guidance

Thanks,

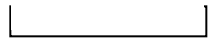
Abby Abramovich

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