

BREWING & DISTILLING ANALYTICAL SERVICES LLC

Eighty Years of Rapid Maturation Studies Why Are We Not There Yet?

Part 2: A review of spirit in wood maturation, with some speculations on rapid maturation and future potential.

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References. The complete citation details for all the references in Part 2 of “Eighty Years of Rapid Maturation Studies” from the Distiller Winter 2017 issue are presented here.

References in part 2 were numbered by initial order of appearance which is standard practice in several scientific and other journals. [All linked references were last accessed in October 2017 and should be active.]

[NOTE: Part 1: Key Analytics and Solvent Chemistry appeared in the Distiller Fall 2017 issue - Volume 13 No. 2 pp.88- 100.]

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In addition to these references many more were consulted in preparation of the manuscript or were listed within notes written by the author over the past two years. A fuller listing can be made available upon request. A library of such information should be available for the distiller to draw upon and discussions are underway with various distilling groups to provide a central resource for such information. Stay tuned.

References to Part 3 will be presented on the BDAS, LLC website in 2018. Part 3 should appear in the Summer 2018 issue of the Distiller magazine.

