

## Madison Harris

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**From:** Minturn CO <noreply@civicplus.com>  
**Sent:** Wednesday, January 8, 2025 4:02 PM  
**To:** Madison Harris  
**Subject:** EAGLE RIVER WHISKEY CONDITIONAL USE

Name: GORDON P FLAHERTY  
Email: hawkeyef33@gmail.com

Message: We apologize for the late submittal. The reason is I was at a funeral in Reno and have just returned. Regarding tonight's conditional use we, the residents at 160 Main St and 142 Main St. ask that you DENIE the conditional use because of the potential environmental damage caused by distilleries. In particular the creation of BLACK FUNGUS created as a byproduct of the distilling process. The small amount of tax revenue the business will produce is not worth the damage to the downtown area it has the potential to inflict. There are better business suited for that lot that will not have to apply for a conditional use and do not have the potential to create an environmental nightmare that a distillery has. Sincerely, Frank G Sanders 142 Main St. Hawkeye Flaherty 160 Main St. BLACK FUNGUS CAUSED BY DISTILLERIES What is the black mold around distilleries? Distillery fungus also known as Whiskey fungus, Rum fungus, and Warehouse Staining fungus is a black fungus known as Baudoinia compniacensis. While it is black in color, this is not Stachybotrys, often referred to as black mold. Why are bourbon distilleries black? Indeed, plant diagnostics and the distilling of spirits converged with observations of a black, sooty-mold-like growth covering plant stems and leaves as well as various structures at the distillery. The fungus responsible for the black, crusty growth is Baudoinia compniacensis. Can mold survive distillation? Mold can indeed grow in distilled water. The fungus does not ordinarily survive temperatures of 52 °C or higher when moisture is present, but can be pre-adapted to survive this temperature by prior heat or ethanol exposure. How do you prevent whiskey fungus? Pressure washing and hand washing with bleach are both common ways to remove this velvet-like fungus from your home's exterior. Health officials recommend wearing an N95 respirator when removing this fungus. Unfortunately, there aren't any preventive measures to avoid the accumulation of whiskey fungus. Why do trees turn black around distilleries? The black staining common at some distilleries is not caused by soot but by a sooty mould named Baudoinia compniacensis, also known as the Whisky Fungus. It is caused by the release of ethanol vapors release at a distillery. What are the 10 warning signs of mold toxicity? Although symptoms can vary, the most common symptoms seen in people exposed to mold indoors include: • Nasal and sinus congestion. • Eye irritation, such as itchy, red, watery eyes. • Wheezing and difficulty breathing. • Cough. • Throat irritation. • Skin irritation, such as a rash. • Headache. Can mold grow during fermentation? Molds can grow on the surface of the ferment at the air interface. Mold growth can occur anytime during the fermentation process and is a sign of a failed fermentation. If you confirm mold growth on any part of a ferment, it should be immediately discarded. Mold is typically green, blue, brown, or black in color. Why are bourbon distilleries black? Indeed, plant diagnostics and the distilling of spirits converged with observations of a black, sooty-mold-like growth covering plant stems and leaves as well as various structures at the distillery. The fungus responsible for the black, crusty growth is Baudoinia compniacensis. Can the released ethanol vapor impact my health? Airborne ethanol has chronic non-cancer health effects at concentrations of 2,200 µg/m<sup>3</sup> or higher, as determined by the American Conference of Governmental Industrial Hygienists (ACGIH). Air modeling by the Indiana Department of Environmental Management (IDEM) of the proposed MGPI warehouse in Suman, IN determined a peak concentration of almost 1,300 µg/m<sup>3</sup>, which is a level that is not expected to cause individuals to

experience respiratory distress due to the ethanol vapor. Ethanol degrades quickly in the environment. We would expect any ethanol that enters the soil or surface water to biodegrade before it had time to enter the aquifer. Distilleries can mitigate black mold, specifically the "whiskey fungus" (*Baudoinia compniacensis*), by implementing measures to control ethanol vapor emissions, the primary food source for the fungus. Methods to Mitigate Black Mold:

- Thermal Oxidizers: Installing thermal oxidizers in warehouses can decompose ethanol vapor into less harmful compounds, effectively starving the fungus.
- Air Filtration Systems: Implementing air filtration systems can limit ethanol emissions and reduce the fungus's growth.
- Vapor Collection and Burning: Some distilleries have systems that collect and burn ethanol vapors, reducing their release into the environment.
- Reducing Ethanol Emissions: Optimizing processes and equipment to minimize ethanol vapor release can help reduce the fungus's growth.
- Cleaning and Removal: Regular cleaning and removal of the fungus from surfaces using high-pressure water jets, bleach, or other cleaning agents can help manage the problem.
- Coating Solutions: Research is being conducted on specialized coatings for tanks and other surfaces that can inhibit the growth of the fungus.

Current Challenges and Perspectives:

- Cost: Implementing solutions like thermal oxidizers can be expensive and may not be feasible for all distilleries.
- Impact on Taste: Some distilleries argue that using thermal oxidizers might affect the taste of their products, although other distilleries disagree.
- Regulations: Some areas have regulations that address the issue of whiskey fungus, but the regulations are not uniform across the country.
- • • • Community Impact: The presence of whiskey fungus can negatively impact the surrounding environment and communities, leading to concerns about air quality and aesthetics.