

#### **BEYOND THE LIMITS OF LUXURY**

## LEGAL DISCLOSURE:

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## IDEAL CUSTOMER PROFILE

Ultra High Net worth who are Collectors of Assets that are Active in Peer Groups

## WHAT THEY WANT

## **Status:**

## Rare experiences and assets that money can't buy.

## **BUYING TRIGGER**

## **Emotional:**

# Owning something unique and flexing their power to get it.

## WHERE ARE THEY

## Invite only, paid networks.

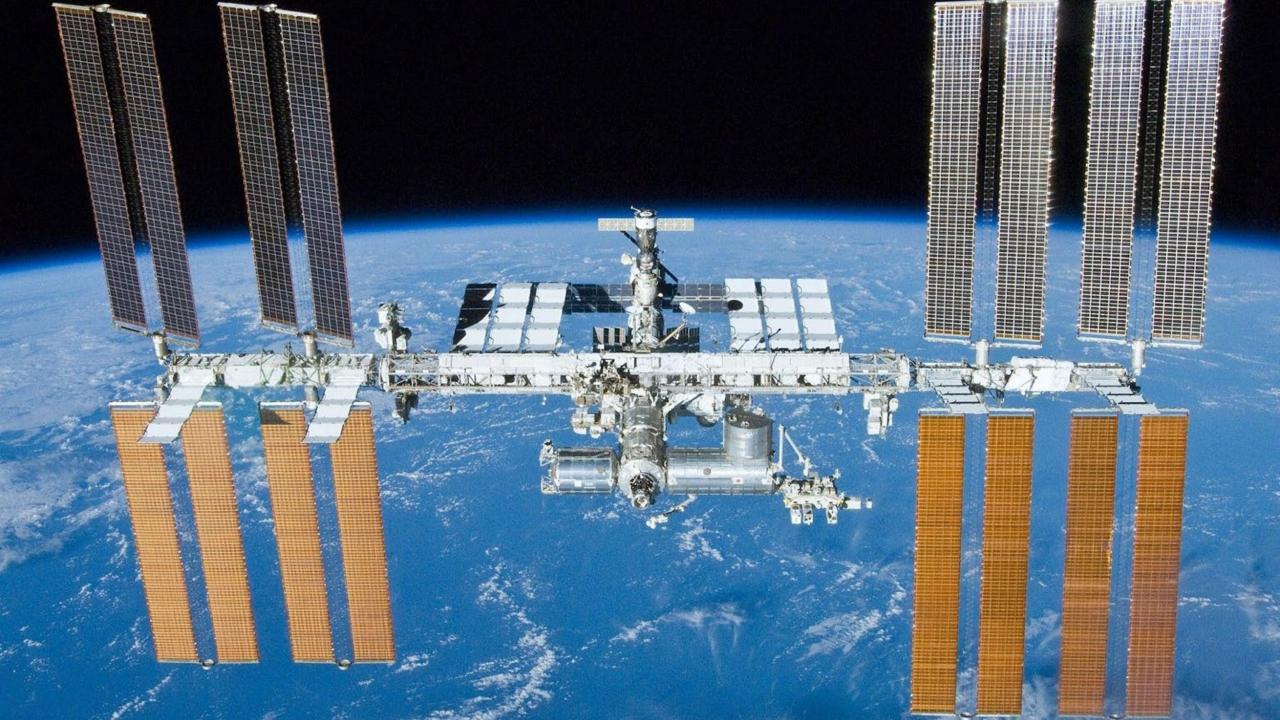


## MARKET SIZE (Luxury Spirits)

The market is expected to reach \$1.5 trillion by 2025. It's up \$200B since 2019.

## PRODUCT

## **Produce the rarest alcohol ever** that provides and exclusive buying experience and an asset worthy of coveting.



#### Adam Anderson



Chief Executive Officer



Justin Kugler

VP of Manufacturing



Jose Hernandez



VP of Engineering

Joe Fenten

#### Linda Farrelly



Chief Strategy Officer

George Pullen



VP of Space Economics

#### Christopher Huie



Director of Community

Joshua Sharp



Director of Compliance

#### James Orsulak



Director of Corporate Partnerships (Space)

Steven "Space Lawyer" Buckingham



General Council

## BUSINESS MODEL



## **GETTING THIS STARTED**

## YouTube Channel Whiskey Tribe

## Crowd Fund \$5M Reg CF @ 25MM

Establish Product Market Fit through pre-selling every bottle.



# We are seeking \$750k for 15% to develop our first luxury product – Space Whiskey.



## Dividends per batch. One batch a year. Add new luxury products.



## THANKS! LET'S BE IN TOUCH

#### **SPACE WHISKEY CORP**

Greenville, SC

adam@stellarluxuries.com

stellarluxuries.com

## FAQ

#### Why Space Manufacturing?

Space manufacturing plays a crucial role in preserving and protecting the Earth by allowing for the development of sustainable resources, such as solar power satellites and space-based mining, and by reducing the strain on Earth's resources and environment.

#### Why now?

- The problem with Space Manufacturing is that the industry isn't profitable. This means that investors are not deploying capital at a pace fast enough to have the impact on the timetable we all desire.
  Why Whiskey?
- Whiskey meets all the requirements for a "Cash flowing" manufacturing company. The product can be made in less than three months. Space and Zero G has a measurable impact on the quality of the whiskey. Revenue (100M) Expenses (25M) = Profit (75M) is supported by the ultra-high net worth collector.

#### Who is the competition?

There isn't a direct competitor in the ultra luxury market that uses space in mass to create products. At this point all other luxury brands are potential customers rather than competition.

#### What are the important milestones?

Fully Funding the project. Pre-selling first batch. Securing corporate sponsorships and partnerships. Setting world record for highest altitude additive aging of whiskey. Age Whiskey on ISS with Ultrasonic Maturation. Build prototype orbital distillery. Build launch ready distillery. Age Whiskey in space. Drink that whiskey and do it again.

#### Is this even possible?

Yes, check out our case studies.

#### Is this legal?

> Yes, though we will have to remain very aware of local laws and the changing landscape of policies.

#### What are you going to do with all this profit?

Reinvest into more luxury brand projects. Build a fund that invest into space infrastructure. Fund cyber security non-profits focused on ending human trafficking of children.

#### How do you pre-sell?

Identify the ideal customer, find people who already are selling products in our price range to them, get them to sell pre-orders and deposits (Think Tesla or Virgin Galactic)

#### How do you set your valuation?

We look at all the industries that we overlap in, and our chief economic officer uses those comps to set the valuation.

#### How do I get my money back?

Investors get their money back in the form of distributions based on our successful launches of our first run while also retaining their equity. This means they get paid as we go and we also get to patriciate in any future exit event.

#### What is the time frame?

- 18 months for pre-sales / ISS R&D in 24 months / First Batch in 36 months / Second Batch in 42 Months Is this defensible?
- Currently there are huge barriers to entry for this market; Limited launch capacity, limited human resources that can do this, and limited orbital manufacturing capacity.
- > There is also a wealth of intellectual capital that we will apply for patents on.

#### What's your exit strategy?

With the youth of the space industry, there will be an extremely high level of M&A and exit opportunities.
 We have no plans to exit and are focused on producing outsized returns for our investors through distributions and dividends with a potential extreme upside possible.











## AI Product Mockups

We use Ultrasonic Maturation applied to our whiskey in Low Earth Orbit.

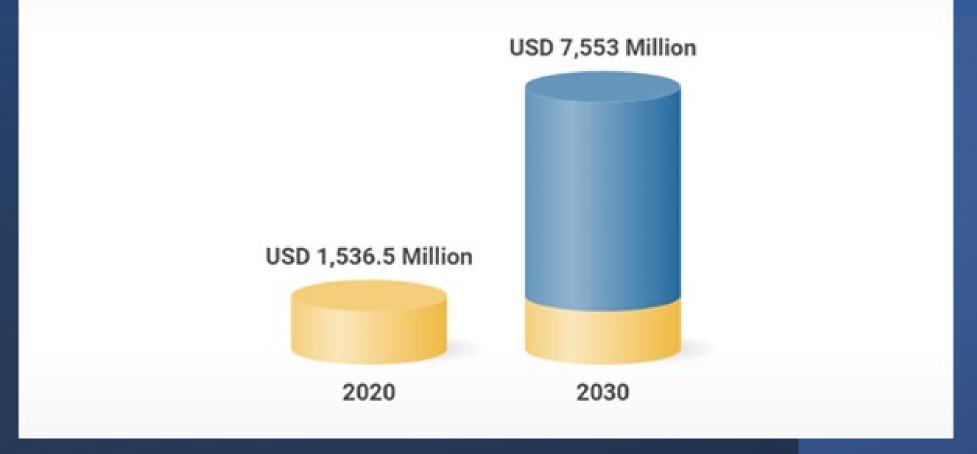
## MARKET & CUSTOMERS

The brand for the 1% of the 1%



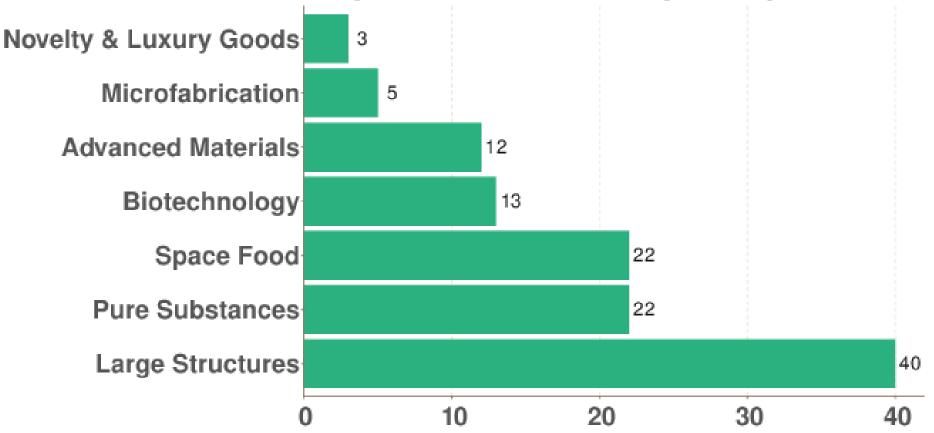
#### In-Space Manufacturing, Servicing, and Transportation Market

Market forecast to grow at a CAGR of 17.3%



## Food and Luxury Goods in Space

#### Fields of In–Space Manufacturing Companies



## Case Study: Budweiser in Space



The Budweiser International Space Station and Space Tango experiment was a partnership between Budweiser and Space Tango, a space technology company, to conduct research on the feasibility of brewing beer in space. The experiment was conducted on the International Space Station (ISS) and aimed to understand the effects of microgravity on the brewing process and the resulting flavor of the beer.

The experiment consisted of sending a small, specialized brewing facility, known as the "EXPRESS Rack," to the ISS. This facility allowed for the brewing process to be conducted in microgravity and contained all the necessary equipment for brewing, including a fermenter and a centrifuge. The experiment also included a control group on Earth, where the same brewing process was conducted under normal gravity conditions.

The brewing process on the ISS was conducted over a period of several months, during which time the beer was fermented, conditioned, and carbonated. The resulting beer was then analyzed for differences in flavor and aroma compared to the control group on Earth.

The experiment was a success and showed that it is possible to brew beer in space. The beer produced in microgravity had distinct differences in flavor and aroma compared to the beer brewed on Earth. However, it was not intended for commercial production and was not consumed.

The experiment was significant as it demonstrated the potential for space-based manufacturing and highlighted the potential for future space-based industries, including the production of food and beverages. It also provided valuable insights into the effects of microgravity on various chemical and biological processes, which could have important implications for future space research and exploration.

Budweiser, the beer brand, has stated that the experiment was not a PR stunt and was solely dedicated to the research of space-based manufacturing and its potential impact on the future. This experiment was a small step in expanding human capabilities in space and utilizing space for the betterment of life on Earth.

#### Watch the video here.

## BARLEY EXPERIMENTS ON

#### THE INTERNATIONAL SPACE STATION

Earlier this year, Budweiser unveiled its mission to be the first beer brewed for Mars.

Now, Budweiser is taking its first step toward this goal by sending barley, a key ingredient in the iconic Budweiser recipe, to the ISS for a series of experiments.

#### EXPERIMENT 1 SEED EXPOSURE

Barley seeds will live on the ISS for 30 days to see how they react in a microgravity environment. The ideal environment for the seeds to grow into barley is in a cool, dry place. Poor storage can lead to bad beer, so this experiment will help understand if the storage and environment is adequate in space!

#### EXPERIMENT 2 SEED GERMINATION

This experiment will show how barley seeds grow in a microgravity environment. The seeds will be fed and watered in a similar fashion as to how they are grown here on Earth. Here, after 2 weeks, the barley typically grows 6-10" tall. This experiment will test to see if the seeds grow at the same rate in space.





## Case Study: Ardbeg

The Ardbeg Distillery, a Scottish whiskey maker, conducted an experiment on the International Space Station (ISS) to study the effects of microgravity on the aging process of whiskey. The experiment, in partnership with NanoRacks, a commercial space company, aimed to understand how microgravity affects the maturation of whiskey and the resulting flavor profile.

The experiment sent a small, specialized container, known as the "Whiskey in Space" experiment, to the ISS. The container held small samples of Ardbeg's whiskey, which were aged for a period of several months in microgravity conditions on the ISS. The samples were then returned to Earth for analysis and comparison to a control group of whiskey that had been aged under normal gravity conditions on Earth.

The experiment found that the whiskey aged in microgravity had distinct differences in flavor and aroma compared to the control group. The whiskey aged in space had a higher concentration of certain compounds, such as woody and smoky notes, which contributed to a more intense flavor profile. The experiment also revealed that the aging process in microgravity was faster than on Earth, which could have potential implications for space-based manufacturing of food and beverages.

The Ardbeg experiment was significant as it was the first of its kind to study the effects of microgravity on the aging process of whiskey. It demonstrated the potential for space-based manufacturing and highlighted the potential for future space-based industries, such as the production of food and beverages.

The Ardbeg Distillery has stated that the experiment was not a PR stunt and was solely dedicated to the research of space-based manufacturing and its potential impact on the future. The samples of whiskey were not intended for commercial consumption and were used exclusively for scientific research. This experiment was a small step in expanding human capabilities in space and utilizing space for the betterment of life on Earth.



## Case Study: Terressentia

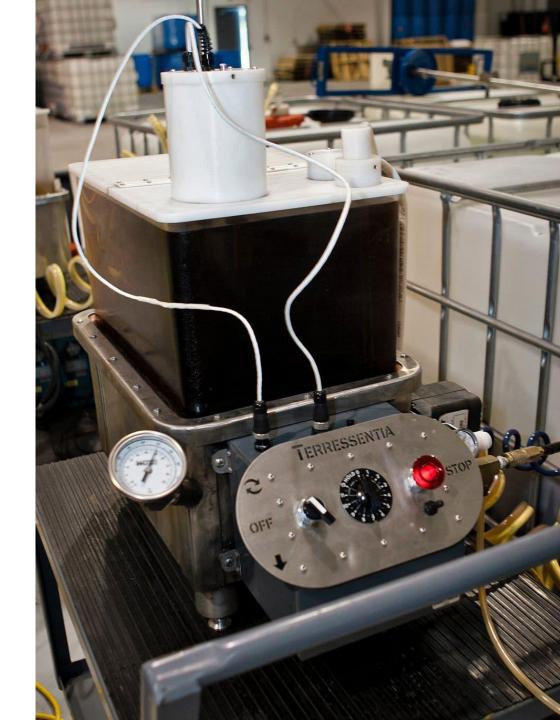
Terrestrial Beverage Technologies, also known as Terresenia, is a company that specializes in the development of technology for manufacturing alcoholic beverages on Earth using a process called "flash-vaporization." The process mimics the effects of aging in microgravity, which is believed to enhance the flavor profile of certain alcoholic beverages, such as whiskey and brandy.

The flash-vaporization process involves exposing the liquid to high-pressure and hightemperature conditions for a short period of time. This process causes the liquid to rapidly expand and contract, simulating the effects of aging in microgravity. The process is also done under a vacuum, which allows for the liquid to be exposed to a higher pressure than it would be under normal atmospheric conditions.

Terresenia's technology has been used to produce a variety of alcoholic beverages, including whiskey, brandy, and rum. The company claims that the use of flash-vaporization results in a more complex and intense flavor profile, as well as a faster aging process.

The company has conducted several blind taste tests to compare the flavor profile of their flash-vaporized beverages to traditional aged counterparts. The results have shown that the flash-vaporized beverages have a more complex and intense flavor profile than the traditional aged counterparts, which has been confirmed by a panel of expert tasters.

Terresenia's technology is significant as it demonstrates the potential for technology to mimic the effects of aging in microgravity on Earth. This technology can help to reduce the cost and time required for aging alcoholic beverages and can also lead to the development of new and unique flavors. It also has potential applications in other industries such as food, cosmetics and pharmaceuticals. The company is planning to expand its technology to other industries as well, as a way to improve the manufacturing process and enhance the final product.







## Case Study: Suntory - Yamazaki

Suntory, a Japanese company known for its whiskey and other spirits, has conducted an experiment on the International Space Station (ISS) to study the effects of microgravity on the aging process of whiskey. The experiment, in partnership with the Japanese Aerospace Exploration Agency (JAXA), aimed to understand how microgravity affects the maturation of whiskey and the resulting flavor profile.

The experiment sent small samples of Suntory's Yamazaki whiskey to the ISS, where they were aged for a period of several months in microgravity conditions. The samples were then returned to Earth for analysis and comparison to a control group of whiskey that had been aged under normal gravity conditions on Earth.

The experiment found that the whiskey aged in microgravity had distinct differences in flavor and aroma compared to the control group. However, it is important to note that this experiment has not been published in any scientific journal, and therefore, the results are not peer-reviewed.

This experiment was a significant step for Suntory as it allowed them to understand the effects of microgravity on the aging process of whiskey. They were one of the first companies to study the effects of aging whiskey in space, which could have potential implications for space-based manufacturing of food and beverages. Suntory's research could also help to improve the whiskey-making process on Earth and develop new and unique flavors. However, it's important to note that the results of this experiment have not yet been independently verified or peer-reviewed, and more research is needed to fully understand the effects of microgravity on the aging process of whiskey.

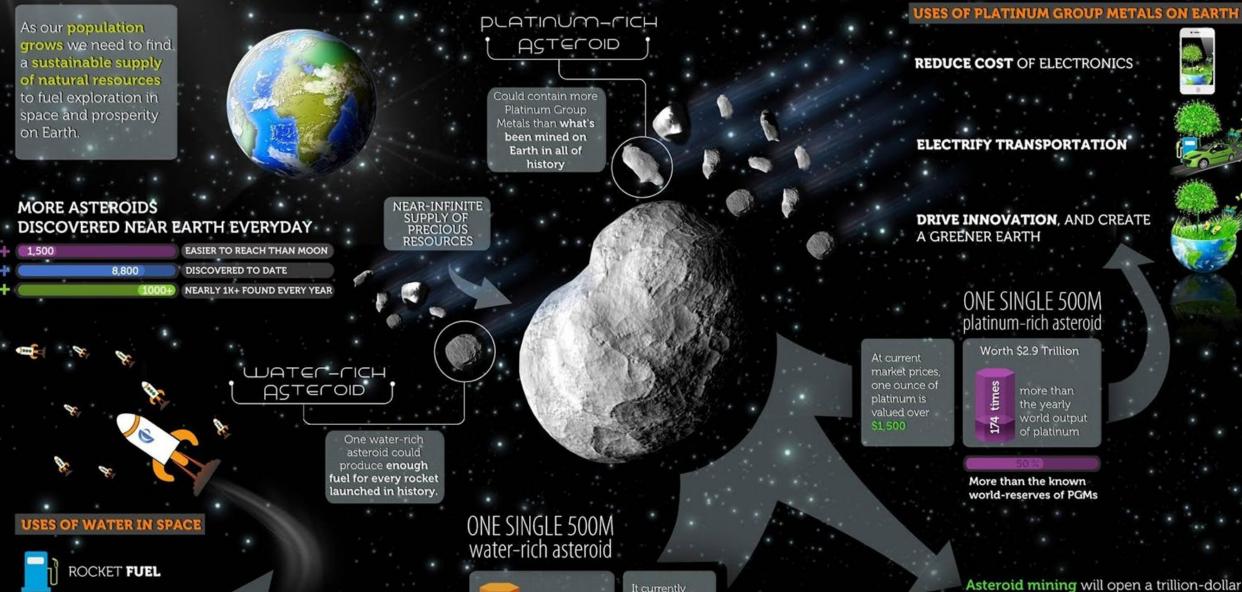
THE SPACE FOUNDATION SPACE FOUNDATION REPORT

## \$469 Billion

global space economy (for 2021)

### THE SPACE ECONOMY: A MODERN DAY GOLD RUSH

#### Asteroid Mining Will Create A Trillion-Dollar Industry



Asteroid mining will open a trillion-dollar industry and provide a near-infinite supply of

#### In-Space Manufacturing (ISM)

#### Factories in Space

#### 1: Launch / Re-supply

Equipment launched from Earth. Raw materials & consumables from: 1) Earth 2) recycling 3) Moon 4) asteroids

#### Space Resources Transport

Momentus, TransAstra, Orbit Fab



#### Space Debris Recycling

Made in Space, CisLunar Industries, Orbit Recycling, Tethers Unlimited

Re-Supply Vechicles (1-way) Cygnus, Progress, HTV, Tianzhou

#### **Re-Supply Vechicles (2-way)** Dragon, Starship, Starliner, Dream Chaser, Sojuz

#### Path 1: Space Station Services

1) Launch orbital factory to the ISS or commercial space station. As preparation or everything at the same time. 1a) Re-supply raw materials & consumables (optional). 2) Use the mostly automated orbital factory and help of (commercial) astronauts to manufacture the material or product in microgravity.

3) Use (the same) space capsule to return the products

#### Path 2: Dedicated Free-Flyers

1) Launch reusable spacecraft or space capsule (e.g. Cargo Dragon) with raw materials, consumables and fully automated manufacturing apparatus included. 2) Use the free-flying spacecraft as a microgravity environment for in-space manufacturing. 3) Enter atmosphere & retrieve the (reusable) capsule.

\*Lists of examples are not exhaustive



#### 2: On-Orbit Manufacturing

Using microgravity environment to manufacture new products and materials, on or nearby: 1) space stations (multi-use or dedicated) 2) free-flying spacecraft (multi-use or dedicated)

#### **Space Stations**

ISS, Gateway, Tiangong



**Commercial Space Stations** Axiom, Nanoracks, Orion Span, **Orbital Assembly** 

> **Dedicated Free-Flyers** Dragon, Space Tango, Space Forge, Space Rider, Dream Chaser, Arkisys

> > **Mission Contro**

Nanoracks, Ice Cubes, Bartolomeo, Space Tango, yuri

**Dedicated Space Factories** 



In-Space Construction/Assembly Orbital Assembly, Arkisys, Momentus



Re-Entry Capsules (1-way) SpaceWorks, JAXA

3: Use in Orbit / Re-Entry

Large-Scale Space Structures Made in Space, Tethers Unlimited,

Orbital Assembly, Momentus,

Skycorp, United Space Structures

1) Large-scale space structures, solar power stations, space food

etc will remain for use in space. The more accurate term for this

2) Re-entry capsule (can be same) to bring samples and products

to Earth, which will likely be the largest market for many materials.

activity can be in-space construction or in-space assembly.



Space Vechicles (2-way)

Dragon, Starliner, Dream Chaser, Space Tango, Space Rider, Sojuz

#### Space Station > Free-Flyer

• Regular Dragon, Starliner, Starship etc flights.

Most not that time-sensitive if extra 1-2 months.

Nanoracks

- Quantinities will likely be small for the near future.
- Multi-use and more consumables due to resupply.
- More electrical power thanks to larger solar arrays.
- Fast 24/7 telecommunications and mission control. Capsule retrival (tracking, legal, transport) handled.
- Lower costs all around to help with ISM economics.

#### Free-Flyer > Space Station

• Re-usable satellites or solo capsules are flexible. Independence if aiming for full vertical integration. Full use of payload capacity and 100% automation.

Spaceships (2-way) Starship

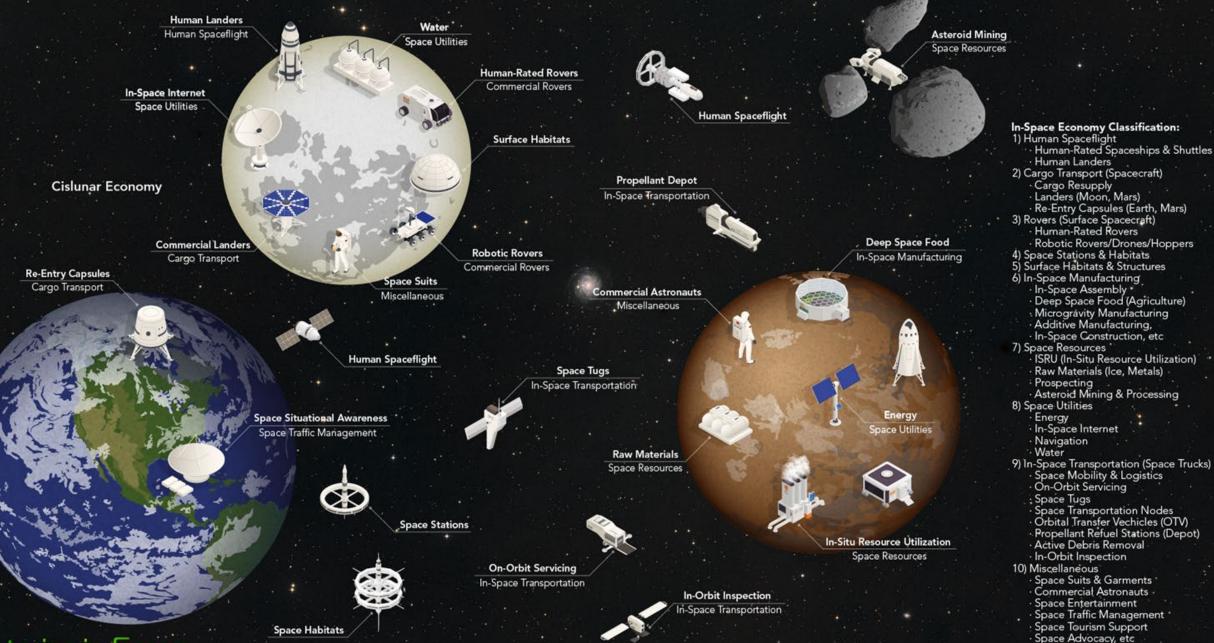
factoriesinspace.com Erik Kulu, 2021-04-04

Microgravity End-to-End Services

Made in Space. Tethers Unlimited.

#### **In-Space Economy**

factoriesinspace.com 2021-01-03



Factories in Space

\*Original creation by Erik Kulu inspired by E2MC.

