



The Priority Center

Ending the Generational Cycle of Trauma



Jeremy Webb

Proprietor, Webb's Grainworks

Jeremy Webb began learning about distillation processes from his father at the age of 8; the proud Scotch-Irish tradition having become a part of Webb family heritage, by way of the rolling hills of West Virginia, many generations past. Born in Long Beach California, Jeremy always felt a deep connection to his Appalachian roots and followed his heart back to his parent's birth state to graduate from West Virginia University. During his time in West Virginia, his interest in distillation grew. Eventually his desire to know more about whiskey production and the special relationship between the distillate and the barrel led him to Kentucky, where he fell in love with Bourbon. In Louisville, Jeremy studied distilling, distillery operations, barrel aging and the art of blending. He was mentored by Master Distillers having worked for companies like Brown Forman and Jim Beam. In 2019 Jeremy set out on the journey to use his collected knowledge to build a state-of-the-art distillery in Orange County, producing California Straight Bourbon Whiskey distilled in a Vendome Pot-still and aged in new Appalachian White Oak barrels coopered exclusively by West Virginia Great Barrel Company.

Owner/Cook/Head-Distiller Jeremy Webb has spent a lifetime traveling, eating and cooking, cultivating a style of cuisine we are calling Fast Casual Global Fusion Comfort Food. (Say that 10 times fast) His cuisine is heavily influenced by the South; South America, Southeast Asia and the American South. Noodles, dumplings, soups and stews with rich, savory broths, flavors of chili, cilantro, lemon grass, along with large house-smoked cuts of meat like bacon and pastrami will be the foundation of our menu. Our kitchen is crewed by an amazing staff of career cooks flawlessly executing Jeremy's recipes. It's like a band, and Jeremy writes all the music.