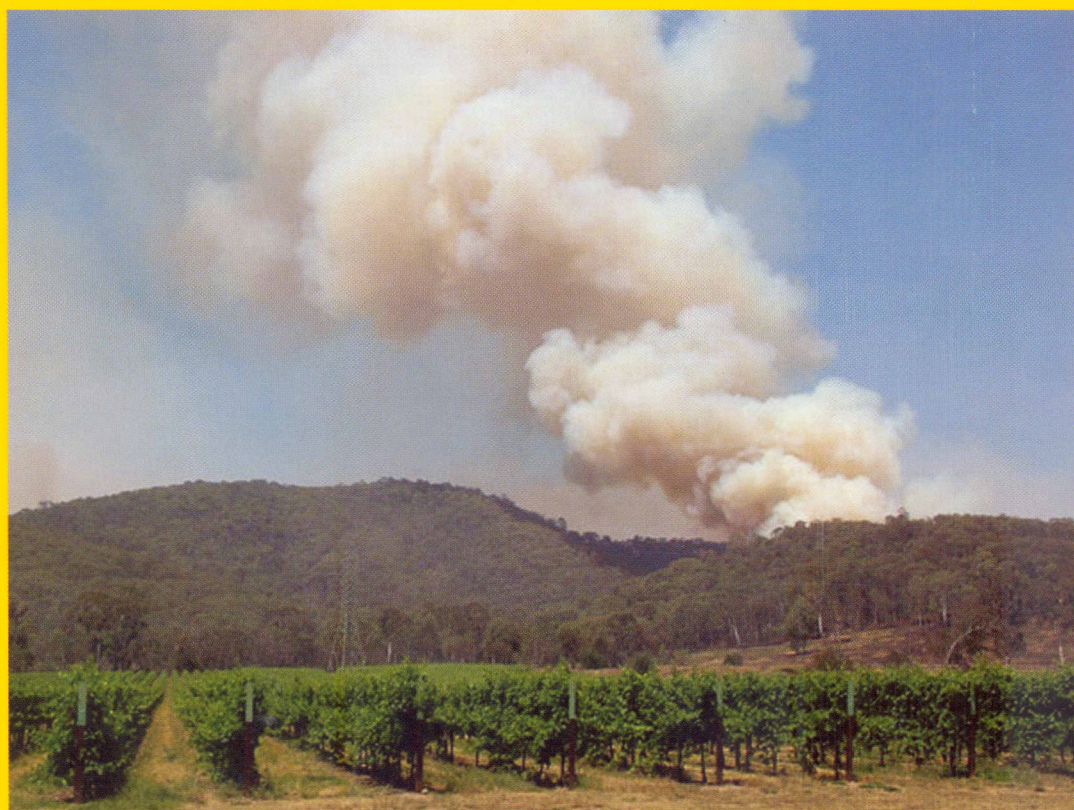


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Feature Section: Smoke Taint in Wine

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