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FOR IMMEDIATE RELEASE

Locust Cider & Heritage Distilling Co. (HDC) Announce Production and Taproom/Distillery Tasting Room Updates.

*Locust to occupy former HDC Flagship Production Distillery location in Gig Harbor, Washington.
Heritage Distilling Co. expanding warehouse and production in Gig Harbor and Tumwater, Washington.*

April 2021 (Gig Harbor, WA) - EXCITING NEWS ON THE HORIZON! Locust Cider is taking the customer experience to another level with two big projects this summer! First, Locust Cider is opening a new production cidery in Gig Harbor, WA that will house Locust's volume canning and kegging operation. Located about an hour south of the current cidery in Woodinville, the new location is in the building that served as [Heritage Distilling Company's](#) original flagship distillery since 2012.

"Our canning has outgrown our Woodinville space and this new facility will give us the room to grow and the space we need to keep improving quality and variety while also implementing some new technologies that will make us better. It will also house a taproom with a huge year-round heated and covered outdoor seating area and a new food menu. By 2022, we will be adding an experimental orchard and mint farm where we will grow and test apple varieties, produce mint for our Mojito cider, and host public and private events. We are especially excited to join the tight-knit and welcoming community of Gig Harbor," stated Jason Spears, CEO and Founder of Locust Cider.

This move will make way for Locust Cider to take our Woodinville site to an all-new level. The Woodinville taproom will continue to be open, but will get a refreshed look. By moving Locust Cider's canning and the bulk of our production, it will allow the space to do the high-end, high-touch cidermaking we started with. The space where canning is today will become a small batch cidery where we will crush apples onsite, barrel-age, and bottle small specialty ciders, such as our 20% ABV Pommeau. Locust will remodel the space to put the new cidermaking operation in place and to create a more spacious and comfortable taproom experience, which will allow customers to spread out and enjoy larger spaces for private and public events.

"Stay tuned for announcements around openings for both our NEW Gig Harbor Cidery and Taproom and completed renovations to our current Woodinville Taproom," stated Spears.

The Locust Cider Gig Harbor Cidery and Taproom will be located at 3207 57th Street Ct, Gig Harbor, WA, adjacent to the [The Inn at Gig Harbor](#).

Heritage Distilling Company (HDC) will complete the exit from the original Flagship location this spring in coordination with expanded production at its new HDC Tumwater facility, which features a shared space in coordination with South Puget Sound Community College (SPSCC)'s distilling and brewing program and will house the majority of HDC production in the future, as well as a tasting room, retail space, HDC's renowned Cask Club program and an outdoor grass amphitheater that sits at the heart of the new Craft District in Tumwater. Additionally, HDC recently moved into an expanded 67,000 square foot warehouse in Gig Harbor, which will house all aspects of the company's inventory, barrel storage and administrative offices.

"We are thrilled to have the opportunity to improve efficiencies within our production and inventory handling for our 6 distillery tasting rooms," stated Justin Stiefel, CEO and Co-Founder of Heritage Distilling Company. "We are equally excited to hand our flagship distillery location off to Locust Cider, a preeminent cider maker in the Pacific Northwest,



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and are confident Gig Harbor will accept them with the same enthusiasm that has led to our success over the last 9 years. We are especially proud of what we built out of that location and we know the space will serve Locust well."

Heritage Distilling Company also worked with the Chehalis Indian Tribe to open Talking Cedar, home to full scale HDC branded distillery, the new Talking Cedar Brewery and the Talking Cedar Restaurant in Grand Mound, Washington. This location will also offer HDC the opportunity to grow production at a larger scale. Talking Cedar is the first distillery on tribal land in the United States thanks to a change in federal law secured by the Chehalis Tribe and Heritage Distilling Company in 2018.

About Locust Cider:

Locust Cider, founded in 2015 by brothers Jason and Patrick Spears, is based in Washington, specializing in one-of-a-kind flavors and innovative beverages made with real premium ingredients. Locust has a community of taprooms across three states. In Washington, we have a cidery and taproom in [Woodinville, WA](#), standalone taprooms in Seattle ([Ballard](#), [Alki Beach](#), [Market Place](#), [Post Alley](#) and [First Hill](#)), [Tacoma](#), [Spokane](#), [Walla Walla](#), and [Vancouver, WA](#). Beyond Washington, we also have cideries with adjoining taprooms in [Fort Worth, TX](#) and [Boulder, CO](#) as well as new taprooms in [Lakewood, CO](#) and [Fort Collins, CO](#). Currently cider cans can be found throughout Washington, Colorado, Oregon, Idaho, Alaska, California, Florida and Texas with plans to continue expanding distribution nationally. We also now [ship](#) to almost every state with more to come soon!

Locust is not just about the cider. A portion of proceeds for all cans as well as our club, [The Swarm](#), are donated to the [Hydrocephalus Association](#), an important and personal cause to owners Jason and Rebecca Spears whose daughter lives with the incurable brain condition. To learn more, visit www.locustcider.com/our-cause

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About Heritage Distilling Company, Inc.:

Heritage Distilling Company, Inc. (HDC), opened to the public in Gig Harbor, Washington in 2012. It is one of the premier craft distilleries in the U.S. and the most-awarded craft distillery in North America for the past seven years by the American Distilling Institute. HDC produces a range of whiskeys, vodkas, gins, aquavit and rums and operates distilleries and tasting rooms in six locations spanning two states and has distribution of select products in all 50 states. Family operated and majority woman-owned, HDC is adept at connecting with and contributing to the culture of craft spirits through multiple channels. For more information, please visit www.heritagedistilling.com.

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