



**Tieton Cider Works is making Yakima its new home!
Official Cider Bar Ribbon Cutting Thursday October 30th.**

For Immediate Release:

Yakima, WA, October 2014— After 6 successful years creating and growing a new hard cider company in the Tieton orchards where it all started, Tieton Cider Works is moving to a new location in Yakima.



Harmony Orchards, a third generation apple growing family has been passionately farming their orchards in Tieton, WA since the 1920's. Craig Campbell, the current orchardist and horticulturist, has been growing his fruit organically for more than 25 years and continues to implement new technologies, introduce new fruit varieties and expand his orchards throughout the Yakima valley.

Craig and Sharon, his wife and co-owner of Tieton Cider Works, had an idea to try making hard cider in 2008. They are continually asked: "how did you get into the cider business?" The answer is easy: "we were in the apple growing business. Period. If we had not been a farming family, cider would not have held an interest."

In the beginning, there was a lot to be learned about growing cider apples in an arid climate. Craig started with over 25 cider apple varieties and finally paired it down to the 8 varieties that produced terrific tasting ciders and fit into their farming patterns.

From the start, Tieton Cider Works has been unique in the cider making industry as they have always been completely vertically integrated. They grow the apples, press, ferment, blend and bottle all on site. Even in their 3,800 sq. ft. facility, they were able to grow their production from just 200 cases in 2010 to over 12,000 cases at the end of 2013.

The time came to make the decision to move the company where they could continue to grow the business. The new location at 619 West J Street in Yakima was the answer. After many months of planning, renovating and moving, they are excited to announce the official opening of Tieton Cider Works new location. The expanded space will include a Tasting Room complete with 6 taps of their core and seasonal ciders.

The official ribbon cutting will take place on location **Thursday, October 30th at 3:30pm**. Cider and light refreshments will follow in the Cider Bar Tasting Room. A public Grand Opening will take place on **Saturday November 1st from noon to 5pm**, complete with tours, tastings and giveaways.

About Tieton Cider Works

The fruit that is used in Tieton Cider Works Cider comes from Craig and Sharon Campbell's Harmony Orchards. This land has been in the Campbell family since the 1920's when Craig's grandfather planted his first trees in Tieton, Washington. They take stewardship of the land and orchards very seriously and have been farming organically for the last 25 years.

Blending fresh-pressed cider fruit with organically grown dessert fruit, cider maker, Marcus Robert, creates over 10 varieties of naturally gluten-free cider, including seasonal and limited releases. As the cider industry has grown exponentially over the past few years, Tieton Cider Works has emerged as a leader in craft and quality, their cider garnering awards from across the nation. Tieton Cider Works has been featured in numerous publications, including *Martha Stewart Living*, *Sunset*, *SIP Northwest*, *Imbibe*, *Beer West*, and *Draft*. From branch to bottle, Tieton Cider Works controls every aspect of the growing and cider making process. To learn more, visit www.tietonciderworks.com.

Tieton Cider Works' ciders are available in-store in 18 states—Alaska, Arizona, British Columbia, California, Florida, Hawaii, Idaho, Illinois, Michigan, Montana, Nevada, New Mexico, Ohio, Oregon, Texas, Utah, Washington & Wyoming, and in our Cider Bar in Yakima, Washington.

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