



FOR IMMEDIATE RELEASE:

Sonoma Cider Taproom & Restaurant Opens in Healdsburg

7,300 Square-Foot Fermentation, Event and Tasting Room Space Showcases

Exclusive Artisanal Flavors from Sonoma Cider

HEALDSBURG, Calif. (October 10, 2016) - [*Sonoma Cider*](#), the award-winning hard cider company rapidly gaining a reputation for its certified organic ingredients and crisp, distinctive flavors, will open its doors to its first brick-and-mortar taproom on October 20, giving a home to all Sonoma Cider fans near and far. Located in Healdsburg, CA (a block south of Healdsburg Square) and led by Sonoma Cider's Founders, David and Robert Cordtz, the concept is a reflection of the brand's philosophy, where craft, authenticity and enjoyment reign supreme.

"Our taproom and restaurant were designed around ideas: honest simplicity, authentic materials, and a rural and relaxed environment," said David Cordtz, co-founder, CEO and Cidermaster of Sonoma Cider. "We are thrilled to offer locals and travelers alike a comfortable and informal space to enjoy our craft small batch ciders thoughtfully paired with delicious food in our quintessential wine country setting."

Guests can expect a wide variety of craft ciders (23 taps in total) including micro-releases, experimental batches and exclusive flavors from Sonoma Cider, as well as artisanal ciders from around the world. Several Sonoma Cider micro releases will be available exclusively in the taproom including: *Gravenstein* produced with 100% Sonoma County Gravenstein apples; *Golden Delicious* featuring fruit exclusively from nearby De La Montanya vineyards; and *Bananaweizen* fermented with Hefeweizen yeast and bananas. Local beer and wine will also be available.

Executive Chef Matthew Hodson will feature French and Basque influenced cuisine which pairs exquisitely with the unique cider flavors. Small plates include: *Raw and Smoked Oysters*; *Charcuterie and Fromage Boards*; *House Pickles*; *Cider Brined Olives* and *Deviled Duck Eggs*.

Entrees include: *Crab Bisque; Pork Meatball Bahn Mi; Trip-Tip Dip; Nicoise Salad; Apple, Chicken and Crab Risotto; Chicken Normandy; Pate En Crote* and a selection of sweet and savory crepes.

“The taproom will give us the opportunity to taste and formulate obscure and exciting ciders that have come to define our distinctive, handcrafted brews,” said Robert Cordtz, co-founder and VP of operations at Sonoma Cider. “Where else can you taste cider spiced with organic habanero peppers, rhubarb or sarsaparilla roots paired with Chef Matthew’s extraordinary cuisine.”

Built on the southern edge of the historic Healdsburg Town Plaza, Sonoma Cider Taproom & Restaurant is collaboration between Dreiling Terrones Architecture and Lorraine Alexander Interior Design. The 5,500 square-foot taproom and restaurant opens out to a large 1,800-square foot exterior dog-friendly patio, which comfortably seats 35 people and features an outdoor fire pit, heat lamps and overhead music. Rollup glass doors welcome guests into the industrial sleek, minimalist warehouse space which seats 60 indoors. Interior design details include visible and operational fermentation tanks, an oversized concrete bar, red barn fixture lights, polished concrete floors and bench seating. Rich deep earth tones with splashes of color are enhanced by the texture of stained ash wood, steel and concrete throughout the space.

The taproom and restaurant will fuse exceptional quality with spirit, highlighting all that makes Sonoma County truly unique. The space will showcase live music, local talent, comedy and more, providing a lively space for guests. Cornhole and a giant Jenga board will be available for the lighthearted looking for entertainment. The venue can accommodate private events up to 175 people, helping to fill a void for large capacity events in Healdsburg.

Sonoma Cider Taproom & Restaurant is located at 44 F Mill Street, Healdsburg, CA (behind Mill Street Antique and The Parish Cafe) and is open daily for lunch 11 a.m. – 3 p.m. and dinner 5 p.m. – 9 p.m. Happy hour is offered daily from 3 p.m. – 5 p.m. Tours are available Friday and Saturday from 11 a.m. – 2 p.m. For reservations, please contact (707) 723-7018. For further information, visit www.sonomacider.com or @sonomacider.com.

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About Sonoma Cider

Sonoma Cider was founded in 2013 by 20-year veteran Cidermaster, David Cordtz, with his son and Co-founder, Robert Cordtz. Together they combine decades of industry expertise with next generation dynamism.

Sonoma Cider handcrafts the only full line of organic ciders in the U.S., each made with distinctive, all natural, gluten-free ingredients. Sonoma Ciders are produced from freshly squeezed, organic apples in micro batches to deliver intensity of flavor and a refined experience for this rapidly growing category.

Sonoma Cider offers four, award-winning “Core Ciders” which are available year-round. This includes the signature, apple cider “The Hatchet,” pear-based “The Pitchfork,” bourbon-flavored “The Anvil”, and sarsaparilla-vanilla “The Washboard.” Sonoma Cider also offers other unique flavors through the “Limited Run” series and “Cidermaker Reserve” series.

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