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Stem Ciders Expands Operations to Lafayette, New Facility to Open in Late 2017

Denver, Colo. | February 2017 — [Stem Ciders](#), a Denver, CO based craft cidery is expanding its operation to Lafayette, Colorado. The new \$7M facility in the Vista Business Park, east of downtown Lafayette will be home to Stem's cider making production, office headquarters, taproom and restaurant.

The search for a new facility with room to grow has been two years in the making. Since opening its doors in RiNo in 2014, Stem has experienced exponential growth in the craft cider marketplace through sales, distribution, and brand equity. The cidery produced 3,500 barrels of cider in 2016, and anticipates close to 10,000 barrels in 2017. The new production facility will satisfy current demand and provide the capacity to grow production to 100,000 barrels, or roughly \$43 million in sales.

"As we vetted new locations for expansion, the ability to support Stem Ciders for the foreseeable future was a key component. The City of Lafayette is not only a great location but the community has been overwhelmingly supportive and a pleasure to work with. We look forward to our continued relationship with the City and the citizens of Lafayette and the surrounding area," said Stem's co-founder and CEO Eric Foster.

Stem has partnered with Faurot Construction to build the facility. Boulder based Daedulus Studio is the design agency of record. The 30,503 sq. ft., two story building will sit on one 4 acre lot, with the additional 4 acre lot to remain open for future expansion. Total building costs are expected to be \$7 million. The facility will house Stem's cider making production, offices, a restaurant and taproom with a retail space for Stem's packaged ciders and merchandise. Plans for the sq. footage of the building include a 15,000 sq. ft. production floor, a 5,000 sq. ft. restaurant and taproom, and 10,000 sq. ft. leased space and future expansion.

The RiNo taproom on Walnut Street will remain in place, and will continue to be a destination for cider enthusiasts. While the majority of production will move to Lafayette, a small cider making operation will remain onsite for experimental ciders and wild fermentations. The taproom will extend into the soon to be vacant production area as additional space for guests and special events.

Plans for the exterior and landscape include planting a 'show orchard' on the additional acreage and the surrounding garden area. Through tastings at the taproom, lunch or dinner in the restaurant, a stroll through the orchard or a tour of the production facility, guests can experience the cider traditions that Stem was founded on.

"The City is thrilled Stem Ciders has chosen Lafayette for their new production facility. Given their involvement in the community, strong brand recognition, and long-term growth prospects Lafayette could not be happier with the partnership we are entering", said Roger Caruso, Lafayette's Assistant City Administrator/Economic Development Director. "We're confident that our residents, and residents in neighboring cities, will support Stem Ciders and their new taproom and restaurant".

About Stem Ciders – Stem Ciders was founded in 2013 by Eric Foster and Phil Kao, two passionate entrepreneurs with a deep appreciation for craft, and a strong commitment to reviving the cider tradition, Stem produces cider founded on three main principles: quality, style, and tradition. Stem has created a reputable and recognizable brand in the diverse category of craft cider, and as such, has received critical acclaim and awards at both the local and national level.