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Premium Cider Leads Wine and Beer in US Alcohol Growth

Philo, CA —Premium cider, wine, and beer sales grew, with premium cider growing 230% faster than premium wine and beer. IWSR Drinks Market Analysis reports that in premium-and-above segments, premium cider led growth in double digits, at +11%. Premium wine grew at (+6%), premium beer (+4%). At the same time, lower priced cider, wine and beer sales declined significantly. https://www.theiwsr.com/us-alcohol-sales-in-2022-led-by-premium-spending-across-all-categories/

With premiumization still driving all segments of beverage alcohol, *Gowan's Heirloom Ciders* are uniquely positioned to meet consumer demand. Using only estate grown apples from their 6th generation family farm, Gowan's apples are grown organically and allowed to ripen on the tree. Harvested at the peak of flavor these heirloom apples are pressed fresh, then bottled on-site using the best of both traditional and modern cidermaking techniques. Owning the supply chain allows Gowan's not only to produce delicate flavors and quality just not available in non-premium brands, but also to minimize their carbon footprint.

Currently offering seven types of cider, including rare single varietals like Macintosh, Gravenstein and Sierra Beauty, Gowan's Heirloom Ciders are among the best in the United States. Focusing on flavor, Gowan's Cider frequently wins Best of Show, Best in Class, and scores between 90-98 in the largest and most prestigious cider and wine competitions.

"The cider we bottle today has been nearly 150 years in the making," says Don Gowan, 5th generation farmer / cidermaker. "We're proud to grow our own apples for our estate cider. We now harvest over 100 different kinds of heirloom apples. These have been curated from around the world for the best flavor in this terroir."

Gluten free, vegan, Non-GMO, low-calorie, and lower in alcohol than beer and wine, premium cider also offers a quality option for consumers in the health and wellness market.

Gowan's have taken a multi-generation long view approach to protecting and sustaining historic heritage farmland. This includes organic certifications, water conservation, soil conservation, cover cropping, composting and no-till farming.

Consumers are delighted to discover Gowan's Cider Orchard welcomes visitors. This gives customers a chance to enjoy all the seasons on the farm and sample all the ciders in the best possible place.

"We're thrilled that consumers are venturing out into these magical orchards and discovering premium estate cider. Visitors love experiencing the different flavors that come naturally from these trees," says Sharon Gowan, farmer/cidermaker. "There's no better place to discover your favorite cider than the orchard where those apples grew."

Consumers are discovering premium ciders, and <u>Gowan's Heirloom Cider</u>, the California leader in this new trending category, checks all the boxes.

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Established in 1876, Gowan family orchards are located in Philo, California, near the Mendocino coast, in the heart of Anderson Valley. Gowan's Heirloom Cider is California's pre-eminent premium cider, estate grown, produced, and bottled. Gowan's Heirloom Cider is self-distributed in California, and available online throughout most of the US.

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