

# Making and Marketing Hard Cider

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Bellwether Hard Cider

## What market do you want to be in? This determines what you make and how/where you sell it.

- Beer
- Wine
- Out your front door
- As a bar
- Online
- Distribution
- Geographical: local, regional, national?

### Ingredients: Apples

- Apples/Styles
  - Blends vs. Single Varieties
  - Acid vs. Tannin
  - European
  - Heirlom
  - Desert
  - Foraged
  - Concentrate

#### Ingredients/Processes: Other

- Other pome fruits
- Non-pome fruits
- Hops
- Non-fruit stuff(maple syrup, peppers, ...)
- Barrel aging
- Fortification

#### Yeast

- Beer
- Wine
- Wild

#### Carbonation

- Forced
- Bottle-conditioned
- Still

#### Packaging

- Bottles: what size?
- Cans
- Kegs
- Growlers
- Labels: Beer-style, wine-style, ...

#### Advertising

- Associations such as wine trails
- Social Media
- Space Ads
- Radio/TV
- Tastings

#### Surviving the Present

- Chaos in the current market
- Rate of change in the market—3 year plan, 5+ year plan