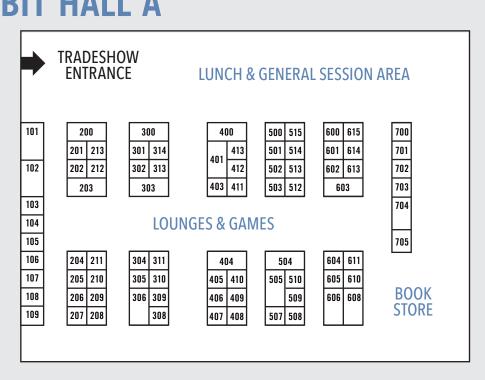
TRADESHOW MAP







REGISTRATION DESK



Vendor Company Name	Booth #
33 Books	61
ABS Commercial	70
Aftek Filters	40
Alna Packaging	61
Alpha Brew Ops	10
American Canning	20
American Cider Association	60
American Keg	70
Amoretti	70
Apex Flavors	31
Arryved	10
Arton	20
Atlas Labels	61
CanSource	20
CDA Labeling USA	60
CINA	40
Codi Manufacturing	30
ControlTec	51
Criveller	40
Decade Products	31
Della Toffola	30
EKOS	21
Enartis	51
Fermentis	20
Flextank	10

Vendor Company Name	Booth #
FruitSmart	200
G & D Chillers	204
G4 Kegs	302
GEA Group	600
Glaize Apples	602
Goodnature	213
Gusmer	403
Hauser Pack	412
Hillebrand	514
Hoptown Handles	702
In-Line Packaging	311
Iron Heart Canning	210
Jenrey	704
Juicing Systems	304
KeyKeg/OneCircle	510
Laffort	105
Maltwerks	207
Manry-Rawls	610
Michigan Cider Association Cider Truck	404
Milne Fruit	504
Niagara Label	605
North Star Leasing	501
Northeast Barrel Company	108
Northwestern Extract	413
Not Your Hobby Marketing	401

Vendor Company Name	Booth #
One Vision	314
Orchard Valley Supply	601
Pak-Tek	308
Palmer Beverage	407
Petainer	300
Precision Fermentation	502
Premier Wine Cask	604
Pro Refrigeration	503
Prospero Equipment	505
Schaefer Containers	500
Spec Trellising	405
Steel City Tap Handles	309
Thermo Fisher	703
Tri Pack	305
TTB	306
VinoShipper	410
Virginia Association of Cidermakers Cider Truc	k 603
Virginia's Finest	402
Voran	101
Wild Goose Filling	209
Wine & Beer Supply	614
Winemakers Depot	102
Wolffer Estates Vineyard	509

WIFI INFORMATION

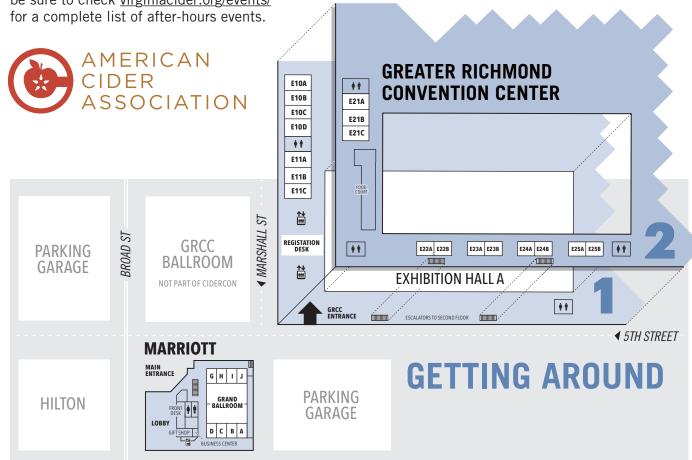
Network: CiderCon 2022
Password: PickCider





WELCOME TO RICHMOND

We're so excited to be back in person! It's a pleasure to see your (masked) face, and we hope you have a great time exploring one of the country's best cities for cider. There are exciting presentations planned every day, and evenings are sure to be filled with more cider. Richmond Cider Days is also happening – be sure to check <u>virginiacider.org/events/</u>



COVID REMINDERS

- Masks are REQUIRED except when actively eating or drinking.
- If you experience symptoms
 (congestion, cough, etc.), do NOT
 attend CiderCon events, even if
 masked. Seek medical advice.
- Wash hands frequently.
- Avoid sharing glassware.

WEDNESDAY, FEBRUARY 2 at a glance

	'	'	
	EVENT	TIME	LOCATION
	Registration	8:30 AM-6:30 PM	GRCC Registration Desk
	TTB Bootcamp	8:30 AM-12:30 PM	Marriott Salons GHIJ
0	Certified Pommelier Exam	9:00 AM-1:00 PM	Marriott Salons ABCDE
0	An Intro to Holistic Orcharding	1:00-3:00 PM	Marriott Salons GHIJ
	CiderCon Networking for Newbies	2:00-3:30 PM	Marriott Salon 4
0	Cider Share, Salon A	4:00-5:00 PM	Marriott Salons E & F
0	Cider Share, Salon B	6:00-7:00 PM	Marriott Salons E & F

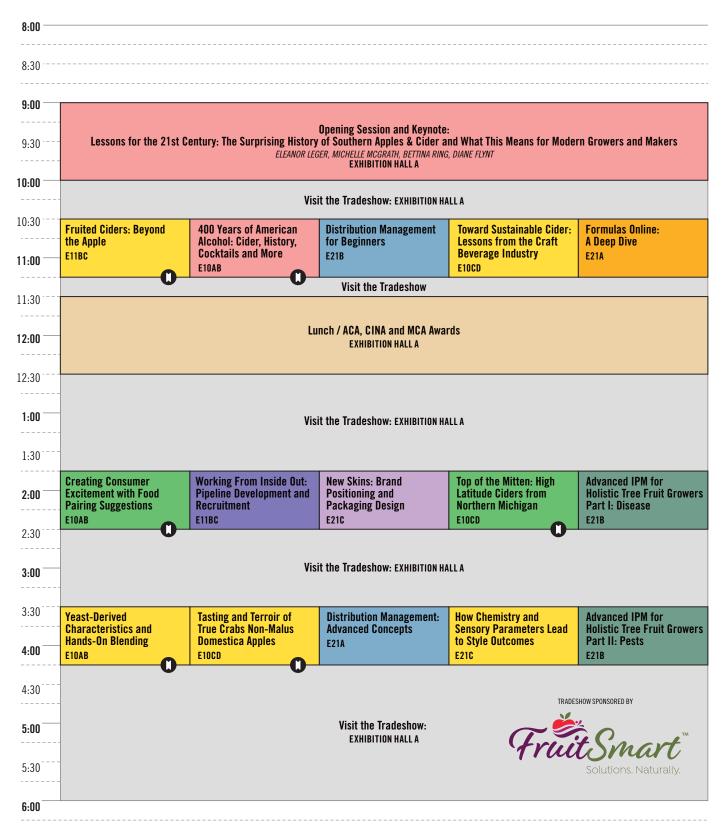
THURSDAY

FEBRUARY 3



REGISTRATION DESK: TRADESHOW OPEN:

 $8~\text{AM} - 6~\text{PM} \\ 10~\text{AM} - 6.00~\text{PM}$



FEBRUARY 4

SESSION

HISTORY

CIDERMAKING

■ FLAVOR & TERROIR

LEGAL & COMPLIANCE



REGISTRATION DESK:

8 AM - 1 PM9 AM - 2 PM

8:00 —	Let's Make Trees: Grafting Workshop					
8:30	E11BC					
9:00 — 9:30 ·		American Cider Abroad Export Strategies & Resources E22A				
10:00	Visit the Tradeshow: EXHIBITION HALL A					
10:30 11:00	Southern Cider Apples: Complex Flavor in a Changing Climate E10CD	How to Estimate and Use a Simple Price Elasticity E210	A Cider Among the Faults E10AB	Insights Into Inclusive Spaces E21A	Leadership Strategies to Engage Your Team E21B	
11:30						
12:00	Lunch / ACA Board Election Results EXHIBITION HALL A					
12:30						
1:00	Visit the Tradeshow: EXHIBITION HALL A					
1:30	- Tok the Massion Landshire Inter					
2:00	Subscription Sales: A Tale of Two Wine Clubs	Label Compliance for Ciders Over or Under 7% ABV	Introductory Palate Training E10AB	Best Practices for Producing Ciders with Residual Sugar	Omnichannel Marketing E11BC	Climate Change and Apple Disease E21CT
2:30	E21A	E21B	LIUAD	E10CD	EIIDU	EZIGI
3:00	3:00					
3:30	Social Media Advertising 101	Wild, Clean & Free: Wild-Fermenting,	Barrel Programs: A Wine Perspective	Structure Your Cider Business for Scale	What American Cideries Can Learn	Cider Packaging and Production Decisions
4:00	E21B	Without the Flaws E11BC	for Cider E10CD	E21C	from European Wine E10AB	that Get You There E21A
4:30	4:30					
5:00	RICHMOND					
5:30	RICHMOND MEETUPS! For more info, visit www.virginiacider.org/events/ CIDER DAYS					
6:00						

APPLES & ORCHARDING

SALES & DISTRIBUTION

■ MARKETING & TRENDS

■ BETTER BUSINESS

CIDERMAKING TRACK SPONSORED BY CINA