



What to do when things go wrong

Panel:

Megan Faschoway, Sea Cider Farmhouse and Cidery, British Columbia

Kira Bassingthwaighte, Western Cider Company, Montana

Moderator:

Nick Gunn, BenchGraft Consulting, Oregon



Rules of engagement

1. No shame; safe space of professional colleagues
2. Assumptions:
 - Discussing cures not preventions (assume GMPs)
 - The problem can be identified
3. Focus on strategy





Agenda

Each panelist will discuss their strategies for dealing with ciders that go wrong:

- Megan – small/orchard-based production
- Kira – medium/continuous production
- Nick – large-sized/high tech production

Then, your questions.

Megan Faschoway

Cidermaker, Sea Cider Farm and
Cider house in Saanichton, BC

35,600 gallons per year
135,000 liters per year



Kira Bassingthwaighte



Background:

Culinary Education, 4 years in Distilled Spirits Production,
6 years in Cider Making

Cidermaker, Western Cider in Missoula Montana

125,000 gallons/473,000 Liters per year

Includes modern ciders, co-ferments, fruited ciders, and barrel aging. Packaging in kegs, cans, and bottles.

Orchard Based and Small Batch Production:

- 5500 trees and 50+ cider apple varieties
- Bottle Conditioning – Pet Nats and Traditional Method

Nick Gunn

BenchGraft Consulting, 2016-Present. Based in Salem, Oregon

Owner/Cidermaker Wandering Aengus Ciderworks 2004-2016.
Focused on Traditional method ciders and Large-scale production
Under Anthem brand.

Extensive experience in Orchardng, Artisanal and Commercial cider
production, Recipe/blend development, SOP creation, Marketing/Sales
strategy, Facility layout/design, Equipment and Ingredient sourcing,
Business plan development.

Consulted with over 40 cider companies to get started or grow
their operations. Small, medium, and Large scale.

Past president of Northwest Cider Association and The Cider Institute of
North America.



Questions and Discussion



What to do when things go wrong?