



NORTHWEST CIDER SYMPOSIUM



PROGRAM OF EVENTS

March 18, 2025

VISIT THE TRADE SHOW



VENDORS BY BOOTH NUMBER

ORGANIZATION	BOOTH #
Scott Labs	1 - 2
Criveller	3
G&D Chillers	4
Juicing.Systems	5
Heidi Moore Country Financial	6
Fermentis	7
G4 Kegs	8
Washington Farm Bureau	9
TricorBraun	10
Craftmaster Stainless	11 - 12
Columbia Label	13
American Cider Association	14
GEA	15
Wyeast	16
Northwest Naturals	17 - 18
Enartis	19
Jenrey	20
White Labs	21
Ripley Stainless	22
Trysk Print Solutions	23
Sonderen Packaging	24
Flextank	25

ORGANIZATION	BOOTH #
Weber Flavors	26
Gusmer Enterprises, Inc	27
Northwest Cider Association	28
Northwestern Extract	29
Harvest Hosts	30
ProRefrigeration	31
Cider Bar (open 4 - 5:30 pm)	32
Cider Institute	33
West Coast Bottles	34
Salmon-Safe	35
FruitSmart	36
Wine Makers Depot	37 - 38

VENDORS BY ALPHABETICAL ORDER

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Cider Institute	33
Columbia Label	13
Craftmaster Stainless	11 - 12
Criveller	3
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Flextank	25
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Wyeast	16

WELCOME TO THE NW CIDER SYMPOSIUM

The Northwest Cider Association plays a vital role in the vibrant future of cider in the Pacific Northwest. This is our organization's 15th anniversary! In this ever-evolving world, we know the power of lifting each other up. That's why we are so grateful you are here to celebrate with us. Welcome!

Thank you to the many voices who shaped the 2025 Symposium so that this event meets the specific needs of northwest cideries.

HIGHLIGHTS TO EXPECT IN 2025:

This year we continue our signature programming to increase demand for cider, empower cideries and encourage NW cideries' production of high quality cider. Here is what you can expect:

NORTHWEST CIDER CUP JUNE 9 COMPETITION, JUNE 26 PARTY



Save the date for the 12th year of our annual cider competition! Judging will take place June 9th, just outside of Portland, Oregon at Columbia Bistro again. To make this event successful, we recruit passionate industry experts. If you are interested in judging or being a steward, please apply by March 31st. Our fabulous awards party will take place June 26th, at Holocene in Portland.

COLLECTIVE MARKETING TO TELL THE STORY OF NW CIDER

We have invested more dollars in PR to reach a wider consumer audience. Additionally, please log in to Wild Apricot to access unbranded, PNW cider specific, professional photos and more marketing support under Member Resources.

BRAND NEW WEBSITE

As part of our collective efforts, we've refreshed our website with the goal of better serving you, being easier to navigate, and looking even more beautiful. Our updated site is segmented to specifically offer relevant, valuable content to three audiences: Industry, Trade, and Consumers. Check it out and let us know what you think!

To access your NWCA membership benefits, log into your Wild Apricot account (button for Member Login in the top right corner of the new website!) Once you've logged in, navigate to the Member Resources tab and click Cider Tools & Resources. There, you'll see a full listing of your benefits and corresponding links.

CONNECT WITH US!

Please make sure you're following us on [Facebook](#) and [Instagram](#) @nwcider. We are so excited to see all of you together!

Yours,



Emily Ritchie
Executive Director, Northwest Cider Association

Cheers,



Andrew Byers
NWCA Board President, Finnriver Farm & Ciderly

THANKS TO OUR SPONSORS:

NORTHWEST NATURALS®

PRESENTING SPONSOR



AGENDA OVERVIEW

START	END TIME	EVENT	LOCATION	TRACK
8:00 AM		Registration Check in Open	Registration Desk	
8:00 AM	9:00 AM	Coffee & Visit the Trade Show	Ballroom & Registration Lobbies	
8:15 AM	8:50 AM	The Great NW Scion Exchange	315	
9:00 AM	10:30 AM	Opening Session & Discussion Groups	Ballroom AB	
10:45 AM	11:45 AM	Workshop Sessions A		
		From Tree to Cellar - Diagnosing and Analyzing Orchard Health	315	Growing
		Collaboration in Agritourism: Make Agritourism Work for You	316	Marketing
		Optimizing Cider Business Efficiency in a Challenging Market	Ballroom C	Executive
		Filtering Through the Options: How to Choose the Right Filtration Setup	Ballroom D	Making
11:45 AM	12:15 PM	Visit the Tradeshow	Ballroom & Registration Lobbies	
12:15 PM	1:15 PM	Lunch	Ballroom AB	
1:30 PM	2:30 PM	Workshop Sessions B		
		Partnering for Success: Strategies for Selecting and Maximizing Sales with a Distributor	315	Marketing
		Growing Cider Fruit: A Year in the Small-Scale Orchard	316	Growing
		Achieving Cidermaking Goals through Yeast Strain Selection	Ballroom D	Making
2:30 PM	3:00 PM	Visit the Trade show	Ballroom & Registration Lobbies	
3:00 PM	4:00 PM	Workshop Sessions C		
		Creative Ways of Leveraging Data to Drive Strategic Marketing Decisions	315	Marketing
		Cider Apples: What to Grow, What Not to Grow, and Why?	316	Growing
		Time Management and Culture Strategies for the Cider Industry	Ballroom C	Executive
		Using Sensory Tests & Keeping Records for Quality Control	Ballroom D	Making
4:00 PM	5:30 PM	Cider Happy Hour in the Trade Show	Ballroom & Registration Lobbies	
4:30 PM	5:00 PM	Swag Swap	Registration Desk	



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Google Reviews



OPENING SESSION & DISCUSSION GROUPS

9:00 AM - 10:30 AM • BALLROOM AB

Join NWCA Executive Director Emily Ritchie and Board President Andrew Byers for a grand welcome and a state of the northwest cider industry. Then we'll break into small groups to meet each other and discuss our shared interests.

DISCUSSION GROUP TOPICS

1. Anti-alcohol Headwinds
2. Making Meaningful Connections with Labor
3. Leveraging AI, Analytics, and Spreadsheets
4. Supply Chain Issues
5. Balancing a Day Job and Cider
6. Start, Sell, Buy a Small Business
7. Sustainability Incentives and Credits
8. Sustainable Orchard Practices
9. Orchardling: Varietals, Trials and Tribulations
10. Making and Selling Expensive Cider
11. Education & Resources to Make Great Cider
12. Cidermaking Challenges
13. What Do Consumers Want?
14. New Cideries
15. Taproom Events
16. Marketing with Small Dollars
17. Exporting Cider
18. Multicultural Messaging to Consumers
19. Cider Clubs
20. National Cider Month
21. Hospitality
22. Slow Cider movement
23. The Power of Our Collective Actions
24. What Do You Want from NWCA?



**YOUR
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FERMENTATION
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- ✓ FRESH LIQUID HEIRLOOM YEAST
- ✓ AUTHENTIC STRAIN CHARACTER
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- ✓ CUSTOM INOCULATION VOLUMES
- ✓ FERMENTATION AID PRODUCTS
- ✓ 39 YEARS OF EXPERTISE IN CIDER, WINE, BEER, AND FERMENTATION

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WORKSHOP SESSION A

10:45 AM - 11:45 AM

FROM TREE TO CELLAR: DIAGNOSING AND ANALYZING ORCHARD HEALTH

GROWING TRACK • MEETING ROOM 315

Speakers:

- Ashley Lindsay, Orchardist & Orchard Consultant, [Pleasant Valley Cider Apples](#)

Discover the links between orchard health and the quality of your cider. In this presentation, we will guide you through the fundamentals of orchard nutrient management, exploring how nutrient imbalances create challenges in both the orchard and during cider production. Learn how to implement practical solutions to ensure a healthy orchard.

COLLABORATION IN AGRITOURISM: MAKE AGRITOURISM WORK FOR YOU

MARKETING TRACK • MEETING ROOM 316

Speakers:

- Mariel Belmont, Marketing & Business Development Manager, [Sea Cider Farm & Ciderhouse](#)
- Lyndsay Dyk, Founder and Publicist, [Field Day PR](#)
- Maressa Valliant, Director, [Eat Local First](#)

Discover how to maximize the tourism and agritourism potential of your cidery tasting room. This session offers insights and strategies for attracting customers to your orchard, building brand loyalty, and boosting sales. Perfect for both established and new tasting rooms, it includes examples, partnerships, and actionable tips to elevate your operation.

OPTIMIZING CIDER BUSINESS EFFICIENCY IN A CHALLENGING MARKET

EXECUTIVE TRACK • BALLROOM C

Speakers:

- Marcus Robert, Cidermaker, President, Co-Owner, [Tieton Cider Works](#)
- Aaron Sarnoff-Wood, Co-Founder / VP of Sales, [2 Towns Ciderhouse](#)

Learn how to navigate a down market while running a lean cider business. This session explores using data to drive efficiencies, optimize your operations, and streamline sales and distribution. Gain actionable insights to tighten your ship, enhance productivity, and position your business for resilience and growth in challenging times.

FILTERING THROUGH THE OPTIONS: HOW TO CHOOSE THE RIGHT FILTRATION SETUP

MAKING TRACK • BALLROOM D

Speakers:

Nate Ambrust, Technical Sales - Beverage Integrity & Filtration, [Scott Laboratories](#)

Monique Tribble, Cidermaker, [Yonder Cider](#)

Filtration isn't everyone's favorite word, in fact we've heard it called boring and complicated (fair). However, filtration is an important step in achieving a shelf-stable product. This presentation will cover basic filter types, how they work, pros/cons and best uses. We'll also offer example setups for a wide range of real-world scenarios.

[Sponsored Session presented by Scott Laboratories](#)

HELLO ~~NEW DRINKING BUDDY~~ FELLOW CIDER LOVER,

Since we are both ~~ENJOYING FREE BOOZE~~ working hard together at this ~~COCKTAIL PARTY DISGUISED AS NETWORKING EVENT~~ cider symposium, let's chat about insurance! Kidding. Let's do more sampling...

BUT... when you're ready to protect your business with honest & trustworthy customized insurance from a local agent who cares, know that I've got you covered from orchard to bottle.

Get ahold of me & we can set a time to ~~GO DAY DRINKING~~ meet for coffee or jump on a video call.

CHEERS!

HEIDI MOORE

Heidi Moore Agency | heidi.moore@countryfinancial.com | 503.550.3191

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WORKSHOP SESSION B

1:30 PM - 2:30 PM

PARTNERING FOR SUCCESS: STRATEGIES FOR SELECTING AND MAXIMIZING SALES WITH A DISTRIBUTOR

MARKETING TRACK • MEETING ROOM 315

Speakers:

- Gwen Dieker, Director of Supplier Management, [Odom Corporation](#)/NW Beverages
- Tim Ensign, Owner & CEO, [Powered By Yeast Brand Management](#)
- Robby Roda, Founder, [Day One Distribution](#)

Unlock the secrets to successful distributor partnerships at this expert-led session. Learn proven communication strategies, avoid common pitfalls, and gain invaluable insights from regional sales and distribution veterans. Discover how to choose and collaborate with the right distributor to ensure lasting success for your craft cider brand.

GROWING CIDER FRUIT: A YEAR IN THE SMALL-SCALE ORCHARD

GROWING TRACK • MEETING ROOM 316

Speakers:

- Moderator: Darlene Hayes, Author & Apple Historian, Apple Tales: Stories from the Orchard
- Rich Cockrell, Orchardist & Cidermaker, [Cockrell Cider Farm](#)
- Dave Klawer, Orchardist, Cidermaker & Certified Pommelier, [Alma Cider](#)
- Katrina McAlexander, 3rd generation Farmer & cider/wine/beer maker, [Mt. View Orchards](#)

Explore small-scale orcharding for cider fruit, with tips for orchardists, aspiring growers, and anyone interested in learning more about what it takes to grow fruit for cider. Hear from three orchardist-cidermakers about the year-round process of managing a small orchard, season by season.

ACHIEVING CIDERMAKING GOALS THROUGH YEAST STRAIN SELECTION

MAKING TRACK • BALLROOM D

Speakers:

- Robert Beezer, Quality & Regulatory Compliance Manager, [Wyeast Laboratories](#)
- Guntram Jordan, Founder & Cidermaker, [Crush Cider Cafe](#)

Yeast strain selection and fermentation kinetics dynamically influence cider quality and experience. Join a liquid yeast lab and enterprising cidermaker in comparing distinctive wine and beer strains fermented on a single variety, and learn through this experience how the elements of fermentation can develop and refine the sensory profile of your cider.

[Sponsored Session presented by Wyeast Laboratories](#)

VIRTUAL WORKSHOP

MARCH 31 10-11 AM PST


TTB COMPLIANCE - LABELS, RECORDS, AND TAX TIPS

Due to the federal travel freeze, TTB representatives are unable to join us at the Symposium. Instead we'll host a Virtual Workshop. Join TTB experts for an insightful workshop covering essential compliance strategies for cider producers. Learn about label requirements, record keeping best practices, and common tax pitfalls.



REGISTER HERE:



 **juicing.systems**

Commercial Cider Making Equipment

From Apples to Peaches, We Make Juicing Effortless

NORTHWEST CIDER ECONOMIC IMPACT - 2023

\$1 BILLION
TOTAL ECONOMIC IMPACT

5 STATES/PROVINCES:
Washington, Oregon, Idaho, Montana, British Columbia

200+
CIDERIES

3,475 FTE Employees | **8 MILLION** Gallons produced

WORKSHOP SESSION C

3:00 PM - 4:00 PM

CREATIVE WAYS OF LEVERAGING DATA TO DRIVE STRATEGIC MARKETING DECISIONS

MARKETING TRACK • MEETING ROOM 315

Speakers:

- Caitlin Braam, Founder & CEO, [Yonder Cider](#)
- Finn Leahy, Sr. Global Brand Manager, [Avid Cider Company](#)

Discover how to use data to inform strategic marketing decisions. This session explores leveraging sales data, dashboard metrics, and direct consumer feedback from taprooms. Gain insights from industry experts on effectively marketing cider brands for success. This session addresses learning from both innovation and mistakes to uncover actionable, authentic and brand aligned strategies by audience.

CIDER APPLES: WHAT TO GROW, WHAT NOT TO GROW, AND WHY?

GROWING TRACK • MEETING ROOM 316

Speakers:

- Darlene Hayes, Author & Apple Historian, [Apple Tales: Stories from the Orchard](#)
- Richard Hostetter, Owner, [Idyll Acres](#) & [Idol Cider House](#)
- Jeren Stoneman, Cidermaker & Apple Lover, [Dragon's Head Cider](#)
- Christine Walter, Owner & Head Cidermaker, [Bauman's Cider](#)

How do we as cidermakers and orchardists decide what apples to put in the ground? Do growing considerations align with marketability? How do we account for the Northwest's shifting climatic zones and disease pressures? All of these answers and more, paired with some delicious single varietal ciders from award-winning NW cider makers and apple growers.

TIME MANAGEMENT AND CULTURE STRATEGIES FOR THE CIDER INDUSTRY

EXECUTIVE TRACK • BALLROOM C

Speakers:

- Andy Callis, President, [Callis Insurance](#)
- Andrew Perez, [Highpoint Cider](#)

Explore practical strategies to improve time management and foster a strong organizational culture. From time-blocking and zero-inbox Fridays to shared communication, role hierarchies, and core values for hiring and firing, this session offers actionable insights to streamline operations and strengthen your team's cohesion and focus.

[Sponsored Session presented by Callis Insurance](#)

USING SENSORY TESTS & KEEPING RECORDS FOR QUALITY CONTROL

MAKING TRACK • BALLROOM D

Speakers:

- Megan Faschoway, Cider Maker and Production Manager, [Junction Orchard and Ciderly](#)
- Kate Pinsley, Senior Beverage Director, [Schilling Cider](#)
- Chris Weir, Senior Production Manager & Head Cidermaker, [Finnriver Farm & Ciderly](#)
- Moderator: Brigid O'Keane, Executive Director, [Cider Institute](#)

Join this interactive session for tips and take-aways to ensure quality assurance and quality control in your cidermaking. You'll be guided through two real-time sensory analysis panels with record-keeping templates. Panelists will discuss setting up and maintaining a product library and other tools for informing your QA/QC program. Bring your batch logs to share and compare!

[Session organized by Cider Institute](#)



SafCider™

Your Secret to Exceptional Cider!

Discover the **technical and aromatic characteristics** of Fermentis yeast cider range in our brochure.

The image shows a person holding an open brochure for SafCider. The left page features an 'AROMATIC PROFILE' diagram with concentric circles representing different yeast strains (AB-1, AC-4, AS-2, TF-6) and their aromatic contributions. The right page lists the yeast strains: SafCider AB-1, SafCider AC-4, SafCider AS-2, and SafCider TF-6, each with a small product image and a table of technical specifications.



Download the full brochure by scanning the QR code or visit us at our booth to grab your copy in person!



GLBC Great Little Box Company | **IDEON** IDEON PACKAGING

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The advertisement features a background image of a glass of iced cider with a slice of apple and a whole apple. The text is overlaid in large, bold, white and red fonts. The logos for Great Little Box Company and IDEON are at the top.

OTHER EVENTS

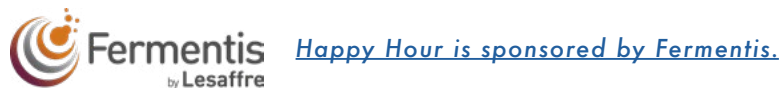
CIDER HAPPY HOUR

4:00 PM - 5:30 PM

LOCATIONS:

[NW Naturals](#) Booth 17 - 18
[Craftmaster Stainless](#) Booth 11 - 12
NW Cider Association Booth 32

Cider and snacks in the Trade Show. Make one final round of connections with our Allier Supplier members and try tastes of cider from the three cider bars. Each bar is pouring different cider so plan to visit all three!



SWAG SWAP DURING HAPPY HOUR

4:30 PM - 5:00 PM

LOCATION: REGISTRATION DESK

The Swag Swap is your chance to score cool cider gear at the NW Cider Symposium! Did you bring an item for the swag swap? If so, grab a cider and bring your swag tickets over to the Registration Desk and trade it in for a new item.

We'll also have a sticker table open to everyone.



AFTER PARTY

5:30 PM - 8:00 PM • CIDER & CEDAR, 744 MARKET ST #102B, TACOMA, WA 98402

After the Symposium ends, walk or take the T-Line down to Cider & Cedar for the After Party. Cider & Cedar offers a fantastic selection of cider, beer, and wine, as well as air-fried food.



Northwest CIDER CUP

ENTER TODAY - MAY 15TH!
NWCIDERCUP.COM

SAVE THE DATES
JUNE 9 - COMPETITION JUDGING
JUNE 26 - AWARDS PARTY

The region's premier, cidery-founded competition, returns for a 12th year, welcoming commercial entries from Washington, Oregon, Montana, Idaho and British Columbia. Organized by Northwest Cider Association (NWCA), the Cup inspires quality, provides constructive peer-to-peer feedback, and recognizes the region's best ciders and perries.

5 REASONS TO ENTER THE CUP:



1 WIN A PRESTIGIOUS AWARD.

The Northwest Cider Cup is the most rigorous cider competition in North America, where the medals you win matter. On average, only 20% of entries win a medal.

2 RECEIVE INVALUABLE FEEDBACK.

Every cider entered gets detailed written feedback on the key elements — appearance, aroma, flavor and mouthfeel — from trained industry judges. Each judge receives two hours of training annually.

3 IMPROVE YOUR CIDER.

Feedback from professional judges helps cidemakers refine their craft. In 2024, 50% of the NW Cider Cup judges were Certified Cider Guides or Certified Pommeliers.

4 GAIN RECOGNITION.

In addition to medals, your cidery could receive recognition as the Best Cidery Award, an award given to the most exemplary cideries within size categories.

5 GET MEDIA EXPOSURE.

NW Cider Association promotes winners by pitching results to the media, sharing news of winners and purchasing ads to tell the story of high quality ciders made in the Pacific Northwest.



INTERESTED IN BEING A JUDGE OR STEWARD?

The 2025 Judge & Steward Interest Form is accepting submissions now through 3/31/25. Scan the code to apply.



WE WANT TO HEAR FROM YOU!

Help us improve the Symposium and share your ideas for next year. Please take the Symposium Survey. --->



THANKS TO OUR PLANNING TEAM!

A huge shout out to the 2025 NW Cider Symposium Planning Team. Thank you for helping plan the Symposium!

Chelsea Anderson, *Finnriver Farm & Cidery*
Roger Anderson, *Sisters' Ciderhouse*
Amie Brittle, *Double Mountain*
Ava Davis, *PNW Cider Girl*
Justin Doucet, *Schilling Cider*

Joshua Hail, *Three Dog Cider & Brewstillery*
Maura Hardman, *Seattle Cider*
Cody Jones
Aaron Kalin, *Slightly Furry*
Dave Klauer, *Alma Cider*

Molly Leadbetter, *Meriwether Cider*
Finn Leahy, *Avid Cider*
Brigid O'Keane, *Cider Institute*
Cameron Workman, *Schilling Cider*



OUR NEW WEBSITE IS LIVE!



NWCIDER.COM

We've revamped our website to better serve the NW Cider community! Head to nwcider.com to find content tailored to three key audiences:

CONSUMERS CIDER DRINKERS & ENTHUSIASTS

Learn about cider, explore cider styles & pairings, and find local cideries on the updated NW Cider Map.

INDUSTRY CIDERMAKERS, ORCHARDISTS, ALLIED SUPPLIERS

Access resources designed to help your business thrive.

TRADE MEDIA & CIDER BUYERS/SELLERS

Find education and press resources to drive sales and tell the story of NW Cider.

SIGN UP TODAY



New! CONSUMER & TRADE EDUCATION RESOURCES

Download our [Cider Styles Guide](#) and [Northwest Cider Pairings](#), and check out our [Cider 101 videos](#). Stay tuned for more exciting updates and resources coming soon!

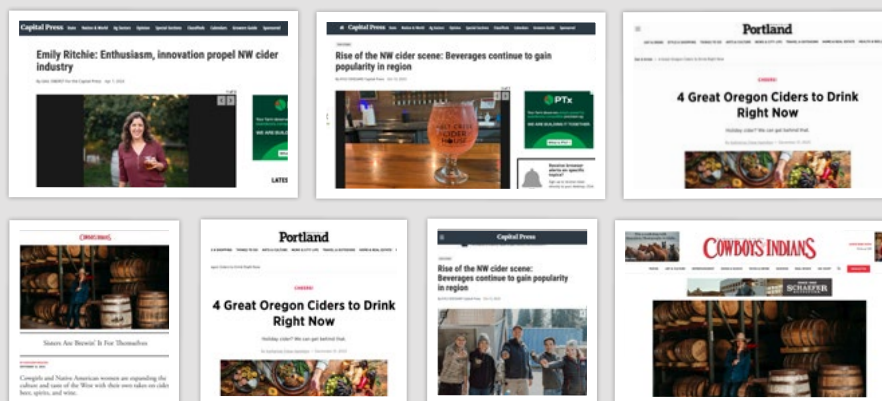
LOOKING FOR INSIDER NEWS?

Insights for cider buyers, distributors, owners & media navigating today's dynamic market. In our new Cider News for Trade newsletter.

GET NOTICED

NWCA is always pitching stories to get more coverage for NW Cider! We're telling the story of Northwest cider on our website too. Peruse the latest media hits on our [NW Cider News](#) page.

If you have a story you think we should pitch or a media lead, let us know! Email Jana at janad@nwcider.com



MAKE THE MOST OF MEMBERSHIP BENEFITS

Are you taking full advantage of your NWCA membership?



WANT TO BE
FEATURED ON
SOCIAL MEDIA?

Tag us on Instagram @nwcider or
email Laura at info@nwcider.com



EVENT DISCOUNTS

NW Cider Symposium, NW Cider Cup & more



INDUSTRY CONNECTIONS

Engage with 300+ Cidermakers, Orchardists, and Suppliers via our Google Group



CONSUMER MARKET RESEARCH

Gain insights to help your brand stand out



STATE OF THE NW CIDER INDUSTRY REPORTS

stay informed with regional data and trends



TASTING ROOM RESOURCES

Regional Cidery Map, Pocket Guide to Cider & more (free to members!)



CIDER MARKETING PHOTOS

Hundreds of high-quality, unbranded images—perfect for websites, social media, and promotions



UPCOMING REGIONAL CIDER SOCIALS

MAY 31 CIDERMAKER OLYMPICS

Finnriver Farm & Cidery | Chimacum, WA

JUNE 26 NW CIDER CUP AWARDS PARTY

Holocene | Portland, OR

JULY 11 4TH ANNUAL CIDER INDUSTRY HANGOUT

Cockrell Cider | Puyallup, WA

OCTOBER 4 IDAHO CIDER FEST

Boise, ID

NOT A MEMBER YET?

Discover how NWCA membership can help your cidery grow, connect with industry peers, and access exclusive tools to elevate your business.



JOIN US TODAY!

BOARD MEMBERS



Andrew Byers, **President**. Co-Owner/
Head Cidermaker, Finnriver Farm & Cider



Jose Gonzalez, **Vice President**
Owner, La Familia Cider Company



Andrew Perez, **Treasurer**
Co-Owner, Highpoint Cider



Kate Koenig, **Secretary**. Cidermaker &
Co-Owner, Rootwood Cider Co.



Molly Crandles, Senior Cidermaker at
Sea Cider Farm & Ciderhouse



Scott Katsma, Quality Research and
Development, Seattle Cider Company



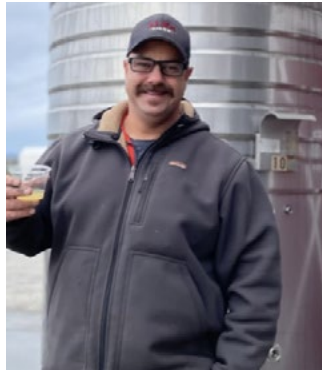
Danelle Kronmiller
Marketing Director, 2 Towns Ciderhouse



Molly Leadbetter
Co-owner, Meriwether Cider



Sheryl WuDunn
Co-Owner, Kristof Farms



Y. Dave Klawer
Co-Owner, Alma Cider



Lyndsay Dyk
Founder & Principal, Field Day PR

STAFF



Emily Ritchie
Executive Director



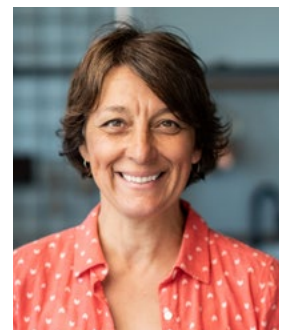
Jana Daisy-Ensign
Marketing Director



Laura Kennedy
Membership and Communications
Manager



Emily Becker
Program Manager



Michelle Markesteyn, PhD
Strategic Communications
Director

NORTHWEST NATURALS BUILDS BETTER BLENDS



ESSENCES
Hit the High Notes

JUICE BLENDS
Layer the Flavor to Make
a More Consistent Product

JUICE CONCENTRATES
Lay the Foundation

CONTACT CUSTOMER SERVICE:
425.881.2200 | custserv@nwnaturals.com

**SCAN TO DOWNLOAD
OUR PRODUCT GUIDE**



**NORTHWEST
NATURALS®**

www.nwnaturals.com
11805 North Creek Parkway S, Suite A104
Bothell, Washington 98011