



Pennings Farm Cidery - Fact Sheet

Name: Pennings Farm Cidery, LLC

Address: 4 Warwick Turnpike, Warwick NY 10990

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Social Media

Instagram | PenningsFarmCidery

Facebook | PenningsFarmCidery

Established: August, 2014

Overview:

Philosophy: Produce faithfully from the ground up

Taproom Overview

1,000 Square feet of indoor tap room space

1.5 acres of outdoor seating and lawn space

Inside Bar with 12 taps - 12 Pennings Cidery Ciders on tap

Outside Bar with 15 taps - 12 Pennings Ciders on tap, 3 NY State Farm made beers on tap

Shuffleboard Table

Production Overview

2,850 Square feet of production space

2020: 22,000 gallons produced

2021: 27,000 gallons produced

Apple Orchard

25 acres of the Cidery Orchard

25+ varieties of cider apple trees

25+ varieties of culinary/pick your own apple trees



History:

1930s: Grandpa Jake Pennings emigrated over from Holland as a Tulip Farmer and met Grandma Johanna

1940s: Grandpa & Grandma bought a Dairy Farm in Warwick, NY

1961: Steve Pennings Sr. is Born

1980: Dairy Farm sold and 30 acre orchard purchased by Grandpa & oldest son, Jack

1981: Youngest son Steve Sr. joins dad and older brothers to open a Roadside Farm Stand (Now called Pennings Farm Market)

1983: Additional land purchased and more apple trees planted to grow the orchard

1987: Steve Pennings Sr. gets married to Jill

1990s: Steve Pennings Sr. & Jill Pennings have 2 babies - Future Cidery owners (Tori & Steve (SJ) Pennings). Steve & Jill also take ownership of the roadside farmstand

2000s: Steve & Jill slowly grow the roadside farm stand to include a Farm Market with local produce and groceries, Ice Cream Stand, Garden Center, Pub & Grill, & Beer Garden.

2010s: Tori & SJ go away to college (Tori to Stanford University and SJ to Cornell University) and return ready to start their new venture, Pennings Farm Cidery.

2014: Cidery Building is built & Cider production begins!

The Cider

Flagship & Consistently rotating Ciders: Pennings Farm Cidery produces 5 year-round ciders (Iron Mountain, Bone Dry, Cold Crash, Honey Hopped, Ginger Beet) and 6 flavored seasonal ciders (Honey Razz, Peach Fuzz, Pumpkin, Maple Vanilla, Bourbon Cyser, Black Currant). All flavored ciders use New York ingredients including NY honey & Maple Syrup, as well as NY Farm sourced fruits for the fruit flavorings - often times sourced right from Pennings Farm!

Experimental & Small-batch Ciders: Experimenting with different apple varieties and yeast combinations leads to many small-batch, one-off ciders. This helps the Cider Makers continue to refine their cider making process and ingredients. These experimental batches lead to the production of many small batch ciders ranging from 150 - 350 gallons. Some are approved by the team to become regulars or flagships, others are for research & experimental purposes, making



them a one and done product. Some don't see the taps at all as they get turned into our Pennings Apple Vodka.

The Pizza

Equipped with a Marsal Brick Oven Pizza Kitchen, locally farm grown, seasonal ingredients and homemade pizza dough, Pennings Farm Cidery has refined it's pizza making process to put out some pizzas that the chefs are truly proud of. Gluten Free and vegan options available.