



March 25, 2021

Updated March 25, 2021

On 3/27/21, we will reopen the Cider House. We have built a reopening plan based on State Guidelines and will continue to focus on current and new COVID-19 advisories and mandates. We have thoroughly cleaned the Cider House and put new procedures in place to ensure the safety and well-being of our employees, our Cidery, and our community.

All employees who are able to work remotely continue to.

All meetings that can be done via telephone/conference are being conducted in this manner.

VCC continues will full production and all employees with onsite responsibilities are at the Cidery working. VCC continues to follow all COVID-19 guidelines closely to ensure we are taking the steps necessary for the well-being of our employees, our Cidery and our community.

Updated November 16, 2020

On November 13th new guidelines required the closure of in-person service at all bars, to include tasting rooms such as the Woodchuck Cider House. Due to new guidelines the Cider House closed on 11/15 for on-site consumption. At this time we are closed completely and are evaluating the opportunity to remain open for package sales and will announce this on our social channels and website if there are changes.

All employees who are able to work remotely continue to.

All meetings that can be done via telephone/conference are being conducted in this manner.

VCC continues will full production and all employees with onsite responsibilities are at the Cidery working. VCC continues to follow all COVID-19 guidelines closely to ensure we are taking the steps necessary for the well-being of our employees, our Cidery and our community.

Update July 31, 2020

We have started full production again and all employees with onsite responsibilities are at the Cidery working. VCC is following all COVID-19 advisories closely and implementing any new steps necessary for the well-being of our employees, our Cidery and our community.

All employees who are able to work remotely continue to.

On 8/1, we will reopen the Cider House. We have built a reopening plan based on State Guidelines and will continue to focus on current and new COVID-19 advisories and mandates. We have thoroughly cleaned the Cider House and put new procedures in place to ensure the safety and well-being of our employees, our Cidery, and our community.

April 1, 2020

Dear Friends,

At Vermont Cider Company, our top priority is the safety and well-being of our employees, our Cidery, and our community, and as such we are intensely focused on COVID-19 advisories.

This current situation warrants special attention and increased vigilance, and as we closely monitor regulations and guidelines from state and federal government and health officials, and we'd like to provide an update on the precautionary steps we have taken to date:

From the start of this crisis we have enhanced and significantly increased our regular cleaning routines throughout the cidery, with special attention to all surfaces that are frequently touched including our manufacturing and warehouse facilities and will continue to do so.

On 3/17, following a state mandate, we closed the Cider House to on-site consumption, keeping retail open, and then made an internal decision to close the Cider House completely on 3/21.

On 3/18, We enacted a work from home policy and equipped our administrative, marketing, and sales staff with the necessary tools to seamlessly work from home.

On 3/24, Vermont Governor Phil Scott issued a "Stay Home, Stay Safe" order and directed the closure of in-person operations for all non-essential businesses, effective March 25-April 15. Vermont Cider Company is an essential business and remained open, though additional safety measures were put in place to limit the employees at the Cidery enabling everyone to keep a safe distance from each other.

While we are able to continue operating the Cidery we feel it is best at this time to temporarily shut down production, starting April 2<sup>nd</sup>, enabling employees to self-isolate. We plan to follow state guidelines for self-isolation through the end of the month but will closely watch inventory and start production again when necessary. During this time, we will continue receiving orders and shipping product from our warehouse, processing and fulfilling product orders, and key administrative, marketing, and sales employees will work remotely enabling us to keep business functions open.

The Vermont Cider Company portfolio of brands, and all co-pack products, are safe for consumption and we are doing everything in our power to have proper inventory and availability for our wholesale partners to deliver our goods to retail in order to supply demand. The sales team and the fulfillment and logistics team are vigilantly following our days on hand at wholesale, continuing to communicate with wholesalers daily, and will do all we can in order to fulfill your needs.

The employees of Vermont Cider Company are committed to keeping each other, our partners, and our community safe and healthy. Through hard work and persistence, we will get through this together. The Vermont Cider Company is grateful for our partners and friends and want to reassure you we will do everything in our power to continue to provide you with the world class cider and service we have always been known for.

If you have any questions, please see the applicable contacts below:

General Inquiries:	802-388-0700 or <a href="mailto:info@vtciderco.com">info@vtciderco.com</a>
Accounting/Finance:	<a href="mailto:payables@vtciderco.com">payables@vtciderco.com</a>
Orders/Logistics:	<a href="mailto:orders@vtciderco.com">orders@vtciderco.com</a>
Sales & Marketing:	802-349-8952 or <a href="mailto:bblacklock@vtciderco.com">bblacklock@vtciderco.com</a>

Sincerely,

Vermont Cider Company