

[Email received 6/30/20 from Rob Miller and Kelly McCune, [kelly@runciblecider.com](mailto:kelly@runciblecider.com)]

June 29, 2020

Comments from Rob Miller and Kelly McCune  
Owners, Runcible Cider  
Mosier, OR

Dear Commissioners of the Columbia River Gorge Commission,

Hard cider production and tasting is conspicuously absent from the current proposed draft of the Gorge Management Plan, in particular the sections addressing commercial uses outside city limits. [See e.g., p. 199, B. 6 & 7; p. 205, 2.E.; p. 354, GMA Guidelines 2.A] This an illogical and unfair restriction of a traditional, agriculture based business that parallels the Gorge's vineyard wineries and produces similar benefits in keeping with the values and aspirations of the Gorge Commission Management Plan. Please modify the GMA draft to include cideries as equivalent to wineries regarding allowed commercial activities.

We note that a passage from the original 1988 Gorge Commission Management Plan general discussion (at p. 15 in the current Draft) expresses an intention to "entice visitors to the east end of the Gorge,...to help spread the economic benefits of tourism and relieve some of the pressure on recreation sites in the west end of the Gorge." We suggest that wineries and cideries in Mosier have helped to make our tiny town into a tourist destination that draws visitors beyond Hood River into the eastern part of the Gorge. We are on the East Gorge Food Trail and have been featured in a Travel Oregon video.

We operate a small orchard and cider production business just outside of the Mosier city limits. We grow cider specific apple varieties and make traditional hard cider that has garnered regional and national awards. We are not allowed to have a proper tasting room (per scenic area restrictions). The changes to the Management Plan would further constrain our business without producing any benefits for the Scenic Area.

Hard cider production is a cold, fermentation-based process identical to wine production. This notion is confirmed by the federal government which issues a winery license to all licensed cideries. We grow most of the specialized apples we require in our orchard by the cidery. We source the rest from nearby apple growers in this uniquely fertile area. There was a cidery in Mosier dating back to the early 1800s and we believe our traditional and small approach honors that legacy.

Thank you for carefully considering our comments.

Rob Miller & Kelly McCune  
Runcible Cider Co.  
Mosier, OR

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