



Pictured left to right: Marshall Snively, President, Lancaster City Alliance, and Lane Levensgood, founder & owner of Levensgoods of Lancaster

The **April 2018 Member Spotlight** on **Levensgoods of Lancaster**, presented by Lane Levensgood at the April Merchant Meeting of the DID, sponsored by the **Lancaster City Alliance**.

Levensgoods of Lancaster produces and sells alcoholic ciders. They opened the doors to their production/tasting room at 104 W. King Street in July 2017. The ciders are produced from apples grown in Lancaster County.

The tasting room is crisp and inviting, with a clean and modern flair. Generally, there are 7 different varieties of cider available, with a new creation being released weekly. Some are aged in barrels, some are fruited or hopped or spiced with a bit of ginger. Most are on the drier, and not sweeter end of the spectrum. Ciders are available to drink by the pint, or for those who want to sample them all, a tasting flight. Bottles and other merchandise are available for purchase. Alongside the ciders, there are also other products from local breweries and distilleries, as well as a limited food menu.

Tasting Room hours are:

- **Wednesday thru Thursday: 4:00pm -10:00pm**
- **Friday & Saturday: Noon until 11:00pm**
- **Sunday: Noon til 5:00 pm**

Learn more on their [website](#), and follow them on [Facebook](#) & [Instagram](#)!