

Lawson's Finest Liquids



**2023
IMPACT REPORT**

**Welcome to
our first
Impact Report.
Grab a Sip
and enjoy!**



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A Letter from our Co-Owners and CEO

Lawson's Finest proudly celebrates our 16th year and what better way to mark this important milestone than to share the story of our impact over the years!

We started in 2008 as a humble Mom and Pop nanobrewery next to our home in Warren, Vermont, and have grown steadily since then.

Today, Lawson's Finest is a nationally recognized company of over 80 fantastic employees with a production brewery, taproom, and retail store opened in 2018 in the heart of the Mad River Valley. We craft world-class beer and focus on using our B Corp Certified business as a force for good to create meaningful social and environmental impacts in Vermont and beyond.

We owe it to you, our faithful fans, adventurous travelers, and newfound followers, for supporting Lawson's Finest over the past 16 years. It has been such a joy from our early days selling beer at

farmers markets to meeting you in stores and restaurants across the Northeast searching for our brews. We thank you for your devotion to our family business and your commitment to drinking the finest, freshest, always-kept-cold beer.

And now, we are so thrilled to embark on the next stage of our journey with Adeline Druart as our new CEO leading our company into the future, which is full of sunshine!

—Sean & Karen Lawson, Co-Owners

It is humbling to join Sean and Karen Lawson's successful team and enterprise to guide Lawson's Finest Liquids' future sustainable growth. Using business as a force for good is hopefully starting to resonate in the world of values-led business ecosystems, and with consumers.

In my experience, the few businesses that “get it right” from the get-go are the businesses that lead with their values and center everything they create around the four Ps: People, Purpose, Product and Profit.

The blueprint for the Lawson's Finest taproom was designed to provide a best-in-class destination experience for our fans. The philanthropic arm of our business was sketched out simultaneously—an innovative model that replaces guest tips with donations to our Social Impact Program (SIP) while employees would be paid generous wages and benefits.

Growing our team from five to 80 employees over a short period of time, while navigating a pandemic, was no small task, but we focused on expanding our benefits

and progressive values like company-wide profit sharing, four weeks paid sabbatical upon employees' fifth year anniversary, and day-to-day perks like on-site massages, yoga classes, and a special holiday for staff to celebrate their birthday.

Throughout the campus, as new buildings were developed, we invested in sustainable and creative approaches. Within five years, we built four major solar installations that will generate over 570,000 kWh per year and offset 100% of the electricity needs of our brewery and taproom. We've also provided 16 electric vehicle chargers for public use.

We wouldn't be able to celebrate such success without the overwhelming response to the products we create. The finest, freshest and always-kept-cold beer is our brand promise with each sip of our iconic IPAs and specialty maple brews. After 16 years, we continue to be recognized amongst the best in the nation and New England for taste, quality and sustainability. Cracking open a Sip of Sunshine after a long hike reaching the summit and cheering to good life doesn't get any better, add some great company, cheese and local bread and you have reached cloud nine.

At Lawson's Finest, the past five years have been an incredible journey of growth, navigating challenges, and reaching new heights. As we closed 2023, we looked back on the positive momentum generated by our B Corp Certified business and recognized the importance of sharing the story of our impact with you, setting intention for transparency into what we believe is our responsibility and aspiration for the future we want to help create.

—Adeline Druart, CEO



Mission

We craft and deliver the finest and freshest beer possible to delight our fans and to cultivate healthy, vibrant communities.

Vision

We will leave the planet a better place by leading with our values, employing sustainable business practices and giving generously to benefit people and the environment.

A Letter from our Director of People & Purpose



Kelly Putnam
Director of People & Purpose

2023 was an amazing year for our brewery and our team. From achieving B Corp Certification, to introducing a month-long sabbatical for employees with five years of service, to hiring our inaugural full-time Social Impact Program Manager, Carra Cheslin, our company grew in meaningful ways that will set the foundation for years to come.

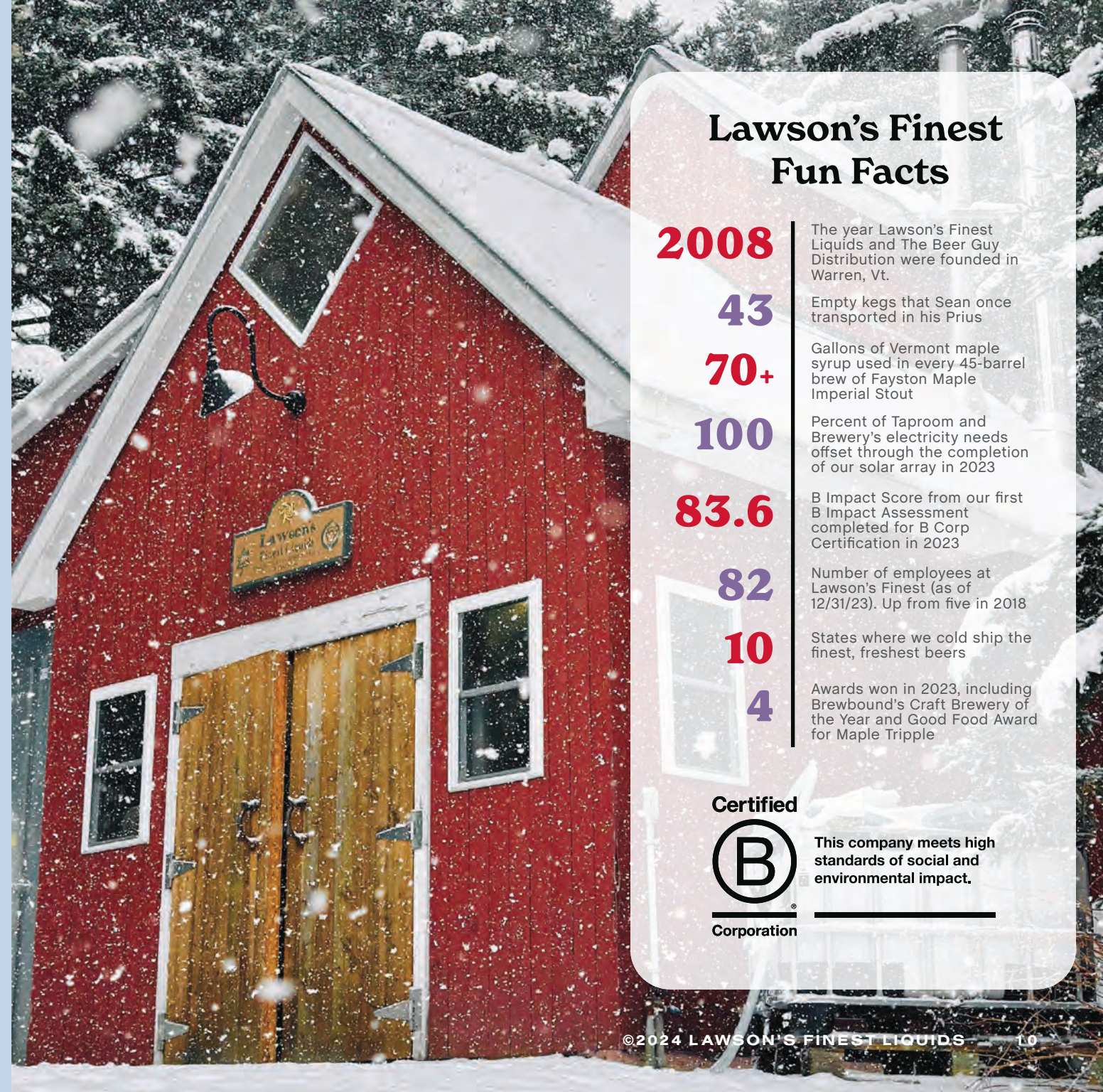
These exciting milestones were starkly contrasted by the incredible destruction to our environment and our communities during the catastrophic floods that swept through Vermont in July. However, finding ourselves and those we care about in a state of crisis proved to be a pivotal opportunity to lead with our values and activate our team for the greater good.

Empowering team members in the organization to come up with ways to leverage our unique assets and lend a hand was incredible. When surrounding communities were left without safe drinking water, our brewery team mobilized a 1,000-gallon tank and provided potable water to impacted communities in need of fresh water. Our team volunteered more than 200 hours in the two weeks following the initial damage - assisting with water distribution, a food drive, and the hard work of cleaning out homes and local businesses. Our immediate efforts were complemented by a larger scope project - one of our "Good Brews for a Cause" called Vermont Strong. We extended an invitation to all breweries to join us in brewing a strong pale ale and donate a portion of the sales to flood recovery. Through Vermont Strong and direct donations, Lawson's Finest Liquids gave nearly \$45,000 which was amplified by the collective efforts of the brewing industry.

These anecdotes embody the mission and core values of Lawson's Finest Liquids—taking good care, focusing on community, and giving generously to benefit people and the environment, to name a few. We're proud of the impact we left on 2023 and look forward to continuing the work in the years to come.



Carra Cheslin
Social Impact Program Manager



Lawson's Finest Fun Facts

2008

The year Lawson's Finest Liquids and The Beer Guy Distribution were founded in Warren, Vt.

43

Empty kegs that Sean once transported in his Prius

70+

Gallons of Vermont maple syrup used in every 45-barrel brew of Fayston Maple Imperial Stout

100

Percent of Taproom and Brewery's electricity needs offset through the completion of our solar array in 2023

83.6

B Impact Score from our first B Impact Assessment completed for B Corp Certification in 2023

82

Number of employees at Lawson's Finest (as of 12/31/23). Up from five in 2018

10

States where we cold ship the finest, freshest beers

4

Awards won in 2023, including Brewbound's Craft Brewery of the Year and Good Food Award for Maple Tripple

Certified



Corporation

This company meets high standards of social and environmental impact.



Core Values

Be The Finest

We deliver the finest, freshest, always-kept-cold beer in the market

We uphold our commitment to world-class service

We invest in state-of-the-art equipment and source the best ingredients possible to brew one-of-a-kind recipes to our exacting standards

Keep it Authentic

We stay humble, show gratitude and make true connections

We communicate transparently with our staff, fans and industry partners

We always stay “true to brand”

Focus on Community

Everyone is welcome here

We maintain a great place to work and gather

We support neighbors, families and friends in our communities

Have Fun

We nurture a culture of good times and playful whimsy

We infuse passion and enthusiasm into everything we do

We cultivate fans for life

Take Good Care

We use the power of business to amplify philanthropy and grow our Social Impact Program

We provide generous compensation and benefits for all our employees

We prioritize sustainability and energy efficiency to deliver on our “Green is Grand” promise

Our Story: 16 Years of Sunshine

Lawson's Finest Liquids was founded in 2008 by Sean Lawson, a naturalist and homebrewer with a passion for creating innovative maple beers and hop-soaked IPAs. The original 1-barrel brewery was located in a small outbuilding, built by Sean and friends next to the family home in Warren, VT. We upgraded to a 7-bbl brewhouse in 2011 as fans discovered the delicious liquids created in the Green Mountains. Our residential location was not open to the public, so you "couldn't get there from here."

Sean's wife and business partner, Karen, joined as a part-time employee in 2014, leading sales and marketing. We sold Lawson's Finest with our small children by our side at the Waitsfield & Montpelier Farmers Markets to ever-growing crowds. Craft beer enthusiasts traveled from across the country to score a few bottles.

Sean was constantly fielding calls from customers, retailers, bars, restaurants, and distributors who wanted to enjoy our beer but were disappointed in our lack of supply. It was hard saying "no" all the time. We had a second mortgage on the

house for the 7bbl expansion, no easy access to additional capital, and a strong desire to maintain 100% ownership. With two young girls, we deeply valued our ability to work from home and were not yet ready to hire employees.

It was around this time that Sean read about Two Roads Brewing, a new venture in Stratford, CT, with a model to contract brew the highest quality beers "for today's craft brewers." Sean could oversee the production and bring our own malt, yeast, hops, and brewing techniques to their facility.

The state-of-the-art equipment, world-class brewmaster, and a soft, low-mineral water profile nearly identical to the well water in Warren seemed promising. We agreed to brew a test batch. Sean tasted it and exclaimed "I'll put the Lawson's Finest name on that!"

Sean sought to replicate the success of Double Sunshine IPA, our original "home run" beer. We had lots of fun brainstorming a name and launched brewery-fresh Sip of Sunshine—a new IPA featuring a juicy, tropical, and floral essence. Finally, we could say "yes!" to so many avid fans, bringing





more smiles to the world. Sip of Sunshine IPA has proven to be our “grand slam” and #1 selling brand, delighting fans across the Northeast and beyond. Two Roads continues to be a valuable partner to Lawson’s Finest, with an aligned vision of environmental responsibility, and a commitment to the utmost quality.

Building a Dream

Our success afforded us the opportunity to dream big and lay down deeper roots in the Mad River Valley. In 2017, we purchased property in Waitsfield for the home we always aspired to build for Lawson’s Finest Liquids. We hired our first three employees, and Karen joined Sean full-time in the business. After 14 months of construction, in October 2018, we launched our destination brewery and timber-frame taproom. Our team quickly grew to over 50 people! We provide a space where all are welcome to enjoy delicious beer and food surrounded by the natural beauty of the Green Mountains.

We value full transparency about the source of beers. We clearly label and promote the story of our three brewing locations in Warren and Waitsfield, VT, and Stratford, CT.

Lawson’s Finest Liquids remains passionately dedicated to the finest and freshest beers through cold supply-chain distribution in ten states—Vermont, Colorado, Connecticut, Maine, Massachusetts, New Hampshire, New Jersey, New York, Pennsylvania and Rhode Island.

2023 Awards



Beer Connoisseur
Brewery of the Year



Brewbound
Craft Brewery of the Year



Good Food Award
Maple Tripple Ale



World Beer Cup
Mad River Maple





***Our name is our promise.
We protect freshness with a
singular commitment to
cold. Cold Stored. Cold
Shipped. Cold Shelved.™
All to keep every beer the
freshest—from our
breweries to your first sip.***

—Lawson's Finest Liquids' Brand Promise





**The SIP
has donated
more than
\$2 Million to
over 300
nonprofits
since our
Taproom
opened
in 2018.**

The Social Impact Program

At Lawson's Finest Liquids, we love to support community vitality where people thrive and the natural world is protected and enjoyed.

Our Core Values are represented in our commitment to quality, vibrant work culture, guest experience and charitable giving.

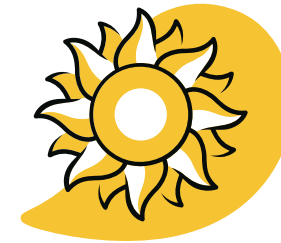
Our Social Impact Program (SIP) is Lawson's Finest Liquids' way of building impactful connections and strengthening our communities while creating memorable experiences.

The SIP was awarded a "Platinum Crushie" for Best Craft Industry Campaign/Human Rights and Cause related from the Craft Beer Marketing Awards in 2022.

The Five Initiatives of The Social Impact Program



**Great Place
to Work**



**Sunshine
Fund**



**Sip of
Support**



**Green is
Grand**



**Good Brews
for a Cause**

Caring Holistically for Our Employees

Through a generous total compensation package, values-led work culture, and a focus on employee wellbeing.

At Lawson's Finest Liquids, we understand the challenges of making a living in a seasonally variable town.

As part of our Social Impact Program, we have made a commitment to provide security to our workforce through generous wages and benefits that focus on physical, emotional and financial stability.

In 2023, we received a Governor's Excellence in Worksite Wellness Silver Level award on behalf of the Vermont Department of Health and the Governor's Council on Physical Fitness and Sports. In total, 112 organizations, located in 12 districts through Vermont were recognized for their efforts in honoring employees' health.



Great Place to Work

Making a Great Place to Work

Employee Wellbeing (Physical)

Wellness Reimbursement



Workplace Safety

CPR Training, Evacuation Plans, Employee-led Safety Committee



On-site Massages, Weekly Yoga/Pilates

Discounted Ski and Golf Passes

Training

ASL Classes, Cicerone® Certification & More



Pulse Surveys, Annual Surveys, & Additional Feedback Opportunities

Stay/Exit Interviews

Operating with Transparency

Weekly Newsletter, Quarterly All-Staff Meetings with Q + A Sessions

Values-led Work Culture (Emotional)

Generous Total Compensation (Financial)

Benefits

Medical, Dental & Vision

Health Reimbursement Arrangement (HRA)

Life Insurance, Short- and Long-term Disability

401K + Company Match

Employee Assistance Program (EAP)

Monthly allocation for on-site food, beverages, etc.

Local Discounts, Merchandise

EV Charging



Generous Wages

Profit Sharing



Paid Time Off & Leaves

Sick, Vacation, Birthday, Bereavement, Holidays, Parental Leave, Paid Family Medical Leave

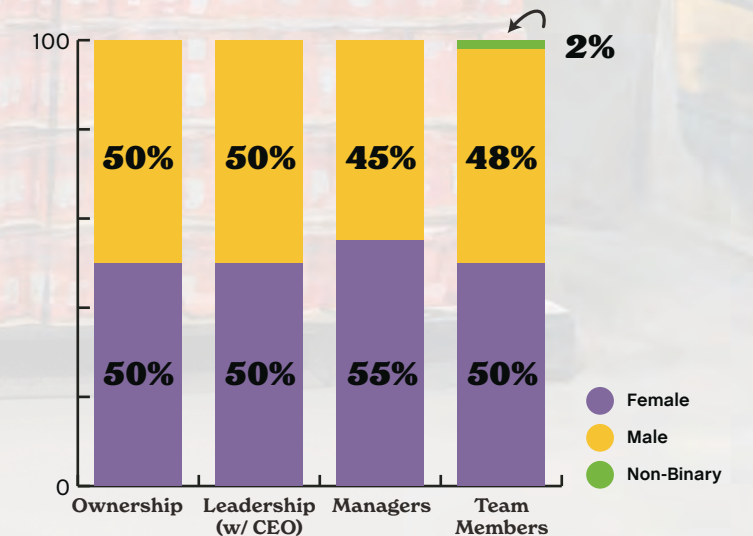
New in 2023! One month sabbatical opportunity for team members who reach their five-year anniversary



“Having 51% of our employees identify as female or non-binary is to be recognized and celebrated, yet we do not want to take this position for granted and continue to prioritize the work of our employee-led DEI group.”

—Adeline Druart, CEO

Gender Breakdown at Lawson's Finest Liquids





The Sunshine Fund Model



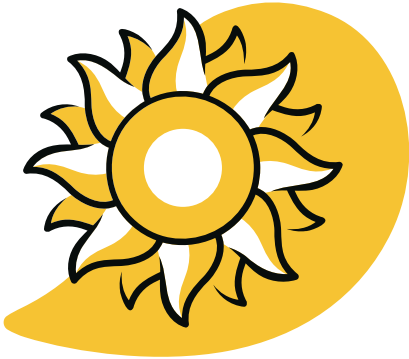
Helping Local Communities Thrive

The Lawson’s Finest Liquids Taproom was designed as a community gathering space to enjoy the best of local beer, food, people and music. In lieu of tips in our Taproom, we invite our guests to donate to the Sunshine Fund to benefit local nonprofits.

Our staff receives living wages and generous benefits that don’t require tips to supplement their income. The Sunshine Fund allows us to harness the generosity of our guests by utilizing their donations towards our goal of advancing thriving local communities.

At the heart of our Social Impact Program, the Sunshine Fund aims to assist local nonprofit organizations that support the people and environment across the state of Vermont.

In 2023, we presented \$312,025 to 24 Vermont nonprofits through Sunshine Fund donations.



Sunshine Fund



Sunshine Spotlight: Northeast Disabled Athletic Association

“The extraordinary generosity of Lawson’s Finest Liquids’ Social Impact Program helped us bring the joy of adaptive kayaking to people with significant mobility limitations, encouraging them to have fun, stay active, and connect with nature.

Being able to paddle a kayak independently, alongside family and friends, is tremendously empowering and creates great memories — we see so many smiles!

This season, the Northeast Disabled Athletic Association served a total of 138 paddlers, 69 of whom were new to our program.

Our volunteers provided 392 individual launches during a total of 44 days of kayaking.

Thank you and your staff for the outstanding fundraising you have accomplished and for the sunshine you bring to many lives!”

—Cathy Webster, Program Manager, Northeast Disabled Athletic Association, 2023 Sunshine Fund Recipient of a \$14,123.94 donation

Sunshine Spotlight: Jenna’s Promise

“Jenna’s Promise was honored and fortunate to be featured at Lawson’s Finest Liquids for the first half of September, which coincided with National Recovery Month as well as the 5th Anniversary of the opening of the Taproom.”



“Because of the generosity of Lawson’s Finest Liquids, its patrons, and the dedicated and passionate staff, we received nearly \$14,000 that will go directly to support the holistic, comprehensive, long-term care model Jenna’s Promise provides to serve people in recovery from addictions, mental health challenges and complex traumas.

Through the Sunshine Fund and the enduring relationships we have built along the way, Lawson’s became our partners in the effort to save lives and turn the tide in the challenges our communities face.”

—Daniel Franklin, COO, Jenna’s Promise, 2023 Sunshine Fund Recipient of a \$13,602.98 donation

\$312,025

Donated to 24 Sunshine Fund Recipients in 2023





“The Sunshine Fund captures the spirit of what we set out to do at Lawson’s Finest: bring people together to create memorable experiences and enjoy local craft beer while supporting the people and places within our communities.”

—Karen Lawson, Co-Owner





Sip of Support

Providing Donations for Charitable Fundraisers and Events

Lawson's Finest Liquids loves to support local events, fundraisers and community initiatives!

We are especially excited about events that advance the four priority areas that we use to guide our giving:

- Healthy Communities
- Food & Economic Security
- Natural Resource Protection
- Sustainable Recreation

“Lawson’s Finest proudly supports GivingTuesday, a global initiative encouraging people and organizations to donate their time and money to charitable causes on the Tuesday following Thanksgiving, by providing meaningful contributions to Vermont nonprofit organizations.”

—Carra Cheslin, Social Impact Program (SIP) Manager

2023 Sip of Support Highlights



4

Giving priorities that guide our decision making

\$107,338

Total amount donated through our Sip of Support initiative in 2023



\$76,000

Donated to Vermont nonprofit organizations on GivingTuesday

52

VT nonprofits supported on GivingTuesday

\$5,000

Gifted to the Michael James Jackson Foundation for Brewing and Distilling in support of the Sir Geoff Palmer Scholarship, which funds awards to Black, Indigenous and People of Color individuals within the brewing industry. This gift is just one example of how we consider giving opportunities through the lens of Diversity, Equity and Inclusion.



THE MICHAEL JAMES JACKSON FOUNDATION

Sip of Support Highlights

\$2,000



**Healthy Communities
Vermont Women's Fund**

The Vermont Women's Fund funds structural change that advances gender equity and justice, so that all women, inclusive of cis and trans women as well as non-binary people affected by gender oppression, can thrive.

\$4,000



**Food & Economic Security
Capstone Community Action's
Fuel Your Neighbors Campaign**

This gift supported Capstone Community Action's Fuel Your Neighbor Campaign, which provides emergency food and heating assistance to Vermonters.

\$1,000



**Natural Resource Protection
Vermont River Conservancy**

Vermont River Conservancy permanently preserves special lands along Vermont's rivers by protecting river access for all, restoring rivers for wildlife and people, and helping communities thrive.

\$5,000



**Sustainable Recreation
Mad River Path**

This network of paths and trails fosters a healthy community by connecting the people, businesses and special places of the Mad River Valley, Vermont. Our \$5,000 gift was matched 100% in support of a VT-100 Multi-Use Path extending from Warren to Moretown.



Greening Up is Good for the Planet

We are committed to continual innovation and investment in efficiency, while taking steps to green-up our beer production process and minimize our impact in a resource-intensive manufacturing business.

It all starts with water, and we are proud to be a founding member of the Vermont Brewshed® Alliance, which unites conservation and craft beer communities to highlight the importance of clean water while supporting efforts to protect and conserve our surface and groundwater in Vermont.

Good water makes great beer, and sunshine keeps the lights on. In 2023, we completed a campus-wide solar project in Waitsfield that will offset 100% of the electricity needs of our brewery and taproom.

Four photovoltaic solar arrays were designed in partnership with SunCommon (solar canopy) and Aegis Renewable Energy (brewery rooftop and warehouses) to produce a total of 570,000 kWh annually, enough electricity to power 83 average single-family homes in Vermont.



Green is Grand

Green Brewing at its Finest



“From harnessing the power of the sun to reduce our energy usage, to partnering with other businesses to recycle and reuse materials like spent grain and packaging, there are so many creative solutions available for breweries to lighten their footprint these days.”

—Sean Lawson, Founding Brewer & Co-Owner

Lawson's Finest Liquids' resource usage compared to 2021 Brewers Association (BA) Sustainability Benchmarks

Resource Used per Barrel (bbl) of Beer Produced	LFL Usage	LFL Usage Compared to Other Breweries Of Our Size*	Median Usage for Breweries of Our Size Included in BA Benchmarking Report
Water Usage (bbl/bbl)	3.4	Top 25%	7.5
Electricity Usage (kWh/bbl)	57	Middle 50%	62
Natural Gas Usage (therm/bbl)	2.6	Middle 50%	2.7
CO ₂ Usage (lbs/bbl)	13.5	Middle 50%	10.2

*Source: (2023) 1,000-10,000 bbl/yr Usage Efficiency. In 2017-2021 Sustainability Benchmarking Report. Brewers Association.

Campus Map

Sustainability Snapshot | Waitsfield, VT

Scrag Mountain Aquifer

The source of Waitsfield's town water is the first ingredient in our beers.

Solar Canopy

Vermont's largest solar canopy offsets 50% of our electricity needs. Equal to brewing and pouring about 7,766 beers per day.

Wastewater

Two on-site, state-of-the-art facilities treat high strength brewery waste and greywater from both the brewery and taproom.

Taproom

Built by local makers with Vermont-sourced wood and stone.

Spent Grain

Picked up and reused to feed cows at Gaylord Farm in Waitsfield.

Brewery

Designed to maximize efficiency with energy-saving HVAC systems, motors and pumps.

High Strength Wastewater

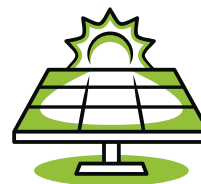
Trub —waste yeast, hops, beer and solids— from brew kettle are pumped and sent to off-site anaerobic digester to produce methane that is used to generate electricity.

Walk-in Cooler

Brand new 3,500 sq. feet cooler utilizes CO₂ as a refrigerant in the compressor/evaporator system instead of standard synthetic refrigerants that pollute up to 4,000 times more than CO₂.*

*Over a 100-year period, according to Efficiency Vermont

Responsible Practices in the Brewery and Beyond



4 Solar Arrays

Solar Canopy: 215 kW
Brewery Roof: 73 kW
Warehouse 1: 155 kW
Warehouse 2: 190 kW



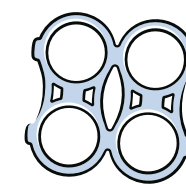
Low-flow Water Systems

In kitchen, bar, bathrooms and brewery pumps and motors



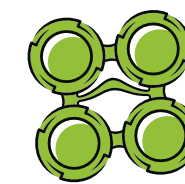
Heat Stack Recovery

Steam from the kettle passes through a heat exchanger to pre-heat water that fills the hot water tank



High Cone Rings

Made from very little plastic and photo biodegradable



PakTech Rings

Made from 100% post-consumer recycled plastic. Recyclable, collected on-site and made available for re-use



100% LED Light Fixtures

Used in the brewery and taproom



16 Electric Vehicle Chargers

14 Level-2 Chargepoint chargers and two Level-2 Tesla chargers



Cleaning Solutions

Recaptured through Clean In Place (CIP) system in the brewery



Materials Recycling

Cardboard, glass, metal, plastics, shrink-wrap, pallet strapping and grain bags all recycled



Waste Beer

Out of code beer is brought to a facility where it is safely disposed of in an anaerobic digester and cans are recycled



Taproom Food Waste

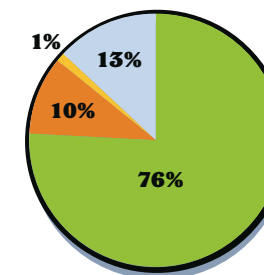
Sent to Gaylord Farm in Waitsfield where it feeds local animals



Waste Diversion

87% of waste is diverted from landfills, according to a 2023 Casella estimation

Estimated Waste Composition



- Organics to Animal Feed
- Recycling
- Trash
- Other

Since 2019, we have reduced...

gallons of wastewater produced
per barrel brewed by

47%

gallons of propane used
per barrel brewed by

33%

kiloWatt hours (kWh) used
per barrel brewed by

34%

CO₂ produced
per barrel brewed by

13%

**while increasing our overall beer
production in Waitsfield.**

2023 Good Brews for a Cause



Three Peaks Medical Clinic with Sugarbush Resort | WaterWheel Foundation with Upper Pass Beer Company | Vermont Center for Ecostudies | Kingdom Trails Association | Stark Mountain Foundation with Mad River Glen | Vermont Public | Pink Boots Society

2023 Highlight Good Brews



Change in the Air

Benefiting the Change in the Air Foundation, a Connecticut nonprofit committed to creating a more inclusive beer industry by making education in the brewing sciences more accessible to Black and Brown brewers.



Native Land

Mexican-style Lager benefiting Alnobaiwi, a nonprofit dedicated to preserving Vermont Abenaki cultural heritage.



Vermont Strong

Benefiting Vermont Community Foundation's Flood Response & Recovery Fund in support of nonprofits that serve Vermonters affected by the catastrophic floods of 2023.

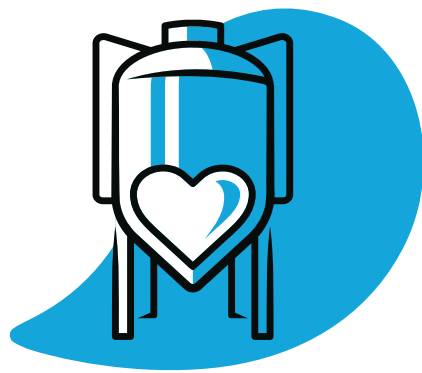
Collaborative Batches for Worthwhile Causes

Since 2018, our Good Brews for a Cause initiative has focused on creating limited release beers and small-batch collaborations specifically to raise funds for causes we care about.

Each Good Brews for a Cause beer is brewed to benefit a nonprofit organization with a tie to local communities within our distribution territory. Our Brewing team creates special collaboration beers to support causes that are important to us and align with our giving priorities.

A portion of beer sales are donated directly to organizations.

In 2023, we donated a total of \$59,233 through our Good Brews for a Cause initiative.



Good Brews for a Cause





Flood Response: Highlight of the Year

On July 10, 2023, Vermont was hit with torrential rainfall that led to catastrophic flooding. Many people, businesses, and farms across the state faced devastating damage and are on a long road to rebuild.

In the days following the flooding, our Brewery team filled several 1,000-gallon water tanks that were trucked to communities where members of our team staffed stations providing fresh water to individuals affected by storm-related *boil water and do not drink* notices.

The People and Purpose team coordinated with community organizers and local nonprofit contacts to manage the logistics and identify communities in need of water and resource distribution.

In total, staff members from our Taproom, Sales, Marketing, The Beer Guy Distribution, Finance, and Administration,

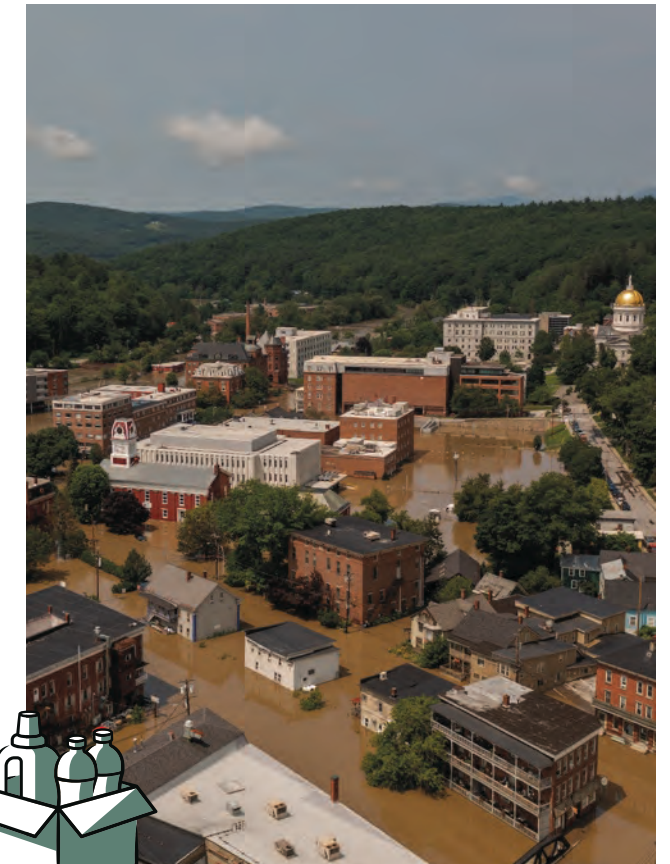
“After the flood hit, we grouped as a team and decided the best thing we could do is deliver fresh water to the affected communities. Since we did not get flooded and had to halt distribution of our beer due to the roads and many of our accounts being closed, we gathered up water bottles and filled our trucks with water to give away. We filled containers of all sizes with free fresh water, especially to Barre, Montpelier and other cities that were severely impacted and under lengthy boil orders.”

—Kelly Putnam, Director of People & Purpose, Lawson’s Finest Liquids

along with Co-Owners Sean and Karen Lawson and CEO Adeline Druart, volunteered 219 hours to provide 4,098 gallons of fresh water and support during the flood response and recovery.

In addition to fresh water and cleaning supplies, Lawson’s Finest Liquids donated

\$7,500 each to the Vermont Community Foundation’s (VCF) Flood Response & Recovery Fund and Northeast Organic Farming Association of Vermont’s (NOFA-VT) Farmer Emergency Fund.



(Left and Above) Montpelier during the July 2023 flooding. Nelson Brown

We also matched employee donations to these funds, dollar-for-dollar, raising an additional \$900. Along the way, we provided financial security by paying wages to staff members affected by the flooding who weren't able to travel to work.

Inspired by the response of like-minded breweries to other natural disasters, Sean engaged the local brewing community to develop a collaboration brew in support of Vermont's on-going flood relief efforts.

In this spirit, Lawson's Finest Liquids created the Vermont Strong Pale Ale to support flood victims in our brave little state.

Fifteen breweries from Vermont, New Hampshire, Virginia, Connecticut, and Rhode Island joined Lawson's Finest Liquids to brew Vermont Strong, with each brewery donating a portion of their proceeds to the VCF's VT Flood Response & Recovery Fund 2023.

Lawson's Finest Liquids proudly donated 100% of the proceeds from our release of Vermont Strong, totaling \$29,081.48.

In total, the 15 breweries helped raise \$44,507.09 as of April 2024.



Flood Response by the Numbers

 **4,098**
Gallons of fresh water donated

219 
Hours volunteered by staff members at
Lawson's Finest and The Beer Guy Distribution

\$29,081
Donated to Vermont Community Foundation
from LFL's Vermont Strong brew

When I think of corporate leadership, I think about what it means to be true leaders in the communities where our employees and their families live. Lawson's Finest Liquids demonstrated true community leadership by ensuring that their Vermont neighbors knew they had their backs and by going further and compelling the action of so many others...

—Dan Smith, President & CEO,
Vermont Community Foundation



15 breweries from Vermont and beyond have raised over \$44,507 for the Vermont Community Foundation through the Vermont Strong beer project.

Certified



Corporation

**In May
2023,
Lawson's
Finest
Liquids
officially
became
B Corp
Certified!**

What is B Corp?

B Corp is a certification program for companies that meet the highest standards of social and environmental performance, transparency, and accountability. B Corps use the power of business to do more than seek profit. They use their profits and growth to positively impact their stakeholders—and the planet.

What does B Corp mean to us?

Becoming B Corp certified is a huge accomplishment for Lawson's Finest Liquids.

“We were inspired to be a ‘B Corp at heart’ since the founding of Lawson’s Finest Liquids in 2008 and having the official recognition of B Corp certification confirms our long-standing commitment to operating our business as a force for good. We prioritize taking good care of our employees through generous wages and benefits, supporting community vitality through the Social Impact Program’s charitable giving, and working towards environmental sustainability by monitoring our footprint while reusing, recycling, and regenerating our waste.”

—Karen Lawson, Co-Owner

What does it take to become B Corp?

Lawson's Finest Liquids is a values-led company. The rigorous B Corp certification process provided external validation of our high standards of excellence in the categories of workers, community, environment, governance, and customers, and identified opportunities for continuous improvement as part of our road map for future growth and development.

To receive B Corp Certification, a company must first take a test. This test is known as the B Impact Assessment. The B Impact Assessment is the most credible tool a company can use to measure its impact on its workers, community, environment, customers, and company structure. By measuring what matters, companies that use the assessment have the data they need to understand where they need to improve; and what steps they need to take to get there.

Only 40% of companies who apply for B Corp certification are successful. As of December 2023, we were one of:

- **8,000+ B Corps Internationally**
- **43 Vermont B Corps**
- **18 B Corp Breweries in the U.S.**
- **2 B Corp Breweries in Vermont**




- 83.6 Overall B Impact Score
- 80 Qualifies for B Corp Certification
- 50.9 Median Score for Ordinary Businesses

Based on the B Impact assessment, Lawson's Finest Liquids earned an overall score of 83.6.

The median score for ordinary businesses who complete the assessment is currently 50.9.

Cheers from all of us at Lawson's Finest!





Lawson's Finest Liquids acknowledges that we sit on the ancestral lands of the Missisquoi Abenaki Tribe. Archaeological studies indicate the Mad River Valley acted as a thruway for hunters and fishermen. We honor the Abenaki people, both past and present, by being stewards of this land.

VISIT OUR TAPROOM AND BREWERY

155 Carroll Road • Waitsfield, Vermont 05673
(802) 496-HOPS • www.lawsonsfinest.com

Certified



Corporation