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New Hampshire
*Department of Agriculture,
Markets, and Food*

Shawn N. Jasper, Commissioner



November 13, 2025

Her Excellency, Governor Kelly A. Ayotte
and the Honorable Council
State House
Concord, New Hampshire 03301

REQUESTED ACTION

1. Authorize the New Hampshire Department of Agriculture, Markets, and Food, to enter into a grant agreement with Alpine Garden Winery (VC# 565413), Bartlett, NH, for the Resilient Food Systems Infrastructure Program in the amount of \$99,948.82, effective upon Governor and Council approval through May 1, 2027. **100% Federal Funds.**
2. Further authorize an advance payment in the amount of \$99,948.82 to Alpine Garden Winery, Bartlett, NH, in accordance with the terms of the agreement, effective upon Governor and Council approval. **100% Federal Funds.**

Funding is available in account Resilient Food Sys Infra as follows

	FY 26
02-18-18-180010-28710000-072-502683 – Subaward Payments	\$99,948.82

EXPLANATION

The Resilient Food Systems Infrastructure Program is a USDA funded grant program intended to serve middle-of-the-supply-chain needs to add value and provide more, new, and better markets for locally or regionally produced food.

The funds are intended to support expanded capacity for the aggregation, processing, manufacturing, storing, transporting, wholesaling, and distribution of locally and regionally produced food products.

This project will support Alpine Garden Winery, Bartlett, NH, to purchase specialized aggregation and processing equipment. This project was selected by a review panel comprised of industry relevant experts and subsequently approved by USDA to be aligned with the eligibility criteria for the Resilient Food Systems Infrastructure Program.

The department has determined that the vendor is in good standing with the Secretary of State's Office, has secured the required level of insurance, and has provided evidence of authority to

execute and be bound by the contract. Documents supporting these assertions are available at the agency, for review upon request.

In the event that Federal Funds are no longer available, General Funds will not be requested to support this program.

Respectfully submitted,

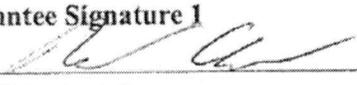
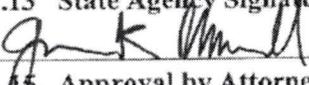
A handwritten signature in black ink, appearing to read "Shawn N. Jasper". The signature is written in a cursive style with a large, looped initial "S".

Shawn N. Jasper
Commissioner

GRANT AGREEMENT

The State of New Hampshire and the Grantee hereby
Mutually agree as follows:
GENERAL PROVISIONS

1. Identification and Definitions.

1.1. State Agency Name Department of Agriculture, Markets, and Food		1.2. State Agency Address 1 Granite Place South, Concord, NH 03301	
1.3. Grantee Name Alpine Garden Winery		1.4. Grantee Address 1255 US Route 302, Bartlett, NH 03812	
1.5. Grantee Phone # 603-374-5076	1.6. Account Number 28710000	1.7. Completion Date May 1, 2027	1.8. Grant Limitation \$ 99948.82
1.9. Grant Officer for State Agency Joshua Marshall		1.10. State Agency Telephone Number 603-271-3551	
If Grantee is a municipality or village district: "By signing this form we certify that we have complied with any public meeting requirement for acceptance of this grant, including if applicable RSA 31:95-b."			
1.11. Grantee Signature 1 		1.12. Name & Title of Grantee Signor 1 Ryan Classen - Member	
Grantee Signature 2		Name & Title of Grantee Signor 2	
Grantee Signature 3		Name & Title of Grantee Signor 3	
1.13. State Agency Signature(s) 		1.14. Name & Title of State Agency Signor(s) JOSH MARSHALL - ASST. COMMISSIONER	
1.15. Approval by Attorney General (Form, Substance and Execution) (if G & C approval required)			
By: /s/ Louise D. Williams		Assistant Attorney General, On: 11/13/25	
1.16. Approval by Governor and Council (if applicable)			
By:		On: / /	

2. **SCOPE OF WORK:** In exchange for grant funds provided by the State of New Hampshire, acting through the Agency identified in block 1.1 (hereinafter referred to as "the State"), the Grantee identified in block 1.3 (hereinafter referred to as "the Grantee"), shall perform that work identified and more particularly described in the scope of work attached hereto as EXHIBIT B (the scope of work being hereinafter referred to as "the Project").

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3. AREA COVERED. Except as otherwise specifically provided for herein, the Grantee shall perform the Project in, and with respect to, the State of New Hampshire.
4. EFFECTIVE DATE: COMPLETION OF PROJECT.
- 4.1. This Agreement, and all obligations of the parties hereunder, shall become effective on the date on the date of approval of this Agreement by the Governor and Council of the State of New Hampshire if required (block 1.16), or upon signature by the State Agency as shown in block 1.14 ("the Effective Date").
- 4.2. Except as otherwise specifically provided herein, the Project, including all reports required by this Agreement, shall be completed in ITS entirety prior to the date in block 1.7 (hereinafter referred to as "the Completion Date").
5. GRANT AMOUNT: LIMITATION ON AMOUNT: VOUCHERS: PAYMENT.
- 5.1. The Grant Amount is identified and more particularly described in EXHIBIT C, attached hereto.
- 5.2. The manner of, and schedule of payment shall be as set forth in EXHIBIT C.
- 5.3. In accordance with the provisions set forth in EXHIBIT C, and in consideration of the satisfactory performance of the Project, as determined by the State, and as limited by subparagraph 5.5 of these general provisions, the State shall pay the Grantee the Grant Amount. The State shall withhold from the amount otherwise payable to the Grantee under this subparagraph 5.3 those sums required, or permitted, to be withheld pursuant to N.H. RSA 80:7 through 7-c.
- 5.4. The payment by the State of the Grant amount shall be the only, and the complete payment to the Grantee for all expenses, of whatever nature, incurred by the Grantee in the performance hereof, and shall be the only, and the complete, compensation to the Grantee for the Project. The State shall have no liabilities to the Grantee other than the Grant Amount.
- 5.5. Notwithstanding anything in this Agreement to the contrary, and notwithstanding unexpected circumstances, in no event shall the total of all payments authorized, or actually made, hereunder exceed the Grant limitation set forth in block 1.8 of these general provisions.
6. COMPLIANCE BY GRANTEE WITH LAWS AND REGULATIONS. In connection with the performance of the Project, the Grantee shall comply with all statutes, laws regulations, and orders of federal, state, county, or municipal authorities which shall impose any obligations or duty upon the Grantee, including the acquisition of any and all necessary permits and RSA 31-95-b.
7. RECORDS and ACCOUNTS.
- 7.1. Between the Effective Date and the date seven (7) years after the Completion Date, unless otherwise required by the grant terms or the Agency, the Grantee shall keep detailed accounts of all expenses incurred in connection with the Project, including, but not limited to, costs of administration, transportation, insurance, telephone calls, and clerical materials and services. Such accounts shall be supported by receipts, invoices, bills and other similar documents.
- 7.2. Between the Effective Date and the date seven (7) years after the Completion Date, unless otherwise required by the grant terms or the Agency pursuant to subparagraph 7.1, at any time during the Grantee's normal business hours, and as often as the State shall demand, the Grantee shall make available to the State all records pertaining to matters covered by this Agreement. The Grantee shall permit the State to audit, examine, and reproduce such records, and to make audits of all contracts, invoices, materials, payrolls, records of personnel, data (as that term is hereinafter defined), and other information relating to all matters covered by this Agreement. As used in this paragraph, "Grantee" includes all persons, natural or fictional, affiliated with, controlled by, or under common ownership with, the entity identified as the Grantee in block 1.3 of these provisions
8. PERSONNEL.
- 8.1. The Grantee shall, at its own expense, provide all personnel necessary to perform the Project. The Grantee warrants that all personnel engaged in the Project shall be qualified to perform such Project, and shall be properly licensed and authorized to perform such Project under all applicable laws.
- 8.2. The Grantee shall not hire, and it shall not permit any subcontractor, subgrantee, or other person, firm or corporation with whom it is engaged in a combined effort to perform the Project, to hire any person who has a contractual relationship with the State, or who is a State officer or employee, elected or appointed.
- 8.3. The Grant Officer shall be the representative of the State hereunder. In the event of any dispute hereunder, the interpretation of this Agreement by the Grant Officer, and his/her decision on any dispute, shall be final.
9. DATA: RETENTION OF DATA: ACCESS.
- 9.1. As used in this Agreement, the word "data" shall mean all information and things developed or obtained during the performance of, or acquired or developed by reason of, this Agreement, including, but not limited to, all studies, reports, files, formulae, surveys, maps, charts, sound recordings, video recordings, pictorial reproductions, drawings, analyses, graphic representations,
- computer programs, computer printouts, notes, letters, memoranda, paper, and documents, all whether finished or unfinished.
- 9.2. Between the Effective Date and the Completion Date the Grantee shall grant to the State, or any person designated by it, unrestricted access to all data for examination, duplication, publication, translation, sale, disposal, or for any other purpose whatsoever.
- 9.3. No data shall be subject to copyright in the United States or any other country by anyone other than the State.
- 9.4. On and after the Effective Date all data, and any property which has been received from the State or purchased with funds provided for that purpose under this Agreement, shall be the property of the State, and shall be returned to the State upon demand or upon termination of this Agreement for any reason, whichever shall first occur.
- 9.5. The State, and anyone it shall designate, shall have unrestricted authority to publish, disclose, distribute and otherwise use, in whole or in part, all data.
10. CONDITIONAL NATURE OR AGREEMENT. Notwithstanding anything in this Agreement to the contrary, all obligations of the State hereunder, including, without limitation, the continuance of payments hereunder, are contingent upon the availability or continued appropriation of funds, and in no event shall the State be liable for any payments hereunder in excess of such available or appropriated funds. In the event of a reduction or termination of those funds, the State shall have the right to withhold payment until such funds become available, if ever, and shall have the right to terminate this Agreement immediately upon giving the Grantee notice of such termination.
11. EVENT OF DEFAULT: REMEDIES.
- 11.1. Any one or more of the following acts or omissions of the Grantee shall constitute an event of default hereunder (hereinafter referred to as "Events of Default"):
- 11.1.1 Failure to perform the Project satisfactorily or on schedule; or
- 11.1.2 Failure to submit any report required hereunder; or
- 11.1.3 Failure to maintain, or permit access to, the records required hereunder; or
- 11.1.4 Failure to perform any of the other covenants and conditions of this Agreement.
- 11.2. Upon the occurrence of any Event of Default, the State may take any one, or more, or all, of the following actions:
- 11.2.1 Give the Grantee a written notice specifying the Event of Default and requiring it to be remedied within, in the absence of a greater or lesser specification of time, thirty (30) days from the date of the notice; and if the Event of Default is not timely remedied, terminate this Agreement, effective two (2) days after giving the Grantee notice of termination; and
- 11.2.2 Give the Grantee a written notice specifying the Event of Default and suspending all payments to be made under this Agreement and ordering that the portion of the Grant Amount which would otherwise accrue to the Grantee during the period from the date of such notice until such time as the State determines that the Grantee has cured the Event of Default shall never be paid to the Grantee; and
- 11.2.3 Set off against any other obligation the State may owe to the Grantee any damages the State suffers by reason of any Event of Default; and
- 11.2.4 Treat the agreement as breached and pursue any of its remedies at law or in equity, or both.
12. TERMINATION.
- 12.1. In the event of any early termination of this Agreement for any reason other than the completion of the Project, the Grantee shall deliver to the Grant Officer, not later than fifteen (15) days after the date of termination, a report (hereinafter referred to as the "Termination Report") describing in detail all Project Work performed, and the Grant Amount earned, to and including the date of termination. In the event of Termination under paragraphs 10 or 12.4 of these general provisions, the approval of such a Termination Report by the State shall entitle the Grantee to receive that portion of the Grant amount earned to and including the date of termination.
- 12.2. In the event of Termination under paragraphs 10 or 12.4 of these general provisions, the approval of such a Termination Report by the State shall in no event relieve the Grantee from any and all liability for damages sustained or incurred by the State as a result of the Grantee's breach of its obligations hereunder.
- 12.3. Notwithstanding anything in this Agreement to the contrary, either the State or, except where notice default has been given to the Grantee hereunder, the Grantee, may terminate this Agreement without cause upon thirty (30) days written notice.
- 12.4. CONFLICT OF INTEREST. No officer, member of employee of the Grantee, and no representative, officer or employee of the State of New Hampshire or of the governing body of the locality or localities in which the Project is to be performed, who exercises any functions or responsibilities in the review or

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- approval of the undertaking or carrying out of such Project, shall participate in any decision relating to this Agreement which affects his or her personal interest or the interest of any corporation, partnership, or association in which he or she is directly or indirectly interested, nor shall he or she have any personal or pecuniary interest, direct or indirect, in this Agreement or the proceeds thereof.
14. GRANTEE'S RELATION TO THE STATE. In the performance of this Agreement the Grantee, its employees, and any subcontractor or subgrantee of the Grantee are in all respects independent contractors, and are neither agents nor employees of the State. Neither the Grantee nor any of its officers, employees, agents, members, subcontractors or subgrantees, shall have authority to bind the State nor are they entitled to any of the benefits, workmen's compensation or emoluments provided by the State to its employees.
 15. ASSIGNMENT AND SUBCONTRACTS. The Grantee shall not assign, or otherwise transfer any interest in this Agreement without the prior written consent of the State. None of the Project Work shall be subcontracted or subgranted by the Grantee other than as set forth in Exhibit B without the prior written consent of the State.
 16. INDEMNIFICATION. The Grantee shall defend, indemnify and hold harmless the State, its officers and employees, from and against any and all losses suffered by the State, its officers and employees, and any and all claims, liabilities or penalties asserted against the State, its officers and employees, by or on behalf of any person, on account of, based on, resulting from, arising out of (or which may be claimed to arise out of) the acts or omissions of the Grantee or subcontractor, or subgrantee or other agent of the Grantee. Notwithstanding the foregoing, nothing herein contained shall be deemed to constitute a waiver of the sovereign immunity of the State, which immunity is hereby reserved to the State. This covenant shall survive the termination of this agreement.
 17. INSURANCE.
 - 17.1 The Grantee shall, at its own expense, obtain and maintain in force, or shall require any subcontractor, subgrantee or assignee performing Project work to obtain and maintain in force, both for the benefit of the State, the following insurance:
 - 17.1.1 Statutory workers' compensation and employees liability insurance for all employees engaged in the performance of the Project, and
 - 17.1.2 General liability insurance against all claims of bodily injuries, death or property damage, in amounts not less than \$1,000,000 per occurrence and \$2,000,000 aggregate for bodily injury or death any one incident, and \$500,000 for property damage in any one incident; and
 - 17.2 The policies described in subparagraph 17.1 of this paragraph shall be the standard form employed in the State of New Hampshire, issued by underwriters acceptable to the State, and authorized to do business in the State of New Hampshire. Grantee shall furnish to the State, certificates of insurance for all renewal(s) of insurance required under this Agreement no later than ten (10) days prior to the expiration date of each insurance policy
 18. WAIVER OF BREACH. No failure by the State to enforce any provisions hereof after any Event of Default shall be deemed a waiver of its rights with regard to that Event, or any subsequent Event. No express waiver of any Event of Default shall be deemed a waiver of any provisions hereof. No such failure of waiver shall be deemed a waiver of the right of the State to enforce each and all of the provisions hereof upon any further or other default on the part of the Grantee.
 19. NOTICE. Any notice by a party hereto to the other party shall be deemed to have been duly delivered or given at the time of mailing by certified mail, postage prepaid, in a United States Post Office addressed to the parties at the addresses first above given.
 20. AMENDMENT. This Agreement may be amended, waived or discharged only by an instrument in writing signed by the parties hereto and only after approval of such amendment, waiver or discharge by the Governor and Council of the State of New Hampshire, if required or by the signing State Agency.
 21. CONSTRUCTION OF AGREEMENT AND TERMS. This Agreement shall be construed in accordance with the law of the State of New Hampshire, and is binding upon and inures to the benefit of the parties and their respective successors and assignees. The captions and contents of the "subject" blank are used only as a matter of convenience, and are not to be considered a part of this Agreement or to be used in determining the intent of the parties hereto.
 22. THIRD PARTIES. The parties hereto do not intend to benefit any third parties and this Agreement shall not be construed to confer any such benefit.
 23. ENTIRE AGREEMENT. This Agreement, which may be executed in a number of counterparts, each of which shall be deemed an original, constitutes the entire agreement and understanding between the parties, and supersedes all prior agreements and understandings relating hereto.
 24. SPECIAL PROVISIONS. The additional or modifying provisions set forth in Exhibit A hereto are incorporated as part of this agreement.

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Exhibit A, Special Provisions

A.1 If the date for commencement for Exhibit A precedes the Effective Date all services performed by the Grantee between the commencement date and the Effective Date shall be performed at the sole risk of the Grantee and in the event that this Agreement does not become effective, the State shall be under no obligation to pay the Grantee for any costs incurred or services performed.

Exhibit B, Scope of Work

B.1 The grantee shall utilize awarded Resilient Food Systems Infrastructure Program (RFSI) funds (USDA-AMS Award #23RFSINH0012) for project titled "Expanding NH's Winery Industry: Scaling Up Local Agriculture & Sustainable Processing Solutions at Alpine Garden Winery" to purchase specialized aggregation and processing equipment as detailed in the grantee's Grant Proposal as approved by USDA, which is hereby incorporated by reference.

B.2 Outcomes shall be measured in accordance with the Expected Performance Measures section of the grantee's Grant Proposal, increasing capacity in the middle of the supply chain and economic viability of local/regional producers and processors.

B.3 **Compliance.** All project work shall be managed by the grantee who shall be responsible for all project development and oversight. This includes adhering to applicable federal grant uniform administrative requirements as specified in the Code of Federal Regulations and other federal requirements as follows:

- a. Grant funds awarded to state, local, and Tribal governments; public and private colleges and universities; and non-profit organizations are subject to the Uniform Administrative Requirements, Cost Principles, and Audit Requirements for Federal Awards contained in 2 CFR part 200 and 2 CFR part 400.
- b. Grant funds awarded to federal government entities are subject to the Uniform Administrative Requirements and Cost Principles for Federal Awards contained in 2 CFR part 200 and 2 CFR part 400.
- c. Grant funds awarded to For-Profit Organizations are subject to the Uniform Administrative Requirements contained in 2 CFR part 200 and 2 CFR part 400, and the Cost Principles contained in the Federal Acquisition Regulation (FAR) Subpart 31.2, Contracts with Commercial Organizations, codified at 48 CFR 31.2.
- d. Recipients are responsible for the consistent application of the Federal regulations to the RFSI grant funds including the USDA AMS General Terms and Conditions and the RFSI Program Specific Terms and Conditions.
- e. The CFR is accessible on the National Archives and Records Administration website and in the Electronic Code of Federal Regulations at www.ecfr.gov.

B.4 **Prior Approval Requirements:** To make any changes to proposed equipment purchases, the grantee must submit a written request detailing the desired changes and obtain written approval from the New Hampshire Department of Agriculture, Markets, and Food (DAMF). Certain changes may also require approvals from the US Department of Agriculture, Agricultural Marketing Service and or Governor and Executive Council.

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B.5 Reporting/Monitoring: The grantee will submit documentation to DAMF confirming the purchase of eligible equipment as detailed in the grantee's Grant Proposal as approved by USDA. The grantee is required to submit an Annual Performance Report (template provided by USDA-AMS) during each year of the project. Grantee is also subject to monitoring site visits from DAMF and/or University of New Hampshire Cooperative Extension staff.

B.6 Records: Record retention and accessibility is governed by 2 CFR 200.333 and 200.337. The grantee must retain financial records, project records, and supporting documents for a period of three years from the date the Grant Agreement is closed

Exhibit C, Payment

C.1 The State shall disburse a maximum of \$99,948.82 for the purposes of the project described in Exhibit B as an advance disbursement.

C.2 Payment Process: In order to receive payment, Grantee must first be registered with the New Hampshire Department of Administrative Services (DAS) for a State of New Hampshire vendor number. If Grantee already has a vendor number and supplied it to DAMF, initial payment will be made once we receive Governor and Council approval. If Grantee does not already have a vendor number, registration is available at:

[https://apps.das.nh.gov/vendorregistration/\(S\(rnkbxvllloscaesvql1n3np2\)\)/welcome.aspx](https://apps.das.nh.gov/vendorregistration/(S(rnkbxvllloscaesvql1n3np2))/welcome.aspx).

C.3 Method of Disbursement: Payment by the State shall be completed by check or Electronic Funds Transfer ("EFT") in accordance with the vendor registration.

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10/28/25

State of New Hampshire

Department of State

CERTIFICATE

I, David M. Scanlan, Secretary of State of the State of New Hampshire, do hereby certify that DUBE & ROBINSON LLC is a New Hampshire Limited Liability Company registered to transact business in New Hampshire on April 16, 2014. I further certify that all fees and documents required by the Secretary of State's office have been received and is in good standing as far as this office is concerned.

Business ID: 707866

Certificate Number: 0007316126



IN TESTIMONY WHEREOF,

I hereto set my hand and cause to be affixed
the Seal of the State of New Hampshire,
this 21st day of October A.D. 2025.

A handwritten signature in black ink, appearing to read "D. Scanlan", is written over a faint circular stamp.

David M. Scanlan
Secretary of State

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10/28/25

CERTIFICATE OF AUTHORITY

This Certificate of Authority is executed this 28 day of October, 2025, by the undersigned members of **Dube & Robinson LLC, DBA Alpine Garden Winery**, a New Hampshire limited liability company ("the Company").

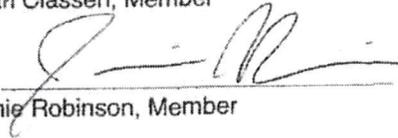
WHEREAS, the Company desires to enter into and perform under a grant agreement, and to designate a member authorized to act on its behalf in connection therewith;

NOW, THEREFORE, BE IT RESOLVED that **Ryan Classen**, Member of the Company, is hereby authorized and empowered to execute and deliver any and all documents, instruments, and agreements necessary to effectuate the grant agreement, and to perform all acts and duties deemed necessary or appropriate in connection therewith on behalf of the Company.

IN WITNESS WHEREOF, the undersigned have executed this Certificate of Authority as Members of the Company.

Dube & Robinson LLC, DBA Alpine Garden Winery

By: 
Ryan Classen, Member

By: 
Jamie Robinson, Member

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10/28/25



CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)
10/21/2025

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

PRODUCER Infinger Insurance - Conway 1205 Eastman Road PO Box 300 North Conway NH 03860	CONTACT NAME: Meaghan Walker, CRIS PHONE (A/C, No, Ext): (603) 447-5123 FAX (A/C, No): (603) 447-5126 E-MAIL ADDRESS: mwalker@infingerinsurance.com													
	<table border="1"> <thead> <tr> <th>INSURER(S) AFFORDING COVERAGE</th> <th>NAIC #</th> </tr> </thead> <tbody> <tr> <td>INSURER A: Acadia Insurance Group</td> <td></td> </tr> <tr> <td>INSURER B: Acadia Insurance Company</td> <td>31325</td> </tr> <tr> <td>INSURER C:</td> <td></td> </tr> <tr> <td>INSURER D:</td> <td></td> </tr> <tr> <td>INSURER E:</td> <td></td> </tr> <tr> <td>INSURER F:</td> <td></td> </tr> </tbody> </table>	INSURER(S) AFFORDING COVERAGE	NAIC #	INSURER A: Acadia Insurance Group		INSURER B: Acadia Insurance Company	31325	INSURER C:		INSURER D:		INSURER E:		INSURER F:
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INSURER C:														
INSURER D:														
INSURER E:														
INSURER F:														
INSURED Dube & Robinson LLC DBA: Alpine Garden Winery 1255 US Route 302 Bartlett NH 03812														

COVERAGES CERTIFICATE NUMBER: CL25102184489 REVISION NUMBER:

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

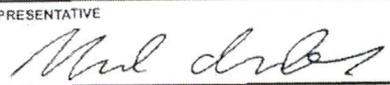
INSR LTR	TYPE OF INSURANCE	ADDL INSD	SUBR VVVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
A	<input checked="" type="checkbox"/> COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS-MADE <input checked="" type="checkbox"/> OCCUR GEN'L AGGREGATE LIMIT APPLIES PER: <input checked="" type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input type="checkbox"/> LOC OTHER:			CPA5481471-14	06/03/2025	06/03/2026	EACH OCCURRENCE \$ 1,000,000 DAMAGE TO RENTED PREMISES (Ea occurrence) \$ 300,000 MED EXP (Any one person) \$ 10,000 PERSONAL & ADV INJURY \$ 1,000,000 GENERAL AGGREGATE \$ 2,000,000 PRODUCTS - COMP/OP AGG \$ 2,000,000 Liquor Liability \$ 1,000,000
	AUTOMOBILE LIABILITY <input type="checkbox"/> ANY AUTO <input type="checkbox"/> OWNED AUTOS ONLY <input type="checkbox"/> SCHEDULED AUTOS <input type="checkbox"/> HIRED AUTOS ONLY <input type="checkbox"/> NON-OWNED AUTOS ONLY <input type="checkbox"/> AUTOS ONLY						COMBINED SINGLE LIMIT (Ea accident) \$ BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$ \$
	<input type="checkbox"/> UMBRELLA LIAB <input type="checkbox"/> OCCUR <input type="checkbox"/> EXCESS LIAB <input type="checkbox"/> CLAIMS-MADE DED RETENTION \$						EACH OCCURRENCE \$ AGGREGATE \$ \$
B	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below	Y/N	N/A	WCA5497480-14	10/22/2025	10/22/2026	<input checked="" type="checkbox"/> PER STATUTE <input type="checkbox"/> OTH-ER E.L. EACH ACCIDENT \$ 500,000 E.L. DISEASE - EA EMPLOYEE \$ 500,000 E.L. DISEASE - POLICY LIMIT \$ 500,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)

Operations: Wine Tasting & Sales
Ryan Classen & Jamie Robinson are Excluded from Workers Compensation coverage.
Refer to policy for exclusionary endorsements and special provisions.

CERTIFICATE HOLDER

CANCELLATION

New Hampshire Department of Agriculture, Markets & Food PO Box 2042 Concord NH 03302-2042	SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS. AUTHORIZED REPRESENTATIVE 
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Agricultural Marketing Service
U.S. DEPARTMENT OF AGRICULTURE

The RFSI Equipment-Only Grant Proposal should include a project narrative that describes the overall scope of the project and how it aligns with the program goals and priorities. Applicants must attach documentation to substantiate the costs of each piece of equipment, which can include contracts, catalog pricing, or binding quotes provided by license commercial entities.

APPLICANT INFORMATION

Applicant Organization Name: Alpine Garden Winery

UEI: [REDACTED]

Phone Number: 603-374-5076

Email Address: winery@alpinegardenwinery.com

Physical Address

Street: 1257 US Route 302

City: Bartlett

State: NH

Zip: 03812

Mailing Address (If different from above)

Street: 1255 US Route 302

City: Bartlett

State: NH

Zip: 03812

PRIMARY POINT OF CONTACT

List the person who will be the main contact for any correspondence and is responsible for signing any documentation should the grant be awarded.

Name: Ryan Classen

Title: Owner

Phone Number: [REDACTED]

Email Address: [REDACTED]

DISTRESSED COMMUNITIES INDEX

Using the [Distressed Communities Index Map](#), provide the community distress score for the county(ies) benefiting from your project.

Note: U.S. Territories are not required to submit Distressed Communities Index data.

Click the + or - button to add or remove items as needed.

FOR EXAMPLE:

County 1: Enter County name Distress Score1: Enter County Distress Score

County 2: Enter County name Distress Score2: Enter County Distress Score

+	County	Distress Score
-	Carroll, NH	19.6235
-	Merrimack, NH	15.5392
-	Coos, NH	71.8251
-	Rutland, VT	52.6484
-	York, ME	52.6484

TYPE OF APPLICANT

Select applicant type:

- Agricultural producers or processors**, or groups of agricultural producers and processors.
- For-profit entities** operating middle-of-the-supply-chain activities such as processing, aggregation, or distribution of targeted agricultural products, whose activities are primarily focused for the benefit of local and regional producers, and that meet the eligibility requirements of the SBA small business size standards are eligible. For more information on these size standards, please visit [SBA's Size Standards webpage](#). For a quick check on whether your business qualifies, please use the [Size Standards Tool](#).
- Nonprofit organizations** operating middle-of-the-supply-chain activities such as processing, aggregation, distribution of targeted agricultural products
- Local government** entities operating middle-of-the-supply-chain activities such as processing, aggregation, distribution of targeted agricultural products
- Tribal governments** operating middle-of-the-supply-chain activities such as processing, aggregation, distribution of targeted agricultural products.
- Institutions** such as schools, universities, or hospitals bringing producers together to establish cooperative or shared infrastructure or invest in equipment that will benefit multiple producers middle-of-the-supply-chain activities such as processing, aggregation, distribution of targeted agricultural product.

PROJECT TITLE

Provide a descriptive project title in 15 words or less in the space below.

Expanding NH's Wine Industry: Scaling Up Local Agriculture & Sustainable Processing Solutions at Alpine Garden Winery

EXECUTIVE SUMMARY

Include a project summary of 250 words or less suitable for dissemination to the public. A Project Summary provides a very brief (one sentence, if possible) description of your project. A Project Summary includes:

1. The name of the applicant organization that if awarded a grant will establish an agreement or contractual relationship with the State Applicant to lead and execute the project,
2. The project's purpose, deliverables, and expected outcomes and
3. A description of the general tasks/activities to be completed during the project period to fulfill this goal

1. Dube & Robinson LLC, DBA Alpine Garden Winery
2. The goal of our project is to enhance the efficiency of processing local grapes and apples, positioning ourselves as a more robust wholesale outlet for local farmers. We aim to deliver higher quality and more affordable local products to market. Our desired outcome is to become a dependable revenue source for local farmers while fostering additional wholesale partnerships with retailers across New Hampshire.
3. This project entails the purchase of three units of equipment used together as a system to maximize efficiency and productivity, and to minimize labor cost and waste.

PROJECT PURPOSE

OPERATIONS IDENTIFIER

Provide where within the Middle of the Supply Chain the requested equipment be used:

- Processing
- Aggregation
- Distribution
- Value Added Production

Other

TYPE OF AGRICULTUREAL FOOD PRODUCTS PROCESSED WITH THE EQUIPMENT?

Remove Product Row		Add Product Row
#	Product Type	
1	Grapes	
2	Apples	

SCOPE OF WORK

PLEASE DESCRIBE THE CURRENT BUSINESS OPERATIONS INCLUDING SERVICES BEING OFFERED IN THE GEOGRAPHIC FOCUS AREA.

Alpine Garden Winery is a new small business wine manufacturer in the White Mountains of New Hampshire, specializing in making wine and cider exclusively from locally-grown grapes and apples. We work with farms in New Hampshire, Maine and Vermont. Our operations include: assisting farmers with fruit aggregation, purchasing fruit from the farmers, transportation of the fruit from the farm to the winery, and processing the fruit (i.e., grinding/crushing, pressing, and fermenting), bottling, labeling, packing and distributing. We currently run a tasting room within the winery and self-distribute our products to retailers in New Hampshire. We distribute to 11 retailers throughout Carrol, Coos and Merrimack County. These markets consist mainly of restaurants and retail shops; Littleton Co-op, White Mountain Cider Co., Warner Public Market and

Flatbread Pizza Company, to name a few.

Our premium wines and ciders are unique on the market due to the fact that they are 100% locally sourced. Our winery is invested in regional agriculture, with a mission to express a sense of place in the products we create. We are proud of our home state, and wish to showcase the potential for wine and cider grown in this region. Much of the wine being made in NH is not representative of local agriculture, as many of the grapes are being imported from other parts of the world. We are working to re-root the NH wine industry in local agriculture, and help to show the public what can be grown in our backyards.

PLEASE DESCRIBE THE SPECIFIC NEED THAT THE REQUESTED EQUIPMENT WILL ADDRESS.

Our current production process is inefficient and labor intensive, limiting both our capacity to take full advantage of all that local farms have to offer, and our ability to bring quality affordable local products to market. We lack sufficient, quality aggregation bins for fruit storage, and do not have an efficient way to physically move products at various stages of production.

Most years, significant amounts of fruit go to waste due to processing inefficiencies. There is simply more fruit available from local farms than can be processed before the crop is spoiled by cold weather. On occasion, the fruit we've purchased spoils before we have time to process it. Last year we had to choose between apples and grapes because it was such a large crop, and we didn't have the time or capacity to process both.

The vineyards and orchards that supply much of our fruit require us to provide our own aggregation bins, with the only alternative being disposable cardboard boxes lined with plastic. This aggregation and delivery method lowers the quality of the resulting wine product and adds labor-intensive steps to processing. The best practice for wine is to handle the grapes as little as possible, but the grapes must be transferred out of these disposable containers, and into proper fermentation vessels. Plastic lined cardboard boxes, which we currently use, are not durable enough to hold large quantities of fruit and are susceptible to damage, which poses risks of collapse and contamination, thus, lost product. Aggregation MacroBins would greatly improve our efficiency and minimize risks.

Additionally, aggregation MacroBins would facilitate a process of direct fermentation, meaning the fruit could be fermented directly in the bins themselves, eliminating the extra step of manually transferring fruit into secondary vessels. Grapes and apples (our primary crops) often ripen concurrently, therefore this time and labor saving improvement would allow for larger harvests, and a more functional cadence of production; apples could be harvested while grapes are being processed.

Inefficiency on the production floor is our inability to lift full bins and invert them into a press or grinder. This creates an extra labor-intensive step as the fruit needs to be manually transferred. The proposed rotator forklift can lift the MacroBin and tilt the fruit out directly into the grinder or press, and would eliminate the inefficient and labor intensive step of manually transferring the fruit.

Our current wine press is low yielding, slow and very limited in its pressing capabilities. The proposed Zambelli multi-setting wine press would allow us to press both grapes and apples at a higher rate of speed, with a higher overall yield. The Zambelli wine press offers 75 gallons per hour- ten times our current speed at best, and 10% to 30% more yield. Another advantage to the proposed wine press is the option for nuanced press settings, allowing us to explore techniques that are otherwise not possible, giving us the ability to bring new products to market, (e.g., Traditional Method Sparkling and Rosé wines, aromatic white wines without artificial manipulations, and ciders made from specialty heritage varieties).

The current labor intensive process and resulting yields are simply not cost effective for bringing affordable

local products to market. We've found that the local wholesale market outlets are enthusiastic about our offerings, but the prices make it difficult for small businesses to justify carrying our product, and the small quantities we produce limit our capacity to compete in larger market outlets.

PLEASE DESCRIBE THE IMPACT THIS EQUIPMENT WILL HAVE ON LOCAL AND REGIONAL PRODUCERS, MARKET OUTLETS, AND MORE.

This equipment would give Alpine Garden Winery the ability to increase efficiency of, and capacity for, value added processing of local fruit, while also allowing for higher quality, more diverse and more affordable products to be brought to market. This would give us greater supply chain security, and the capacity to widen our range of suppliers and retailers. Essentially we would be able to commit to purchasing more fruit from local farmers, it would enable us to create more local wine and cider products at a better price point, and it would open up more avenues for wholesale relationships with small businesses throughout New Hampshire.

Impact on Farmers and the Region:

Considering our commitment to utilizing fruit solely from local farmers, this equipment has the potential to help dozens of orchards and vineyards in the region. Improving our processing infrastructure would allow us to buy more from farmers who are lacking outlets to sell their fruit; it would allow us to create more long-term wholesale agreements, giving security to farmers. It's very difficult and rare for farmers to sell their entire crop at retail themselves. Without having to rely on retail operations, or invest in storage and processing equipment, the farmers could wholesale a majority of their crop and have a quicker and more reliable return on their labor investment.

This upgrade would assist in the preservation and revitalization of heritage orchards, as well as contributing to the pioneering efforts of viticulture in the region. Preserving the local orchard culture is essential to traditional cider making. Varieties that were on the verge of obscurity, have been brought back to life all over the country through means of cider production, and it is our mission to represent this effort locally.

Our support for local viticulture aligns with the shift in the wine-making industry towards climate-resilient grape varieties, particularly French-American hybrids. These cold-hardy, disease-resistant varieties thrive in cooler climates. As traditional wine regions face climate change, new terroirs are emerging, with these hybrids leading the way. American cold climate regions are now federally recognized as 'American Viticultural Areas,' with Vermont's Champlain Valley finalizing this status soon. New Hampshire stands to gain from Vermont's recognition by cultivating similar grape varieties and juxtaposing the two regions on the market. This initiative will enable us to produce high-quality wine and cider, enhancing the value of local fruit crops and establishing New Hampshire as a noteworthy wine and cider region in the global landscape.

This equipment would allow us to grow a network of regional farmers. We currently have relationships with 10 regional farmers, and an expanded production capacity would allow us to make further connections. Our main desire is to uplift local agriculture and showcase it through artisanal wine and cider.

Impact on market outlets:

The benefits to local small businesses and other larger market outlets would be lower cost and more variety. This equipment would lend itself to production efficiency, higher yields, higher quality, and reduced labor, which in turn is more cost effective. The overall lower cost of production would lower the resulting cost to the market outlets. With the increased capacity allowed by this equipment, we could not only reduce prices, but increase production, opening up the ability to create lasting relationships with small businesses and larger market outlets alike.

The NH Liquor & Wine Outlet stores offer unique market exposure capabilities. Manufacturers of wine in NH are guaranteed shelf space at their stores. The two stipulations are that consumer demand remains after the initial purchase, and that wholesale prices are set to 35% off our retail pricing. Scaling up our operation is the only way to successfully collaborate with the state stores and draw attention to local wine production. Restaurants throughout NH would have access to our bottles in state outlet stores, like they do so many other wines and spirits. This allows us state-wide exposure without the burden of hiring a sales team, or conceding 55% off to a distributor. The most successful NH grown wines take advantage of this NH Liquor & Wine Outlet exposure, but variety and quantity enough to fill all 67 stores is still limited.

The results of this increased efficiency production would allow for more opportunity to create wholesale relationships. Our ultimate goal would be to provide quality local products at a reasonable price point to small businesses throughout NH and to get the wine and cider grown by local farmers into the hands of the consumers who care about local agriculture.

More specifically, we envision 5 new large market outlets would be made possible. Locally, we would be able to sell to The Valley Originals restaurant group of the Mount Washington Valley, consisting of 24 locally owned restaurants; as well as the NHLC liquor stores. Regionally, this would allow us to sign on with distributors in Vermont, Maine, Massachusetts and Rhode Island. We have discussed future partnerships with Craft Cellars of MA and RI, and Devenish Wines of ME. These partnerships would allow us to get our products into stores and restaurants of Portland, ME, Boston, MA and Providence, RI, putting our growing region on the map. We would also seek out a distributor in Vermont to share our products in an area with a rapidly growing wine movement.

Impact on the Consumer:

Consumers would benefit from more options, better products, and a broader range of price points. With the requested equipment, we could offer high-quality wines and ciders at a lower cost, thus expanding the market to new segments of consumers throughout New England. Increasing production size is the only way to make the price more approachable to consumers without sacrificing quality and regional reputation.

The variable capabilities on this press would allow us to make a larger variety of innovative products, such as direct-pressed sparkling wines and rosés, ice cider, and ripasso-style co-ferments (apples and grapes). The proposed press has the finesse and nuanced settings to create champagne-style wine and rosé. The strength of this press would allow us to make ice cider from frozen apples, as we could slowly increase pressure and allow for maximum juice extraction and concentration. There are a multitude of styles of ice cider to be made, and experimented with, utilizing the immense power of the press. The rotating capability of the proposed press would allow for Ripasso-style wine and cider. The term 'ripasso' refers to the re-fermentation of wine or cider on the pomace of pressed grapes or apples; resulting in added body, flavor and complexity. The pomace produced from this press would be of a higher quality than the pomace left behind from our current bladder press. Delicate and controlled pressing is critical for this ripasso-style, as improper pressing can lead to bitter or harsh tannins as well as other unsavory elements. These styles would spark the intrigue of larger markets and could be sold in all major cities in New England.

These new styles would be produced with fruit sourced strictly from local and regional producers. We currently have 10 established relationships with regional farmers, Giles Orchard, Tellman Hill Farm, Northeastern Vine Supply and NOK Vino, to name a few.

ESTIMATE THE NUMBER OF LOCAL AND REGIONAL PRODUCERS IMPACTED.

10

DOES THIS PROJECT DIRECTLY BENEFIT:

Check box for all that apply below

- Underserved farmers and ranchers?
- New and beginning farmers and ranchers?
- Veteran Producers?
- Processors or other middle-of-the-supply businesses owned by socially disadvantaged individuals?

EXPECTED PERFORMANCE MEASURES

The outcomes and performance measures below provide a framework that allows grant recipients to track and evaluate project activities. Please provide expected numbers based on the projects scope of work. Select N/A if not applicable to the specific project.

OUTCOME 2: CAPACITY IN THE MIDDLE OF THE SUPPLY CHAIN FOR LOCAL/REGIONAL FOOD PRODUCTS

Indicator	Description	Expected Numbers	N/A
2.3	Number of processing equipment units purchased and installed:	2	<input type="checkbox"/>
2.5	Number of aggregation, storage, distribution equipment units purchased and installed:	11	<input type="checkbox"/>

OUTCOME 3: INCREASE ECONOMIC VIABILITY OF LOCAL/REGIONAL PRODUCERS AND PROCESSORS

Indicator	Description	Expected Numbers	N/A
3.2	Number of local/regional agricultural producers who benefited from the new or improved processing/aggregation/storage or distribution capacity:	10	<input type="checkbox"/>
3.3	Number of new local/regional products processed, aggregated, stored or distributed:		<input checked="" type="checkbox"/>
3.4	Number of new value-added products developed:	3	<input type="checkbox"/>
3.5	Number of new market-outlets established:	5	<input type="checkbox"/>

BUDGET NARRATIVE

Please be sure to list and justify all expenses to be covered. If applicable, ensure that you have included Critical Resources and Infrastructure letter(s) to support the application information.

EQUIPMENT

Describe any special purpose equipment to be purchased under the grant. "Special purpose equipment" such as such as, canners, hulling processors, reverse osmosis systems, egg packing machines, flotation tanks, roasters, or other processing equipment, packing and labeling equipment, or delivery vehicles.

+	#	Equipment Item	Purchase Price	Acquisition Date	Funds Requested
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-	1	MacroBin w/ rotator bars (11)	\$2508,00	7/2025	\$2,508,00
-	2	Zambelli Wine Press (1)	\$49495,00	7/2025	\$40,500,00
-	3	Rotator Forklift (1)	\$56940,82	7/2025	\$56,940,82
Equipment Subtotal					\$99,948.82

EQUIPMENT JUSTIFICATION

For each Equipment item listed in the above table describe how this equipment will be used to achieve the objectives and outcomes of the project. Add more equipment by copying and pasting the existing listing or delete equipment that isn't necessary.

FOR EXAMPLE:

Equipment 1: Description and justification
 Equipment 2: Description and justification

This is industry standard, state of the art equipment and of a quality that is made to last generations. It will enable us to showcase what this region has to offer for many years to come. We would use these three units of equipment together as a system to maximize efficiency and to minimize labor cost and waste.

Equipment 1: MacroBins with Rotator Bars (Quantity: 15)

Three uses:

- 1) Aggregation Bins
- 2) Processing and Fermentation vessels
- 3) Bottle Aging

These MacroBins are foundational to the wine industry. They play a key role in three steps of the production process. First, they are used at the orchards and vineyards for aggregation purposes. The MacroBins provide sturdy and reliable transport from the farm to the production facility. The MacroBins can be used as primary fermentation vessels, eliminating the need to transfer the fruit out of the disposable bins (an added yearly cost) and into fermentation vessels. Removing this labor-intensive transfer step preserves the quality of the fruit and resulting juice, and lowers the labor cost significantly. The MacroBins play a third role in the production cycle as bottle storage; after the bottling run, the bottles must be laid on their side for aging. The rotator bars on the MacroBins would be compatible with the Rotator Forklift (Equipment 2).

Equipment 2: Electric Rotator Forklift

The Electric Rotator Forklift would greatly reduce manual labor, and maximize efficiency. This forklift would be the powerhouse of the wine facility. With its immense versatility, it would maximize efficiency at every step of the production process. It would allow us to lift and tilt full MacroBins(Equipment 1) of fruit into either the apple grinder or wine press(Equipment 3), eliminating labor intensive "bucketing." It also allows for more safe, swift and reliable movement of product throughout the facility, and allows us to utilize vertical space in the winery and maximize facility capacity.

An electric powered forklift would be necessary over gas-powered, as it would maintain the air quality of the work environment and reduce contaminants in the air that could compromise the quality of the wine. The

rotator fork would be compatible with the MacroBins with Rotator Bars (Equipment 1)

Equipment 3: Zambelli Wine Press

The multi-setting Zambelli Wine Press would have a three-fold improvement on our current processing abilities. The press is faster (10x our current capacity), yields more juice (10-30% more our current ability) and has nuanced settings for producing different styles of wine. The press is horizontal and has a wide hatch on top. This is compatible with the MacroBins (Equipment 1) and rotator forklift (Equipment 2) as we would be able to lift and tilt bins full of fruit, directly into the wide-mouthed press. This saves time and an immense amount of labor (last year we foot stomped then moved by hand and buckets 13,800 lbs of grapes). The variable settings on this press would allow us to make a larger variety of innovative products, from ice cider to direct-pressed sparkling wines. To make sparkling wines in the traditional style, our current yield is 30% under where it should be due to undersized pressing equipment.

***Applicants must submit documentation to substantiate the costs of each piece of equipment, which can include contracts, catalog pricing, or binding quotes provided by license commercial entities.**