

August 16th, 2019



Conditional Use  
Letter of Intent

Old Sugar Distillery has been operating a distillery and tasting room at 931 East Main Street, Suite 8 for more than 9 years. We provide tours; sell cocktails, wine, and cider; and offer a very limited food menu. We also sell gift boxes, including merchandise, especially during the holidays. The distillery event room is rented most Friday and Saturday evenings for an hourly charge, plus the cost of drinks. Events include rehearsal dinners, birthday parties, graduation parties, wedding receptions, fundraisers for non-profits, and corporate events. Most of these events are catered. Some include live music. On occasion, the distillery will utilize the space for an event of its own design such as a product release party or New Year's Eve event. Street parking is generally plentiful during our hours of operation. There is also a large parking garage less than two blocks away, and another one planned for the development across the street from us.

Old Sugar Distillery is licensed as a distillery by the State of Wisconsin and as a distillery and winery by the Federal Government. These licenses permit the sale of spirits and wine that is made or rectified on the premises, hence the tasting room. We recently applied and were approved for a City of Madison-issued beer permit, which will allow us to serve beer that we purchase from a distributor along with our spirits, wine, and cider. The beer permit does not drastically change our business model, but it will allow us to serve beer to customers not wanting liquor or wine. We were also granted an entertainment license by the city, which was necessary since now we will hold an alcohol license from the city. We have been holding music events a few times a year since we opened, and plan to continue in much the same way, now with additional permits and licenses.

The purposes of this conditional use application are:

- To establish ourselves under the newly created "tasting room" conditional use, update our existing "distillery" conditional use, and add a "tavern" conditional use to accommodate the new beer permit. All of this falls under one application.
- To expand our permitted hours from three days per week plus events, to 7 days a week. This is especially helpful in December, when we sell a lot of gift boxes. We will not regularly be open to the public beyond midnight. Most of the year, we initially plan to only be open 3 or 4 days per week, but as gift boxes are a large portion of our revenue, we plan to hold extended hours during the holiday season. As the neighborhood continues to develop, we may eventually choose to be open 6 or 7 days a week, year-round.
- To expand our capacity to 230. This increase was made possible by the construction of 3 restrooms completed several years ago. Multiple exits are available, and the building is equipped with sprinklers for fire protection.

Old Sugar Distillery, LLC  
Nathan Greenawalt, owner

A handwritten signature in black ink, appearing to read "Nathan Greenawalt", written over a horizontal line.