

Sustainability

With an appreciation for our land comes a desire to practice sustainability in everything we do. These are some of the ways that our family is farming and interacting with our community. We value health in all of its forms.

- **Water conservation:** Nearly all dry-farmed, we use a drip irrigation system to add water for a limited number of hours and only in persistent drought situations. To minimize runoff and promote greater absorption, we use an electrostatic sprayer. This disperses mists of positively-charged liquid that coat the plants. It reduces disease protective material and water usage at the vineyard by 75%.
- **Land and soil health:** Our no tillage practice eliminates soil compaction and allows the native cover crop to flourish. This mix of barley, legumes and clover helps the grapevine roots absorb nitrates and ammonium, creating greener, healthier plants. We remove invasive species that are harmful to the environment in order to preserve the biodiversity of the land.

We mulch and integrate all grapevine prunings into the soil. Nothing leaves the farm and nothing is taken to landfill. Whenever it's permissible for air quality, we use the Biochar method when burning organic waste, then use the resulting material for compost.

Prior to planting vines, oak trees were relocated from the land and not simply cut down. When a white cedar tree fell on the property, we used the wood to create the bar top in our tasting room.

- **Pest management:** We incorporate and promote the use of organic, natural oils and plant extracts to deter pests that may have a harmful effect on our grapevines. Using an electrostatic sprayer also reduces material use of pest control agents by 40% compared to conventional sprayers.
- **Wildlife:** Scattered across the vineyard are owl boxes and predatory (hawk and kite) bird perches built by Janice's father. Tall redwood trees keep watch over the youngest vines (planted in 2020), and offer shade and protection to birds, rabbits, foxes and coyotes. With experience as a bee-keeper, Joseph keeps close watch on the hum of beneficial insect life in the vineyard, such as ladybugs and wasps.
- **Recycling / Packaging:** We continue to evolve our packaging. All new vintages ('22-forward) will have natural corks. Used corks are deposited in designated cork recycling containers or donated to artists. Similarly, starting in 2023-2024, our wine bottles will be made from lighter-weight glass. This helps to reduce the amount of energy and greenhouse gasses needed to produce and transport the bottles from origin to winemaking facility to our tasting room.