



SUSTAINABLE PRACTICES IN THE VINEYARD

All our own or leased vineyards are farmed to these standards

	<p>LIVE Natural weed & disease control Increase biodiversity</p>	<p><i>Emphasizing sustainable practices on the whole farm.</i></p>
	<p>SALMON SAFE Protecting and conserving water</p>	<p><i>Focused on eliminating chemical run-off into our waterways.</i></p>
	<p>USDA ORGANIC Reducing or eliminating chemicals</p>	<p><i>Organic farming derived from biodynamic principles but is less rigorous & is focused on reducing chemical use.</i></p>
	<p>DEMETER CERTIFIED BIODYNAMIC Nurturing the soil, plants, whole farm & business within the natural daily & seasonal cycles</p>	<p><i>All our owned & long-leased vineyards are farmed biodynamically. Growing or wild-harvesting the ingredients to make our own Biodynamic preparations.</i></p>

SUSTAINABLE PRACTICES IN THE WINERY

All our wines are blended & bottled in our certified LIVE winery

	<p>LIVE WINERY LIVE is a non-profit organization providing education & independent 3rd-party certification for vineyards & wineries using international standards of sustainable viticulture & enology practices in wine-grape & wine production.</p>	<p><i>Certification dependent on continual improvement.</i></p>
	<p>CARBON NEUTRAL CHALLENGE In this unique effort, wineries work voluntarily to reduce their carbon footprint. It is the largest carbon reduction effort within the wine industry in the United States. To date, 14 Oregon wineries have completed the Carbon Neutral program.</p>	<p><i>Commitment to the Governor to become a carbon neutral business.</i></p>