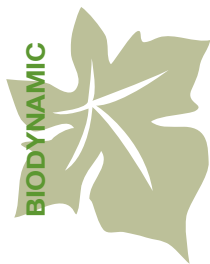




Organic farmers strive to conserve soil and water by using renewable resources. Organic standards prohibit the use of synthetic pesticides, herbicides and fungicides. The wine must be made from organically grown grapes and cannot contain any added sulfites: although it may have naturally occurring sulfites. Certification takes up to 3 years and includes annual reviews.



Biodynamic farming goes beyond organic standards to incorporate criteria to promote biodiversity, soil health and the accommodation of nature on the farm and in winemaking practices, with attention to natural cycles. The wine is not inorganically manipulated as only indigenous yeasts are used in fermentation, no sugar is added and only bentonite clay and egg whites from organic free range chickens are permitted for refining.



Currently there is no official certification for sustainable farming. Sustainable farmers have the flexibility to choose what works best for their individual property. However, they recycle, conserve energy and water and use renewable resources whenever possible. Sustainable wine generally means its production minimizes the use of chemical fertilizers, pesticides or herbicides. Both organic and sustainable practices promote soil health through the use of cover crops and organic matter that naturally replenish the soil with nitrogen and increase diversity of flora and fauna while preventing erosion. These cover crops also reduce need for fumigation and support beneficial insects for pest management; they help conserve water and soil, creating a naturally, healthy environment resulting in well balanced vines and wines. The sustainable farmer works around 3 basic concepts:

1. environmentally sound
2. economically feasible
3. socially equitable