

THE Green Winegrowing

HANDBOOK SUMMARY



Sustainability – Why Green?

- Sustainable farming practices result in healthier soil, balanced grapes and higher quality wines
- Consumers care—80% are some shade of green
- The future of business is green

What is Sustainability?

“Sustainable development... meets the needs of the present without compromising the ability of future generations to meet their own needs”.

Parducci's Sustainability Standard

- Carbon Neutrality
- 100% Green Power
- Adoption of Certified Sustainable Farming Practices
- Water Conservation & Recycling
- Earth-Friendly Packaging
- Reduce, Reuse & Recycle
- Support Local, Family Owned and Operated Business
- Support Our Employees and Community
- Family Owned and Operated

Parducci's sustainable practices follow the Triple Bottom line (E3) – economic viability, environmental responsibility and social equity.

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What is organic wine?

- “Organically grown” is a legal term defined by the U.S. Department of Agriculture

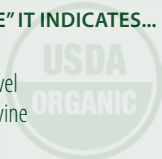
WHEN A WINE LABELS READS “MADE WITH ORGANICALLY GROWN GRAPES”, IT INDICATES...

- Vineyards are farmed without harmful or toxic chemicals
- Vineyards must receive certification
 - Certification takes place after a 3 year transitional period
- Farm plan follows USDA National Organic Program standards, including use of renewable resources & conservation of soil and water
 - Annual independent third party review of farming practices
- Sulfites may be used at bottling
 - Up to 100ppm to preserve wine by preventing spoilage & browning



WHEN A WINE LABEL READS “ORGANIC WINE” IT INDICATES...

- Same as points 1-3 mentioned above
- No sulfites can be added; however, a minimum level of naturally occurring sulfites can be found in all wine



WHY MAKE ORGANIC WINE?

- To maximize the quality of grapes and wine
- To minimize impact on the earth

What is Biodynamic® wine?

- Biodynamics is a more holistic approach to winemaking involving farming that strives for balance & self-sufficiency, encompassing all organic guidelines
- Biodynamic wines are estate grown & reflect the purest expression of terroir

WHEN A WINE LABEL READS “BIODYNAMIC” IT INDICATES...

- Vineyards are certified
 - Transition period of 3 years (2 years if already certified organic)
- Farm plan follows Demeter standards
 - Annual review of practices by Demeter
- Farming in accordance with the teachings of Rudolph Steiner
 - Self-contained ecosystem
 - Biodiversity (cover crops, farm animals, habitat breaks, etc.)
 - Systems approach to farming – promote health of the whole system
 - Use of Biodynamic preparations
 - No use of toxic chemicals (herbicides, pesticides, fertilizers)
 - Farming follows Biodynamic calendar
- Wine must be produced in certified Biodynamic winery
 - Annual review of practices by Demeter



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