



SUSTAINABLE PRACTICES

The wineries within the Wilson Daniels portfolio are dedicated to growing grapes and producing wines using eco-friendly practices. The adherence to these strict measures is self-imposed and/or certified.

LEGEND: X - Winery ✓ - Listed on Wine Label * - Not all vineyards/wines are organic or vegan

WINERY	CERTIFICATES	SUSTAINABLE	ORGANIC CERTIFICATION	BIODYNAMIC CERTIFICATION	SOLAR/RENEWABLE ENERGY	VEGAN
Arnaldo Caprai	EQUALITAS	X ✓				
Arista Winery		X				
Biondi-Santi		X				
Bisol/Jeio		X				
Buglioni		X				
Castello di Volpaia	Q Certificazioni		X ✓			
Champagne Gosset	HVE Level 3 for 30% of grapes	X				X
Château Clarke		X				
Château Gassier		X				X*
Château des Laurets		X				
Château du Moulin-à-Vent		X				
Château Malmaison		X				
Chêne Bleu	Ecocert		X ✓			X
Citto	Q Certificazioni		✓			
Clau de Nell	Ecocert Demeter		X ✓	X ✓		X
Dal Forno Romano		X				
Davies Vineyards	Certified Napa Green/ Certified Fish Friendly	X				
Domaine de Beurenard / BiotifulFox	Ecocert Demeter		X ✓	X ✓		
Domaine de la Romanée-Conti	Ecocert Biodivin		X	X		
Domaine du Roc des Boutires		X				
Domaine Laroche		X				X*
Domaine Leflaive	Ecocert Biodivin		X	X		
Elvio Cogno		X				
Familia Torres		X			X	
Famille Joly	Ecocert Demeter		X ✓	X ✓		
Feudo Montoni	BIOS Controllo e Certificazione "MADE WITH ORGANIC GRAPES" noted on label	X	X		X	
Frenzy		X			X	X

WINERY	CERTIFICATES	SUSTAINABLE	ORGANIC CERTIFICATION	BIODYNAMIC CERTIFICATION	SOLAR/RENEWABLE ENERGY	VEGAN
Hyde de Villaine	Certified Napa Green/ Certified Fish Friendly Farming	X				X
Kumeu River		X				X
Maeli		X				
Mas la Chevaliere	HVE Level 3 Certification	X			X	
Nikà		X				
Peyrassol		X				
Pierre Sparr	HVE Level 3 Certification	X	X*			X
Prelius	Q Certificazioni		X ✓			
Quinta da Côrte		X				
RouteStock	Certified Napa Green/Organic (Sauvignon Blanc only)	X				X
Royal Tokaji		X			X	X
Schramsberg Vineyards / Mirabelle	Certified Napa Green	X			X	
Tenuta Sette Cieli		X				
Val di Suga		X				
Venissa		X				

SUSTAINABLE PRACTICES

SUSTAINABLE FARMING:

Includes the use of compost and natural soil amendments; use of organic or naturally derived pesticides, herbicides and fungicides; hand-pulling of leaves; integrated pest management; and the use of beneficial insects and cover crops. Additionally, advocates the use of chemical intervention only when needed to fight disease, pests or other problems and only in affected areas.

ORGANIC FARMING:

Organic farming relies on the conservation of soil and water as well as the elimination of synthetic pesticides, herbicides and fungicides. Natural ingredients are used for composting, fertilizing, and fighting pests and disease. Additionally, genetically modified crops are prohibited.

BIODYNAMIC FARMING:

Biodynamic farming is a holistic (and wholly organic) approach to viticulture based on the philosophy of Austrian Rudolf Steiner, who initiated a series of lectures in 1924 to unveil his ideas. Its main principles are: to respect the rhythm and balance of nature; farm according to a biodynamic calendar; encourage soil health with the use of only natural fertilizer treatments and special biodynamic preparations; create a balanced and diverse population of flora and fauna; recycle all organic waste into the vineyard. Any winery that is biodynamic is also, by definition, organic.

FISH FRIENDLY FARMING:

Wineries gain Fish Friendly Farming certification after a designated period working towards meeting the program's objectives, which include complying with all local, state and federal environmental regulations; implementing Beneficial Management Practices; promoting sustainable agriculture and ecosystems; improving water quality and aquatic habitat; and implementing restoration and soil erosion control projects.

CARBON-NEUTRAL POWER:

Energy demand is reduced entirely or in part by renewable energy sources, such as solar, hydro or wind.

WATER RECYCLING AND RECLAMATION:

Water conservation begins with efficient processes to reduce usage. It also incorporates the use of water reclaimed from the winery for other purposes, such as irrigation.

ECO-FRIENDLY WINERY PRACTICES:

From the building materials to the practices inside, this category includes using efficient lighting and other energy reduction practices; eliminating chlorine; using winemaking or distilling by-products for compost; using recyclable materials for packaging and shipping; and storing wines in naturally cooled areas.

AGRICULTURAL LAND PRESERVATION:

Agricultural land preservation includes protecting non-commercial open spaces and/or participating in local land trust efforts.

