

Trefethen

FARMING “GREEN” AT TREFETHEN FAMILY VINEYARDS

In our winery and estate vineyards in the Oak Knoll District of Napa Valley, we employ an array of sustainable practices and programs to conserve natural resources, protect and restore natural habitats, and ensure the safety and health of our employees, neighbors and customers.



OUR SUSTAINABLE PRACTICES INCLUDE

- Solar arrays produce clean energy for our operations—preventing the emission of 77 tons of greenhouse gases each year.
- Coupling this clean energy with our all-electric ATV allows for vineyard scouting with zero emissions.
- Our entire fleet of tractors runs on bio-diesel produced from soybeans which has much cleaner emissions than petroleum diesel.
- Harvesting our grapes during the early morning saves energy that otherwise would be expended to cool the juice in tanks.
- All stems and pomace (skins & seeds) from our winery are combined with landscape prunings and manure from our horses to produce a rich compost that is returned to the vineyard.
- Deficit irrigation and dry farming limit the water needed for the vines significantly reducing our total water usage.
- The water we do use for irrigation comes from sustainable sources including recycled winery process water and captured storm water runoff from the parking lots and subsurface vineyard drainage.
- Pests such as gophers and moths are controlled naturally by installing barn owl houses and bat boxes.
- Cover crops are planted to sequester atmospheric carbon, enhance soil fertility, limit erosion, control vine vigor, attract beneficial insects, and add beauty to our surroundings.
- Our work in ecological restoration enhances wildlife habitat. For example, we recently restored the stream bank along a creek adjacent to our vineyard to improve the spawning grounds of native Coho salmon.
- Employees enjoy a comprehensive benefit package that goes beyond medical, dental, 401k to also include fresh organic produce from our gardens and generous allocations of our estate wines.

RECOGNITION OF OUR GREEN PRACTICES

The passion for sustainability runs deep at Trefethen Family Vineyards, dating back to the original purchase of our property in 1968. When Gene Trefethen pieced together a couple ranches to create our main estate vineyard, he made a commitment to be an exceptional steward of the land. We continue to work daily with this mission and the reward is in the clean air we breathe, the smiling faces of our employees, the beautiful vineyard around us and the wines that speak for themselves. That said, it is always nice when others recognize your efforts...

Our vineyard has been certified Napa Green Land since 2006. The Napa Green Land program involves a comprehensive evaluation of farming practices with a particular emphasis on protecting fragile riparian areas.

In July of 2009, we became just the 15th winery in the Napa Valley to be certified a Napa Green Winery. This certification process involved close examination of how we reduce our waste, conserve energy and prevent pollution.

Our Director of Viticulture and Winemaking, Jon Ruel, is known as an expert in the field of sustainable practices. He is often invited to speak on the topic and most recently covered “Conservation of Vineyard Water” at a workshop sponsored by the Napa Valley Grapegrowers. He is a member of the Napa Sustainable Winegrowing Group, reviews manuscripts for the scientific journal *Ecological Applications* and sits on the advisory council for the Bay Area Air Quality Management District, a nationally recognized agency charged with improving air quality across the entire San Francisco Bay region.



The green cover crop growing in the row middles in this Chardonnay block is a blend of barley and rye. We maintain cover crops in our vineyards to sequester atmospheric carbon, enhance soil fertility, limit erosion, control vine vigor, attract beneficial insects, and add beauty to our surroundings.

