



## 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 500 tons of greenhouse gases each year.
- Harvesting our grapes during the early morning saves energy that otherwise would be expended to cool the juice in tanks.
- Deficit irrigation and dry farming limit the water needed for the vines significantly reducing our total water usage.
- The water used for irrigation comes from sustainable sources, including recycled winery process water, captured storm water runoff from parking lots, and subsurface vineyard drainage.
- 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.
- 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.
- Pests such as gophers and moths are controlled naturally by installing barn owl houses and bat boxes.
- 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, and 401k to 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 of 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 Fish Friendly Farming since 2006. The program involves an evaluation of farming practices with a particular emphasis on protecting local riparian areas. We became the 15th winery to be a certified Napa Green Winery in 2009. This certification process involves annual audits that require closely examining how we reduce our waste, conserve energy and prevent pollution.

Our CEO, Jon Ruel is known as an expert in the field of sustainable practices. He is a member of the Napa Sustainable Winegrowing Group, reviews manuscripts for the scientific journal Ecological Applications, is often invited to speak on the topic, and has sat on nationally recognized committees and agencies.

Third-generation member Hailey Trefethen manages our sustainability certifications, answering hundreds of questions about our practices each year. She works with the rest of the team to continually improve our efforts and is President of the Board of Napa Green, playing an active role in the region's leading sustainability efforts.



The green cover crop growing in the row middles of 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.

