



# GREEN GROWERS

Our ‘green grower’ brands meet or exceed qualifications for either sustainable, organic or biodynamic agriculture and/or winery operations. These mostly family-owned businesses make decisions for the long term to pass on thriving businesses to future generations. They take care in preserving their environment while delivering critically-acclaimed, high-quality wines made from grapes grown without synthetic fertilizers, pesticides or herbicides.

These efforts represent substantial investments in training, fieldwork, facilities and equipment. Though certification standards continue to evolve and can be inconsistent across the globe, the aim is universal - to create a sustainable business by caring for nature and the community in ways that elevate the quality and experience for employees, customers and the community, now and into the future.

## SUSTAINABLE VITICULTURE AND WINEMAKING

Sustainable winegrowers use a comprehensive set of practices that are environmentally sound, socially equitable and economically viable. These practices include conserving water and energy, maintaining healthy soil, protecting air and water quality and preserving local ecosystems for native wildlife habitats.

In the vineyard, cover crops are planted between the vine rows to harbor beneficial insects, compete with weeds, add essential nutrients to the soil and limit erosion. Some wineries use sheep to manage weeds, limiting tractor use and also delivering natural fertilizer to the vineyard. Installing solar panels and transitioning tractors from gas to electric power have resulted in reduced greenhouse gas emissions. Recycling wastewater and organic solids (grape pomace) also demonstrate a commitment to sustainability.

## ORGANIC VITICULTURE AND WINEMAKING

Organic winemaking takes a lot more labor, time, attention and skill than conventional winemaking. With conventional winemaking, you can add chemicals to quickly adjust the wine’s chemistry but not so with organic winemaking. For a wine to be certified organic, no synthetic pesticides or chemical herbicides are used. Extending the logic from vineyard to winery, many organic (and biodynamic) producers adopt minimal intervention techniques in the winery, aiming for a pure expression of fruit and terroir.

“No Sulfites Added” is a requirement of every USDA organic certified wine. Sulfites help preserve wine, stop bad bacteria from growing, and slow chemical reactions which cause the wine to go bad. The United States is one of the only countries (along with Australia) that requires bottles to label sulfite contents, even though sulfites in wine are surprisingly much lower than many processed foods including French fries, canned soup and even dried fruits. Wine ranges from about 5 mg/L (5 parts per million)

to about 200 mg/L. The maximum legal limit in the United States is 350 mg/l. Well-made dry red wines typically have about 50 mg/L sulfites. Under the USDA National Organic Program, wines labeled as Organic Wine can have no added sulfites. Only those wines can display the USDA Organic Seal. This is unique to the US and is not a criterion for certified organic wines that hail from the EU, AU or NZ. This means that the exact same wine may be called organic in those areas but not in the USA. That wine labeled for US consumption can include phrases such as “Contains No Detectable Sulfites”, “No Preservatives Added” or “Made with Organic Grapes”.

## BIODYNAMIC VITICULTURE AND WINEMAKING

Biodynamics builds upon organic farming by working on the energetic level as well as the physical level. It is the oldest anti-chemical agricultural movement, predating the creation of organic farming by about twenty years. Put simply, biodynamic viticulture combines the maintenance of sustainable soil fertility and the recognition of the link between plant growth and the rhythms of the cosmos. Biodynamics relies on a series of preparations based in mineral, plant and animal substances rather than the traditional potentially toxic chemicals and sprays. Moon rhythms are another integral part of biodynamics. As tides rise and fall in a pulsing rhythm, so does the sap of plants and all other liquids including those within the earth’s mantle. Those who use biodynamics believe it results in the truest expression of terroir.

The basic pillars of biodynamics include:

- Creating homeopathic preparations to be applied holistically in accordance with bio-rhythms linked to plant growth.
- Recycling farm and wine residues back into the vineyards, such as composting.
- Using the earth’s energy (biodynamic calendar) to dictate picking, pruning, irrigating and racking.

## BIODYNAMIC

### CULLEN WINES

Margaret River, Western Australia AU

Established 1971

Certified Biodynamic Vineyards and Gardens, Organic Winery, carbon-neutral Hospitality Center - Australian Organic Limited

Organic since 1998, Biodynamic since 2003

Winery certified Organic in 2008

Over the years, Vanya has transformed her family farm into one of Australia's premium boutique wineries and has become a global champion of biodynamic winemaking in the process. Cullen Wines produces quality wine from a certified Biodynamic, carbon positive and naturally powered estate. A minimal winemaking approach includes patience with indigenous yeast ferments and maturation in biodynamic oak barrels.

## ORGANIC

### POGGIOTONDO

Tuscany IT

Established 1968

Organic Vineyards Suolo e Salute Certified since 2014

Second-generation owner and winemaker Alberto Antonini began farming his estate vineyards organically in 2011. He believes that to make wines with a sense of place, one must do everything to preserve it. In the winery, minimal-intervention techniques include the use of native yeasts, open-top oak and concrete vats instead of stainless steel, and gravity flow winemaking.

## SUSTAINABLE

### BROKENWOOD

Hunter Valley, New South Wales AU

Winery & Hunter Valley Vineyards - Sustainable Winegrowing Australia Member  
Member Australian Packaging Covenant  
Since 2010

### CHAPTER 24 VINEYARDS

Willamette Valley, Oregon USA

Sustainable or Organic Vineyards

Since 2011

### d'ARENBERG

McLaren Vale, South Australia AU

Vineyards: Certified by Sustainable Agriculture Australia for organic and biodynamic processes

Winery: Sustainable Winegrowing Australia-Certified

Since 2010

Working towards a goal to halve carbon emissions by 2030 and become net carbon zero by 2035

### DEVIL'S CORNER

Tasmania AU

Sustainable Winegrowing Australia-Certified Vineyards and Wineries

Since 2023

### DOMAINE DE NIZAS

Languedoc FR

Certified sustainable by Bureau Veritas

Diplome High Environmental Value (highest rating)

Since 2007

Vineyards converting to organic from 2022 vintage

### GREYWACKE

Marlborough NZ

Vineyards Certified by Sustainable Winegrowing NZ, currently awaiting organic certification

Since 2009

### INNOCENT BYSTANDER

Yarra Valley, Victoria AU

Marlborough & Central Otago NZ

Sustainable Winegrowing Australia-Certified Vineyards and Wineries

Since 2023

### JASPER HILL

Heathcote, Victoria AU

Biodynamic, Organic practices since establishment

Since 1971

### LEEWIN ESTATE

Margaret River, Western Australia AU

Vineyard and Winery Certified Sustainable Winegrowing Australia

Since 2011

Member Australian Packaging Covenant

Since 2011

### MAISON L'ENVOYÉ

Burgundy & Beaujolais FR  
Willamette Valley, Oregon USA

Use of organic and sustainable vineyards

Since 2013

### PENLEY

Coonawarra, South Australia AU

Sustainable Winegrowing Australia

Certified Winery & Vineyards

Since 2023

### ROBERT CRAIG WINERY

Napa Valley, California USA

Winery Certified Napa Green

Estate Vineyards, Certified Fish Friendly Farming

Organic certifications: 2023 - Mt Veeder Vineyard; Howell Mtn Estate Vineyards in conversion to organic by 2025

Since 2011

### TAMAR RIDGE

Tasmania AU

Vineyards & Milawa Winery Certified Sustainable Winegrowing Australia

Certified 2023