



SUSTAINABILITY & ORGANICS REPORT



INTRODUCTION

Snoqualmie Winery, Washington’s largest certified organic vineyard in the state, was one of the first wineries in Washington to craft wines from the United States Department of Agriculture (USDA) certified organically grown grapes, and has the largest number of certified organic wine grape vineyard acres in the state.

Today, we are proud to be a leader in viticultural sustainability. We believe that environmental stewardship and responsible practices in our vineyards and winemaking facilities not only help us to make the best quality wines possible, they are the right things to do for our winery and our community.

As part of Snoqualmie’s longtime commitment to maintaining and advancing the natural quality of the Northwest, winemaker Joy Andersen and her team take an active interest in the local community and environment. It is Snoqualmie’s belief that taking good care of the vineyards and local environment is essential for making the best wines possible. Below is an overview of some of our significant efforts to date.

SUSTAINABILITY IN THE VINEYARDS

The same assets that make Washington a great place to make wine – low rainfall, ideal weather, phylloxera-free growing and few vineyard pests, and great soil – give us an advantage in our ability to implement sustainable vineyard practices relating to water and pesticide usage.

Snoqualmie’s vineyard sustainability program is in place in all of the winery’s vineyards and currently focuses on three main areas in which our viticulture staff continually analyzes and fine-tunes operations: pest, soil and plant, and water management.

The vineyard team is constantly looking at new and innovative techniques to apply in these key areas.

PEST MANAGEMENT:

- Maintaining and expanding the registered virus-free mother block.
- Taking a leadership role in information sharing and assistance to contracted growers.
- Promoting the use of natural pest control agents and increasing reliance on soft materials such as soaps, oils, and plant extracts.
- Utilizing new sprayer technology to deliver pest control agents efficiently and on-target.
- Use of fuel-efficient ATVs throughout the vineyards to increase work efficiency, allowing for earlier detection of pests within the vineyard and enabling lower impact treatment of pest problems. The ATVs average double the gas mileage versus trucks used for the same purpose.

SOIL AND PLANT MANAGEMENT:

- Combating soil erosion through a green cover of beneficial native grasses and cereal grains, which also provide habitat to attract beneficial insects to the vineyards.
- Working to increase soil fertility through the application of dairy manure compost and grape pomace recycled from winery operations. Studies on exact increases in soil nitrogen after manure and pomace applications are in progress.



WATER MANAGEMENT:

- Using weather stations and soil moisture-measuring probes to monitor water use and eliminate wasted water in the vineyards.
- Implementing drip irrigation systems for increased conservation and efficiency.

ORGANIC
VINEYARDS

In addition to the sustainable farming practices used in all of Snoqualmie's vineyards, 312 acres are certified organically grown by the Washington State Department of Agriculture (WSDA), an accredited agent for the USDA National Organic Program (NOP). These certified organic vineyard blocks are the sources of Snoqualmie's ECO line of wines which are made from organically grown grapes. All winery-owned certified organic vineyards are located in the Horse Heaven Hills American Viticultural Area.

In addition to the winery-owned certified organic vineyard acreage, Snoqualmie sources some organic grapes from certified organic vineyards on the Wahluke Slope and in other Columbia Valley AVAs. Snoqualmie will continue to purchase organic fruit for the ECO program selectively and as it meets the winery's specifications for quality.

In order to be certified organic, additional, specially approved methods of pest and disease control, fertilization, and cultivation must be implemented. To maintain the NOP's organic certification, the winery and vineyards must undergo an annual renewal process which includes a physical inspection of the vineyards and winemaking facility.

SUSTAINABILITY AT
THE WINERY

Snoqualmie winemaker Joy Andersen and her team are currently focused on increasing sustainable methods in five major aspects of winery operations: energy conservation, winery water conservation and quality, solid waste reduction and management, employee safety, and community and industry leadership.

ENERGY CONSERVATION:

- Replacement of certain lighting fixtures, compressor equipment, waste pond aeration pumps, and refrigeration units with newer, higher-efficiency models has helped to reduce winery electrical and natural gas energy consumption.

WINERY WATER CONSERVATION AND QUALITY:

- Tactics include reuse of winery rinse water, implementation of enhanced heat exchangers which reduce water needs in the fermentation cellars, employee education on water conservation during performance of job duties, use of water conserving nozzles on cellar hoses, and maintenance of water efficient landscaping on winery grounds.
- The installation of high pressure/low water use wash equipment has been very popular with the cellar crew. Additional systems are currently being added to cover more of the winery.

SOLID WASTE REDUCTION AND MANAGEMENT:

- Wide-ranging winery recycling programs for materials including glass, paper, cardboard, pallets, stretch wrap, cell phones, batteries and fluorescent bulbs. Snoqualmie has expanded our winery recycling program to include cork, glass of all colors, plastics, and metal waste.
- Recycling grape pomace left over from winemaking processes for use as fertilizer and livestock feed.
- Snoqualmie is working to establish a multi-winery cooperative effort to deliver waste materials directly to local recycling plants.
- Continued efforts to produce marketing and packaging materials in partnership with vendors using recycled paper and, in some cases, vegetable-based inks. Preference is also given to local and regional vendors to reduce transportation needs and thus our ecological footprint.
- The recycling of wood chips for landscaping mulch has proved to be an attractive ground cover that reduces weeds, watering and solid waste.

SUSTAINABILITY & ORGANICS REPORT *continued*



PACKAGING:

- Forest Stewardship Council (FSC) certified corks and labels are used on all Snoqualmie wines, guaranteeing sustainable practices at the source of origin.
- Snoqualmie's corks are also certified by the Rainforest Alliance, an international group committed to conserving biodiversity through sustainability.
- 100% post-consumer waste labels and other printed materials are used on the ECO and Columbia Valley wines.
- Shipping boxes for the ECO and Columbia Valley wines are certified by the Sustainable Forestry Initiative (SFI) for responsibly sourced paper products, and dividers are made from 100% recycled material.
- Recycled content makes up over 40% of all Snoqualmie glass, and the winery transitioned the ECO and Columbia Valley wines to new, lightweight recycled Verallia's ECO glass bottles, created with reduced carbon emissions.
- The ECO glass bottles are among the lightest in the industry (397g) and result in a 13% reduction in carbon emissions.

EMPLOYEE SAFETY:

- Snoqualmie is very proud of its first-class employee safety programs in both the winery and vineyard. Program components include: workers right-to-know, safety training, materials handling, prevention planning, and safety inspections. All of these components foster a sustainable, safe work environment.

COMMUNITY AND INDUSTRY LEADERSHIP:

- Snoqualmie winemaker Joy Andersen has taken a leadership role in the creation of "Winerywise," an industry guide for Washington state wineries that outlines sustainable winery practices and offers a self-assessment checklist for wineries seeking to become more sustainable. The project launched online in February 2012 at the annual Washington Association of Wine Grape Growers (WAWGG) meeting followed by several hands on training seminars.
- Andersen also aided in creating an online educational tool addressing health and safety practices for wineries, an effort by the University of Washington through a grant from the Washington Department of Labor and Industries.

ORGANICS AT THE WINERY

Snoqualmie ECO wines have been certified organic since 2004 through the Washington State Department of Agriculture (WSDA), an accredited agent for the USDA National Organic Program. In order to be certified organic, specially approved methods of processing must be implemented at the winery facility. In order to maintain organic certification, the facility must undergo an annual renewal process which includes a physical inspection of the winemaking facility.

This certification also verifies that our facility complies with European Union, IFOAM, Canadian, and Japanese organic standards and thus allows for the export of Snoqualmie ECO wines into most countries.

FUTURE GOALS

Sustainability is not a process that happens overnight. Rather, a commitment to sustainability involves continual re-assessment and implementation of new ideas in an ongoing quest to ensure the quality and availability of our natural resources for generations to come.

Snoqualmie continues to further our sustainable and organic practices in a variety of ways. Future goals for our viticulture and winemaking teams include:

- Continue to seek and implement ways to reduce winery water usage and meet our long-term goal, including reduction of landscape irrigation water.
- Improve waste water management practices focusing on more efficient aerator systems.
- Establishment of multi-winery cooperative effort to deliver waste directly to the recycling plants.
- Participation in Wineries in Practice (WIP) program to track and report sustainable efforts by project and gauge effectiveness of the Winerywise program.