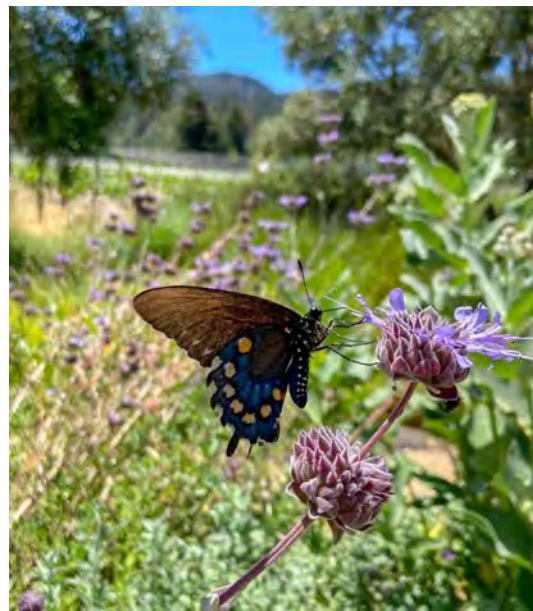
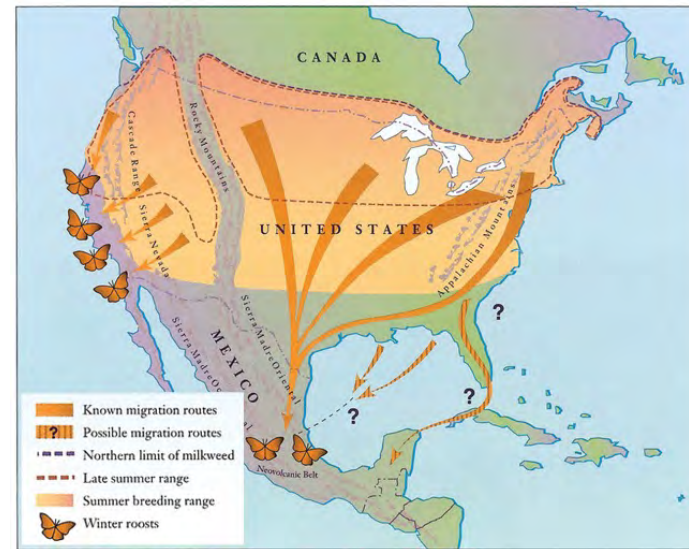


Bees & Butterflies





ENGAGING EMPLOYEES

- Monthly trainings focused on water conservation and efficiency
- **Visual** feedback of actual water usage
- Providing a platform to discuss and amend SOP's
- Incentive to compete with prior years
- Plan to expand this to all departments

PRODUCTION WATER | 2015 - 2017

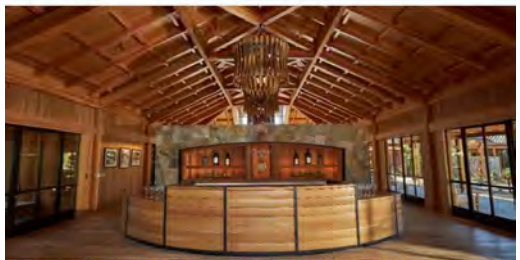


\$



Cakebread Cellars
February 12 · 🌟

Sustainability has been a priority at Cakebread since our founding in 1973. How have we continued this focus as we're starting the next chapter in our new Visitor Center? *Forbes* shares the details in "The Best New Tasting Room in Napa is Also One of the Most Sustainable": <https://bit.ly/37luPG0>
PC: Rocco Ceselin





GAMBLE

FAMILY VINEYARDS

• FARMING NAPA VALLEY SINCE 1916 •

Napa River Restoration: Donated more than ten acres from our Rutherford and Oakville properties to remove vineyards and a house to allow the river to run its course **(equivalent value of \$4 million.)**

- ▶ The final mile of the river restoration on the Gamble property is in full swing. Banks have been laid back and river alcoves have been created. **More than 4,000 trees have been planted just in this mile.**

Gamble is currently working with non-profits to lobby for the launch of a new initiative, the **Million Tree Project**. The goal is public support and involvement in planting one million trees in Napa County.

BUY A BOTTLE & we'll plant a tree.

TRINITY OAKS TREE COUNT
ONE BOTTLE = ONE TREE

2	3	4	1	7	3	2	5
---	---	---	---	---	---	---	---

TREES PLANTED SINCE JULY 1, 2008

It's just that simple...we will plant one tree for each bottle of Trinity Oaks sold. There's no limit to the number of trees we will plant, so buy a bottle of Trinity Oaks today and take one small step toward a greener tomorrow.

TRINITY OAKS

f t i

TREES FOR THE FUTURE







Tres Sabores

March 26 at 2:16 PM · 🌐

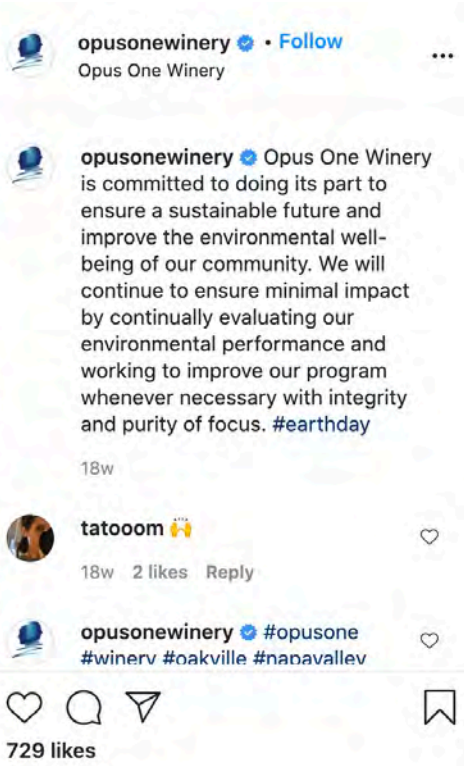
Day 11 of #Nestinginplace : Find those Roots! Essential nutrients for the soil and quality grapes. Essential nutrients for you: Eat your root vegetables, everyone, and stay healthy.

#nestinginplace #loveinthetimeofcorona #loveinthetimeofcovid19
#rutherford #rutherforddust #rutherfordbench #zinfandelwine #winelovers
#winelove #cabernet #roséallday #roseallday #dryfarming #organicfarming
#organicfarm #napagreen #napawine #familyfarm #farmtotable
#stayhomechallenge #socialdistancing #tressaboresgoldens
#tressaboreswinery #tressabores #itsfromnapa #songsofcomfort



You and 44 others

9 Comments 9 Shares





Certified Napa Green

- ✦ Cain Vineyard and Winery has been recognized as Napa Green Certified Land by the Napa Valley Vintners, in conjunction with Fish Friendly Farming, since June, 2005.

Weed Control

- ✦ No herbicides are used. We rely on our vineyard crew to deal with this issue.
 - ✦ Many under-the-vine pieces of equipment for mowing and tillage
 - ✦ A flock of weed eaters

Pest Control—Low Input

- ✦ Organic Fungicides
 - ✦ Good canopy management and other cultural practices to reduce disease pressure and therefore the amount of fungicides necessary
- ✦ No Insecticides
 - ✦ Predatory mite releases
 - ✦ Gravel roads to reduce dust and therefore mite pressure
 - ✦ Vegetated berms and winter cover crop to increase biodiversity and habitat for beneficial insects
- ✦ Barn Owl boxes and raptor roosts to encourage predation of rodents

Erosion Control

- ✦ Erosion Control Plan in place
- ✦ During the winter, our entire vineyard is covered with vegetation, hay, or gravel to prevent erosion.
- ✦ Extensive system of drains and cover cropping to limit sediment runoff in order to maintain water quality in the creeks

Our Crew

- ✦ Permanent, year-round crew
- ✦ Have medical and dental insurance
- ✦ Earn a living wage
- ✦ Have extensive safety and accident prevention training
- ✦ In order to keep the vineyard sustainable we have created a safe environment where employees can be productive at work and in the community.

Silver Oak Earns First Certification for Eco-

One of Napa's most recognized producers is practices at its Oakville winery; owners strive



Silver Oak Cellars

April 22 · 🌐



"I really grew up as a kid understanding that we have a duty as stewards of the land," Proprietor David R. Duncan told [Wine Spectator](#). "As we approached [construction] this time, I thought, OK, what have we learned building Oakville, and how can we apply that to this new facility?"



Wine Spectator

April 22 · 🌐

👍 Like Page

Silver Oak Cellars' Alexander Valley winery has met stringent requirements for energy efficiency, water use and green design; it is the world's largest manufacturing facility to earn Living Building status.



WINESPECTATOR.COM

Exclusive: Silver Oak Becomes First Winery to Earn Living Building Sustainability Honors

👍❤️😮 153

2 Comments 14 Shares



COMMITTED TO A BETTER TOMORROW

It's easy to talk about making a difference, but at Brooks, we've set out to make the world a little bit better each day. One percent of everything you spend with Brooks works to make that happen, thanks to our partnership with 1% for the Planet. Plus, we're Demeter certified and a B Corp, so you know that when we talk about what matters to us, we really mean it.

[Learn more about what drives us](#)





Thank you
for purchasing our wine.



We hope that you will enjoy
this wine for many years.
If you can't resist trying it,
please let the wine rest from
its travels for at least
twenty-one days and carefully
decant before serving.

Kindly take note that our
foam and pulp packaging
materials are made from
recycled products and are
100% recyclable in areas
that offer recycling.

Cheers,

Bob Colgin
colgin



2015 Vintage



2016 Vintage

The smaller punt in the bottle is not very noticeable, but it makes a big difference. Go to your retailer and find a 2015 Kendall Jackson Vintner's Reserve Chardonnay and the 2016 vintage - we bet you can't tell the subtle difference in weight.

Jackson Family Wines trimmed two ounces off the weight of bottles (right). (Courtesy of Jackson Family Wines)



Tastes like
Saving *the* Planet



Closing Thoughts



Wine is generally seen as more of a 'luxury' category, while products considered to be 'sustainable' are typically not linked with luxury

"People think of wine as a luxury item, and when you think about sustainability, like if you have yogurt every day, you want the non-GMO yogurt, you want the certified organic, because you're having it every day.

But wine is more like a luxury, and that's not what you typically associate with sustainability as much"

Age 45-60

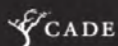
Sequoia Grove Celebrates 40th Harvest with Sustainability Certification

Napa Valley Winery Makes \$15 Million Investment in Quality



[OUR STORY](#)[BOOK YOUR EXPERIENCE](#)[OUR WINES](#)[GREEN INITIATIVES](#)[EVENTS](#)[PRESS & TRADE](#)

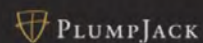
Take a road less traveled and find your way to the top of Napa Valley. Perched high upon Napa's elusive Howell Mountain, among a dramatic hillside of Manzanita trees, CADE Estate is a unique, state-of-the-art winery, awarded LEED Gold Certification...

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Think Green, Drink Green.



PlumpJack Group
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Wineries
Restaurants & Bars


Caring for nature and community
elevates quality and experience.



Do eco-friendly wines taste better?

Raise a glass to organic grapes: UCLA study finds eco-certified wine rated higher by wine publications

The study authors looked at more than 74,000 blind reviews and scores of California wines from the Wine Advocate, Wine Spectator, and Wine Enthusiast and, controlling for differences in scoring systems, found wines made with organic and Biodynamic grapes scored an average of **4.1 points higher**.



“Isn’t it about time that we start defining ‘fine wine’ by how seriously the producer is about taking care of the land and the people who work on it?”

The only way for things to truly change long-term is if we have a wholesale redefinition of what a luxury wine should encapsulate.”

-Jane Anson, Why We Need an Ethical Fine Wine

The Future of Wine

Wine can drive sustainability agenda, but thinking needs 'generational change'



Anson: Why we need ethical fine wine

Jane proposes a new approach for how we categorise fine wine, with the emphasis on environmental sustainability and social responsibility...

When wine becomes transformative

A new breed of winemaker wants to do more than make good wine. They want to change the world. L.M. Archer reports.



THE NEXT ECONOMY

Climate-Beneficial Wine

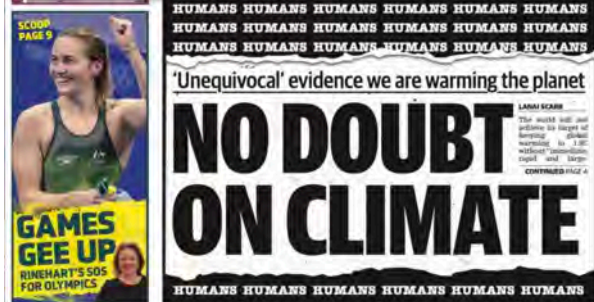
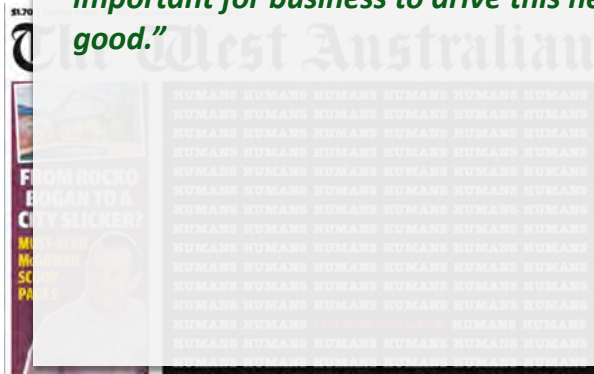
"Activist Wines"



but what about a solution that is right in front of us?

0:35 / 3:39

"This isn't the time to be lazy, to be reserved, to be complicit, to be quiet. We're living in a time when it's so important for business to drive this new economy, this new view, this aspirational future of business as a force for good."



-Patagonia CEO Rose Marcario

