

WILLAMETTE VALLEY VINEYARDS

FOUNDER JIM BERNAU BELIEVES that wines made with consideration for the environment, employees, and community simply taste better. The Willamette Valley Vineyards team works alongside him to continue this mission and create a sustainable company for the future.

Willamette Valley Vineyards is dedicated to producing the finest Pinot Noir from grapes grown in the Willamette Valley Appellation. Since the winery founding, stewardship of the land has been a key principle in our winemaking. Please consider taking a few moments to read about the ways we are addressing global warming.



REDUCE, REUSE, RECYCLE

In 2005, Founder Jim Bernau won permission from the OLCC to include a ten cent recycling refund statement on our wine labels. We offer ten cents for each bottle returned to our tasting room and one dollar for returned shippers. Also, because cork is one of the world's most sustainable agricultural products, we've partnered with Amorim Cork America, SOLV and Yemm & Hart to begin a nationwide recycling campaign. We recycle the corks into high value products, so consider recycling yours. Drop the corks off in our tasting room or, to find other recycling locations, visit ReCorkAmerica.com

As well as recycling natural corks, the company also uses recycled paper throughout the facility, recycled cardboard shippers, and recycles all plastic, aluminum, paper, and cardboard products.

BIOFUEL

We love our biodiesel! In 2005, Founder Jim Bernau launched the employee biodiesel program; offering fifty gallons of biodiesel a month to each employee, at no cost. As many as ten employees use the program and employees, delivery vehicles and tractors fill up onsite or at card-lock stations. To learn more about biodiesel, and our provider, please visit sqbiofuels.com.

EMPLOYEE ENVIRONMENTAL IMPACT COMMITTEE

Each quarter, a team of dedicated employees and volunteers meet to discuss sustainability and ways to implement it through-out our lives and company. If you would like to share your green ideas with the committee, email us at info@wvv.com, ATTN: Environmental Impact. Look forward to hearing from you!

FSC CERTIFIED CORK

Willamette Valley Vineyards is the first winery in the world to use cork certified through the Rainforest Alliance to Forest Stewardship Council (FSC) standards. Cork is a natural, sustainable product where the cork tree is never cut down but continues to sequester carbon and produce oxygen throughout its long life. Learn more by visiting rainforest-alliance.org.
SW-COC-002353

GET CARBON NEUTRAL

August 2007 was an exciting month for the Oregon Wine Industry. Together, along with Governor Ted Kulongoski, the Oregon Environmental Council and the Oregon Wine Board, 15 wineries (and counting) pledged to work towards carbon neutrality by 2010. Willamette Valley Vineyards signed to the pledge and is now investigating solar energy, green energy, carbon offsets and other unique ways to address global warming. Our staff have already reduced travel, are taking direct flights, and purchasing carbon offsets for their travel. For up-to-date news on this initiative, visit oeonline.org.

LIVE & SALMON SAFE / ORGANIC

Our vineyards have been certified sustainable through LIVE (Low Input Viticulture and Enology) and Salmon Safe (salmonsafe.org) since 1997. This includes fifty acres of vines at our Estate Vineyard, over 200 acres at Tualatin Estate Vineyard, and sixty acres at the newly contracted Elton Vineyard. LIVE is certified through the International Organization for Biological Control, the international standard for sustainable agriculture. The whole farm system certification includes preventative measures for water run off into salmon streams, natural pest management, riparian areas, and reduced sprays. Additionally, our Estate Vineyard Pinot Noir plantings were certified organic in October 2007 by Oregon Tilth. To learn more visit liveinc.org or tilth.org.