

Andy Niner

“We farm a little over 200 acres across three vineyards in Paso Robles and Edna Valley. We take sustainability very seriously and incorporate it in our practices in both the vineyard and the winery.”

Molly Bohlman

“One thing that sets us apart from other wineries is the level to which we take sustainability. Not only is our winery LEED Certified and 100% solar powered, but all three of our vineyards are SIP Certified and most recently we became the first winery to become SIP Certified.

We feel that SIP Certification goes beyond biodynamic or organic in that it looks at our business practices, it looks at how we farm, how we grow grapes, how we make wine, our business model and how we treat our employees.”

Patrick Muran

“We don't believe that sustainability ends when the grapes are picked. What we do in the winery is just as important and we want to convey that to our customers.

Sustainability in practice is really ultimately bringing things full circle, starting with producing wines of first-rate quality and giving back in different ways. These practices are not detracting in quality but improving quality.

In addition, our winery is LEED Certified at the Silver Level which means we've implemented many things to provide energy efficiency, reclamation, health cognizant practices, things of that nature. We recycle water here two ways, we collect off the roof 30,000 gallons per inch of rain. In addition, basically every drop of water that hits this winery floor is recycled, captured in a well and pumped up to a digestive pond. That water is then pumped to a wetlands and percolates through 6 feet of gravel and it slowly trickles out into a reservoir pond and that water is clean, clarified and we'll use that back in the vineyard.

This place is surrounded by 18 inch walls of concrete with a 3 inch foam core. What it does is it provides mass which provides insulation. In addition, we can retain a consistent ambient temperature inside the winery and so what that does is provide even barrel aging, it provides a nice environment to work in and we are going to have consistent barrel aging and controlled temperatures during ferments and post ferment.”