



# CERTIFIED CALIFORNIA SUSTAINABLE WINEGROWING

## FROM GRAPES TO GLASS

Certified California Sustainable Winegrowing vineyards and wineries produce high quality grapes and wine, protect the environment and enhance the communities in which they live and work by implementing sustainable winegrowing practices that are environmentally sound, socially equitable and economically viable.

### BEING A SUSTAINABLE WINEGROWER MEANS:



Producing high quality grapes & wines



Protecting the environment



Being a good neighbor & employer



Maintaining a thriving long-term business

### BENEFITS OF CERTIFICATION:

- **Good for the Environment** – Sustainable winegrowing preserves natural resources, improves air and water quality, and protects ecosystems and wildlife habitat.
- **Good for the Community** – Sustainable winegrowing helps growers and vintners be stewards of both natural and human resources, preserving open space and providing scenic landscapes and contributing to their communities economically and culturally. Sustainability also helps provide a favorable environment for employees and neighbors.
- **Good for the Grapes & Wine** – Sustainable practices require in-depth attention to detail and continuous improvement resulting in high quality California winegrapes and wine.

### SUSTAINABILITY AREAS ADDRESSED BY CERTIFIED VINEYARDS & WINERIES:

- Environmental Stewardship
- Water Conservation
- Energy Efficiency
- Healthy Soils
- Responsible Pest Management
- Wildlife Habitat Protection
- Solid Waste Management
- Strong Relationships with Employees, Neighbors and Communities
- Air Quality and Climate Protection
- Sustainable Purchasing
- High Quality Grapes and Wine
- Vibrant Businesses

### CERTIFICATION LOGOS:



Indicates wine is made in a certified winery with grapes from California certified vineyards.

These logos indicate the Vineyard, Winery, or Vineyard & Winery are certified.

## KEY AREAS OF WIDELY ADOPTED SUSTAINABLE PRACTICES:



WATER  
EFFICIENCY



ENERGY  
EFFICIENCY



PEST  
MANAGEMENT



SOIL  
HEALTH



WASTE  
MANAGEMENT



WILDLIFE  
HABITAT



NEIGHBORS  
& COMMUNITY



EMPLOYEES



CONTRIBUTIONS



SUPPLY  
CHAIN

### CERTIFICATION REQUIREMENTS:

Certified wineries and vineyards must meet the following requirements each year, verified during an annual third-party audit:

- Complete an **annual self-assessment** of 144 vineyard and 105 winery best practices using the California Code of Sustainable Winegrowing.
- Meet 60 vineyard and 41 winery **prerequisite practices** and exceed an **overall score threshold** of 85% of scores being Category 2 or higher on a 1-4 scale. (For the complete list of prerequisite practices and program requirements see: [sustainablewinegrowing.org/certification-resources/](https://sustainablewinegrowing.org/certification-resources/).)
- Implement an **Integrated Pest Management** approach and comply with **restrictions on crop protection materials** as required by CSWA's Red and Yellow Lists. Materials on the Red List may not be used by Year Two; and while materials on the Yellow List may be used, alternatives must first be tried or considered, and justification and mitigation of risk documented.
- Measure and record **sustainability performance metrics** including water, energy, and GHGs for wineries, and water and applied nitrogen for vineyards.
- Prioritize, develop and implement action plans to **continuously improve**.

Wine bearing the certification logo or claims must be made in a certified winery, using at least 85% grapes from certified vineyards and 100% from California. The winery must also complete a chain of custody audit.



### EXAMPLES OF SUSTAINABLE PRACTICE REQUIREMENTS:\*

- Sustainability is integrated into the vineyard and/or winery business strategy.
- Nitrogen is only applied when needed and when vines can best utilize it.
- Vineyard and winery water use is measured and conserved.
- Lower risk pesticides are used whenever possible and risks to environmental and human health are considered.
- Pertinent watershed issues are known and efforts are made to minimize any negative impacts.
- An energy audit is conducted and results are used for energy efficiency decisions.
- Winery solid waste is monitored and a solid waste audit is conducted.
- Environmental considerations are included in purchasing decisions.
- Employee safety and training meetings are held at least annually and safety audits are conducted as needed.
- Neighbors know how to contact the vineyard or winery, and a process is in place for considering and acting on neighbor/community questions or concerns.
- All California employment and safety laws and environmental regulations are observed.

## ABOUT CALIFORNIA SUSTAINABLE WINEGROWING ALLIANCE

Introduced in 2010, Certified California Sustainable Winegrowing is administered by the California Sustainable Winegrowing Alliance (CSWA), a leader in promoting sustainable winegrowing practices within the California wine industry. CSWA is a nonprofit organization created in 2003 by Wine Institute and the California Association of Winegrape Growers.

In 2017, the certification program was reviewed by SCS Global Services, a leader in sustainability standards, and found to be in overall compliance with international standards requirements, including ISO/IEC Guide 59:1994, ISO/IEC 17065:2012 and ISEAL Credibility Principles.



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SUSTAINABLE WINEGROWING  
ALLIANCE