

SUSTAINABILITY IN OUR VINEYARDS AND WINERIES

Our leadership in finding sustainable solutions to all facets of the winemaking and grape-growing process is a vital part of our success, and a crucial responsibility to our community. We understand that the environmental impact of our business extends beyond our wineries and vineyards, and we continually work to close the loop on our product lifecycle, from composting and waste water management to post consumer disposal of our products.

We are committed to developing, practicing and sharing sustainable viticulture and winemaking at each of our vineyards and wineries.



LIVE CERTIFIED SUSTAINABLE



Chateau Ste. Michelle is a proud member of LIVE, an internationally recognized certification of sustainable winegrowing and winemaking practices in the Pacific Northwest. LIVE is a comprehensive set of rigorously applied, science-based standards and procedures that ensure both wine grape farming (viticulture) and wine making production (enology) are as sustainable and have as minimal an environmental impact as possible. Our Cold Creek Vineyard and Canoe Ridge Estate Vineyard have carried the LIVE certification since 2009. Chateau Ste. Michelle's Canoe Ridge Estate red winery gained LIVE certification beginning with its 2013 vintage. We are committed to continuous improvement in our winegrowing and winemaking sustainable practices. For more information on LIVE certification visit www.livecertified.org.

SALMON-SAFE



Erosion and runoff from hill side vineyards can bring silt into streams, reducing the ability of native salmon to spawn and thrive. The Salmon-Safe program helps vineyards protect and restore salmon habitat by planting trees near streams, growing cover crops to control run-off, and applying natural methods to control weeds and pests. Vineyards that meet the program's rigorous standards earn certification and are able to use the Salmon-Safe label. The Salmon-Safe label on a bottle of wine means the grapes used in that wine were grown using healthy practices that keep Pacific Northwest rivers clean enough for native salmon to thrive. Salmon-Safe certification standards are a part of LIVE certification. Chateau Ste. Michelle features the LIVE and Salmon Safe certification on its Cold Creek and Canoe Ridge Estate single vineyard wine labels.

For more information on Salmon Safe visit www.salmonsafe.org.

SOIL AND PLANT MANAGEMENT

Our viticulture team analyzes vineyard soils continuously to ensure careful water and fertilizer management. We reduce soil erosion by planting a green cover of beneficial native grasses and cereal grains between rows of vines. The green cover also provides habitat to attract beneficial insects to the vineyards. We focus on the health of our soils and our plants to provide our consumers with great tasting, sustainable wines.

Flip over for more information

SUSTAINABILITY OVERVIEW

WATER CONSERVATION

We employ water conservation practices both in our vineyards and our wineries. Chateau Ste. Michelle vineyards are constructed with drip irrigation systems (rather than sprinkler systems) that deliver a precise amount of water to the vines only when needed. Weather stations and soil moisture-measuring probes monitor the water saturation of the soil, ensuring our vineyards do not receive too much or too little water.

Our wineries use water when cleaning and sanitizing barrels and wine tanks. Water conservation is achieved by using water saving power washers, nozzles on hoses, and timers on barrel washing stations. Our cellar teams have adopted a culture of sustainability and work towards using less water every year through installation of new technologies and adopting new cleaning practices where possible.

PEST MANAGEMENT

Chateau Ste. Michelle vineyards promote the use of natural pest control agents such as soaps, oils and plant extracts to deter pests that may have a harmful effect on grapevines. We do not use pesticides in our vineyards that pose a hazard to salmon and aquatic life. Pest control agents are applied only when absolutely necessary, as identified by our highly trained viticulture staff.

WILDLIFE PROTECTION

We work to keep a natural balance with the wildlife within our vineyards as we believe ecological infrastructures are critical for maintaining adequate biodiversity. Our vineyards maintain a minimum of 5% of the total acreage as open-space to invite wildlife to reside within the vineyard. Owl and kestrel nesting boxes have been constructed throughout our vineyards and are maintained by our vineyard teams.



Kestrel nesting boxes

RECYCLING PROGRAMS

Chateau Ste. Michelle wineries and vineyards have implemented a wide range of programs to reduce waste. We recycle glass, paper, cardboard, plastic, aluminum, batteries, cell phones, florescent bulbs, label backing, capsules and much more at each of our facilities. We are also able to recycle drip line and wire produced in our vineyards. We work to reduce food waste by composting leftover food in our commercial kitchen and composting grape pomace in the vineyards.

ENERGY CONSERVATION

Our vineyards and wineries complete energy saving projects each and every year. In our wineries we employ high-speed roll up doors, use a Selective Tartrate Removal System, install Variable Speed Drives on our equipment, use energy efficient lighting in combination with motion detectors, and use free cooling to optimize energy use. We closely track and optimize the distance grapes travel to reach our wineries and the distance our wines travel to reach our consumers. In addition, we have installed an Electric Vehicle Charging Station at Chateau Ste. Michelle winery in Woodinville for our guests who visit the winery in electric vehicles. In our vineyards, our viticulture teams conserve fuel by using ATVs rather than pickup trucks when monitoring the vines and our vineyard teams mow only between every other row of vines.

ENVIROSTARSSM CERTIFIED BUSINESS

Chateau Ste. Michelle is proud to be a certified EnviroStarsSM business, going above and beyond standard pollution prevention requirements. We employ practices and policies that demonstrate commitment to protecting the environment by properly managing and reducing hazardous materials and waste at each of our wineries and vineyards.

For more information on the EnviroStarsSM program, visit www.envirostars.org.