



## Sustainable Practices

Rombauer Vineyards views winemaking as a holistic endeavor, placing a high value on the interaction of land and community in the winemaking process. We strive to be stewards both of the land and our community, sharing in the responsibility of protecting the environment for future generations. Therefore, we use sustainable practices whenever possible in the vineyards and at the winery.

- Solar power provides 70% of our energy.
- All green waste generated from the vineyards and winery is composted and used as a natural fertilizer, returning essential nutrients to our soils.
- All cardboard, plastic and glass from bottling is recycled.
- Our production facilities are industry leading in water use efficiency.
- Water monitoring, including neutron probes, sap flow meters and pressure chambers, ensures efficient water use in the vineyard.
- Double dripper irrigation lines allow us to deliver water only to the sections of our vineyards that need it.
- Nesting boxes provide homes for barn owls that prey naturally on vineyard pests such as rodents and gophers.
- A number of our vineyards are Napa Green/Fish Friendly Farming certified by the California Land Stewardship Institute. Growing practices at these sites help protect endangered Coho Salmon and Steelhead Trout.
  - Joan's Vineyard, St. Helena
  - Stice Lane Vineyard, St. Helena
  - Hackett Vineyard, Stags Leap
  - Buchli Station Vineyard, Carneros
  - Atlas Peak Vineyard, Atlas Peak
  - Bennett Lane Vineyard, Calistoga
  - Davitto Ranch, Sonoma Carneros (Fish Friendly Farming only)

