



Seasons of Sustainability

Winter



- Plant cover crops to prevent erosion, help rain penetrate, and provide natural fertilizer
- Spread compost to release fertilizer and inoculate the soil with beneficial microorganisms
- Prevent erosion with straw or hay bales
- Compare water bills and look for increases or anomalies
- Taste and top tanks and barrels, update post-fermentation analysis and regularly monitor Free SO₂ and Volatile Acidity levels
- Schedule bottling and begin blending trials

Autumn



- Remove and store bird netting for next year
- Pick at night to reduce refrigeration and increase quality
- Adjust tank/barrel room temperatures for fermentation and storage needs
- Deep clean harvest equipment before storing
- Compare yield estimates to actual and finished gallons
- Clean barn owl nesting boxes to keep natural gopher predators returning
- Recognize and reward employees for a job well done

Spring



- Release beneficial insects for biocontrol
- Remove excess shoots to reduce disease pressure, improve airflow and spray penetration, and improve quality
- Test plant nutrient status to calculate fertilizer needed
- Rack and blend wines
- Wash barrels with high temperature/low flow systems
- Secure Certificate of Label Approvals (COLA's)
- Join events for outreach and community involvement
- Attend continuing education courses

Summer



- Irrigate based on weather and soil/ plant moisture status
- Enjoy educational wine tourists about the unique region
- Keep the cellar cool with insulated walls and night fans
- Prepare for SIP Certified audits and wine certification
- Finalize crop estimates, contracts and harvest orders
- Schedule harvest forklift, confined space and safety trainings
- Clean floors with squeegees and brushes before using high pressure hose