SUSTAINABLE WINEGROWING IS A SET OF PRACTICES THAT ARE ENVIRONMENTALLY SOUND, SOCIALLY EQUITABLE AND ECONOMICALLY VIABLE

SUSTAINABILITY SUPPORTS THE ABILITY TO PRODUCE HIGH QUALITY GRAPES & WINES

California wines come from a long tradition of family-owned businesses, whose presence in the state dates back to the late 1700’s. The uniqueness and quality of these wines have been perfected not only by the knowledge, dedication and attention to detail by growers and vintners, but also by the sun, soil, water and climate. In order to continue producing high quality grapes that make delicious wines for years to come, vineyard and winery owners are opting to implement practices that preserve natural resources, protect ecosystems and contribute to the economic and cultural viability of their communities and businesses. These are called “sustainable practices.”

The California Sustainable Winegrowing Alliance (CSWA) has been a leader in promoting sustainable winegrowing practices within the California wine industry. Created in 2003 by Wine Institute and the California Association of Winegrowers (CAWG), CSWA is a nonprofit organization that promotes environmental stewardship and social responsibility in the California wine community.

CSWA assists with the implementation of the California Sustainable Winegrowing Program (SWP), a robust collection of resources that includes the California Code of Sustainable Winegrowing (the Code), a workbook that enables growers and vintners to evaluate over 200 sustainable practices from grapes to glass against industry best practices. The Code is available online and free of charge to all California growers and vintners, and provides a clear path to integrating sustainable practices into their operations. Growers and vintners also have the opportunity to achieve third-party certification for their efforts through the Certified California Sustainable Winegrowing (CCSW-Certified) program.

KEY AREAS OF WIDELY ADOPTED SUSTAINABLE PRACTICES:

- WATER EFFICIENCY
- ENERGY EFFICIENCY
- PEST MANAGEMENT
- SOIL HEALTH
- WASTE MANAGEMENT
- WILDLIFE HABITAT
- NEIGHBORS & COMMUNITY
- EMPLOYEES

As the fourth largest wine-producing region in the world, California has one of the most comprehensive and widely adopted sustainability programs of its kind, and the SWP continues to foster a culture of continuous improvement within the industry. The SWP offers educational workshops, webinars, case studies, and online tools to assist growers and vintners in documenting, measuring and improving their sustainable practices.

85% OF U.S. WINE comes from 4,400 California wineries
615,000 ACRES OF WINEGRAPE are grown in California
49 OUT OF 58 CALIFORNIA COUNTIES have winegrape vineyards
WELCOME TO THE 2015 SUSTAINABILITY REPORT

Over a dozen years ago, Wine Institute and the California Association of Winegrape Growers (CAWG) partnered to create the California Sustainable Winegrowing Alliance (CSWA) to position the California wine community as a global leader in sustainability in both public policy and market arenas. The California Sustainable Winegrowing Program (SWP), Certified California Sustainable Winegrowing (CCSW-Certified), and other regional educational and certification programs have been embraced by California growers and vintners statewide. Growers and vintners continue to adopt sustainable practices that can improve efficiency, quality, reduce risks and, in many cases, reduce costs, while contributing to a healthier environment, stronger communities and vibrant businesses.

COMMUNICATION AND OUTREACH

CSWA communicates the California wine community’s commitment to sustainable winegrowing and, in turn, the industry has been widely recognized as a sustainability leader and a model by other wine regions and agricultural sectors.

IN 2015, CSWA RECEIVED A THIRD GOVERNOR’S ENVIRONMENTAL AND ECONOMIC LEADERSHIP AWARD, California’s highest environmental honor, and in 2013 and 2014, California’s sustainability efforts were recognized by the Drinks Business Magazine Green Awards.

THE DOWN TO EARTH MONTH CAMPAIGN promotes California’s vineyard and winery sustainability efforts each April.

NEW TOOLS WERE CREATED TO HELP TRADE, STAKEHOLDERS AND INTERESTED CONSUMERS LEARN MORE ABOUT SUSTAINABLE WINEGROWING PRACTICES including a coffee table book, Down to Earth: A Seasonal Tour of Sustainable Winegrowing in California, a newsletter series and a free online certificate course, the California Sustainable Winegrowing Ambassador Course.

As the industry faces growing international competition and increasing interest in sustainability by trade, wine consumers and other stakeholders, the SWP and CCSW-Certified will provide meaningful tools to ensure that California growers and vintners continue to produce high quality grapes and wines for generations to come.

ROBERT P. (BOBBY) KOCH
President & CEO, Wine Institute

JOHN AGUIRRE
President, California Association of Winegrape Growers

ALLISON JORDAN
Executive Director, California Sustainable Winegrowing Alliance

HIGHLIGHTS

CALIFORNIA CODE OF SUSTAINABLE WINEGROWING
CSWA remains committed to ensuring that the Code is a world class sustainability self-assessment tool that is user-friendly and applicable to vineyards and wineries of all sizes in all regions of the state.

THE 2015 REPORT ESTABLISHES A NEW BENCHMARK USING THE 3rd EDITION CODE. Released in early 2013, the 3rd edition includes significant improvements and new information on best practices. This report highlights a subset of data collected using the 3rd edition and establishes a new benchmark to measure future progress. Read the report appendix with full data analysis on all 200 Code practices at sustainablewinegrowing.org.

INOLVEMENT IN SELF-ASSESSMENT, EDUCATION AND CERTIFICATION
Participation in both the SWP and CCSW-Certified continues to grow.

SINCE 2002, 2,091 VINEYARD AND WINERY ORGANIZATIONS HAVE PARTICIPATED IN THE SWP SELF-ASSESSMENT PROGRAM. These organizations represent over 421,000 acres, 69% of California’s winegrape acreage, and more than 212 million cases, 79% of cases produced.

CSWA HAS HELD OVER 550 WORKSHOPS FOR NEARLY 14,000 PARTICIPANTS to provide information and guidance for implementing sustainable practices.

IN 2015, 483 VINEYARDS AND 91 WINERIES ACHIEVED CCSW CERTIFICATION. They farm over 16.6% of statewide acreage and make 63.6% of California wine.

PROGRAMMATIC IMPROVEMENTS
CSWA is constantly striving to add new and relevant resources to the grower and vintner sustainability toolbox. Recent additions include:

A SUSTAINABLE WATER MANAGEMENT HANDBOOK FOR SMALL WINERIES AND ONLINE PERFORMANCE METRICS to help California growers and vintners measure, track and improve performance over time. The metrics include water use, energy use, greenhouse gas emissions and applied nitrogen.

SIGNIFICANT WORK STUDYING GHG EMISSIONS FOR THE INDUSTRY has been conducted by CSWA and partner organizations. This includes a carbon footprint assessment of California wine and GHG modeling for California vineyards, which have been integrated into the online suite of tools.

ROBERT P. (BOBBY) KOCH
President & CEO, Wine Institute

JOHN AGUIRRE
President, California Association of Winegrape Growers

ALLISON JORDAN
Executive Director, California Sustainable Winegrowing Alliance

COMMUNICATION AND OUTREACH
CSWA communicates the California wine community’s commitment to sustainable winegrowing and, in turn, the industry has been widely recognized as a sustainability leader and a model by other wine regions and agricultural sectors.

IN 2015, CSWA RECEIVED A THIRD GOVERNOR’S ENVIRONMENTAL AND ECONOMIC LEADERSHIP AWARD, California’s highest environmental honor, and in 2013 and 2014, California’s sustainability efforts were recognized by the Drinks Business Magazine Green Awards.

THE DOWN TO EARTH MONTH CAMPAIGN promotes California’s vineyard and winery sustainability efforts each April.

NEW TOOLS WERE CREATED TO HELP TRADE, STAKEHOLDERS AND INTERESTED CONSUMERS LEARN MORE ABOUT SUSTAINABLE WINEGROWING PRACTICES including a coffee table book, Down to Earth: A Seasonal Tour of Sustainable Winegrowing in California, a newsletter series and a free online certificate course, the California Sustainable Winegrowing Ambassador Course.

As the industry faces growing international competition and increasing interest in sustainability by trade, wine consumers and other stakeholders, the SWP and CCSW-Certified will provide meaningful tools to ensure that California growers and vintners continue to produce high quality grapes and wines for generations to come.

ROBERT P. (BOBBY) KOCH
President & CEO, Wine Institute

JOHN AGUIRRE
President, California Association of Winegrape Growers

ALLISON JORDAN
Executive Director, California Sustainable Winegrowing Alliance

HIGHLIGHTS

CALIFORNIA CODE OF SUSTAINABLE WINEGROWING
CSWA remains committed to ensuring that the Code is a world class sustainability self-assessment tool that is user-friendly and applicable to vineyards and wineries of all sizes in all regions of the state.

THE 2015 REPORT ESTABLISHES A NEW BENCHMARK USING THE 3rd EDITION CODE. Released in early 2013, the 3rd edition includes significant improvements and new information on best practices. This report highlights a subset of data collected using the 3rd edition and establishes a new benchmark to measure future progress. Read the report appendix with full data analysis on all 200 Code practices at sustainablewinegrowing.org.

INOLVEMENT IN SELF-ASSESSMENT, EDUCATION AND CERTIFICATION
Participation in both the SWP and CCSW-Certified continues to grow.

SINCE 2002, 2,091 VINEYARD AND WINERY ORGANIZATIONS HAVE PARTICIPATED IN THE SWP SELF-ASSESSMENT PROGRAM. These organizations represent over 421,000 acres, 69% of California’s winegrape acreage, and more than 212 million cases, 79% of cases produced.

CSWA HAS HELD OVER 550 WORKSHOPS FOR NEARLY 14,000 PARTICIPANTS to provide information and guidance for implementing sustainable practices.

IN 2015, 483 VINEYARDS AND 91 WINERIES ACHIEVED CCSW CERTIFICATION. They farm over 16.6% of statewide acreage and make 63.6% of California wine.

PROGRAMMATIC IMPROVEMENTS
CSWA is constantly striving to add new and relevant resources to the grower and vintner sustainability toolbox. Recent additions include:

A SUSTAINABLE WATER MANAGEMENT HANDBOOK FOR SMALL WINERIES AND ONLINE PERFORMANCE METRICS to help California growers and vintners measure, track and improve performance over time. The metrics include water use, energy use, greenhouse gas emissions and applied nitrogen.

SIGNIFICANT WORK STUDYING GHG EMISSIONS FOR THE INDUSTRY has been conducted by CSWA and partner organizations. This includes a carbon footprint assessment of California wine and GHG modeling for California vineyards, which have been integrated into the online suite of tools.

As the industry faces growing international competition and increasing interest in sustainability by trade, wine consumers and other stakeholders, the SWP and CCSW-Certified will provide meaningful tools to ensure that California growers and vintners continue to produce high quality grapes and wines for generations to come.

ROBERT P. (BOBBY) KOCH
President & CEO, Wine Institute

JOHN AGUIRRE
President, California Association of Winegrape Growers

ALLISON JORDAN
Executive Director, California Sustainable Winegrowing Alliance
The excellence of California wine, like the future of the industry, depends on the health of its grapevines and the quality of its fruit. For this reason, California winegrowers work hard to be good stewards of both natural and human resources, the basis of vineyard success and longevity. Since its inception, 1,616 vineyards representing 68.6% of statewide acres have participated in the Sustainable Winegrowing Program. Growers who farm over 802 California vineyards (representing over 117,000 acres of winegrapes) have assessed their operations since 2013 using the 3rd edition Code to evaluate both strengths and opportunities for improvement. They are taking action in conserving water and energy, maintaining healthy soil, protecting air and water quality, enhancing relations with employees and communities, and preserving local ecosystems and wildlife habitat.
WATER EFFICIENCY

Winegrape growers are acutely aware of the importance of water to the future of their businesses. Long before the current drought, California winegrowers focused on water use efficiency and, in anticipation of future droughts and continued competition for water, remain committed to the wise management of this precious and increasingly limited resource.

IRRIGATION

Irrigation accounts for the greatest use of water in vineyards. Growers recognize the need to optimize water use both to conserve water and to provide their vines with ideal fruit-bearing conditions – a balance that requires viticultural knowledge, familiarity with the vineyards and, in many cases, use of technology to support irrigation decisions.

85% OF GROWERS USED ENGINEERED MICRO-IRRIGATION SYSTEMS (including drip irrigation or micro-sprinklers) in their vineyards. By giving the grower control over how much water to apply and when, micro-irrigation systems maximize water efficiency while improving winegrape quality. (Data represents 90% of assessed acres.)

91% OF GROWERS USED REGULATED DEFICIT IRRIGATION (RDI) to reduce irrigation volume, control vegetative growth and improve fruit and wine quality. (Data represents 97% of assessed acres.)

MANAGING WATER USE

Effective water management has a greater impact on wine quality than any other single practice.

98% OF GROWERS DEVELOPED WATER MANAGEMENT PLANS OR STRATEGIES that are based on grape growing goals before the growing season. This holistic ‘whole site’ approach is an excellent way to efficiently manage water resources. (Data represents 99% of assessed acres.)

75% OF GROWERS MEASURED THEIR WATER USE using flow meters or other methods such as calculation based on duration, date, energy use, weir, reservoir gauges. Knowledge of usage rates allows a grower to compare the efficiency of different management techniques and technologies and allows for goals to be set. It is a significant step towards maximizing the efficiency of inputs. (Data represents 94% of assessed acres.)
ENERGY EFFICIENCY

Energy consumption in the vineyard is directly related to the pumping of water from wells or irrigation ponds. The environmental and economical benefits of pumping water efficiently are a “win-win” for increasing sustainability.

82% OF GROWERS IMPLEMENTED PUMP EFFICIENCY IMPROVEMENTS. (Data represents 92% of assessed acres.)

46% OF GROWERS TESTED PUMPS FOR EFFICIENCY and considered suitably powered variable speed drives when replacing pumps. (Data represents 55% of assessed acres.)

PEST MANAGEMENT

Integrated Pest Management (IPM) is a technique developed as a way to control pests without relying solely on pesticides. Awareness and monitoring are the first steps in preventing the presence of unwanted and threatening pests and, when found, determining the best management strategy.

73% OF GROWERS MONITORED THEIR VINEYARDS AT LEAST WEEKLY for insect and mite pests during the growing season and kept a written or electronic record of results. (Data represents 91% of assessed acres.)

SOIL HEALTH

Soil is a living ecosystem that nourishes plants, degrades waste, absorbs carbon and makes water available, among many other vital functions. Soil health is a priority for growers, which is why a significant number employ sustainable soil management practices.

84% OF GROWERS USED CULTURAL PRACTICES FOR MANAGING INSECT AND MITE PESTS if pest control was needed, which in turn reduced the quantity of pesticides needed in the vineyard. Examples of cultural practices for pest management include leaf removal, cover crops, hedgerows, sanitation, dust control and irrigation. (Data represents 93% of assessed acres.)

95% OF GROWERS ENCOURAGED SOIL NUTRIENT CYCLING by allowing resident vegetation to grow in the vineyard, using cover crops and/or composting. (Data represents 97% of assessed acres.)

61% OF GROWERS REDUCED OR ELIMINATED TILLAGE and/or conducted soil analysis for organic matter and monitored inputs and outputs. (Data represents 71% of assessed acres.)

85% OF GROWERS USED RESULTS OF PLANT TISSUE ANALYSIS as a guide for nutrient application decisions. (Data represents 94% of assessed acres.)

49% OF GROWERS MADE SITE-SPECIFIC NUTRIENT APPLICATIONS (i.e. content and amounts). Another important practice affecting soil health on agricultural lands and winegrape production is the careful management of nutrients. Efficient use of nutrients can reduce inputs, costs, GHG emissions and groundwater leaching, and has other benefits. (Data represents 63% of assessed acres.)
California wines are world-renowned for their exceptional quality due to ideal conditions for growing winegrapes combined with the skill and dedication of its growers and vintners. The quality of its wines and the breathtaking landscape of Californian wine regions draw millions of visitors annually from all over the world. Efficient management of resources is imperative to the ability of California vintners to create high quality wines year after year, while being good environmental and community stewards and meeting the demand for California wines around the globe.

California vintners are committed to using practices that maintain a healthy and beautiful environment for their families, neighbors and wine-country visitors for the long term. Since its inception, 475 wineries representing 79% of the statewide case production have participated in the Sustainable Winegrowing Program. Since the publication of the 3rd edition of the Code in 2013, 138 wineries that produce over 175 million cases (representing 65% of all cases produced in California) assessed their operations to identify the sustainable practices used to maintain their resources.

**RESPONSIBLE MANAGEMENT OF RESOURCES ALLOWS CALIFORNIA VINNERS TO CREATE HIGH QUALITY WINES YEAR AFTER YEAR**

**WINERIES**

**ENERGY EFFICIENCY**
74% of vintners conducted an energy audit of their winery operations within the last five years to save energy, control costs and increase profitability.

**WATER EFFICIENCY**
84% measured and monitored water use to manage it responsibly.

**WASTE MANAGEMENT**
64% separated recyclable glass and had designated recycling bins at their facilities to minimize material sent to landfill.

**SINCE 2013 138 WINERIES USED THE CODE TO MEASURE THEIR SUSTAINABILITY AND IMPROVE PRACTICES.**
ENERGY EFFICIENCY

Energy is used throughout the winemaking process, including to power the equipment and refrigerate the wine. Uncertainty about costs of traditional electricity and fuel have led California vintners to manage and monitor their energy use with more scrutiny. The Code provides wineries with over 50 energy-saving tips to minimize energy use, which allows vintners to better manage energy and significantly reduce costs.

74% of vintners conducted an energy audit of their overall winery operations within the last five years. Energy audits typically include review of lighting, refrigeration, building and tanks, ponds and boilers. (Data represents 79% of assessed cases.)

38% of these wineries also monitored and recorded energy use over the year and developed an energy management plan, which included goals for overall energy use efficiency. (Data represents 43% of assessed cases.)

Vintners are also demonstrating innovation in energy conservation.

92% of vintners have taken the initiative to insulate glycol lines or tanks, a practice that reduces energy needs and costs because refrigeration requires significant energy. (Data represents 97% of assessed cases.)

55% of vintners equipped at least half of their tanks with insulating jackets or enclosed and insulated the buildings in which the tanks are located. (Data represents 78% of assessed cases.)

Renewable energy has been identified by some wineries as a way to reduce GHG emissions and air pollution. These positive benefits combined with the lowering cost of renewable options has enabled California wineries to diversify their energy portfolios to ensure business viability.

37% of vintners implemented a renewable energy system, such as solar panels, or use renewable power from a third-party provider. (Data represents 49% of assessed cases.)
WATER EFFICIENCY

Vintners rely on water – a critical natural resource – for several important parts of the winemaking process. Cleaning and sanitizing barrels, tanks and the winemaking facility are among the top uses of water in the winery.

California vintners understand that water monitoring and measurement are fundamental to efficient resource management.

84% OF VINTNERS HAVE MEASURED THEIR TOTAL WATER USE and monitored it throughout the year. (Data represents 97% of assessed cases.)

ADDITIONALLY, 32% OF THESE VINTNERS HAVE HAD A COMPREHENSIVE WATER AUDIT conducted in the last 5 years, resulting in management practice changes to maintenance, capital improvements, employee training, water use reduction and the development of annual water use goals. (Data represents 70% of assessed cases.)

WASTE MANAGEMENT

All business activity generates waste, but the wine industry has the unique ability to reuse or recycle a majority of the materials used to produce wine. Wineries are able to create nutrient-rich compost by properly managing the organic waste generated from their operations.

57% OF VINTNERS COMPOSTED POMACE AND LEES on-site for direct application to vineyards and/or landscaping. As the largest source of organic waste at the winery, composting pomace and lees can divert 50% or more of the waste stream. (Data represents 55% of assessed cases.)

The right packaging is imperative to wine quality and glass provides a vessel neutral in flavor and ideal for aging. Glass bottles can be continuously recycled, which is beneficial in reducing winery waste.

64% OF VINTNERS SEPARATE RECYCLABLE GLASS and have designated recycling bins at their facilities. (Data represents 63% of the assessed cases.)
The livelihood of California vintners and growers depends on their communities and environment, with most owners’ families and employees living within or near the locations of their vineyards and wineries. For this reason, they are deeply engaged in community life and strive to provide a healthy environment and add to the economic vitality of their communities through the preservation of natural landscapes, development of quality product, creation of employment opportunities, employee volunteerism and the enhancement of tourism.
California winegrowers understand the connection between healthy grapes and a healthy ecosystem, which is why they make sure their vineyards are welcoming to natural wildlife. By maintaining wildlife habitat, they also contribute to the natural beauty of the land.

83% OF GROWERS MAINTAINED NESTING HABITATS or placed nesting boxes in and around their vineyards which attract birds and raptors that, in turn help naturally manage pests. (Data represents 96% of assessed acres.)

Creating a balanced vineyard ecology has significant benefits such as allowing for sizeable populations of predators that control natural pests and reduce the need to use pesticides.

91% OF GROWERS ALLOWED RESIDENT OR NATIVE VEGETATION TO GROW AROUND FENCE LINES AND IN DITCH BANKS, creating a positive effect on the surrounding community. This vegetation also protects local water bodies by capturing and treating the run-off of sediment and inputs. (Data represents 98% of assessed acres.)

California vintners and growers work hard to maintain open and productive relationships with their neighbors and surrounding communities, by being both good stewards of the land and strong pillars of the community.

The SWP provides growers and vintners with the resources and tools to effectively communicate and build valuable relationships with their neighbors and communities.

94% OF GROWERS AND 97% OF VINTNERS HAD A PROCESS IN PLACE TO EFFECTIVELY MANAGE AND RESPOND TO COMMUNITY CONCERNS, QUESTIONS AND COMMENTS. All neighbors were provided with their contact information. (Data represents 97% of assessed acres and nearly 100% of assessed cases.)

85% OF GROWERS AND 95% OF VINTNERS ENHANCED THEIR LOCAL COMMUNITY by volunteering or providing contributions in the form of wine, time, financial support or, often, all of these benefits. (Data represents 87% of assessed acres and 93% of assessed cases.)
Employees are the foundation of California wine and are essential to the quality and longevity of the industry. In addition to the federally established labor laws, California has laws designed to specifically protect the health and rights of agricultural employees. The continued safety, well-being and empowerment of the wine industry’s employees will help maintain a steady and skilled workforce that enables the California wine industry to maintain vibrant businesses for generations to come.

Safety is of prime importance, and California winemakers take it seriously.

82% of vintners and 72% of growers conducted safety audits and held safety and training meetings on a quarterly basis or more to keep employees informed on the most up-to-date information. Some employees speak other languages, most often Spanish, so the industry often produces safety materials and conducts safety trainings in the appropriate language. (Data represents nearly 100% of assessed cases and 91% of assessed acres.)

70% of vintners and 49% of growers regularly informed relevant employees of the operation’s sustainability efforts. (Data represents 78% of assessed cases and 67% of assessed acres.)

84% of vintners and 62% of growers encourage their employees to provide suggestions for operational efficiency improvements. The continuous flow of information throughout the company increases the likelihood that employees fully understand and feel empowered to operate vineyards and wineries in an efficient and cost-saving way. (Data represents 89% of assessed cases and 74% of assessed acres.)

97% of vintners and 88% of growers benchmarked compensation levels, within the industry and/or by location to ensure they remain competitive. The ability of vintners to provide their employees with fair compensation enhances their ability to attract and retain a dependable workforce. (Data represents 98% of assessed cases and 91% of assessed acres.)
The industry’s pursuit of continuous improvement has led to the development of certification programs that enhance transparency, encourage statewide participation and advance the entire California wine industry towards best practices in environmental stewardship, conservation of natural resources, and socially equitable business practices.

CERTIFIED CALIFORNIA SUSTAINABLE WINEGROWING (CCSW-CERTIFIED)

Launched in 2010, Certified California Sustainable Winegrowing (CCSW-Certified) grew out of the Sustainable Winegrowing Program and provides third-party verification that a winery and/or vineyard is adopting and implementing sustainable practices. All certified wineries and vineyards must meet defined prerequisite practices that ensure key sustainability areas such as soil health, water and energy, habitat, etc. are addressed. Certified wineries and vineyards must also continuously improve their sustainability practices each year and undergo annual audits to maintain their certification. Certification is a voluntary option.

IN 2015:

- 483 vineyards were certified to CCSW-Certified
- 102,327 winegrape acres were CCSW-certified (17% of California’s total acres)
- 91 wineries were certified to CCSW-Certified
- 171M cases were produced by CCSW-Certified wineries (64% of cases produced in California)

OTHER CERTIFICATION AND REGIONAL SUSTAINABILITY PROGRAMS

Several of the state’s winegrowing regions and other organizations have sustainable and environmental programs, many of which provided the foundation for the statewide Sustainable Winegrowing Program and all of which play an important role in the ever-expanding tapestry of the California wine community’s efforts to produce high quality wine that is environmentally sound, economically feasible and socially equitable.

In fact, in 2015, 25% OF THE STATEWIDE ACREAGE AND 64% OF THE STATEWIDE CASE PRODUCTION WERE CERTIFIED TO CCSW-CERTIFIED, LODI RULES, NAPA GREEN, AND/OR SIP CERTIFIED. These 1,511 certified vineyards encompass 184,199 acres and the 131 certified wineries produce 172.9M wine cases. In addition, many vineyards and wineries are certified Biodynamic®, California Green Business Program, Fish Friendly Farming and Organic.
CALIFORNIA SUSTAINABLE WINEGROWING ALLIANCE GOALS FOR 2016-2020

CSWA has identified the following as important steps to continue to increase the adoption of sustainable winegrowing practices throughout California.

EXPAND SELF-ASSESSMENT PARTICIPATION TO 80% of the statewide acreage and wine case production using the 3rd Edition Code of Sustainable Winegrowing.

PROVIDE EDUCATIONAL EVENTS AND CREATE NEW RESOURCES AND TOOLS in Vineyard and Winery Water Management, Solid Waste Management and other key areas based on analysis of the 2015 Report data.

DEVELOP A CCSW-CERTIFIED OPTION FOR PRODUCT CERTIFICATION to allow the use of the logo on wine labels.

GET INVOLVED

CHOOSE CALIFORNIA WINES

BY CHOOSING CALIFORNIA WINES, YOU ARE SUPPORTING AN INDUSTRY DEDICATED TO ENVIRONMENTAL STEWARDSHIP, CONSERVATION OF NATURAL RESOURCES AND SOCIALLY EQUITABLE BUSINESS PRACTICES.

LEARN WHO: SUSTAINABLEWINEGROWING.ORG

PARTICIPATE IN THE SUSTAINABLE WINEGROWING PROGRAM

CALIFORNIA GROWERS AND VINTNERS - TAKE THE SUSTAINABLE WINEGROWING PROGRAM’S LATEST SELF ASSESSMENT (3RD EDITION CODE) AND LEARN ABOUT NEW PRACTICES TO HELP CONTINUOUSLY IMPROVE YOUR SUSTAINABILITY PRACTICES.

LEARN HOW: SUSTAINABLEWINEGROWING.ORG/online_participant_form.php

BECOME A SUSTAINABLE WINEGROWING AMBASSADOR

TAKE THE FREE ONE-HOUR COURSE AND SHARE YOUR SUSTAINABLE WINEGROWING KNOWLEDGE WITH YOUR COLLEAGUES, FAMILY, AND FRIENDS TO HELP SPREAD THE WORD ABOUT THE POSITIVE WORK TAKING PLACE THROUGHOUT THE CALIFORNIA WINE INDUSTRY.

LEARN MORE: AMBASSADOR.DISCOVERCALIFORNIWINES.COM

GET THE IN-DEPTH STORY ON THE ADOPTION OF SUSTAINABLE PRACTICES IN CALIFORNIA

See the report appendix with full data analysis on all 200 Code Practices sustainablewinegrowing.org