

SNOQUALMIE™

2008 Sustainable & Organic Report - Introduction -

Updated June 6, 2008

Nestled against the base of the Horse Heaven Hills in Prosser, Washington, Snoqualmie Winery has been making wines that reflect the balance and graceful beauty of our small-town surroundings for more than two decades.

As part of the winery's longtime commitment to maintaining and advancing the natural quality of the Northwest, winemaker Joy Andersen and her team take an active interest in the local community and environment. It is Snoqualmie's belief that taking good care of the vineyards and local environment is essential for making the best wines possible.

Snoqualmie was one of the first wineries in Washington to craft wines from the United States Department of Agriculture (USDA) certified organically grown grapes, and as of 2008, has the largest certified organic vineyard in the state.

In 2007, Snoqualmie published its first Sustainable & Organic Report, which outlined the strides they've made in those areas as well as identified goals, both in the vineyards and in the winery, for the future.

In the past year the winery made significant progress on the sustainable initiatives and goals set for the year. Highlights from the past year include great results in the winery's water and conservation projects, a dramatic increase in the use of environmentally friendly pest control agents, and an increased reliance on soft materials such as biodegradable soaps, oils, and plant extracts in the vineyards.

Enclosed you will find Snoqualmie's 2008 Sustainable & Organic Report.



Snoqualmie Winery located in Prosser, Wash.



Snoqualmie's portfolio of wines.

2008 Sustainable & Organic Report

Sustainability in the vineyards

The same assets that make Washington a great place to make wine – low rainfall, ideal weather, phylloxera-free growing and few vineyard pests, and great soil – give us an advantage in our ability to implement sustainable vineyard practices relating to water and pesticide usage.



A vineyard manager looks at the soil conditions in the organic vineyard.

Snoqualmie’s vineyard sustainability program is in place in all of the winery’s vineyards and currently focuses on three main areas in which our viticulture staff continually analyzes and fine-tunes operations: pest, soil and plant, and water management.

Pest Management:

- Maintaining and expanding the registered virus-free mother block.
- Taking a leadership role in information sharing and assistance to contracted growers.
- Increasing the use of environmentally friendly pest control agents and increasing reliance on soft materials such as biodegradable soaps, oils, and plant extracts.
- Using low-impact vehicles such as ATVs throughout the vineyards to increase fuel and work efficiency.

Soil and Plant Management:

- Reducing soil erosion through a green cover of beneficial native grasses and cereal grains, which also provide habitat to attract beneficial insects to the vineyards.

Water Management:

- Using weather stations and soil moisture-measuring probes to monitor water use and eliminate wasted water in the vineyards.
- Implementing drip irrigation systems for increased conservation and efficiency.

Organic Vineyards

In addition to the sustainable farming practices used in all of Snoqualmie’s vineyards, 378 acres are certified organically grown by the Washington State Department of Agriculture (WSDA), an accredited agent for the USDA National Organic Program (NOP). These certified organic vineyard blocks are the sources of Snoqualmie’s Naked line of wines which are made from organically grown grapes.

- All certified organic vineyards are located in the Horse Heaven Hills American Viticultural Area.
 - 55 acres of White Riesling were certified in 2004

- 45 acres of Cabernet Sauvignon were certified in 2005
 - 11 acres of Cabernet ,100 acres of Merlot, 111 acres of Chardonnay and 56 acres of White Riesling were certified in 2006
- In order to be certified organic, additional, specially approved methods of pest and disease control, fertilization, and cultivation must be implemented. And, in order to maintain the NOP's organic certification the winery and vineyards must undergo an annual renewal process which includes a physical inspection of the vineyards and winemaking facility.

Sustainability at the winery

Snoqualmie winemaker Joy Andersen has always believed that the best wines are made with excellent grapes and little intervention or processing. This philosophy makes Joy a natural to lead the sustainability and organics efforts at Snoqualmie.

Joy and her team are currently focused on increasing sustainable methods in four major aspects of winery operations: energy conservation, winery water conservation and quality, solid waste reduction and management as well as employee safety.

Energy Conservation:

- Natural gas consumption decreased by 7% from the 2006 to 2007 harvest season.
 - A new heat exchanger will be used during the 2008 harvest season to warm cold grapes coming in from the vineyards. This new heat exchanger will transfer 90% of the heat created verses 23% of heat transferred by the old exchanger.
- Electricity usage decreased 3% from the 2006 to 2007 harvest season.
 - In order to continue the decline in energy use, the winery has hired an energy project consultant to help facilitate capital needs and evaluate energy needs and efficiencies including renewable energy resources.



Water efficient landscaping surrounds the winery.

Winery Water Conservation and Quality:

- From the 2006 to 2007 harvest season, water use at the winery decreased by 10%.
- Conservation efforts include:
 - Implementation of a 6 Sigma water conservation program, which Six Sigma seeks to identify and remove the causes of defects and errors in the winemaking process. It helped the winery measure its conservation

efforts against standardized measurements that the wineries in the state of California use.

- Employee education on how to conserve water while performing their job duties.
- Use of new, water-conserving nozzles on all hoses.
- Storing operational waste water on-site in retention pools, which naturally evaporate throughout the year.
- Planting water-efficient landscaping around winery grounds.

Solid Waste Reduction & Management:

- The amount of solid waste was produced was reduced by 13% from the 2006 to 2007 harvest season.
- Reduction efforts include:
 - Creating marketing materials and wine packaging in partnership with environmentally-friendly vendors using recycled paper and, in some cases, vegetable-based inks. Preference is also given to local and regional vendors to reduce transportation and thus our ecological footprint.
 - Expanding the winery recycling program to include paper, cardboard, cork, glass (white and brown) and aluminum waste products.
 - Recycling grape pumice leftover from the winemaking process for use as fertilizer and livestock feed.



Recycle containers made from old wine barrels are scattered around the winery.

Employee Safety:

- The employee safety programs both in the vineyards and in the winery are second-to-none. Program components include: workers right-to-know, safety training, material handling, prevention planning, and safety inspections; all of which enforce a sustainable, safe work environment.

Snoqualmie's Goals for 2009

Sustainability is not a process that happens overnight. Rather, a commitment to sustainability involves continual re-assessment and implementation of new ideas in a continuing quest to ensure the quality and availability of our natural resources for generations to come.

Snoqualmie will continue to further our sustainable and organic practices in a variety of ways. Future goals for our viticulture team include:

- Development of an organic technical internship to encourage education and practical experience in organic viticulture for current enology and viticulture students.

- Addition of additional certified organic acreage to support Snoqualmie’s Naked wine program.
- Lead the project development of the Washington Association of Wine Grape Growers (WAWGG) self-assessment in sustainable methods within the vineyards for the 2009 season.
- Creation of a partnership with the Department of Wildlife to manage non-vineyard landscaping for increased wildlife and habitat including insectaries and bird boxes.

In addition to these goals, Snoqualmie winery has set its sight on further reducing its ecological footprint by:

- Research other forms of alternative power, such as solar energy, to run the cellar pumps and heat the water needed for winemaking processes.
- Continued water conservation and management through cleaning and recycling of waste water for re-use in the vineyards or reparation of neighboring wetlands.
- Creation of a green glass recycling, plastic wrap recycling, and electronic recycling programs at the facility to accompany the existing recycling programs and dramatically cut down on waste from the bottling line and cellar.
- Provide carpooling options for employees.
- Further investigation of non-sulfite wines and sourcing additional organically grown red grapes such as Cabernet Sauvignon and Syrah.
- Continue to work on “Winewise,” an industry guide for Washington state wineries that outline sustainable winery practices.



Winemaker Joy Andersen shows off Snoqualmie’s USDA certified organic vineyards.