

## GUNDLACH BUNDSCHU

THE SONOMA ORIGINAL

## SUSTAINABILITY AT GUNDLACH BUNDSCHU

## WHAT IS SUSTAINABILITY?

From our old vines to our recycled water and employee welfare, we see ourselves as stewards of the environment to preserve this land and community for future generations.

At Gundlach Bundschu we believe that sustainability extends beyond our soil, vines, and wines, and use sustainable technologies to help inform our decisions with valuable data. If we've learned one thing about being responsible stewards of this land, it's that it requires constant innovation and action. From our solar panels to our water recycling system, and now our formal organic certification, when you drink a glass of GB wine you are helping to support a healthier, happier, more sustainable world for us all. (And the fact that the wine tastes better is just a bonus!)

## WHY ORGANIC?

We believe that preserving the unique ecosystem of Rhinefarm is essential to wine quality, as well as to the health of our family, our business, and our larger community.

## WHAT DOES IT MEAN TO FARM ORGANICALLY?

In the vineyards, our organic farming practices include the introduction of beneficial predators, from owls and bluebirds to beetles and mites, and intensive pest monitoring allows us to minimize the use of pesticides and herbicides. Cover crops contribute vital diversity and nutrition to the soils, and we utilize organic compounds and practices whenever possible.

Our grazing crew includes goats, sheep, donkeys and cows, who assist in the build up of soil health as well as help with fire mitigation with dry brush in our native landscape. We have more native land on Rhinefarm than planted vineyards, because we value the importance of natural habitat for ecosystem animals, biodiversity, and carbon stock. The sheep are taken care of by two adorable little puppies, Bert and Ernie, born Spring of 2022.

## SUSTAINABILITY BY THE NUMBERS

- **Farming Organically since 2019. CCOF certified in 2022** with a goal for Regenerative certification in 2023
- **18-member grazing crew** (goats, sheep, donkeys, cows) aids in fire prevention and soil regeneration
- **2** sheep dogs
- **70%** of winery water is recycled powered 100% by solar panels in using 2 reclamation ponds
- Our carbon footprint has been reduced by **99.2 metric tons of CO2** over the last 10 years – the same amount of energy it would take to drive around the world 100 times



## SUSTAINABILITY BEYOND FARMING

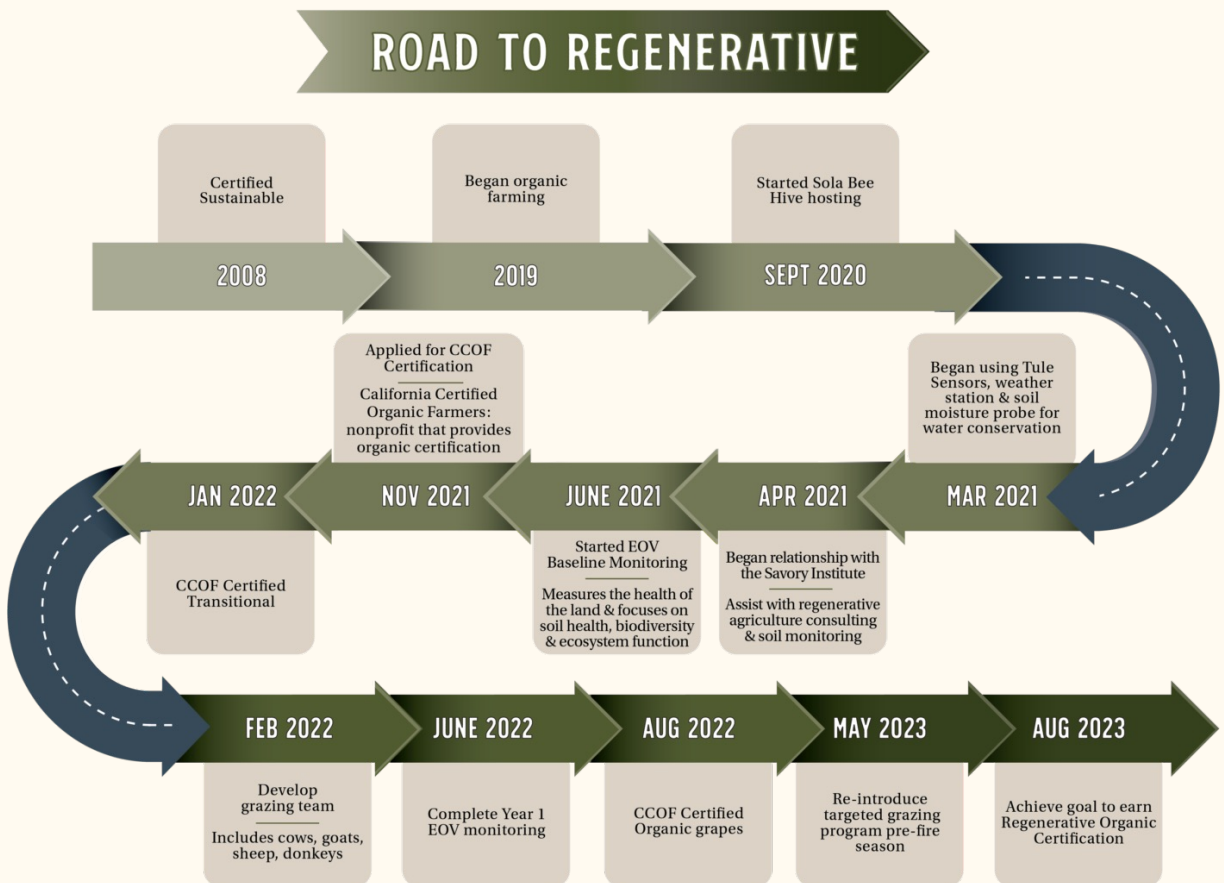
At GB, sustainable business practices go way beyond soil and vine. We continually seek ways to enhance environmental quality and make the most efficient use of our resources.

Vigilant management of our irrigation program promotes conservation, and we recycle 70% of winery water using a 100% solar powered water-reclamation system.

We are EOJ certified from the Savory Institute, which is the verified progress of regeneration on all Bundschu property. This was important for us to understand where we started and what we needed to do in order to regenerate our land. We underwent baseline EOJ monitoring, and our first short-term monitoring indicated improvements.

We also recycle all cardboard, glass, cork, and plastics on the property and use wood chips for weed control, as well as grape pomace to reintroduce nutrients back into ground soil.

Check out the timeline of our past achievements and future goals as we work to achieve our Regenerative Organic Certification in August 2023.



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