



Virginia Green Wineries Profile:



CrossKeys Vineyard

6011 E. Timber Ridge Rd.
Mt. Crawford, VA

CrossKeys Vineyards is located in the heart of Shenandoah Valley. We specialize in exquisite estate wines, delicious food, and superb events.

Green Statement: As a farm winery, we understand the important of protecting the environment that we rely on. Without the protection of us and other citizens, we will not be able to continue to do what we love, which is growing grapes and making wine.



CORE ACTIVITIES for Green Wineries

Recycling. It is encouraged that highly-visible and well-marked recycling containers be available in all visitor areas. In addition, it is expected that the winery recycle cardboard, plastic, paper, pallets, and any other materials that can be diverted from the landfill. This facility pledges that they:

- Offer the opportunity for guest to recycle glass bottles, plastic bottles, aluminum cans, and paper.
- Recycle steels cans, newspaper, office paper, printer/copy machine toner cartridges, cardboard, fluorescent lamps (may be required by law), and electronic equipment (may be required by law).

Waste Reduction. The winery must be actively working to reduce its solid waste generation. This facility pledges that they:

- Track overall solid waste costs
- Have a numeric goal to reduce overall materials that go to the landfill

Production / Cellar Operations

- Maximized product recovery through line purging and vacuum applications

Tasting Room / Food Preparation Areas

- Have an effective food inventory control system to minimize waste
- Use water pitchers to minimize the use of single-use bottles

Office

- Remove facility and staff names from junk mail lists when possible
- Reuse scrap paper for notes
- Reuse or donate shipping and packing supplies (peanuts, bubble wrap, etc.)
- Make double-sided photocopies and avoid making extra photocopies
- Use electronic correspondence and forms when possible

Buildings and Grounds

- Use green cleaning products that are dispensed in bulk
- Properly recycle and/or dispose of thinners and solvents (required by law)

- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Minimize use of pesticides and herbicides in landscaping

Minimize the use of disposable food service products. The winery is required to minimize the use of disposable food service products and maximize the use of food service products that are recyclable or compostable in the food service area. When disposable food service items are used, the facility is encouraged to use products that are made from bio-based or renewable resources, and to provide for the collection / recycling / composting of food service items disposed of on the premises. This facility pledges that they:

- Use disposable foodservice items that are made from bio-based, renewable materials (corn, bamboo, potato, starch, sugarcane, etc.)

Minimize the use of pesticides, herbicides, fungicides, and fertilizers. The winery is required to have some sort of plan in place to minimize the use of chemical treatments associated with grape production. These plans should emphasize organics and less toxic substitutes, proper application training, and other practical measures that reduce the amount and toxicity of the chemicals used. This facility pledges that they:

- Commitment to minimize overall use of pesticides, herbicides, fungicides, and fertilizers
- Training staff effectively to use said chemicals correctly and in proper applications
- Have a nutrient management plan that minimizes the use of fertilizers



Use water efficiently. The facility must have a plan in place and have taken steps toward reducing its water use. This facility pledges that they:

- Track overall water usage and wastewater costs

Production / Cellar / Tasting Rooms

- Assessed production for water-conserving opportunities during cleaning procedures including cleaning of wash tanks, crush pads, barrels, receiving, storage, equipment, and floors
- Perform preventative maintenance to stop drips and leaks
- Use water-flow metering to discover leaks and areas of high use
- Have installed:
 - Low flow faucets and showerheads (use less than 2.5 gallons per minute)
 - Low flow toilets (use 1.6 gallons per flush or less)
 - Waterless urinal

Additional Outdoor Activities

- Have an effective landscape management plan which includes the following:
 - Utilizes native species
- Have an effective stormwater management plan which includes the following:
 - Minimization of impervious areas (paving, concrete, etc.)
- Have installed a green roof
- Have installed cisterns
- Have installed rain barrels
- Have installed drip line irrigation
- Maintain vegetative buffers around streams and ponds
- Use a nutrient management plan that minimizes the use of fertilizers
- Other:

Conserve energy. The facility must have a plan in place and have taken steps toward reducing its energy use. This facility pledges that they:

- Track overall energy bills

- Calculated the environmental impacts of the facility's energy usage by using a pollution calculator

Production / Cellar Operations

- Use caves or other underground facilities for wine storage and/or production
- Wine tanks are fully insulated
- Temperature of wine holding tanks are controlled through a central thermostat system

Tasting Rooms & Offices

Heating & Cooling

- Have individual thermostats for each room; ensure they are correctly adjusted
- Regularly perform preventative maintenance on HVAC system
- Keep office doors and windows closed if HVAC system is on

Lighting

- Use natural lighting
- Use occupancy sensors to turn on/off light
- Have adopted a policy/practice to turn off lights in unoccupied rooms
- Have installed high efficiency fluorescent light bulbs in all rooms and canned lighting
- Have adopted a policy/practice to minimize the use of lighting during night cleaning

Appliances and Electronic Devices

- Use ENERGY STAR qualified appliances (commercial kitchens, heating and cooling, consumer electronics)
- Use ENERGY STAR qualified office equipment (computers, monitors, copiers, printers, etc.)

Other sustainability actions. This facility pledges that they:

- We grow as much of our own produce as we can right here on site. What we don't grow we purchase is sustainably grown.

For more information on CrossKeys Vineyards, see www.crosskeysvineyards.com or contact Katie Rosenberg at Katie@crossvineyards.com or (540) 234-0505.

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green Attractions** have been thoughtfully planned and designed to minimize their impacts on the environment. This attraction has met the established "core activities" for **Green Attractions** and has committed to communicate its activities to its guests.

For more information on **Virginia Green** program, see www.viriniagreentravel.org or <http://staging.deq.virginia.gov/Programs/PollutionPrevention/VirginiaGreen.aspx>.



Virginia Green is supported through a partnership between the Virginia Department of Environmental Quality, the Virginia Hospitality & Travel Association, and the Virginia Tourism Corporation.

