



Cooper Vineyards

13772 Shannon Hill Road
Louisa

"Cooper's Vineyard is a small vineyard and tasting room in Louisa County, VA."

Green Statement: "We've always had a commitment to reduce our environmental impacts from production. When we decided to build a new Tasting Room facility, we decided it needed to be "the greenest" possible! Cooper Vineyards is currently in the application stages for LEED certification for the new facility with anticipation of achieving Platinum Certification."



CORE ACTIVITIES for Green Attractions

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 guests to recycle glass bottles, plastic bottles, aluminum cans, and paper.
- Recycle steel cans, newspaper, office paper, printer/copy machine toner cartridges, cardboard, fluorescent lamps (may be required by law), batteries (may be required by law for NiCad and Lead-Acid), 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:

Production / Cellar Operations

- Maximized product recovery through line purging and vacuum applications

Tasting Room / Food Preparation Areas

- Compost food waste and other compostables
- Use water pitchers to minimize the use of single-use bottles

Restrooms

- Use high-efficiency hand dryers
- Purchase recycled-content paper-towels and toiler paper

Office

- Reuse scrap paper for notes
- Purchase recycled paper with a high-percentage recycled content
- 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
- Install carpet with sustainable or recycled content and low-VOC adhesives
- Use reused building materials or those from sustainable sources
- Use latex low or no-VOC paints
- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Minimize use of pesticides and herbicides in landscaping
- Other: The new testing room/center is a LEED platinum building and has gone to great measure to use local, salvaged materials.

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.)
- Use disposable food service items that are made with recycled content
- Use disposable food service items that are recyclable (in your area!)
- Use compostable food service items and direct this material to available composting operations in your area

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
- Use composted production materials for fertilizer
- Other: Have made a commitment to minimize usage to bare minimums "required."

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:

Fruit Production

- Natural treatment of production wastewaters for irrigational uses
- Collection of stormwater runoff in retention ponds for irrigational use

Production / Cellar / Tasting Rooms

- Perform preventative maintenance to stop drips and leaks
- 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)

Additional Outdoor Activities

- Have an effective landscape management plan which includes the following:
 - Utilizes native species
 - Minimizes lawn areas
- Have installed cisterns

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

Production / Cellar Operations

- Wine tanks are fully insulated
- Insulation of production lines to speed stabilization

Tasting Rooms & Offices

Heating & Cooling

- Have individual thermostats for each room; ensure they are correctly adjusted
- Have installed ENERGY STAR-rated windows and doors
- Regularly perform preventative maintenance on HVAC system
- Have installed a high efficiency HVAC system
- Keep office doors and windows closed if HVAC system is on
- Have installed geothermal heating and cooling



Lighting

- Use natural lighting
- Use lighting sensors to turn on/off lights
- Use occupancy sensors to turn on/off light
- Have installed high efficiency fluorescent light bulbs in all rooms and canned lighting
- Have installed LED Exit Signs

Source of Energy

- Generate electricity from photovoltaic solar panels

Building Construction and Renovations

- Currently in application stages for LEED certification at the platinum level

For more information on Cooper Vineyards, see www.coopervineyards.com or contact info@coopervineyards.com or 540-894-5253.

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.deq.virginia.gov/p2/viriniagreen or www.viriniagreentravel.org.



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

