

Virginia Green Attractions Profile:



DuCard Vineyards

40 Gibson Hollow Lane
Etlan

DuCard is a boutique vineyard and winery on edge of Shenandoah National Park and Virginia's first solar powered winery. DuCard offers a range of excellent cheeses, meats, crackers, chocolates, and related foods to accompany wines all from local farms and small area businesses. Don't forget to ask for a tour of the vineyard, which highlights environmental commitments.



Green Statement: "As agricultural producers we feel it is important to be good stewards of the land. Not only do we rely on sunlight for ripening our grapes, we rely on sunlight to power our operations."

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 guest to recycle glass bottles, plastic bottles, and aluminum cans.
- Recycle cardboard

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

- Track overall solid waste costs

Fruit Production

- Use locally-produced grapes and materials- 90% of grapes are estate grown

Production / Cellar Operations

- Minimized shipping wastes by shipping and receiving in bulk

- Minimized bottle wastes by recorking tasting pour bottles and using vacuum stoppers

Tasting Room / Food Preparation Areas

- Have an effective food inventory control system to minimize waste

Restrooms

- Use bulk soap dispensers in public restrooms
- Purchase recycled-content paper-towels and toilet paper

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.)
- Purchase recycled paper with a high-percentage recycled content
- Use electronic correspondence and forms when possible

Buildings and Grounds

- Use green cleaning products that are dispensed in bulk
- Use reused building materials or those from sustainable sources
- Use latex low or no-VOC paints
- Properly recycle and/or dispose of thinners and solvents (required by law)
- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Use integrated pest management (IPM)
- Minimize use of pesticides and herbicides in landscaping
- Use reclaimed lumber for interior flooring and locally grown, selectively harvested lumber for exterior siding

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 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
- Minimize use of pesticides through the use of "integrated pest management" (IPM) techniques
- Have a nutrient management plan that minimizes the use of fertilizers
- Use composted production materials for fertilizer
- Use natural bacteria
- Use mating disruption techniques

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

Fruit Production

- Collection wash-down water and using for irrigation

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
- Have installed:
 - High efficiency dishwashers
 - 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
- Have installed drip line irrigation
- Maintain vegetative buffers around streams and ponds
- Use a nutrient management plan that minimizes the use of fertilizers

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

- Temperature of wine holding tanks are controlled through a central thermostat system

Tasting Rooms & Offices

Heating & Cooling

- Have installed ceiling fans
- 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

Lighting

- Use natural lighting
- 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 installed LED Exit Signs
- Have installed directional (downward-facing) lighting in parking areas and other outdoor areas
- 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.)
- Have adopted a policy/practice to turn off fans, computers, monitors and other devices in unoccupied rooms at the end of the workday or when otherwise not being used

Wine Shipping / Transportation-related Energy Use

- Considered the impact of shipping wines and worked with shippers to attempt to reduce fuel consumption / emissions (ex. Contracted with shippers who are part of EPA's Smartway program)
- Use alternative fuel, hybrid-electric, or electric vehicles

Source of Energy

- Generate electricity from photovoltaic solar panels
- Use lightweight bottles to reduce carbon footprint

For more information on DuCard Vineyards, see www.ducardvineyards.com or contact Scott Elliff at Scott@ducardvineyards.com or 540-923-4206.

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.

