



## Sunset Hill Vineyard

38295 Fremont Overlook Lane  
Purcellville

"Sunset Hills Vineyard grows and produces premium quality wine from our vineyards in Purcellville, VA."

**Green Statement:** "Sunset Hills Vineyard is dedicated to preserving and enhancing our environment through the best practices possible. We believe that a thriving ecosystem produces the best wine, and the best world in which to live."

### CORE ACTIVITIES for Green Attractions

- Recycling.** Virginia Green facilities must have highly-visible locations/containers that provide the opportunity for guests to recycle aluminum cans, plastic and glass bottles, or other disposable products purchased at the facility. Recycling of cardboard, plastic, paper, and composting of waste foods is highly encouraged as well. This facility pledges that they:
  - Offer the opportunity for guests to recycle: glass bottles, plastic bottles, aluminum cans, cardboard
  - Also recycle: steel cans, newspaper, office paper, toner cartridges, cardboard, fluorescent lamps, batteries, electronic equipment
  
- Minimize the use of disposable food service products.** The facility 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 with recycled content
  - Use disposable foodservice items that are recyclable (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 natural fertilizers instead of synthetics
  - Use composted production materials for fertilizer
  
- Reduce solid waste.** The facility 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

*Fruit Production*

- Locally-produced grape and materials

*Production / Cellar Operations*

- Maximized product recovery through line purging and vacuum application
- Minimized bottle waste by recycling

*Kitchen (or during meetings/events)*

- Donate excess food from events
- Have an effective food inventory control system to minimize waste

*Dining room (or during meetings/events)*

- Use cloth napkins
- Use water pitchers to minimize the use of single-use bottles
- Reuse serving baskets

*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
- 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
- Use reused building materials or those from sustainable sources
- 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



**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:

*Activities indoors*

- Perform preventative maintenance to stop drips and leaks
- Have installed high efficiency dishwashers

*Activities outdoors*

- Have minimized our lawn area
- Maintain vegetative buffers around streams and ponds
- Use a nutrient management plan that minimizes the use of fertilizers
- Practice dry farming

*Production / Cellar / Tasting Rooms*

- Perform preventative maintenance to stop drops and leaks

**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

- Have established a numeric goal to reduce energy usage over time

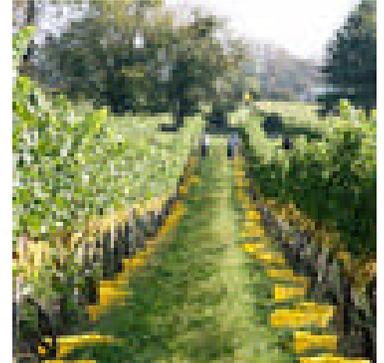
Production / Cellar Operations

- 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
- Insulation of production lines to speed stabilization

Tasting Rooms & Offices

*Heating and cooling*

- Have installed ceiling fans
- Have installed ENERGY STAR-rated windows and doors
- Regularly perform preventative maintenance on HVAC system
- Keep office doors and windows closed if HVAC system is on
- Underground or partially underground structures for cooling



*Lighting*

- Have adopted a policy/practice to turn off lights in unoccupied rooms
- Have installed compact 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

*Source of energy*

- Generate electricity from photovoltaic solar panels
- Use energy management software
- Track carbon emissions output

**Green Events Package.** The facility must offer a “green” or “environmentally-friendly” package for conferences, meetings and other events. Even if the facility only offers occasional, small events, at least recycling will be provided. This facility pledges that they:

- Promote the availability of “green meetings/conferences” in marketing packages
- Provide recyclable kitchenware
- Provide “best practices” guidance for keeping events as “green” as possible
- Promote use of preferred vendors with an emphasis on sustainability or “green” practices
- Provide preferential parking for hybrid vehicles

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For more information on Sunset Hills Vineyard, see [www.sunsethillsvineyard.com](http://www.sunsethillsvineyard.com) or contact Nate Walsh at [nate@sunsethillsvineyard.com](mailto:nate@sunsethillsvineyard.com) or 540-882-4560.

**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](http://www.deq.virginia.gov/p2/viriniagreen) or [www.viriniagreentravel.org](http://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.

