



West Wind Farm Vineyard and Winery Max Meadows, Virginia

"West Wind Farm is a fourth-generation homestead and recently planted vineyard. We offer handcrafted Virginia wine from our new winery that serves as a gathering place in Southwestern Virginia. We welcome hikers, motorists, cyclists, motorcyclists, corporate escape artists, picnicking lovers, stressed out lawyers, tired old hippies, Yankee tourists and the occasional wine expert to our breezy hillside."

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
- Recycle fluorescent lamps (may be required by law)

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

Fruit Production

- Commits to follow sustainable winegrowing practices by mulching for water retention and use of as many organic and natural compounds as possible
- Use locally-produced grapes and materials – Fruit that is not grown on-site is sourced as close as possible

Production / Cellar Operations

- Maximized product recovery through line purging and vacuum applications
- Minimized shipping wastes by reuse of shipping components when possible
- Minimized bottle wastes by giveaways for craft projects, ect.
- Closures are 100% cork, which is sustainably farmed and all natural

Tasting Room / Food Preparation Areas

- Donation of excess food from events
- Locally grown produce and other foods
- Use of "green" cleaners
- Purchase durable furniture and equipment

Buildings and Grounds

- Perform preventative maintenance on all vehicles and equipment

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 compostable food service items

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
- Use composted production materials for fertilizer

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:

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:
 - 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 stormwater management plan which includes the following:
 - Minimization of impervious areas (paving, concrete, etc.)
 - Use of native plants
- Have installed cisterns
- Have installed drip line irrigation

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

Tasting Rooms & Offices

Heating & Cooling

- Have installed ceiling fans
- Have installed ENERGY STAR-rated windows and insulation
- Have installed a high efficiency HVAC system

Lighting

- Use natural lighting
- Have installed high efficiency fluorescent light bulbs in all rooms and canned lighting

Appliances and Electronic Devices

- Use ENERGY STAR qualified office equipment (computers, monitors, copiers, printers, etc.)

Sustainability Actions.

- Have created a 10 acre quail habitat on the farm to help reinforce their dwindling numbers

For more information on West Wind Farm Vineyard & Winery, see www.westwindwine.com or contact David Manley at info@westwindwine.com or 276-699-2020.

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.

