



Virginia Green Wineries Profile:

The
WILLIAMSBURG
WINERY LIMITED



5800 Wessex Hundred
Williamsburg

"Established in 1985, the Williamsburg Winery offers a wide range of wines. Honored regionally, nationally, and internationally, its products have been listed among the World's Best Wines"

Green Statement: "The Williamsburg Winery decided to join Virginia Green due to the Founder's firm belief in protecting the environment."



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 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), oils 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

Fruit Production

- Commits to follow sustainable winegrowing practices of organic farming principles, biodynamics, or other.
- Use locally-produced grapes and materials – 50 acres of grapes are planted on-site

Production / Cellar Operations

- Maximized product recovery through line purging and vacuum applications
- Minimized shipping wastes by use tractor trailer loads vs. LTL
- Minimized bottle wastes by recycle all glass and careful warehousing procedure to minimize glass breakage

Tasting Room / Food Preparation Areas

- Recycle fryer grease
- Compost food waste and other compostables
- Have an effective food inventory control system to minimize waste
- Use cloth napkins

Restrooms

- Use bulk soap dispensers in public restrooms

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.)
- Use refillable pens and toner cartridges
- 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
- Use integrated pest management (IPM)
- 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.)
- Use disposable food service items that are made with recycled content

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

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 of stormwater runoff in retention ponds for irrigational use

Production / Cellar / Tasting Rooms

- 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
 - Utilizes metering and rain gauges
 - Minimizes lawn areas
- Have an effective stormwater management plan which includes the following:
 - Rain gardens
 - Pervious pavement
 - Minimization of impervious areas (paving, concrete, etc.)
- Have installed cisterns
- 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
- Have had an energy audit to identify efficiency opportunities within the past 12 months
- Use ENERGY STAR's Benchmarking Tools for the Hospitality Industry

Production / Cellar Operations

- Insulation of production lines to speed stabilization

Tasting Rooms & Offices

Heating & Cooling

- Have individual thermostats for each room; ensure they are correctly adjusted
- 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
- Use lighting sensors to turn on/off lights
- Use occupancy sensors to turn on/off light
- Have adopted a policy/practice to turn off lights in unoccupied rooms
- 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.)

Wine Shipping / Transportation-related Energy Use

- Use alternative fuel, hybrid-electric, or electric vehicles
- Use vehicles with very high fuel efficiency, such as two 32 mpg/hwy and one 40 mpg/hwy vehicles

Green Events Package. This winery offers 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:

- All events use washable glasses, silverware, dishes and tablecloths that are reusable

- All glass bottles, aluminum cans, and plastic bottles are recycled
- Buffets are suggested, but when boxed lunches are requested EarthChoice “reduced polymer material” or a biodegradable cardboard container is used.

Sustainable Actions.

- The Owners have planted over 75 acres of Forest
- 265 acres have been dedicated to conservation easement
- Winery has worked with the Department of Forestry to provide clearings in the woods near College Creek to promote a diverse ecosystem and have deliberately left certain fields fallow to promote the development and repopulation of quail
- Winery has partnered with VIMS to repopulate the tributaries of College Creek with crab
- Winery have collaborated with local landscapers/arborists to voluntarily take their shredded wood material. This has been composted to provide increased humus for the land across the farm.
- Winery initiated the development of a 2-acre produce garden to supply organically grown vegetable and herbs to the two restaurants on site. The garden also sells a certain variety of pepper to a nearby gourmet Spanish food shop.
- The garden is bordered by a chicken coop where chickens are raised to supply our restaurants with fresh, free-range eggs.
- One on-site restaurant, the Gabriel Archer Tavern, has been fitted with a Closed-Loop Geothermal HVAC system.

For more information on The Williamsburg Winery, see www.williamsburgwinery.com or contact Patrick G. Duffeler at wine@wmbgwine.com or 757-258-0899.

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.

