



Afton Mountain Vineyards

234 Vineyard Lane
Afton

"We are one of Virginia's first farm wineries. Family owned and operated, we produce wines here in our winery made from our own 25 acre vineyard and 50 acre working farm."

Green Statement: "We have always considered ourselves stewards of this beautiful property. We have acquired additional land and doubled our acres under vine in the last 5 years. We are committed to agriculture and producing high quality wine here on site. We do not host large events or other activities with night noise and light pollution. We manage our property with the most careful attention to healthy land management properties. Also, we purchase local products for our tasting room food offerings. We do not offer disposable service items and recycle all wine bottles and corks. We reserve the working farm and other areas from public use to preserve the land and wildlife. We have no outdoor lights on overnight."

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 and corks and all trash is single stream
- Recycle boxes and metal scraps
- Bottles are melted into trays for resale

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

Production / Cellar Operations

- Minimized shipping wastes by recycling boxes and pallets
- Minimized bottle wastes by recycling excess bottles

Restrooms

- Use bulk soap dispensers in public restrooms
- Use high-efficiency hand dryers

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



- Use electronic correspondence and forms when possible

Buildings and Grounds

- 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
- 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:

- Do not use any disposable containers, dishware, cutlery, or cups

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 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:
 - High efficiency dishwashers
 - Low flow toilets (use 1.6 gallons per flush or less)
 - Waterless urinal

Additional Outdoor Activities

- Have an effective stormwater management plan which includes the following:
 - Minimization of impervious areas (paving, concrete, etc.)
- 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

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 & 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

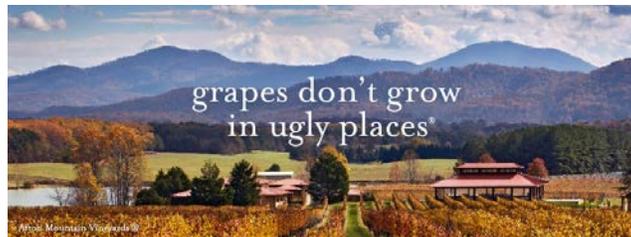
- Use natural lighting
- Have adopted a policy/practice to turn off lights in unoccupied rooms
- Have installed high efficiency fluorescent light bulbs in all rooms and canned lighting

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

- Have installed a solar water heating system



For more information on Afton Mountain Vineyards, see www.aftonmountainvineyards.com or contact Elizabeth Smith at finewines@aftonmountainvineyard.com or (540) 456-8667.

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.viriniagreentravel.org or <http://staging.deq.virginia.gov/Programs/PollutionPrevention/VirginiaGreen.aspx>.



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



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