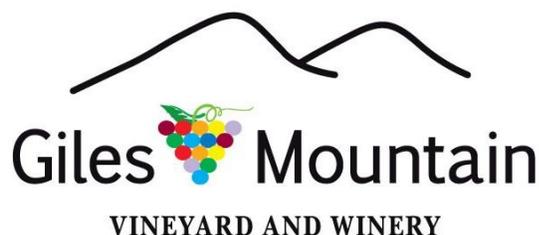




Virginia Green Wineries Profile:



**Giles Mountain
Vineyard & Winery**
290 Moye Road
Staffordsville

"Giles Mountain Vineyard and Winery is an estate winery providing unique wines that reflect our dedication to community, sustainability, and our beautiful mountainous region."

Green Statement: "Our primary goal at Giles Mountain Vineyard and Winery is to minimize our foot print on the land, conserve natural resources, reduce chemical dependence, while producing outstanding regional wines. Giles Mountain Vineyard and Winery production utilizes 99% of products, services, and labor from Giles County, and adjacent counties."

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 steels cans, newspaper, office paper, cardboard, fluorescent lamps (may be required by law), batteries (may be required by law for NiCad and Lead-Acid), 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:

Fruit Production

- Commits to follow sustainable winegrowing practices of biodynamics
- Use locally-produced grapes and materials.

Restrooms

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

Office

- Remove facility and staff names from junk mail lists when possible
- Reuse scrap paper for notes
- 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
- Use integrated pest management (IPM)
- Minimize use of pesticides and herbicides in landscaping

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
- Utilize cover crops to help decrease herbicide, and fungicide inputs

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 landscape management plan which includes the following:
 - Utilizes native species
- Have an effective stormwater management plan which includes the following:
 - Pervious pavement
 - 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

- 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 individual thermostats for each room; ensure they are correctly adjusted
- Have installed ENERGY STAR-rated windows and doors

Lighting

- Have installed compact fluorescent light bulbs in all rooms and canned lighting

Building Construction and Renovations

- Have installed a high efficiency ductless heatpump in the winery area

For more information on Giles Mountain Vineyard & Winery, LLC, see www.gilesmountainwinery.com or contact Lori Robertson at losimmon@vt.edu or 540-231-2463.

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.

