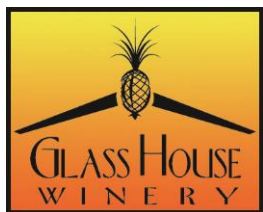




Virginia Green Wineries Profile:



Glass House Winery

5898 Free Union Rd
Free Union

"Glass House is a sustainable, small family owned and operated estate winery. We work hard to make high quality wine from the property, make hand made chocolate truffles on site, and pride ourselves on a friendly and welcoming environment, with seating options on a deck overlooking our lake, by the lake, and in a temperature controlled conservatory. We have music weekly (or more) and a Bed and Breakfast overlooking the vineyard."

Green Statement: "We strive to reduce our energy imprint. The operation was built to minimize energy use, through an underground cellar, wine overhangs, high quality insulation, and a geothermal system that heats and cools the entire winery operation. A solar system is being installed to power the Bed and Breakfast and our storage building."

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 glass closures
- All other waste sent off to a facility where it is separated for recycling

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 the Virginia Winegrowers Self-Assessment Sustainability guide
- Only use grapes grown on property.

Production / Cellar Operations

- Minimized bottle wastes by reusing glass closures and recycling glass bottles for insulation wall fill in new storage building.

Tasting Room / Food Preparation Areas

- Have an effective food inventory control system to minimize waste
- Use water pitchers to minimize the use of single-use bottles

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
- Use electronic correspondence and forms when possible

Buildings and Grounds

- Use latex low or no-VOC paints
- Re-use paint thinners
- 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
- Reuse cardboard case boxes

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 food service items that are made with recycled content
- Use disposable food service 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
- Use an alternative to pesticide to fight the fruit fly, but allow a healthy insect, moth, and bee population

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:

Fruit Production

- Natural treatment of production wastewaters for irrigational uses

Production / Cellar / Tasting Rooms

- Perform preventative maintenance to stop drips and leaks
- Have installed:
 - 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.)
- Have installed drip line irrigation



- Maintain vegetative buffers around streams and ponds
- Use a nutrient management plan that minimizes the use of fertilizers
- Biofield septic system
- Do not use irrigation except in the most extreme situations

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

Tasting Rooms & Offices

Heating & Cooling

- Have individual thermostats for each room; ensure they are correctly adjusted
- 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
- Have installed geothermal heating and cooling throughout whole winery operation

Lighting

- Use natural lighting
- 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)

Wine Shipping / Transportation-related Energy Use

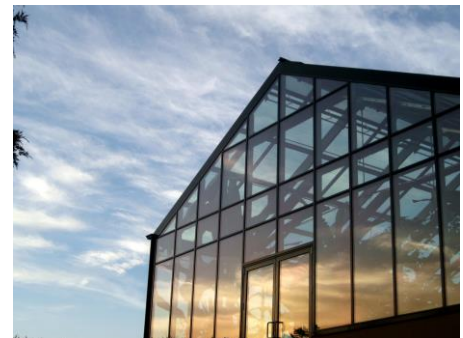
- Use alternative fuel, hybrid-electric, or electric vehicles
- Use vehicles with very high fuel efficiency

Source of Energy

- Generate electricity from photovoltaic solar panels

Building Construction and Renovations

- Wide eaves on winery and very high levels of insulation



For more information on Glass House Winery, see www.glasshousewinery.com or contact Jeff Sanders at jeff@glasshousewinery.com or (434) 327-1295.

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.



VIRGINIA IS FOR LOVERS

