



Lexington Valley Vineyard

80 Norton Way
Rockbridge Baths

"A self-contained, family owned and operated, Virginia Farm Winery"

Green Statement: "At Lexington Valley Vineyard, we really care about the environment and the impact of farming on it. We use sustainable farming practices like dry farming, minimizing chemical use, and recycling. Joining Virginia Green helps recognize our efforts in this area."

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, paper and plastic deer/bird netting.
- Recycle steels cans, newspaper, 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
- Use locally grown wine grapes from growers in our county when possible

Production / Cellar Operations

- Minimized bottle wastes

Tasting Room / Food Preparation Areas

- 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 toiler 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 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
- Minimize use of pesticides and herbicides in landscaping
- Other

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
- Have a nutrient management plan that minimizes the use of fertilizers
- Use composted production materials for fertilizer
- Other: We grow many disease resistant hybrid grape varieties that require far less pesticide spraying than Vinifera varieties.

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 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.)
- Other: dry farming, no 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 individual thermostats for each room; ensure they are correctly adjusted
- Regularly perform preventative maintenance on HVAC system

Lighting

- Have adopted a policy/practice to turn off lights in unoccupied rooms
- Have adopted a policy/practice to minimize the use of lighting during night cleaning

Appliances and Electronic Devices

- 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

Building Construction and Renovations

- Other: R38 insulation in the tasting room.

For more information on Lexington Valley Vineyard, see lexingtonvalleyvineyards.com or contact Calvin Hale at info@lexingtonvalleyvineyard.com or 540-462-2974.

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.

