



Loving Cup Vineyard & Winery

3340 Sutherland Rd
North Garden

"We are a certified-organic vineyard and winery."

Green Statement: "Loving Cup is committed to environmentally-responsible grape growing and wine making.

Loving Cup Winery was certified-organic in 2016. Its wastewater treatment system is a Manufactured Wetlands system which uses the roots of wetland grasses to clean the wastewater. The production facility was built into the hill in order to use the temperature of the earth to minimize cooling and heating requirements. Large windows in the Tasting Room allow ample natural light and minimize the need of electric lighting, all of which is LED. The building roof is reflective metal in order to minimize heat absorption and reduce the need for cooling. Hot water is supplied by on-demand water heaters, further reducing electricity wastage.

Loving Cup Vineyard was certified-organic in 2012. It uses disease-resistant grape varieties in order to produce wine-grapes without synthetic fungicides. The vineyard only uses organically-certified materials and is inspected every year to verify its practices. The cornerstone of its pest-management strategy is using beneficial insects to keep pest insect populations low. Undervine native vegetation provides habitat to countless native predators and parasitic wasps. No broad-spectrum insecticide is used. No herbicide is used. No pressure-treated lumber is used. The health of the vineyard starts with the health of the soil, and soil biology is protected and enhanced with regular application of farm-made compost tea. Closing the loop, the water used in the vineyard is sourced from natural springs collected through French drains and into a 10,000 gallon tank buried in the ground. The aquafer is not depleted when we irrigate."

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, and aluminum cans
- Recycle cardboard

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 organic farming principles
- Use locally-produced grapes and materials.

Production / Cellar Operations

- Maximized product recovery through line purging and vacuum applications
- Minimized shipping wastes by reusing pallets and packaging

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.)
- Use electronic correspondence and forms when possible

Buildings and Grounds

- Use green cleaning products that are dispensed in bulk
- 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
- Compost all winery solid wastes



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 composted production materials for fertilizer
- Regular applications of compost tea to promote soil health

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

- Assessed production for water-conserving opportunities during cleaning procedures including cleaning of wash tanks, crush pads, barrels, receiving, storage, equipment, and floors
- 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)
- Use microfiber technology mops

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:
 - 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

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
- 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
- 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 occupancy sensors to turn on/off light
- Have adopted a policy/practice to turn off lights in unoccupied rooms
- Have installed high efficiency fluorescent or LED light bulbs in all rooms and canned lighting



Appliances and Electronic Devices

- Use ENERGY STAR qualified appliances (commercial kitchens, heating and cooling, consumer electronics)
- 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

For more information on Loving Cup Vineyard and Winery, see www.lovingcupwine.com or contact Karl Hamsch at info@lovingcupwine.com or (434) 984-0774.

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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