



North Gate Vineyard
16031 Hillsboro Road
Purcellville

"North Gate Vineyard is a farm winery in Loudoun County, committed to producing quality Virginia wine while protecting our environment. Our 22kW photovoltaic solar array makes our facility Net Zero in energy consumption."



Green Statement: "When we decided to build our facility, we committed to following the USGBC's LEED model of construction. All aspects of our business are eco-friendly, and are a perfect fit for Virginia Green."

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 corks, glass bottles, plastic bottles, aluminum cans, and paper.
- Recycle steels cans, newspaper, office paper, printer/copy machine toner cartridges, cardboard, 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

- Use locally-produced grapes and materials.

Production / Cellar Operations

- Maximized product recovery through line purging and vacuum applications

Tasting Room / Food Preparation Areas

- Use non-bleached napkins and coffee filters
- Use water pitchers to minimize the use of single-use bottles

Restrooms

- Use bulk soap dispensers in public restrooms
- Use high-efficiency hand dryers
- 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 green cleaning products that are dispensed in bulk
- 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
- 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
- All construction waste was recycled, and the goal of 80% diverted from the landfill was reached.

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
- Compost our grape stems and grape skins from harvest for use at the winery/vineyard. We also have provided local farmers with our grape stems and grape skins from harvest so they can use to compost for fertilizer on their own farms.

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 faucets and showerheads (use less than 2.5 gallons per minute)
- Low flow toilets (use 1.6 gallons per flush or less)
- Automatic faucets or toilets in public restrooms
- 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:
 - Pervious pavement
 - Minimization of impervious areas (paving, concrete, etc.)
- Do not irrigate the vineyard
- Use steam to test barrels for leakage

Conserve energy. The facility must have a plan in place and have taken steps toward reducing its energy use. This facility pledges that they:

- Have had an energy audit to identify efficiency opportunities within the past 12 months

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 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
- Use occupancy sensors to turn on/off light
- Have adopted a policy/practice to turn off lights in unoccupied rooms
- Have installed LED Exit Signs
- Have installed directional (downward-facing) lighting in parking areas and other outdoor areas
- 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)
- 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

- Generate electricity from photovoltaic solar panels

Building Construction and Renovations

- We have registered our project for LEED, and have built to Gold specifications, although we have not completed our certification process yet. Our building was designed to be highly efficient as far as HVAC needs to take advantage of our photovoltaic array and have an overall Net Zero energy consumption for the year. We reverse meter our surplus

electricity production directly back into the grid to avoid the expense and contamination of a battery storage system.

Sustainable Actions. This facility pledges that:

- North Gate uses the features of its building as talking points to educate customers on recycled, reclaimed, local, and highly renewable materials and resources that are available to them as well. We also have several local food items available in our tasting room including meats, cheeses and chocolates, and encourage our guests to buy local and support other area farms.

For more information on North Gate Vineyard, see www.northgatevineyard.com or contact Vicki Fedor at Vicki@north-gate.com or 504-668-6248.

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.

