



Delaplane Cellars Delaplane, Virginia

"Delaplane Cellars is nestled on Lost Mountain overlooking the Rural Historic Crooked Run Valley. Our winery was designed to complement the architectural landscape of our agricultural community. One of the first things you will notice as you enter the tasting room is the breathtaking panoramic views. Our front doors as well as the tasting bar were crafted from several majestic black walnut trees that were removed during construction. You will enjoy 6+ pouring stations, a friendly knowledgeable staff, and an open floor plan. We offer carefully crafted wines made only from 100% vinifera varieties grown in Virginia. Seating is available inside as well as on our terrace where you can enjoy your favorite bottle of wine while overlooking the vineyards valleys and miles of beautiful mountain range.

Because we are a small boutique winery that focuses on creating great wines and a positive customer experience, we cannot accept large groups, buses, or limousines at any time. This is a smoke free farm, and we ask that if you must smoke please do so in the designated area. We also ask that animals remain outdoors and on a leash at all times.

We are proud to serve "those who serve" who protect our freedom and safety. Veterans, active members of the armed forces, police officers, and fire fighters receive a 15% discount on all wine purchases. Additionally once our case club is created you will automatically become a member and be able to enjoy all the benefits.



We are open for tastings Thursday-Monday from 11 a.m.-5 p.m. Every 1st and 3rd Saturday of the month you can join us for "Sunset Saturdays" live music with extended hours until 9 p.m."

Green Statement: "It is important to us to reduce our carbon footprint and to educate others on ways that they can do the same. We are willing to spend the extra money for the greater good of the planet.

We use only 100% Virginia grapes in the production of our wine. We also provide foods from local farmers and businesses for our guests, including local meats, cheeses, hummus, and bread. The bar and the front doors were constructed using black walnut trees from the property. The flooring in the tasting room is made from reclaimed white oak fence boards. The front stoop is made of stones from an old stone wall on the property. We have recycled and reusable wine bags. We have signage in the building additionally informing our customers about our efforts to be green and sustainable."

CORE ACTIVITIES for Green Attractions

- Recycling.** Virginia Green facilities must have highly-visible locations/containers that provide the opportunity for guests to recycle aluminum cans, plastic and glass bottles, or other disposable products purchased at the facility. Recycling of cardboard, plastic, paper, and composting of waste foods is highly encouraged as well. This facility pledges that they:
 - Offer the opportunity for guests to recycle: glass bottles, plastic bottles, aluminum cans
 - Also recycle: office paper, toner cartridges, cardboard, fluorescent lamps, batteries, electronic equipment

Minimize the use of disposable food service products. The facility 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 foodservice items that are made from bio-based, renewable materials (corn, bamboo, potato starch, sugarcane, etc.)
- Use disposable foodservice items that are made with recycled content
- Use compostable food service items and direct this material to available composting operations in your area

Reduce solid waste. The facility must be actively working to reduce its solid waste generation. This facility pledges that they:

Kitchen (or during meetings/events)

- Donate excess food from events
- Have an effective food inventory control system to minimize waste

Dining room (or during meetings/events)

- Use non-bleached napkins and coffee filters
- Provide condiments, cream and sugar, etc. in bulk
- 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
- Purchase recycled paper with a high-percentage recycled content
- 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 latex low or no-VOC paints
- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Minimize use of pesticides and herbicides in landscaping



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:

Activities indoors

- 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)
- Use microfiber technology mops

Activities outdoors

- Have landscaping that utilizes native species
- Maintain vegetative buffers around streams and ponds

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

Heating and cooling

- 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 lighting sensors to turn on/off lights
- Use occupancy sensors to turn on/off lights
- Have adopted a policy/practice to turn off lights in unoccupied rooms
- Have installed high efficiency fluorescent ballasts and lamps (T-5 and T-8)
- Have installed LED Exit Signs
- Have installed directional (downward-facing) lighting in parking areas and other outdoor areas

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 **Delaplane Cellars**, see www.delaplanecellars.com or contact Autumn Reynolds at Autumn@delaplanecellars.com or (540) 592-7210.

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.deq.virginia.gov/p2/viriniagreen or www.viriniagreentravel.org.



Virginia Green is supported through a partnership between the Virginia Department of Environmental Quality, the Virginia Hospitality & Travel Association, and the Virginia Tourism Corporation.

