



Virginia Green Attractions



Profile:



Gadino Cellars Washington, Virginia

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. Below is a list of this attraction’s “green” activities that guests can expect.

Gadino Cellars

“Gadino Cellars grows grapes and then focuses on producing (in our cellars) small lots of premium quality wines using sustainable practices where we can.”

Green Statement: “Thanks to two GREEN daughters, we have always done what we can to preserve our environment. It also makes sense from energy and water costs as well.”



CORE ACTIVITIES for all *Virginia Green Attractions*

CORE ACTIVITIES for Green Attractions

Recycling and Waste Reduction. Virginia Green Lodging facilities must recycle Glass Bottles and are highly encouraged to maintain a comprehensive recycling program. This facility pledges that they:

- Recycle: glass, aluminum cans, toner cartridges, cardboard, packing supplies, batteries, used wine corks
- Have numeric goal to reduce overall materials that go to the landfill
- Compost food waste and other compostables
- Purchase locally grown produce and other foods
- Purchase organic and “sustainably-grown” foods
- Use reusable dishware and glassware and minimize use of disposables
- Use non-bleached napkins and coffee filters
- Print menus on recycled content paper with soy-based inks
- Purchase from vendors and service providers with a commitment to the environment
- Make 2-sided copies/ printed materials
- Use electronic correspondence and forms
- Use “green” cleaners for winery cleaning and to wash wineglasses
- Purchase durable equipment and furniture
- Properly recycle/dispose of thinners and solvents
- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Minimize the use of pesticides and herbicides and fungicides
- Use a nutrient management plan that minimizes the use of fertilizers or uses organic

- Use integrated pest management (IPM)
- In the vineyard, leave every 3rd row uncut in summer
- Alternate rows on each cutting to allow nectaries for beneficial insects
- At the winery, compost all grape stems, pomice, etc from wine production processes

Styrofoam/Disposables Minimization. Participants are encouraged to minimize use of all disposables and eliminate the use of Styrofoam products for take-out and left-overs. This restaurant pledges that they:

- Use disposable containers that are recyclable
- Recycle all cardboards from wine cases, etc.

Water Conservation. The facility must have a plan for conserving water that should consider plumbing modifications and landscaping. This facility pledges that they:

- Perform preventative maintenance to stop drips and leaks
- Have low flow toilets
- Discourage water-based cleanup (sweeping first)
- Have an effective landscape management plan
- Use propane instant water heater to minimize use of water and energy
- Use a pressure washer process to wash grape lugs during harvest to minimize water and eliminate the need for soaps
- Automated drip-line irrigation system for entire vineyard

Energy Conservation. The facility must have a plan in place that encourages replacement of lighting and equipment to energy-efficient alternatives. This facility pledges that they:

- Track overall energy bills
- Evaluate existing ovens and other kitchen equipment for energy efficiency
- Have considered upgrading to an EnergyStar Commercial Kitchen Package
- Use:
 - high efficiency fluorescent ballasts and lamps (T5s and T8s)
 - ceiling fans
- Have high efficiency heating & air conditioning (HVAC) systems
- Perform preventative maintenance on HVAC system
- Have individual thermostats for each room/area
- Have installed additional insulation
- Use natural lighting
- Use lighting sensors to turn on/off lights
- Have thermal-rated windows and insulation
- Use directional (downward-facing) lighting in parking areas and other outdoor areas
- Use fuel efficient vehicles or hybrid vehicles
- Built the winery with a cellar 12' below ground to maximize energy efficiency for winecellar cooling
- Bought chillers that operate from an electronic control system for further efficiency
- Use special energy efficient barrel cleaner to save energy and water
- Use mainly solar path and parking area lighting supplemented by a low voltage path system

Green Events Package. The facility must offer a “green” or “environmentally-friendly” package for conferences, meetings and other events. Even if the facility only offers occasional, small events, at least recycling will be provided. This facility pledges that they:

- Promote the availability of “green meetings/conferences” in marketing packages

For more information on **Gadino Cellars**, see www.gadinocellars.com or contact Bill Gadino at info@gadinocellars.com or 540-987-9292.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/viriniagreen or www.viriniagreentravel.org.



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