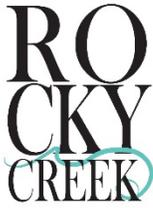


Sustainability at Rocky Creek Winery



Since we started the winery back in 2004, one of the cornerstones of our business has been to design and operate it in the most sustainable fashion we could.

This has been the fundamental design basis for what we do.

In the vineyard, we chose plants which don't need to be sprayed, and have never used irrigation, instead relying on natural water sources to keep our plants healthy. We left two natural ponds in our vineyard providing natural habitat for all sorts of insects, animals and birds rather than plow them in and plant vines on top. We chose a unusual trellising style (Geneva double curtain) which minimizes labour input during the summer. We seldom use vehicles in the vineyards, and get around on foot, reducing our carbon emissions while getting some healthy exercise.

In the winery, we installed on-demand hot water, and have used heating only during peak cold periods, choosing instead to let the buildings cool to ambient temperatures which assist in cold stabilization without using chillers. We use minimal energy in the winery building, operating everything on a tiny 60 amp circuit (smaller than most homes). We compost all our used grape pomace, and reuse it in the vineyard.

Now we are re-evaluating our packaging options. We have always put a plastic "shrink" over our corks for aesthetic reasons. There is however no need for them, as they serve no purpose in the aging of wines. As they are single use plastic, we have decided to forego using them and have instead logoed the end of our corks.

And yes, we use natural cork as it comes from sustainable cork farms and is a carbon sink, capturing CO₂ and removing it from the air.

In addition, we try to use lighter weight glass whenever available, as it reduces the carbon footprint both in manufacturing and transportation.