

FAMILY OWNED SINCE 1927

PEDRONCELLI

TRADE BONDED WINERY 113 MARK

SUSTAINABLE STEWARDSHIP

As a family who has farmed for nearly a century in the Dry Creek Valley, Sonoma County, you could say that we have 'sustainable' as part of our DNA. The ranch has sustained four generations so far. We want the next generations to be able to continue farming in an environmentally sensitive way. The most important statement we can make about our wine is we are here for the long term and protecting the land is one way we will achieve this goal.

EXAMPLES OF SUSTAINABLE FARMING PRACTICES AT PEDRONCELLI WINERY:

- Compost of grape pomace, vineyard pruning, and other mature organic materials are spread in the vineyard to replenish the soil, and grape stems are spread on vineyard avenues for erosion control.
- Soil Health: Planting cover crops to improve the land's natural fertility, control erosion and host beneficial insects. Cover crops such as barley, oats, and bell beans are all grown naturally and are chopped and turned into the soil to replenish nitrogen and oxygen. Cover crops provide a habitat to attract beneficial insects that prey on detrimental pests.
- We limit tilling by half by cultivating one way only in our head pruned Zinfandel. This saves fossil fuels as well as controls erosion in the vineyard.
- We have preserved open spaces as riparian habitats sustaining wildlife like fox, turkeys, hawks, and deer.
- Under the Agricultural Tractor Replacement Program we have replaced older models with new tractors with reduced emissions and environmentally friendly farming.
- Water Conservation: Soil moisture content is checked weekly by vineyard management to dictate when and how much water is applied to vineyards in order to watch our water usage and not over-irrigate.
- Fish Friendly Farming: A Dry Creek Restoration Project took place on the East Side Vineyard in order to provide the habitat needed for the native salmon to make their way to and from the Pacific Ocean to their breeding grounds at Lake Sonoma.
- The Home Ranch Vineyard blocks are hand pruned, the grapes are hand-picked, and hand tended throughout the vineyard year. Alternately machine harvesting on the East Side Vineyard and Home Ranch Vineyard increases efficiency, reducing labor-related fuel use from small tractor trips, allowing for cooler night harvests to preserve fruit quality and reduce energy needs at the winery.
- Material reuse: Wood from the cellar's redwood tanks were repurposed and now are featured in the Tasting Room as conference tables and wood paneling.
- Eco Friendly Practices & Energy Efficiency: Glass, paper, cardboard, office equipment, electronics, and ink cartridges are all recycled. Capsules are no longer used on cork finished wines which reduces waste. Sensitive lighting has been added to production buildings.

PEDRONCELLI WINERY

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