

Jordan[®]

S U S T A I N A B I L I T Y



As stewards of an estate with three-quarters of its acreage dedicated to natural habitat, we take into account the impact every viticultural and winemaking decision has on the native ecosystems under our care.

VINEYARDS

In the vineyards, our team works year-round to preserve the sustainability of our land. Every year after harvest, a diverse array of cover crops are planted, each matched to a specific soil type to improve soil health and promote insectary growth. We make our own compost from pomace and other winemaking by-products, and return vine and tree prunings to the ground each winter to add another layer of natural compost. Organic fungicides are utilized to combat ailments when necessary. Introducing beneficial insects in the summer, if needed, assists the myriad bird species that live along the two lakes near our vineyard blocks. We've erected boxes for raptors that prey on harmful vineyard pests and select vineyard supplies based on recyclability. During the warmest days of summer, grapevines are irrigated with recycled water reclaimed from the winery cellar. Our hillside irrigation systems were rebuilt beginning in 2009 to decrease water and electricity use while strategically targeting specific vines with water only when needed. Electronic devices monitor vineyard blocks from iPhones and computers, increasing reaction time to farming needs while minimizing the number of times vehicles enter the vineyard ecosystem. Certification process steps are underway for the new Certified California Sustainable Winegrowing program and Fish Friendly Farming.

WINERY

At the winery, decreasing our impact on the environment has remained a guiding focus for decades. Boston ivy has covered our chateau's exterior walls since the late 1970s, absorbing heat and aiding cooling systems. In 1999, Jordan was among the first wineries certified in the Sonoma Green Business Program, which was founded in 1997. Certification in the Bay Area Green Business Program was achieved in 2000. Steps taken in the last decade to reduce our use of energy and natural resources span all departments. We removed all chlorine agents from the facility and revamped the potable water system using ultraviolet technology. Installing new energy-efficient "cool roofs," refrigeration units, warehouse doors, pre-insulated COOL-FIT[®] piping systems and LED lighting helped us achieve our initial energy-reduction goals. Our cellar team utilizes heat transfer tanks for capturing and reusing heat. Generators capture nitrogen from ambient air to use as an inert gas in bottling wine. Extensive waste water reclamation systems recycle our water for landscape and vineyard irrigation. Recycling of various products, such as lees, cardboard, glass, plastic and aluminum, is a standard procedure. Cardboard carrying boxes have been replaced with reusable totes made from recycled materials, and Styrofoam wine shippers have also been replaced with recycled cardboard shippers. PG&E's ClimateSmart[™] program certified our energy usage carbon neutral in 2009, and Jordan has decreased its carbon footprint by 24 percent since 2006. Converting to solar power is our latest project, which is currently in the research phase due to new advancements in technology.

We understand that what is best for the earth is ultimately best for our wines. We strive to honor in the bottle what nature so beautifully displays through the soil, the climate and the vine. With sustainable practices at the heart of our business, we hope to carry on this expression of responsibility to the environment so that the enjoyment of our wines continues for generations to come.

JORDAN VINEYARD & WINERY
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