

# SEAVEY

*Celebrating 30 Years*

## Stewardship & Sustainability at Seavey Vineyards

### *Open-Space Preservation*

About 80 percent of our land is enrolled in a program that protects open space and agricultural land under the California Land Conservation Act of 1965. This program, known as the Williamson Act, enables local governments to enter into contracts with private landowners for the purpose of restricting the development of specific land parcels. We maintain farmed vineyard acreage in balance proportional to our wine production facility.

### *Organic Cover Crops*

Each fall we plant a blend of organic seeds in our vineyard rows, which grow during the vine's dormant season and help build the health of our soils. We plant legumes and clover to fix Nitrogen and sequester Carbon. Grasses and daikon radishes with strong taproots create channels aid in rainfall soaking deep into the soil. These plants are then turned-in to the soil in the spring as the vines are waking up.

### *Erosion management*

Straw and wattles are used on the steep vineyard slopes for erosion prevention. Immediately after the harvest in the fall, the vineyard crew spreads 500 bales of straw on the exposed vineyard ground in order to prevent any loss of the topsoil and organic matter that we have worked to build with our organic cover crops. Straw wattles are also used in channels where water flows to keep our streams from filling with sediment. From 1986 until 2011 we installed extensive underground drain pipes to divert runoff from the hills into our seasonal streams.

### *Vermiculture (Worms!)*

In 2016, we invested in a technology that allows us to cultivate red worms in an onsite living habitat housed in a trailer. Reusing winery wastewater to feed the worms, we produce compost tea a high-quality biologically active liquid soil amendment, and worm castings. These rich byproducts are applied to our vineyards through the irrigation lines, and to our orchards and vegetable gardens improving the soil quality and structure.

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## *Composting Grape Pomace (Cattle!)*

Our winemaking operations generate about 15 tons of pomace (post-fermentation grapes) and 5 tons of grape stems. We compost 100 percent of these materials. The bulk of the grape stems are fed to our cattle and then their manure is combined with the remaining pomace in long composting rows to which we also add oak leaves. This material is left to compost for about 10 months—typically reaching an interior temperature of 145F—and then is spread in the vineyard to provide nutrients to the plants. Our Angus cattle feed on the pastureland grasses thus keeping our mechanical mowing needs to a minimum and assisting in fire prevention by keeping the grasses short.

## *Wine-making practices*

We use steam as part of the sanitation process for our barrels and tanks. Steam provides the dual benefit of using much less water and is a great natural (non-chemical) option for sterilizing.

## *Solar*

One of the first of Napa wineries to install Solar panels back in 2003, we invested in and additional and much larger solar array in 2016. Together they generate enough solar power to support 85 percent of the entire estates electricity requirements. This project eliminates roughly 40 tons of carbon dioxide emissions annually by using sunlight to power the cooling system, pumps, machinery, lights and computers of our winery operation as well as our agricultural pumps and residential needs.

The winery buildings have night-air cooling ventilation and thick stone walls for insulation to minimize the need for mechanical cooling.

## *Certification*

[Fish Friendly Farming](#) and [Napa Green Certified Land](#): In 2016, we received certification for these Napa County programs. Both focus on implementing environmentally friendly land management practices that minimize erosion and soil loss, reduce harmful inputs and runoff, encourage biodiversity, and restore the health of creeks that feed the Napa River.

[Napa Green Certified Winery](#): Certified in 2017. The goal of this program is to reduce the winery's use of water, energy, and recyclable materials, thereby reducing waste, pollution and wastewater.