



MONTES SUSTAINABLE WINEMAKING

MONTES WINERY AND ITS COMPROMISE WITH THE ENVIRONMENT AND COMMUNITY

In order to preserve the integrity of its surrounding ecosystem and promote welfare among our workers and the community, Montes Winery carries out evergreen principles that maintain and improve our sustainable initiative as an organization. Since the beginning in 1988, our philosophy has been based on producing highest quality wines, developing a sustainable culture along the entire production chain. These practices include:

1. Lower water consumption

Water consumption in vines has decreased 12-15% due to the incorporation of pine bark onto the irrigation system line, which prevents water from being wasted by evaporation. Plus, recently we have carried out a 15-months research project with the aim of defining new strategies for irrigation supply.

2. Lower energy consumption

Since 2008 we have decreased about 30% of the energy consumption from primary sources (oil, gasoline and gas).

In 2009 we started an annual study about energy consumption in the winery, which lead us to improve our system of measures and registrations. This analysis was followed by an energy-saving campaign among all workers, which allowed us to decrease 5% of the energy consumption in 2009 compared to the previous year.

All of these achievements mentioned above were also reached due to the use of energy saving bulbs, energetically efficient water wells in most of our installations and EcoGlass bottles in some of our ranges. Those bottles minimize the impact of energy consumption and CO₂ emissions as they weigh less than a normal wine bottle.

3. Recycling

We have incorporated a recycling system in all our installations by means of “green points”. Those are containers with different colors for classifying carton, bottles and paper. Additionally, cans and batteries are collected in our office in Santiago.

It is important to mention as well that our biannual newspaper, “Montes News”, is made 100% from recycled paper.

Montes continued

4. Worm farming and compost production

Our vineyards are fertilized organically by materials resulting from our own production process, including skin and stalk, among others. These wastes are humidified by worms to generate fertilizer. Thus, in 2009 we were able to reduce 50% of the use of fertilizers, which was also possible due to the incorporation of a measuring system for monitoring the nutritional condition of soils.

5. Biodiversity and conservation

Different zones in our vineyards have been designated as “protected”, due to the commitment acquired with our plant and animal biodiversity. This allows native species to interact in a safe surrounding along with the touristic and productive space (e.g. some ruminant and grazing animals we have in Apalta and Marchigüe, which eat the weed, applying biological weed control on vines).

6. Montes and Climate Change

Given the need for adaptation over global warming phenomenon, Montes has given its first steps by carrying out the project “*Desarrollo de nuevas estrategias de manejo integrado para lograr la optimización del recurso hídrico en el Fundo El Arcángel de Marchigüe*” (Developing new strategies of integrated management to reach the optimization of water resources at Fundo el Arcángel de Marchigüe). This research is part of the academic agreement “Wine, Climate Change and Biodiversity” along with Chilean Institute of Ecology and Biodiversity.

7. Supporting our workers’ children

By means of the educational assistance program “Aptus Chile”, our winery coaches teachers at Millahue from Apalta Primary School on learning and pedagogical techniques to improve their skills at teaching. Part of the children attending at this school are sons and daughters of our workers, our community. We firmly believe that education is the main core to enhance children’s opportunities in the future and is a tangible contribution.

8. Quality of life in our community

Our winery provides appropriate compensation and medical coverage for all our workers, contracts (we enhanced 12% of our plant personnel with permanent contracts), life and health insurance, as well as funds employee training courses and educational studies (self-care, risk prevention, stress management, among others), which gives them opportunities to develop themselves and, in some cases, continue their unfinished studies.

9. Social development

We give support to different social care institutions in Chile, such as Fundación San José for adoption, to whom we donate paper from our office we separated for recycling, which translates into baby care items.

In the same way, we cooperate with Hogar de Cristo, a Chilean institution dedicated to give host to those in need through a voluntary contribution among all of our workers and the winery itself.

Chile continued



Quality and Environment

Viña Santa Ema is an organization whose activity includes the production of grapes and the production, vinification and marketing of wines in the national and international markets.

Its policy on quality is based on satisfying and surpassing the expectations of its customers by making a high level product that always respects their demands in terms of processes and quality in every step of the vinification, bottling, and distribution of their wines.

Viña Santa Ema is highly committed to the environment and therefore develops and implements policies aimed at its preservation through an efficient environmental management system. This allows the company to decrease environmental risk and improve the efficiency of the use of resources.

In compliance with this policy comply with this, Viña Santa Ema earned its ISO 9001:2000 and ISO 14001:2004 certifications in November 2006



Quality Policy

Viña Santa Ema is an organization whose activity includes the production of grapes and the production, vinification and marketing of wines in the national and international markets, as well as the vinification of wines for third parties with a strong orientation toward the client and the care of the environment.



Viña Santa Ema is highly committed to the environment.

Based on this premise, Vinos Santa Ema commits to:

1. Complying with the legal and other requirements applicable to the environmental and other aspects related to the organization.
2. Continually improving the efficiency of its management, from the perspective of the environment as well as quality.
3. Orienting its management toward obtaining the highest standards of quality, training its personnel, employing advanced technology, and satisfying its customers.
4. Maintaining a constant concern for, protection of, and respect for the environment and preventing contamination.



Planta Riles

<http://www.santaema.cl/en/politica.php>

Argentina



Bodega Norton: Green and Sustainable

We work under the following premises:

- We recognise ourselves as instruments of Nature
- We owe to our land and environment by conserving and caring for its resources
- Together with the local branch of the Saint Gobain glass maker, Norton developed a lighter bottle for those wines with the highest rotation. Were first in Argentina and among the first few in south America to adopt this “**eco-friendly**” bottle which reduced the use of glass in 700 tons only in the first year just for Norton, weights 17% less than the traditional bottle maintaining all of its characteristics unaltered. Another big advantage of this bottle is the reduction of energy consumption for its production in the order of 7%; as well as a significant reduction in the transportation costs; not to mention the consequent reduction of the greenhouse effect. This bottle is being now adopted by many colleagues in the country.
- We are constantly investigating in close cooperation with our suppliers different ways of using less resources in our production looking for increased efficiency. To name a few we are currently working on the use of recycled paper for our labels the use of soy ink for the printings, as well as the possibility of using solar power to operate our water treatment plant; with the intention of reducing the impact in the environment.
- Bodega Norton is certified under the **ISO 14.001 Standard - Environmental Management**. This certification puts Norton a step ahead in its Integrated Management System, as it complements the other certifications already in place under the ISO Standards: 9001 – Quality Management System, and ISO 22.000 – Food Safety System.
- We are also in the process of certifying “**Fair Trade**” through the Fairtrade Labeling Organization International e.V., FLO – Cert GMBH (see www.fairtrade.net and www.flo-cert.net). This certification is well advanced and planned to be in place by the first quarter of 2011. Norton’s FLO ID is 22741.
- Bodega Norton is committed to the preservation of the environment, the sustainability of the agricultural business as well as the continuous improvement of its practices and the excellence and reliability of its products.

In **Mendoza water is a basic**, essential and mainly a scarce resource. Efficient and responsible use of water is a must to be able to sustain our production and for the benefit of all.

We are in a desert area where only 3 percent of the surface of the province is cultivated. Under such dry weather conditions, our production is organic by nature. We use no pesticides, only copper sulphur three to four times a year to prevent from botrytis if a year develops into a rainy one. Compared to other win production regions in the world, they spray 12 to 15 times in a single year.

Throughout the years Bodega Norton has recovered areas that could not be cultivated due to the lack of water, by means of **a more efficient use of the water**; the use of drip irrigation and the digging of wells, as well as the construction of several dams that allow us to administer the water to our vines in the most efficient manner and according to their final destination for the wines. These practices have reduced the use of water to one third of what it was 5 years ago.

With respect to the use of water in the winery, Bodega Norton has built a world class **water treatment plant** that allows re-using the water for irrigation purposes. In that regard, the local “Water Institute” (Dirección General de Irrigación) has awarded us the “Excellence” status because of the quality of the water we return to the environment and because no water is wasted in the production process.

Furthermore, during 2007 the local branch Rotary Club International awarded to Bodega Norton SA the international nomination for the responsible use of the water resources. Norton was elected amongst hundreds of companies in Argentina

All the waste generated during the production process, whether be it cartons, plastic, glass or whatever, is sent to **certified waste management plants** where 80% is recycled and devoted to other uses, many of which come back to the winery, such as the case of glass and cartons.

To put it in context, there are a few things that show that the “green” concept works for Norton: we have many hectares of vineyards that are close to their 100th vintage as is the case particularly in the Lunlunta estate and the Agrelo and Perdriel estates!! Also, some of our associated producers are in their third or fourth generation and have always produced for Norton.

Our Commitment

Omaka Springs Estates
is a Certified Sustainable Vineyard



What does this mean?

A sustainable agriculture is one that, over the long term, enhances environmental quality and the resource base on which agriculture depends; provides for basic human food and fiber needs; is economically viable; and enhances the quality of life for farmers and society as a whole.

Sustainability

According to expert scientist Dr. Jamie Goode, there are two reasons for adopting sustainable winegrowing. Firstly, it's a moral imperative: we shouldn't expect next generation to pick up our tab. There's no justification for farming systems that degrade the quality of the soil, either by leaving agrochemical residues, exhausting nutrients, or allowing erosion. Equally importantly, though, and less commonly discussed is the possibility that better grape quality can be achieved through a more holistic and deeper understanding of the vineyard agroecosystem.

That is, sustainable farming, when taken far enough, can result in more complex and interesting wines. And the world needs more of these."



Natural Springs at Omaka Springs Estates

Sustainable agriculture integrates 3 main goals - environmental health, economic profitability, and social and economic equity.

How we do it...

- Carefully follow the guidelines set forth by Sustainable Winegrowing New Zealand

- Handharvesting

- Natural sprays

- Encouragement of beneficial insects

- Work to minimize tractor emissions

- Reclaim our vineyard waste

- Use rainwater recovery methods

and, our personal favorite method...



Arapawa Sheep at Omaka Springs Estates

- Use of lawn-mower Sheep!

Omaka Springs Estates is certified sustainable, making an effort to move towards carbon neutral, and has began discussions on how we may carve a path to being fully organic.

In order to become carbon neutral we are hand-harvesting, encouraging beneficial insects on the estate, working to minimize tractor emissions, reclaiming our vineyard waste, utilizing rainwater recovery methods, a unique breed of sheep (called Arawapa) assist in our vineyard management.

Sustainable Winegrowing New Zealand is a proactive environmental management system that enables the production of high quality wine by employing environmentally responsible and economically viable processes in vineyards and wineries.

Sustainable Winegrowing New Zealand was developed in order to: provide a 'best practice' model of environmental practices in the vineyard and winery; guarantee better quality assurance from the vineyard through to the bottle; address consumer concerns regarding products which are made taking care to respect the environment.

Sustainable Winegrowing New Zealand is an integral part of the future of New Zealand wine production. As such, the program aims to deliver the following benefits to its members:

A framework for viticulture and winemaking practices that protect the environment while efficiently and economically producing premium wine grapes and wine.

A program of continual improvement to ensure companies operate with a goal of improving their operational practices. A platform for technology transfer so that companies are kept up to date regarding any new technology and its application. An external audit structure that has integrity and rigor to comply with market expectations.

Opportunity to be a part of the positive future and the New Zealand Wine industry goal of 100% of grape growers and winemakers operating under approved independently audited sustainability programs.

The following areas of Omaka Springs Estates operations are regulated by the Sustainable Wine Growers of New Zealand to insure that our vineyard has a secure and sustainable future:

Well Trained, Environmentally and Safety Conscious Growers

Sustainable Site Management

Site, Rootstocks, Variety and Planting System for New Vineyards

Soil Management and Vine Nutrition

Cover crop and irrigation Management

Water Management

Irrigation

Frost Protection

Vine Training and Crop Management

Integrated Plant Protection

Efficient and Safe Spray Application Methods, Permitted Chemicals

Certification, Supply, Commitment and Compliance