

SUSTAINABLE FARMING

While Seghesio first formally adopted sustainable farming in 2003, we have always held a deep respect for the land that is inspired by our gratitude for our home and our community in Sonoma County.

Sustainability encompasses every aspect of our farming practices, from how we use the earth's resources and how we treat our fellow employees. We are continually working to minimize our impact on the land and ecosystems that nurture our vineyards and sustain our business.



Some of our biggest Sustainability Initiatives include:

- Switch to lighter, domestically produced glass that incorporates 30% recycled materials and reduces our carbon footprint
- All 300+ acres of our estate vineyards have been Certified Sustainable under the Sonoma County Wine Growers Sustainable Program
- Seghesio Family Vineyards is a California Certified Sustainable Winery as of 2020
- Eliminated the use of Glyphosate (Round Up) across all estate vineyards in 2015
- Pesticide usage has been reduced naturally with the introduction of predator habitats and cover crops that foster beneficial micro-organisms, provide nutrition to the vines, and promote biodiversity in the vineyard.
- Early in the season, excess shoots and leaves are methodically removed to increase natural airflow and provide optimum sunlight to the grapes; labor-intensive work must be done by hand and further reduces use of herbicides and pesticides.
- Provides housing, transportation, and safe working conditions for highly skilled vineyard workers from Mexico through the H2A program.
- Purity is at the heart of our winemaking and our farming practices. In 2020, we conducted an analysis of our Sonoma County Zinfandel and are proud to list the ingredients for this, our largest production wine, as grapes 99.97%, tartaric acid 0.02% and sulfites 0.01%.

