

# MODEL FARM

## SUSTAINABILITY

### LA CRUZ VINEYARD

La Cruz, a sustainably certified vineyard, incorporates practices derived from organics, permaculture, and biodynamics that were learned over the years since the vineyard's inception in 1989. These practices include bee-keeping, owl and bat boxes, a flock of over 200 sheep that graze and fertilize our land, and careful management of the pond system that ensures our water supply.

As with all of our wines, we employ minimalist winemaking techniques to protect the integrity of terroir. 100% native fermentation, 100% whole cluster, no additions or additives, bottled unfiltered and unfiltered with minimal effective SO<sub>2</sub>.

### ESTATE VINEYARD

Our Petaluma Gap Syrah is farmed exclusively by the two of us. We chose the ambitious task of farming our vineyards ourselves in order to better understand the intimate, complicated relationship between vineyard and wine. All of our vineyard practices are organic, and we farm by hand, without the use of a tractor to reduce greenhouse gas emissions. No herbicides or fertilizers are used and no-till farming helps to preserve soil diversity. All weed control is done by hand. This attentive, hands on farming style allows us to be hands off in the cellar.

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### KEY POINTS

Organic and Sustainably Farmed Vineyards

Non-additive Winemaking

Minimal Effective SO<sub>2</sub>

Used Oak Barrels

Non-Filtered Wines

Vegan

Non-GMO

Gluten Free