NAPA GREEN

WINERY CERTIFICATION GUIDE & APPLICATION

THANK YOU FOR TAKING THE FIRST STEP
TO BECOME A NAPA GREEN CERTIFIED WINERY

We are focused on helping you improve efficiency and save money. We have saved Napa Green Certified Wineries over $300,000 in annual energy rate change savings, and over $180,000 in energy upgrade rebates, not to mention savings from other efficiency improvements.

No one is starting from zero. Many of these measures are common best practices in the industry. Any winery should be able to achieve certification as long as the core team is willing to invest some time. If your team has momentum we can get your winery certified within 3-4 months.

STEP I: Assemble core knowledge network (General/Operations Manager, Winemaker, Cellar Manager, whoever handles purchasing) to begin answering application questions.

STEP II: Reach out to the Napa Green certification coordinator, Anna Brittain (anna@viewcraft.com), to schedule your Integrated Resource Assessment - a one-stop, whole system energy, water and waste "audit." As part of this assessment you will receive baseline energy, water and waste metrics (kWh/case; gallons of water/gallon of wine; diversion percentage).

STEP III: Continue to make progress on the application. Anna will reach out with a draft Action Plan for the remaining required measures (if relevant). Fill in who will be responsible for each activity and roughly when each item will be completed.

STEP IV: Once the Action Plan is complete Anna will connect you with the third-party certifier to schedule a final walkthrough of your facility.

STEP V: Congratulations, you are a Napa Green Certified Winery and you can use this sustainability certification to help tell your story, build consumer loyalty and differentiate your product in the marketplace. In years one and two we will request email reporting on your Action Plan and updated metrics, and year three there will be onsite verification of continuing improvement.

APPLICATION CATEGORIES

GENERAL	4-5
ENERGY	6-10
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GENERAL
4 CORE + 1 ELECTIVE

CORE MEASURES — GENERAL

1. Owner and Management Commitment: Have a sustainability commitment/mission statement and/or environmental policy that is publicly available outlining company green business practices.

   Green Note: A sustainability section on your website will meet this requirement.

   Yes ☐   No ☐   N/A ☐

2. Inform your customers about what you are doing to be green. Examples: Post a list of your green accomplishments, train your staff to talk about sustainability, highlight your green efforts on your website, and/or incorporate sustainability information into tours.

   Green Note: Once you are certified post the Napa Green logo and certificate in a visible location; highlight Napa Green certification on your website, and link to NapaGreen.org.

   Yes ☐   No ☐   N/A ☐

3. Encourage employee participation in greening your business. Examples include employee orientations and trainings, staff meeting discussions, company newsletters, brochures or other materials, and/or by having incentive or reward programs.

   Yes ☐   No ☐   N/A ☐

4. Establish a "Green Team" that can help lead continuing improvement.

   Green Note: Your Napa Green coordinator can provide a resource on forming Green Teams with case studies.

   Yes ☐   No ☐   N/A ☐

ELECTIVE MEASURES — GENERAL

Choose 1 of 2

1. Adopt a written environmentally preferable (or green) purchasing policy. Ask the Napa Green coordinator (anna@viewcraft.com) for templates.

   Yes ☐   No ☐   N/A ☐

2. Do business with other green businesses. Find them using the directory at greenbusinessca.org.

   Yes ☐   No ☐   N/A ☐

NOTES:

ENERGY
10 CORE + 10 ELECTIVE

CORE MEASURES — AWARENESS AND MAINTENANCE

1. Require facility/operations manager to review energy bills monthly, or use online tool PG&E My Energy, looking for unexpected rises in use and opportunities to improve efficiency. If winery/facility has a PV solar array, also have facility manager receive automated reports on system status and production, or establish a regular inspection and verification of system operation and production.

   Yes ☐   No ☐   N/A ☐

2. Calculate your energy intensity (kWh) per case of wine.

   Green Note: The baseline calculation will be completed for you as part of the Napa Green Integrated Resource Assessment. To calculate the metric yourself use energy bills or online tool PG&E My Energy to determine total electricity use in the most recent year and divide by total case production in that year. If winery has a PV solar array, the total usage number should include PV energy usage as well, to judge total efficiency.

   Yes ☐   No ☐   N/A ☐

3. Complete regularly scheduled maintenance on your refrigeration system at least twice a year.

   Green Note: Recommend service before harvest and after cold stabilization.

   Yes ☐   No ☐   N/A ☐

4. Complete regularly scheduled annual maintenance on air compressors (15 HP or larger) and check for and repair air line leaks.

   Yes ☐   No ☐   N/A ☐

5. Complete regularly scheduled maintenance on your HVAC (heating, ventilation and air conditioning) system at least twice a year, which includes: Cleaning or replacing filters on heating and air-conditioning units; Cleaning air-conditioning condenser coils; Maintaining proper function of economizers on air-conditioning units.

   Yes ☐   No ☐   N/A ☐

6. Reduce the hot water temperature when higher temperature is not required for bottling, tank or barrel cleaning.

   Green Note: Some wineries have saved thousands of dollars annually on their energy bills through this one measure.

   Yes ☐   No ☐   N/A ☐

Choose 3 of 6

1. Set an energy reduction goal (e.g. kWh/case). Encourage employee ideas and provide regular feedback on progress toward achieving the goal.

   Yes ☐   No ☐   N/A ☐

2. Energy conservation and efficiency information is available in Spanish.

   Yes ☐   No ☐   N/A ☐

3. Earn incentives for your business by participating in FlexAlert.org and reducing energy during peak demand periods.

   Yes ☐   No ☐   N/A ☐

4. Use a 365 day programmable thermostat to control heating and air conditioning, and train staff not to make manual adjustments. In occupied spaces recommend heating set to 68 degrees, and air conditioning set to 72 degrees.

   Yes ☐   No ☐   N/A ☐

5. Routinely check the glycol temperature setting manually and ensure that it has automatic reset controls.

   Green Note: Be sure to raise the glycol set point after cold stabilization.

   Yes ☐   No ☐   N/A ☐

6. Control the compressed air system (air compressor and air drier) to ensure operation only during working hours (if not needed for refrigeration control valves or cellar humidification).

   Yes ☐   No ☐   N/A ☐

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CORE MEASURES — LIGHTING AND EQUIPMENT

1. Replace all T-12 fluorescent lighting with energy-efficient T-8, T-5 or TLED lamps/fixtures with electronic ballasts or other equivalent efficient lighting.

   Yes ☐   No ☐   N/A ☐

2. Replace incandescent bulbs with energy efficient alternatives (includes A-19, MR-16, PAR 20 and 30).

   Yes ☐   No ☐   N/A ☐

3. Evaluate glycol lines and ensure that all of the runs are insulated and the correct length and size.

   Green Note: If this represents a significant, phased investment you can achieve Green Winery certification as long as you establish an action plan and timeline. "Trim" piping from glycol piping to the tank does not have to be insulated.

4. When purchasing new electronics purchase EPEAT and/or Energy Star certified (www.EPEAT.net; https://www.energystar.gov/products) computers, laptops and monitors, TVs and printers.

   Yes ☐   No ☐   N/A ☐

ELECTIVE MEASURES — LIGHTING AND EQUIPMENT

Choose 7 of 20

1. When designing a new building, use green building standards (e.g. Leadership in Energy and Environmental Design or LEED).

   Yes ☐   No ☐   N/A ☐

2. Have ENERGY STAR® office equipment and have enabled energy saving features.

   Yes ☐   No ☐   N/A ☐

3. Ensure that power management software is enabled on all office equipment so that it powers down when not in use and at the end of the day.

   Yes ☐   No ☐   N/A ☐

4. Use/purchase ENERGY STAR qualified refrigerators (those over 10 years old should be replaced).

   Yes ☐   No ☐   N/A ☐

5. Use instantaneous hot water heaters (or on demand systems) at point of use.

   Green Note: Make sure inlet filters and internal coils are cleaned annually on gas fired heaters.

   Yes ☐   No ☐   N/A ☐

6. Use a solar water heater or preheater.

Yes ☐   No ☐   N/A ☐

7. Convert T-8 or T-5 lamps to TLED (Tubular LED) style lamps, or convert to LED style fixture.

Yes ☐   No ☐   N/A ☐

8. Convert all 400 W Metal Halides and/or High Pressure Sodium lighting to T-8, T-5 or LED.

Green Note: During the Napa Green Integrated Resource Assessment staff will go over rebates and financing options for energy efficiency upgrades. Crush pad and outdoor lighting used only during harvest does not have significant operating hours and only needs to be converted to LED as it fails.

Yes ☐   No ☐   N/A ☐

9. Use lighting controls such as dual technology occupancy sensors, bypass/delay timers, photocells or time clocks.

Green Note: Verify that timers and controls are in service, set to the correct occupied/service hours, and all programming is documented.

Yes ☐   No ☐   N/A ☐

10. Use energy-efficient double paned windows on at least 90% of windows.

Yes ☐   No ☐   N/A ☐

11. Insulate hot water lines.

Yes ☐   No ☐   N/A ☐

12. Insulate glycol tank(s).

Yes ☐   No ☐   N/A ☐

13. Use insulation jackets on outside tanks.

Yes ☐   No ☐   N/A ☐

14. Utilize night-time air cooling for cellars, and verify controls are in operation and not in bypass mode.

Yes ☐   No ☐   N/A ☐

15. Equip fermentation tanks with reset controls on the temperature controls.

Yes ☐   No ☐   N/A ☐

16. Use energy management software (e.g. Ignition, Logix) for the refrigeration system for cellar cooling, tank cooling, and evaporative condenser/cooling tower operation. Regularly verify set points, seasonal timing, and that all systems are in "Auto," and not "Bypass."

Yes ☐   No ☐   N/A ☐

17. Add dissolved oxygen controls to wastewater pond aerators.

Green Note: Establish regular maintenance and cleaning of the probes.

Yes ☐   No ☐   N/A ☐

18. Convert cellar evaporator fans to electrically commutated motors.

Green Note: Since 2009 all new fan units have been required to have EC motors for 110v and 208v fans.

Yes ☐   No ☐   N/A ☐

19. Use an outside air intake for air compressors (cool air takes less energy to compress).

Yes ☐   No ☐   N/A ☐

20. Use a variable frequency drive (VFD) on glycol pumps, cooling towers/evaporative condenser fans, or pumps that use more than three horsepower, such as water distribution pumps. Regularly verify that VFD drives are in "auto," and not in "bypass."

Yes ☐   No ☐   N/A ☐

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WATER
15 CORE + 9 ELECTIVE

CORE MEASURES — INDOOR EFFICIENCY

1. Retrofit toilets flushing at higher than 1.6 gallons with high efficiency toilets (1.28 gallons or less per flush). Your water utility may have a rebate program for high efficiency toilets.

   Yes ☐ No ☐ N/A ☐

2. Install low flow aerators with flow rates not to exceed 0.5 gpm on bathroom sinks.

   Yes ☐ No ☐ N/A ☐

3. Install one or more flow meters to know your water use at the winery (should be able to track process, administration and hospitality, either in sum or individually). Assign at least one staff member to record data (recommended weekly) and trend monthly to identify unexpected rises in use, possibly indicating a leak or other opportunities to improve efficiency.

   Green Note: If you don't yet have a flow meter, ask your Napa Green coordinator for a resource on choosing and installing water flow meters. The flow meter should be located downstream of the storage tanks so that the meter and data reflect actual operations in the winery.

   Yes ☐ No ☐ N/A ☐

4. Calculate your water use per gallon of wine.

   Green note: This baseline metric will be calculated for you as part of the Napa Green Integrated Resource Assessment. To calculate this metric yourself use flow meter data and/or bills from your water provider, divide the total amount of water used in the most recent year for production + administration + hospitality by the gallons of wine produced that year. If you are unable to separate out landscape water use please note that this is included in your calculation.

   Yes ☐ No ☐ N/A ☐

5. Establish written Standard Operating Procedures (SOPs) available in English and Spanish for tank, barrel and hose cleaning. Ensure all staff are trained on SOPs. Provide a table with all tank sizes/types to establish cleaning times and volumes. Barrel cleaning procedures should document empty barrel maintenance as well.

   Green Note: Make sure all SOPs include tank entry safety and PPE guidelines.

   Yes ☐ No ☐ N/A ☐

6. If water is provided by municipal source assign an employee to track water use over time (monthly) and alert staff to any unexpected rises in use.

   Yes ☐ No ☐ N/A ☐

7. Check for and repair all leaks, including in toilets (tablets to detect tank leaks can be obtained from your water company).

Yes ☐   No ☐   N/A ☐

8. Adjust cooling tower/evaporative condenser recirculated water blowdown rate to maintain TDS (total dissolved solids) at levels recommended by manufactures specifications. Excessive TDS can cause scaling of condenser tubes that adversely affects energy efficiency, and too low of TDS can result in excessive blowdown and makeup water usage.

Yes ☐   No ☐   N/A ☐

9. Ensure all cellar hoses have spring-load/low flow nozzles.

Yes ☐   No ☐   N/A ☐

ELECTIVE MEASURES — INDOOR EFFICIENCY

Choose 6 of 14

1. Set water conservation goal based on water intensity metric (gallons of water used per gallon of wine produced). Encourage employee ideas and provide regular feedback on progress in achieving the goal.

Yes ☐   No ☐   N/A ☐

2. Replace all urinals flushing at greater than 1.0 gallon with high efficiency urinals, flushing at less than 0.5 gallons, or waterless urinals. Your water utility may have a rebate program for high efficiency urinals.

Yes ☐   No ☐   N/A ☐

3. Tanks and barrels are cleaned/rinsed using a spray ball or rotary impingement nozzle with low flow recirculated solution.

Green Note: Verify cleaning/rinse cycle time matches the coverage rate of the nozzles used, and the proper supply pressure is being used.

Yes ☐   No ☐   N/A ☐

4. Barrel steamer is used to clean barrels.

Yes ☐   No ☐   N/A ☐

5. Use steam for cleaning purposes.

Yes ☐   No ☐   N/A ☐

6. Use recycled water for cooling towers.

Yes ☐   No ☐   N/A ☐

7. Purchase barrel cleaning machine with high-pressure, low-flow nozzles, or retrofit old barrel washer to new nozzles. Barrel washer captures rinse water for reuse.

    Yes ☐   No ☐   N/A ☐

8. Use cleaning product that significantly increases water use efficiency for tank cleaning process (e.g. Destainex). Verify tank cleaning SOPs properly reflect the use of these chemicals to fully realize the water savings.

    Green Note: Examples: Destainex or Cleanskin.

    Yes ☐   No ☐   N/A ☐

9. Wastewater sumps (and pump controls), interceptors, or traps are inspected quarterly and cleaned as needed/annually.

    Yes ☐   No ☐   N/A ☐

10. Pre-cleaning of equipment surfaces is done with appropriate tools (e.g. a stiff brush) to loosen and remove large material before wash-down.

    Yes ☐   No ☐   N/A ☐

11. Clean floors with high-pressure, low volume cleaning equipment with shut off nozzles.

    Yes ☐   No ☐   N/A ☐

12. Post signs in restrooms and kitchen to encourage water conservation and to report leaks.

    Yes ☐   No ☐   N/A ☐

13. Indoors, use dry floor cleaning methods, followed by damp mopping, rather than spraying or hosing with water.

    Yes ☐   No ☐   N/A ☐

14. Reduce indoor water pressure to no higher than 70 psi by installing pressure reducing valves.

    Yes ☐   No ☐   N/A ☐

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CORE MEASURES — OUTDOOR EFFICIENCY

1. If you have a landscaping service, meet with them to share environmental commitment and best practices and make sure they are meeting requirements.

   Yes ☐   No ☐   N/A ☐

2. Water during early morning, pre-dawn hours.

   Yes ☐   No ☐   N/A ☐

3. Adjust the irrigation schedule based on the seasons. Avoid watering during the rain season.

   Yes ☐   No ☐   N/A ☐

4. Apply mulch or compost in non-turf areas to improve the water holding capacity of the soil.

   Yes ☐   No ☐   N/A ☐

5. Install water flow meters on all large landscape irrigation systems and assign staff to track data monthly for unexpected rises in use, possibly indicated a leak.

   Green Note: A large landscape is anything over 5000 square feet in size.

   Yes ☐   No ☐   N/A ☐

6. Regularly inspect and repair all broken or defective sprinkler heads/nozzles, meters, and water pipes, lines and valves. Verify heads/nozzles are the proper rating/type for that application and positioned to prevent hardscape areas form being sprayed.

   Yes ☐   No ☐   N/A ☐

ELECTIVE MEASURES — OUTDOOR EFFICIENCY

Choose 3 of 8

1. Make necessary changes to assure proper hydro-zoning and control system programming (grouping of plants with similar water needs and sprinkler types) of irrigated areas.

   Yes ☐   No ☐   N/A ☐

2. Rain gardens, permeable pavement, and other landscape features or practices are used that increase rainwater capture and create opportunities for infiltration.

   Yes ☐   No ☐   N/A ☐

3. Reduce area of turf.

   Yes ☐   No ☐   N/A ☐

4. Use drip irrigation.

   Yes ☐ No ☐ N/A ☐

5. Save water by programming the irrigation system to use shorter, repeated cycles of watering rather than one long soak.

   Yes ☐ No ☐ N/A ☐

6. Install a self-adjusting, weather-based irrigation controller that tailors watering schedules to local weather, plant types, etc.

   Yes ☐ No ☐ N/A ☐

7. Install drought-tolerant, native landscaping.

   Yes ☐ No ☐ N/A ☐

8. Use reclaimed water, graywater or rainwater for irrigation, and regularly inspect collection systems for proper operation.

   Yes ☐ No ☐ N/A ☐

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WASTE
19 CORE + 7 ELECTIVE

CORE MEASURES — REDUCE WASTE

1. Assign staff to monitor diversion (recycling, green waste and composting) and ensure recyclables are not ending up in the trash, and vice versa. Staff should request and review diversion report from waste management company annually.

   Green note: Contact your waste management company (Upper Valley Disposal Services or Napa Recycling & Waste Services) to get your annual diversion report. The goal is to have a diversion rate of 75% or greater, excluding pomace, which artificially inflates the diversion percentage. Napa County estimates that more than 90% of waste produced by wineries is recyclable/compostable.

   Yes ☐   No ☐   N/A ☐

2. Recycle all paper, glass, metal, cardboard and plastics accepted in your area, including shrink wrap (should be consolidated and can be placed in mixed, single-stream recycling bins).

   Yes ☐   No ☐   N/A ☐

3. Recycle wood, including pallets, or return to vendor.

   Yes ☐   No ☐   N/A ☐

4. Recycle natural cork.

   Green Note: If you cannot recycle cork, put it in with your green waste.

   Yes ☐   No ☐   N/A ☐

5. Compost landscape trimmings and debris, as well as pomace, or have your waste provider pick it up.

   Yes ☐   No ☐   N/A ☐

6. Compost food waste (where available).

   Green Note: Napa Recycling and Waste Services will provide free compost bins and employee training.

   Yes ☐   No ☐   N/A ☐

7. Provide recycling bins next to every trash bin in both back and front of house, including outdoor hospitality areas.

   Green Note: The County, in partnership with waste providers, will provide you with free recycling bins and signage as needed. Please contact deborah.elliott@countyofnapa.org for more information.

   Yes ☐   No ☐   N/A ☐

8. Use clear bags for recycling, to assist with sorting, and reuse bags when possible.

   Yes ☐   No ☐   N/A ☐

9. Post bilingual signs on/near dumpsters on what materials can and cannot be disposed.

   Green Note: Signs can be provided by Napa Green third-party certifier.

   Yes ☐   No ☐   N/A ☐

10. Ensure all staff (including part-time or seasonal employees) are educated about environmental commitments and diversion goals.

    Green Note: Both Upper Valley Disposal Services and Napa Recycling & Waste Services will provide free employee trainings.

    Yes ☐   No ☐   N/A ☐

11. Make two sided printing and copying standard practice in your business (set printers and copiers to default to duplex printing). Make single-sided the exception instead of the rule.

    Yes ☐   No ☐   N/A ☐

12. Evaluate bottling operations for opportunities to reduce waste.

    Yes ☐   No ☐   N/A ☐

ELECTIVE MEASURES — REDUCE WASTE

Choose 4 of 10

1. Set a diversion goal (percentage of recycling, green and organic waste diverted from the landfill) and encourage employee ideas and feedback.

   Yes ☐   No ☐   N/A ☐

2. Recycle capsules.

   Yes ☐   No ☐   N/A ☐

3. Recycle screw caps.

   Yes ☐   No ☐   N/A ☐

4. Collect lees and have a vendor pick up for reuse (e.g. Lees Solutions).

   Green Note: If you have a septic system not collecting lees will clog the system faster, requiring more frequent maintenance.

   Yes ☐   No ☐   N/A ☐

5. In the lunch/break room, replace disposables with permanent ware (mugs, dishes, utensils, etc.) and use refillable containers for sugar, salt pepper, etc. to avoid individual condiment packets.

   Yes ☐   No ☐   N/A ☐

6. Eliminate paper hand towels by installing air hand dryers in restrooms.

   Yes ☐   No ☐   N/A ☐

7. For events, use reusable dishware when possible. If disposable dishware is necessary, use recyclable or compostable options (require the same of caterers).

   Yes ☐   No ☐   N/A ☐

8. Use electronic billing methods to invoice customers and receive payment.

   Yes ☐   No ☐   N/A ☐

9. Sign up for e-statements rather than paper statements.

   Yes ☐   No ☐   N/A ☐

10. Reduce junk mail and catalogs. See PaperKarma.org, optoutpresecreen.com, or CatalogChoice.org for tips.

    Yes ☐   No ☐   N/A ☐

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1. Purchase copy, computer and fax paper with minimum 30% post consumer waste.

    Green Note: Post-consumer waste (PCW) is waste produced by the end consumer of a material stream. Commonly, it is the waste that individuals routinely discard for recycling. Post-consumer waste is distinguished from pre-consumer waste, which is the reintroduction of manufacturing scrap (such as trimmings from paper production, defective aluminum cans, etc.) back into the manufacturing process.

    Yes ☐   No ☐   N/A ☐

2. Purchase janitorial paper (toilet paper, tissues, and paper towels) with minimum 30% post consumer waste.

    Yes ☐   No ☐   N/A ☐

3. Print marketing materials on paper containing a minimum of 30% post consumer waste recycled content, recommended 100%.

    Yes ☐   No ☐   N/A ☐

4. If you use disposable bags and/or boxes for wine sales in the tasting room ensure they are made with minimum 30% post consumer waste.

    Yes ☐   No ☐   N/A ☐

5. Eliminate individual bottles of water for employees and guests.

    Yes ☐   No ☐   N/A ☐

6. Eliminate the use of polystyrene, such as Styrofoam

    Green Note: Exceptions allowed for large-format bottles and summer shipments ONLY. If you use a third-party shipping company you must request that they adhere with these requirements.

    Yes ☐   No ☐   N/A ☐

7. Centralize all office and bathroom purchasing to eliminate unnecessary purchases and ensure that environmentally preferable purchasing policies are followed.

    Yes ☐   No ☐   N/A ☐

Choose 3 of 8

1. Purchase shippers made with minimum 50% post consumer recycled content.

   Yes ☐   No ☐   N/A ☐

2. Remodel/build with materials containing recycled content.

   Yes ☐   No ☐   N/A ☐

3. Purchase office/copier paper with 50-100% post consumer waste.

   Yes ☐   No ☐   N/A ☐

4. Use refilled or remanufactured laser and copier toner cartridges.

   Yes ☐   No ☐   N/A ☐

5. Purchase envelopes with minimum 50% post consumer waste recycled content.

   Yes ☐   No ☐   N/A ☐

6. Purchase business cards with minimum 50% post consumer waste recycled content.

   Yes ☐   No ☐   N/A ☐

7. Purchase cardboard made with at least 50% post consumer waste recycled content.

   Yes ☐   No ☐   N/A ☐

8. Provide a customer card in shipments sharing recycled content/environmental benefits of shipping materials.

   Yes ☐   No ☐   N/A ☐

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POLLUTION PREVENTION
10 CORE + 8 ELECTIVE

1. Properly store and dispose of Universal Wastes as required by law. Designate a covered storage area for spent U-Wastes, posting a sign and notifying employees of the area.

   Green Note: U-Wastes are spent fluorescent bulbs/tubes, electronic equipment (computers, cell phones, etc.) and batteries.

   Yes ☐   No ☐   N/A ☐

2. Refill or recycle used inkjet and toner cartridges. This is oftentimes done a facility that sells or manufactures cartridges or toner.

   Yes ☐   No ☐   N/A ☐

3. Properly dispose of excess paint/solvents (take to a hazardous waste collection site).

   Yes ☐   No ☐   N/A ☐

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CORE MEASURES — REDUCE CARBON FOOTPRINT

1. Join the Air Districts Spare the Air program and notify employees and customers of Spare the Air days. http://www.employerssparetheair.org

   Yes ☐   No ☐   N/A ☐

2. For wineries with 50 or more full-time employees participate in the Bay Area Commuter Benefits Program.

   Green Note: For additional information and Employer Guide visit: https://511.org/employers/commuter/overview

   Yes ☐   No ☐   N/A ☐

OPTIONAL MEASURES — REDUCE CARBON FOOTPRINT

Choose 7 of 16
(Renewable energy systems count as two points)

1. Convert company vehicles to low emission vehicles (electric, hybrid, natural gas or alternative fuels).

   Yes ☐   No ☐   N/A ☐

2. Offer electric vehicle recharge ports for visitors and employees.

   Yes ☐   No ☐   N/A ☐

3. Offer telecommuting opportunities and/or flexible schedules so workers can avoid heavy traffic commutes.

   Yes ☐   No ☐   N/A ☐

4. Provide secure bicycle storage for staff and customers.

   Yes ☐   No ☐   N/A ☐

5. Offer designated parking for electric vehicles.

   Yes ☐   No ☐   N/A ☐

6. Participate in Napa Commute Challenge, encouraging employees to use alternative transportation 30 or more workdays between April 1 and June 30.

   Yes ☐   No ☐   N/A ☐

7. Provide employees with alternative transportation options (e.g. vanpool or bus service).

   Yes ☐   No ☐   N/A ☐

8. Enroll in Marin Clean Energy "Deep Green" program, guaranteeing that 100% of electricity provided comes from renewable sources.

    Green Note: All of Napa County has opted into Marin Clean Energy, as they guarantee a minimum of 50% of their energy portfolio is generated from renewable energy sources. You can choose to opt out of the program and remain with PG&E for energy generation (~30% renewable energy portfolio).

    Yes ☐   No ☐   N/A ☐

9. Enroll in PG&E Solar Choice or Regional Renewable Choice program, purchasing renewable energy to match 100% of energy use.

    Yes ☐   No ☐   N/A ☐

10. Install renewable energy sources, such as PV solar panels, wind generators, or geothermal. Specify system size.

    Yes ☐   No ☐   N/A ☐

11. Complete a carbon footprint calculator to determine the winery's greenhouse gas emissions.

    Green Note: One option is the California Sustainable Winegrowing Alliance's Performance Metrics tool https://metrics.sustainablewinegrowing.org/, which calculates the greenhouse gas footprint annually. Another option is the Terrapass Carbon Calculator for businesses: https://www.terrapass.com/carbon-footprint-calculator.

    Yes ☐   No ☐   N/A ☐

12. Offset your company's CO2 emissions through purchase of renewable energy credits or carbon offsets through groups like Terrapass (https://www.terrapass.com/for-business/for-businessgreen-e-certified).

    Yes ☐   No ☐   N/A ☐

13. Work with suppliers to ensure backhauling and full loads whenever possible.

    Yes ☐   No ☐   N/A ☐

14. When possible, arrange for a single vendor who makes deliveries for several items.

    Yes ☐   No ☐   N/A ☐

15. Reach out to shipping company and ask if they can track and provide GHG emissions associated with shipping.

    Yes ☐   No ☐   N/A ☐

16. Generate nitrogen onsite, eliminating the need for deliveries.

    Yes ☐   No ☐   N/A ☐

CORE MEASURES — REDUCE CHEMICAL USE

1. Use Integrated Pest Management (IPM) practices. If contracting with a pest control operator, specify in contracts the use of IPM (including non-chemical pest prevention with no perimeter spraying), or choose a pest management provider and service that is IPM-certified, such as those listed at EcoWiseCertified.com, GreenShieldCertified.org, or Green Pro Certified at whatisgreenpro.org.

Yes ☐   No ☐   N/A ☐

2. Reduce chemicals (cleaners, pesticides, paints, etc.) used and stored, safely disposing of any unneeded products with the local Hazardous Waste Program.

Yes ☐   No ☐   N/A ☐

3. Use low toxic cleaning products in non-aerosol containers such as Green Seal certified (greenseal.org), Safer Choice (epa.gov/saferchoice), or those with a GoodGuide rating of 8.1 or higher (goodguide.com).

Yes ☐   No ☐   N/A ☐

4. Use no products with added antibacterial agents, such as triclosan. This includes products used for hand washing, dishwashing and cleaning.

   Green Note: Triclosan is an antibacterial and antifungal agent found in consumer products, including soaps, detergents and cleaning products. Use of Triclosan and other antibacterial compounds may result in contamination of the nation's waterways, with Triclosan being the most prevalent contaminant not removed by typical wastewater treatment plants.

Yes ☐   No ☐   N/A ☐

5. Meet with your cleaning staff to ensure they are aware of your environmental commitment and cleaning product policies and that they are using the products provided. If you hire an outside service make sure they are purchasing green cleaning products.

Yes ☐   No ☐   N/A ☐

ELECTIVE MEASURES — REDUCE CHEMICAL USE

Choose 1 of 3

1. Use one or a few low-toxicity multipurpose cleaners, rather than many special-purpose cleaners.

Yes ☐   No ☐   N/A ☐

2. Use unbleached and/or chlorine-free paper products (copy paper, paper towels, napkins, coffee filters, etc.).

Yes ☐   No ☐   N/A ☐

3. Print promotional materials with vegetable or other low-VOC inks.

Yes ☐   No ☐   N/A

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WASTEWATER
7 CORE MEASURES
ALL COMPLIANCE MEASURES

1. Comply with all requirements in the the State Water Resource Control Board's Industrial General Permit. For more information, go to: http://www.waterboards.ca.gov/water_issues/programs/stormwater/industrial.shtml

    Yes ☐   No ☐   N/A ☐

2. Routinely inspect and address all potential sources of leaks, spills, accidents and emissions (material/waste storage areas, pipes, valves, hoses and process equipment, etc.). Include receiving areas and/or loading docks.

    Yes ☐   No ☐   N/A ☐

3. Ensure that no wastewater enters a storm drain. Only rain down the storm drain.

    Yes ☐   No ☐   N/A ☐

4. Do not wash cars, equipment, floor mats or other items where run-off water flows straight to the storm drain.

    Yes ☐   No ☐   N/A ☐

5. Regularly check and maintain storm drain openings and basins. Keep litter, debris and soil away from storm drains.

    Yes ☐   No ☐   N/A ☐

6. Use shut-off valves at storm drains or keep temporary storm drain plugs at loading docks or outdoor areas for quick spill response.

    Yes ☐   No ☐   N/A ☐

7. Keep dumpsters closed and impermeable to rainwater. Keep them from overflowing and keep dumpster/parking areas clean.

    Yes ☐   No ☐   N/A ☐