



The Symposium for
Professional Wine Writers at
Meadowood Napa Valley

Napa Green Down & Dirty Experiences – Limited to Three Guests Per Experience

Boesch Vineyards

We can get as down and dirty as our guests might like. That time of year we are engaged in two primary activities: pruning and preparing for bottling. We can spend time in the vineyards instructing and pruning and/or we can spend time reviewing our blends and the process involved in preparing for bottling (how many corks/labels/bottles, capsules, etc., and of what kind and why). There is plenty that will offer an insider's view into the business of running a small estate winery and vineyard.

Cardinale

In this Napa Green Down & Dirty Experience media guests will experience first-hand the day-to-day practices we employ to conserve energy and water, reduce waste and protect our land. We'll begin at the Oakville Winery where our solar power arrays are located. Guests will also see our Tesla Energy battery packs, which reduces peak demand spikes to stabilize the local electric grid and pave the way to a sustainable energy management future.

One of the other many ways we are committed to land conservation is by engaging in conservation activities along the Napa River to restore and enhance long-term river and floodplain functioning in support of habitat enhancement with Napa County. Visit the Napa River banks along the Cardinale Estate property where restoration work is in progress to restore and enhance long-term river and floodplain function, improve the riparian habitat and reduce the bank erosion processes.

With water an integral part of the wine production process, we are dedicated to reducing our usage. Our rooftop rainwater capture system, transfers water into empty fermentation tanks for reuse in cooling towers and outdoor floor wash-downs. At the Cardinale Winery, they will also see our BlueMorph technology in action, which utilizes UV light instead of water for tank sanitation and eliminates the need for a water-based sanitation step—saving roughly 450 gallons per tank.

Cliff Lede Vineyards

Guests will be escorted on a Napa Green land and winery tour with viticulturist Allison Cellini and associate winemaker Travis Bullard to learn about Cliff Lede Vineyards' sustainability efforts in the vineyards and winery. While traversing the estate, you will visit blocks that are being replanted, and discuss the decisions and logistics involved in such a project. Stops at other vineyard blocks will include a pruning demo, as you learn about trellising and seasonal activity in the vineyard. The tour will conclude with a tasting of wine from the estate.

The Hess Collection Winery

Embark on a one-of-a-kind ATV tour of the The Hess Collection vineyards with Director of Vineyard Operations Sander Scheer. Navigate through the vineyards on an ATV, weaving in and out of the vine rows as Sander outlines The Hess Collection's Napa Green efforts. Sander leads a dedicated team of vineyard staff and works hand in hand with Hess winemakers, making decisions about how vineyards are planted and tended, how to deal with each season's challenges, and how to deliver on the promise Donald Hess set forth when he first arrived in Napa: respect the land.

Honig Vineyard & Winery

Join winemaker Kristin Belair for a Napa Green outdoor adventure. We'll take a vineyard tour that demonstrates our commitment to sustainable grape growing, followed by a hands-on pruning experience. Afterward, we'll stop by the winery for an overview of our indoor energy-saving and waste-reducing practices, along with a tasting of current release Napa Valley Sauvignon Blanc and Cabernet Sauvignon wines. With more than 30 years of experience in winemaking in the Napa Valley and 20 years at Honig, Kristin is not only an expert at crafting quality wines, she's a champion for the Napa Green program and environmental sustainability and will share her extensive knowledge and experience with you – and you'll have a lot of fun along the way.

Raymond Vineyards

While Raymond Vineyards is known for its dynamic and engaging spaces and visitor experiences, perhaps most amazing about the pioneering Napa Valley winery is our deep commitment to the environment. Our Napa Green-certified winery is one of the largest Biodynamic estates in Napa Valley, with 80 acres on the main property growing grapes certified both Biodynamic and organic and nearby vineyards purchased in the last few years undergoing conversion to that same type of farming.

Down & Dirty participants will learn more about this transition, as well as tour the two-acre demonstration Biodynamic garden, the Theater of Nature, with Master Gardener Joe Papendick. Joe will give our guests an overview of our intensive garden program and the various Biodynamic preparations that we apply throughout the year to both the garden and vineyards.

Visitors will learn about our self-sufficient solar power system, water purification system, recycling systems and innovative and sustainable vineyard practices. Since 2013, Raymond has been 100% solar powered, with a system designed to offset the equivalent of planting 3,790 new trees annually! In addition, we use an innovative membrane bio-reactor system (capable of saving nearly 2 million gallons of water each year) that relies on micro-organisms to purify water used in the winemaking process so it can be used for landscaping and vineyard irrigation.

In the vineyards, Vineyard Manager Sophie Drucker will explain how we practice deficit irrigation with water applied sparingly and irrigation decisions based on a combination of various and frequent monitoring systems and observations. In addition, she will explain how we practice minimal tillage as well as rely on strategic cover-cropping systems and green manure supplemented by organic compost as needed in order to enhance soil quality and ensure optimal fertility.

Rudd Oakville Estate

As a true Napa Valley Estate, we are family owned, have our own winemaking team and farm our own grapes. Our land is farmed organically since 2014 and biodynamically since 2017. As our next generation is taking over the Estate we are committed to preserving this unique and noble terroir in Oakville. This visit will give you an insider view on our farming operation and taste you through our handcrafted wines.

St. Supéry Estate Vineyards & Winery

Great hand-crafted wine starts in the vineyard. Join us by getting down and dirty with St. Supéry Estate Vineyards & Winery. Your unique experience begins with a scenic drive to our sustainably farmed Dollarhide Estate Vineyard. Tour the 1,530+ acre property, complete with steep and rolling hills, flat lands, seven lakes and plenty of wildlife, while we discuss our seven different soil series, trellising and vineyard architecture including our sustainable practices.

Next we'll head to the St. Supéry Estate winery in Rutherford for an in-depth look into the winery within a winery and have a hands-on experience in the cellar or lab. A great opportunity to learn from our people, the stewards of the land, what is involved in producing exquisite wines in Napa Valley.

Stag's Leap Vineyard & Winery

With the release of the 2015 FAY Cabernet Sauvignon in May of 2018, Stag's Leap Wine Cellars is celebrating 25 Years of FAY. The FAY vineyard is where the Stag's Leap Wine Cellars story began. Established by pioneering grape grower Nathan Fay in 1961, it was the first planting of Cabernet Sauvignon in what is now the Stags Leap District. Stag's Leap Wine Cellars made its first vintage of a single vineyard FAY Cabernet Sauvignon in 1990.

The FAY Vineyard is Napa Green certified. Vineyard Manager Kirk Grace and Winemaker Marcus Notaro will lead a tour of this historic vineyard. The guests will get a deep-dive into the unique characteristics of this site – soil, row direction, trellis systems as well as discuss the many sustainability efforts in the vineyard. We will also pour a few library vintages to celebrate 25 Years of FAY – including a preview of the 2015 vintage.

Wheeler Farms

Join the Wheeler Farms team for an in-depth look at biodiversity, organic and biodynamic farming and the latest sustainable technology powering one of the Napa Valley's most advanced winemaking studios.

Wheeler Farms is a modern, innovative winery concept in Napa Valley meticulously conceived by Bart and Daphne Araujo. It brings together a community of winemaking partners in the valley's newest and most advanced winery in a setting that honors the valley's agricultural roots and welcomes visitors to an immersive farm to bottle experience. The state-of-the-art custom crush winery sits amidst an organic and biodynamic farm with vineyards, orchards, gardens and chickens and a fully sustainable and environmentally friendly winery—from its own waste water treatment cuts water waste in half, to a solar project that will power the entire winery by sunlight.

The property is a sanctuary of biodiversity, a unique collaboration of ultra-premium winemakers seeking to produce outstanding wines with a pervasive pursuit of excellence that reaches every corner of Wheeler Farms.