



What is Sustainable Winegrowing?



The wines of Bokisch Vineyards are certified by "The Lodi Rules for Sustainable Winegrowing Practices". This is a program that requires third party certification and a yearly auditing process of vineyard practices conducted by the Non-Profit Organization, Protected Harvest. Markus and Liz Bokisch began farming in 1995. They are dedicated to farming with care for the environment. They currently farm 1,000 acres of wine grapes.

Beyond Organics...

The holistic approach of sustainable winegrowing addresses many integral aspects of vineyard management beyond simply not using certain pesticides in vineyards. Eight examples of how Bokisch Vineyards employs Sustainable Winegrowing Practices are listed below:

1. **Alternative Energy Use**: In 2004 we installed a 22.5 kilowatt solar energy system for two irrigation pumps covering 70 acres of vineyard, our main shop and two homes.
2. **Human Resources/Labor Relations**: We maximize our ability to provide year round employment for our vineyard employees to better serve our community.
3. **Integrated Pest Management**: We limit our pesticide use to a bare minimum in all our vineyards and are CCOF Certified Organic on 80 acres of winegrapes.
4. **Air Quality Control**: We cover crop our vineyard rows and avenues to minimize dust.
5. **Soil & Water Management**: We minimize irrigation and erosion in order to maximize nutrition in our soils which results in higher, more concentrated fruit quality.
6. **Alternative Fuel Use**: We are striving to convert our farm vehicles and tractors to biodiesel and electric energy.
7. **Land Stewardship**: We combine our management of agriculture with the ecosystem by providing riparian zones, oak woodlands and by maintaining vernal pools.
8. **Central Valley Farmland Trust**: We are founding members of this Non-Profit Farmland Trust which has purchased conservation easements for the preservation of agriculture.