



Committed to leadership in world-class winemaking and sustainable practices



LEED® Gold Winery

The LEED (Leadership in Energy and Environmental Design) Green Building Rating System™ was developed by the U.S. Green Building Council as a voluntary, consensus-based national standard for high-performance, sustainable building. Stoller was the first LEED® certified winemaking facility in the United States and earned its Gold level certification in 2006. We blend traditional gravity flow winemaking with energy efficient systems to preserve the quality of our grapes and reduce negative environmental impact.

<http://www.usgbc.org>



LIVE Certified Vineyard and Winery

LIVE (Low Input Viticulture and Enology) is a non-profit organization providing education and independent 3rd-party certification for vineyards and wineries using international standards of sustainable viticulture and enology practices in wine-grape and wine production. Examples of LIVE vineyard practices include planting cover crops, maintaining natural areas for wild life and forgoing many chemical sprays. LIVE winery certification focuses on energy efficiency, safety, and wastewater treatment. Stoller's vineyard became LIVE certified in 2006; the winery in 2009.

<http://www.liveinc.org/>



Carbon Neutral Challenge

The Carbon Neutral Challenge (CNC) is a joint effort between the Oregon Environmental Council and the Oregon Wine Board. These two organizations are leading an initiative for Oregon wineries and vineyards to assess and reduce their carbon footprint with the ultimate goal of becoming carbon neutral. Stoller is one of the founding wineries in this program which began in spring 2009.

<http://www.oeonline.org/our-work/climate/carbonneutralwineries/>



Oregon Certified Sustainable Wines

Oregon Certified Sustainable Wines (OCSW) guarantees that a specific wine was made using responsible agriculture and winemaking practices. Stoller started certifying its wines in 2008 – the JV Pinot Noir, SV Pinot Noir and SV Chardonnay from this vintage are currently part of the program.

<http://ocsw.org/>



Salmon Safe:

Salmon Safe partners with LIVE viticulture and the Oregon Tilth to certify that vineyards have taken care to prevent erosion and run off that in turn affect water quality. Stoller has been certified since 2005.

www.salmonsafe.org/