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Ferrari-Carano Becomes a Certified California Sustainable Vineyard

Famed Sonoma County-based winery's 24 northern California vineyards earn California Sustainable Winegrowing Alliance (CSWA) certification

Posted on June 30, 2015

June 30, 2015; (HEALDSBURG, Calif.)---Ferrari-Carano is now a Certified California Sustainable Vineyard, recognized by the California Sustainable Winegrowing Alliance (CSWA) for their numerous efforts to preserve the land for future generations while producing memorable wines of outstanding quality. The certification acknowledges Ferrari-Carano for being conscientious of the environment, surroundings, neighbors and their labor force in their 24 vineyards.

Since founding the winery in 1982, Don and Rhonda Carano have emphasized careful vineyard management and gentle practices. In 2014, Sonoma County Vintners pledged to become 100 percent sustainable by 2019. With 1,700 acres of sustainably-farmed vineyards throughout Sonoma, Napa, and Mendocino County, Ferrari-Carano is helping to lead by example.

The Vineyard Team at Ferrari-Carano has over 30 years of viticultural experience. Vineyards are watered via drip irrigation to ensure precision, eliminating overflow and wasted spray. New equipment used to monitor leaf wetness has reduced the vineyards' water usage by 15 percent. Water is sourced from wells located at the vineyard ranches, and from recycled water from the local waste plant.

Ferrari-Carano employs a Soils Team to monitor all properties, to ensure that the environment remains in good health to support livestock and the highest-quality grapes. Nitrogen-rich legumes are planted as cover crop to add organic matter and nutrients to the soil. Only the best composting materials are utilized in the vineyard. Along with nurturing the soil, the team is also focused on soil engineering to prevent erosion in extreme storm conditions.

The Caranos are constantly proactive in improving energy efficiency at their properties. Two of the workforce houses have been outfitted with 80 solar panels and the implementation of more solar systems continues. Interior winery properties have been outfitted with energy-efficient appliances, dual-pane windows, HV AC units, and secured ducting.

Ferrari-Carano has more than seven miles of vineyard land bordering crucial waterways, including the Russian River, Dry Creek and Dutcher Creek. These properties are Certified Fish Friendly Farming by the California Land Stewardship Institute's Fish Friendly Farming Certification program. Ferrari-Carano has

participated in restoration projects to nurture local ecosystems; at the upper reach of the Russian River as well as the lower reach, restoration has included planting native vegetation along the waterways to provide cool temperatures for fish and other aquatic riparian species, as well as to stabilize the riverbank to prevent erosion. Ferrari-Carano was instrumental in restoring shade, holding pools and spawning ground for fish in nearby Dutcher Creek; National Marine Fisheries Services, Fish & Game, Trout Unlimited, and the Regional Water Quality Board assisted their efforts. Hawk perches and owl boxes were installed to aid in rodent control, eliminating the need for chemical intervention. Salvias, lavender, and other drought-tolerant plant species are planted at the Ferrari-Carano Estate and mountain ranches to provide beneficial insects a place to thrive and pollinate.

The Caranos' commitment to sustainability is evident throughout their family of brands; Vintners Inn, their Santa Rosa boutique hotel, is California Green-certified at the Environmentalist level of certification.

For more information about Ferrari-Carano Vineyards and Winery, visit www.Ferrari-Carano.com (<http://www.Ferrari-Carano.com>).

About Ferrari-Carano Vineyards and Winery

Founded initially as a small wine farm in 1981 by hospitality-industry pioneers Don and Rhonda Carano, the Ferrari-Carano family of brands now comprises the very best in hospitality, wine and food experiences in California's North Bay region. The portfolio comprises destination wineries in Sonoma (Ferrari-Carano Vineyards and Winery) and Mendocino (Lazy Creek Vineyards) counties; three wine production facilities; 24 estate-owned vineyards spanning nearly 1,700 acres across three counties; the 44-room Vintners Inn and John Ash & Co. Restaurant; and Seasons of the Vineyard Tasting Bar & Boutique in Healdsburg. Ferrari-Carano is one of the region's leaders, setting the bar for the highest standard in hospitality, wine quality and sustainability.

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