



Winegrower and Winery Best Management Practices for Reducing Water Use

Where Feasible Please:

***Check boxes of Best Management Practices You Will Implement**

Vineyard Water Use

- Use a low-flow sprinkler irrigation system in the vineyard.
- Test the distribution uniformity of the irrigation system (at least every 5 years) and ensure visual monitoring occurred across the blocks in order to make the necessary correction and protect from overwatering.
- Inspect and clean water filters in the irrigation system when pressure differences are found.
- Use soil and/or plant moisture monitoring devices to determine irrigation needs.
- Initiate irrigation as late as possible in the season on a block by block basis.
- Limit irrigation to between 8 p.m. and 6 a.m.
- Use evapotranspiration data from CIMIS (California Irrigation Management Information System) stations to approximate vine water demand over a given time period.
- Apply irrigation water at 50-65% of ET or less on Red Grapes and 70-80% of ET or less on White Grapes.
- Coordinate application of water among adjacent blocks or neighboring landowners so that instantaneous usage rates are spread out by withdrawing water at different times.
- Utilize information from the National Weather Service Enhanced Frost/Heat Forecast Information System for the Russian River to improve and coordinate water management in advance of heat wave events.

Winery Water Use

- Record and monitor total water use in the winery/cellar as part of a water conservation program.
- Use water usage data and audit results to set goals for overall conservation of water from a production baseline.
- Where permissible, apply some processed pond water to vineyards and/or landscaping.
- Cover crush/press operations to reduce "baking" of waste material on equipment surfaces and pre-cleaning of equipment surfaces with appropriate tools (e.g., a stiff brush) to loosen and remove large material before wash-down.
- Apply water for cleaning equipment as needed from a high pressure/low volume nozzle fitted with a shut-off valve. Have a broom and squeegee nearby and encourage workers to use them when cleaning up spills.
- Apply water for cleaning tanks in a way that captures and recirculates the water in the tanks (e.g., a spray ball tank rinser/washer).
- Implement and adhere to a written cleaning procedure for tank and transfer line cleaning conducted as part of a water conservation plan.
- Evaluate the feasibility of capturing and reusing tank rinse water and implement a sanitation option that conserves water (e.g., ozone, pigging, recycled water).
- Accurately record cellar clean-up times.
- Train cellar and winery workers in water conservation practices and post water conservation awareness information throughout the facilities.
- Pressure wash cellar and winery floors with high pressure/low volume cleaning equipment fitted with shut-off nozzles.



Landscaping

- Measure and track the total amount of water used on landscaping as part of a water conservation plan.
- Use drought-tolerant plants over half of the landscaping.
- Where feasible use recycled water for landscaping.
- Check irrigation lines regularly for leaks, and defective emitters and sprinkler heads.
- Apply mulch or compost twice a year (or as appropriate).
- Use automatic irrigation on landscaping.
- Use moisture sensors or rain shut-off devices to override automatic irrigation.

Name: _____

Address: _____