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: ____________________________________________________________________________