



Business Name	
Contact	
Phone Number	

**MONTEREY BAY AREA GREEN BUSINESS PROGRAM**

**Supplemental Checklist: Wineries**

The following measures are intended to supplement those in the Minimum Measures and Office/Retail checklist. In addition to completing the Minimum Measures and Office/Retail checklist, this checklist must also be completed prior to certification.

Remember, the program offers free, non-enforcement, technical assistance to help meet the criteria. We will send out professional technical staff to assist you in meeting the energy, water, resource conservation, and pollution prevention requirements.

- On line applications are now being accepted for businesses located in Santa Cruz and Monterey Counties. Please visit: <http://www.montereybaygreenbusiness.org/HowToBecomeGr.html> to fill out an application.
- For businesses located in the unincorporated areas of Santa Cruz County, Scotts Valley, and Capitola, or Watsonville call (831) 477-3976 or email: [greenbusiness@co.santa-cruz.ca.us](mailto:greenbusiness@co.santa-cruz.ca.us)
- For businesses located in Monterey County, call Monterey County Environmental Health at (831) 755-4579 or email: [recycle@co.monterey.ca.us](mailto:recycle@co.monterey.ca.us)
- For businesses located in the City of Santa Cruz, call (831) 420-5160 or email: [shealy@ci.santa-cruz.ca.us](mailto:shealy@ci.santa-cruz.ca.us)

**Green Business Checklist**

Business must meet compliance with regulatory requirements as well as all of the criteria outlined below to obtain Green Business Status, except where a choice is given. If a certain section does not apply to your business, mark it with N/A for Not Applicable. For instance, if there are no company owned vehicles mark that section N/A.

**A. Pollution Prevention**

Chemical Reduction

1.  Possess an Organic Certification through California Certified Organic Farmers (CCOF) or a Sustainability in Practice Certification through Central Coast Vineyard Team (CCVT) for on site vineyards and processing facilities. All grapes grown onsite must be 100% certified organic. If sourcing grapes from various vineyards, at least 20% must be certified organic through CCOF or CCVT.

2.   If the winery cannot account for CCOF or SIP Certification, the winery must possess a certification from the Certified California Sustainable Winegrowing (CCSW) program provided by the California Sustainable Winegrowing Alliance (CSWA).

CCSW certification guide:

<http://www.sustainablewinegrowing.org/docs/Certification%20Guidebook.pdf>

CSWA website: <http://www.sustainablewinegrowing.org/>

3.   Use IPM techniques to control for pests.
4.   Use advanced crop estimation techniques to identify economic thresholds, alter operations as needed, and adjust for irrigation needs.
- Trellis-Tension Estimation (USDA)
  - Early Season Indicators (Dr. Gregory Dunn)

### B. Erosion Control

(Before GB program)(After GB program)

1.   Schedule excavation and grading projects for the dry weather season.
2.   Use landscaping to prevent erosion problems.

## **B. Energy Conservation**

### A. Equipment & Facility

(Before GB program)(After GB program)

1.   Tanks have been equipped with reset controls.
2.   Insulation jackets are used on at least 50% of the tanks.
3.   The chiller model used has been evaluated and is the correct size for the load.
4.   The refrigerant is appropriate for the process is being used.
5.   The evaporator and condenser have been evaluated and are the right size for the load.
6.   All glycol lines are insulated.
7.   Glycol lines have been evaluated and are the correct length and size.
8.   The glycol temperature setting is routinely checked manually and has automatic reset controls.

## **C. Solid Waste Reduction**

**Complete at least 3 items within sections A, and B below.**

### A. Waste Reduction for Bottling and Inventories

(Before GB program)(After GB program)

1.   Bottling operations have been evaluated for opportunities to reduce bottle waste.
2.   Maintain proper storage conditions (e.g. temperature, humidity, etc.) to reduce material degradation.
3.   Bilingual signs are posted near dumpsters on what materials can and cannot be disposed.
4.   Use optical scanners, which give more details about inventory, for more precise ordering.

**B. Tasting Room**

(Before GB program)(After GB program)

1.   Tasting Room – stock/sell products made with recycled content.

**F. Compliance Checks**

- 1.  Winery is enrolled with the Regional Water Quality Control Board and if not discharging to the sanitary sewer, has a General Waiver for Wastewaste Discharge Permit on file and in good standing for at least the past 4 quarters.
  - Enforcement actions are available at:  
[http://www.swrcb.ca.gov/rwqcb3/water\\_issues/programs/enforcement/index.shtml](http://www.swrcb.ca.gov/rwqcb3/water_issues/programs/enforcement/index.shtml)

All criteria have been met as of the following date: \_\_\_\_\_

Signature of authorized Green Business Program Coordinator:

\_\_\_\_\_

Signature:

\_\_\_\_\_

Printed Name:

\_\_\_\_\_

The following items must be met before Green Business certification: *i.e., Section J.1, Section L.2, Section L.13.*