

# BARNARD GRIFFIN

S U S T A I N A B I L I T Y - W E L L N E S S - P H I L A N T H R O P Y

Above all else, Barnard Griffin is a family. We take care of each other while being cognizant and careful of the impact our family's business has on the world and our community.



## **The Grapes -**

We source the bulk of our fruit from small, family growers who have been farming their land for generations. Their experience allows for more efficiency in all life cycles of the vine; from aspect and elevation that fully utilizes nature's ability to grow and protect a crop, to superb canopy management that keeps clusters well-aerated with enough access to sunlight to stave off pests and moisture.

## **The Process -**

Any unusable byproduct of the crushing process, namely pomace and stems, are layered back onto the soil to enrich the vineyard for future vintages.

During production and retail operations, all auxiliary materials (pallets, cardboard, glass and aluminum) are recycled after use. Our restaurant, The Kitchen at Barnard Griffin, sources almost its entire menu from farms and purveyors that reside in the Columbia Valley.

Our Wine Club has transitioned solely to electronic communication, as well as recyclable and reusable packaging-cutting direct-to-consumer paper waste down considerably.

## **The Packaging -**

Our Signature line uses Tricor-Braun ECO series, a bottle that weighs less than average packaging, reducing the weight of each case, significantly impacting pallet weight. ECO glass can reduce an FTL by thousands of pounds, thereby lessening the fuel needed to move wine across the country.

More than 90% of our wines use the Nomacorc PlantCorc™ enclosure, which is derived from sustainable, renewable sugarcane-based raw materials. The PlantCorc boasts a -1 carbon footprint, while allowing for oxygen transfer that mimics a natural cork, and is completely free from risk of TCA. The absence of TCA reduces product/manufacturing loss by 3-8%.

In addition to the Signature line bottles and enclosures, we've also begun exploring alternative packaging that is easy to recycle for our consumers and the world at large. Three of our wines are now available in aluminum cans.

## **The People -**

*For our employees:*

- Profit-sharing and 401K contributions
- Flexible hours and schedules for post-maternity leave
- Wages in every position above state-mandated minimum
- Cost-sharing for employee education

As we strive to make Barnard Griffin a great place to work, we also want to benefit the Tri-Cities community. Barnard Griffin keeps philanthropy in the forefront at all times. Founder, Deborah Barnard, served on the National Board for the American Cancer Society and is currently sitting on the board of the Tri-Cities Chaplaincy. The winery also regularly supports the local humane society, the Mid-Columbia Arts Foundation, the Boys and Girls Club, and many more causes that are introduced to us through our employees and members.