

Principle Sustainable Practices

As stewards of the land, our aim is to leave a better place than the one we found. Here are nine ways we do business with sustainability in mind:

1. IT STARTS BEFORE YOU WALK IN

Our parking lot pond was constructed to collect the run off from our building and provide water for irrigation. It has become a thriving riparian zone teeming with wildlife — birds, insects, snakes and frogs live there.

2. SAVE THE BEASTS, BIRDS AND BEES!

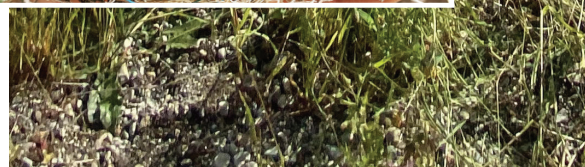
Blue Grouse has set aside a 10 acre Nature Reserve around Patrolas Creek, which traverses our property. It is home to many plant, mammal, bird, reptilian and insect species. Furthermore, in partnership with Lenora Bees, we are home to more than 30 beehives that help pollinate our plants and those of our neighbors. The biodiversity at Blue Grouse is beneficial for our vineyard and the community as a whole.

3. WHAT YOU CAN'T SEE

Our potable water is drawn from an on-site well. After use, winery and domestic wastewater are processed through a series of in-ground bioreactors. These serve to adjust the pH, aerate and filter the water prior to returning it to the aquifer. However, we don't stop there. Our roads and parking areas are not paved in order to aid water conservation. This allows between 5% and 10% of rainwater to soak into the ground and help recharge our aquifer rather than make its way to the Pacific Ocean.

4. LOCALLY SOURCED

Blue Grouse sources locally to the extent possible. Most of the building materials used to construct our tasting room and crush pad were from British Columbia. This supports the local economy and reduces our transportation footprint.



5. GREEN ARCHITECTURE:

The tasting room is illuminated by the thoughtful placement of windows that keep the heat from the sun out during summer and allow it to naturally warm the concrete floor throughout the winter. The barrel and sparkling wine rooms are underground to take advantage of the earth's natural cooling potential, moderate temperature fluctuations and reduce the need for mechanical cooling. Mechanical systems capture unused energy from heating and cooling to increase efficiency and our lighting is controlled by room occupancy sensors to save electricity.

6. GEOTHERMAL HEATING AND COOLING

Our heating and cooling is provided by an in-ground geothermal loop that transfers energy back and forth from Mother Earth to our building. Our wine tanks and concrete floor are hooked into this system.

7. COVER CROPS FOR THE WIN!

One of the alternatives to artificial soil correction are cover crops grown around the vines. These plants are selected to improve soil characteristics, prevent erosion and provide nutrients. Healthy soil is the key to healthy vines and high quality fruit.

8. COMPOSTING

All winery and vineyard waste (grape skins, stems, seeds, and pruned vines) is collected, composted (in situ or separately) and returned to the soil as organic fertilizer.

9. MORE WINE, LESS GLASS

Due to its weight, and the need for long distance transportation, the bottle is a winery's single biggest greenhouse gas (GHG) contributor. We are addressing this problem by using recycled **Eco Glass**. Eco Glass's uses 25% less glass than a typical wine bottle. It weighs less requiring less fuel to transport it and produces less carbon dioxide in its manufacture. We source our bottles in the Pacific North West and sell most of them within a 100 kilometer radius of our winery further reducing that GHG footprint.

Blue Grouse Estate Winery

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