

Your complete guide to sustainable sipping and low-waste wines

Drink for the good of the planet with these low-waste wineries



De Loach, California

Another wine region where sustainability is a hot topic is California, where the California Sustainable Winegrowing Alliance (CSWA) provides a community, offering guidelines and workshops for sharing knowledge and resource on keeping things as kind to the planet as possible.

In Sonoma's Russian River Valley, De Loach Vineyards focus on eco-friendly farming practices, which included the complete conversion of their vineyards to biodynamics. No small effort: biodynamic principles take organic practices to another level, where, among many other things, all vineyard processes - from planting, pruning, picking and pressing - take place in tune with the moon cycle. It may sound out-there to some, but the biodynamic movement is growing rapidly, with winemakers and farmers citing the long-term health and vitality of the soil, and in turn, the grapes, as a noticeable factor.

De Loach's philosophy states they are "stewards of the land, with a profound responsibility to pass along a clean environment and revitalized, healthy soil to future generations." Employing biodiversity as well as biodynamics means that on the breathtaking twenty-acre organic farm, there are also chickens, a thriving bee hive, and a diverse vegetable and herb garden of medicinal plants such as yarrow, chamomile and dandelion. This holistic way of working is extended further into the estate energy source, and 100 per cent of the energy comes from solar panels. Cheers to that.

Try *De Loach Heritage Collection Pinot Noir 2016*, £17, vinvm.co.uk