



# SUSTAINABILITY

---

*A*t Hester Creek we aim to be as sustainable as possible from vineyard to final product. The following document will outline some of our best practices in making sustainable, award-winning wines.

When Curt Garland acquired Hester Creek in 2004, he made capital investments in the vineyard beginning with a drip irrigation system as opposed to an overhead sprinkler system. This allows us to closely monitor our vines and make accurate decisions on how much we water them, how often we water them and ensure that the water is directed to the vine's root system to prevent unnecessary wastage. Once harvest is finished and all our grape juice has been pressed, we compost the skins and work them back into the soil. We also compost all our vegetable scraps from our restaurant, Terrafina.

During the winemaking process, we have made a conscious effort to move away from any fining agents that are not plant based. As such, all our wines at Hester Creek are vegan friendly.

In 2020, Chef Adair Scott from Terrafina planted a garden behind the restaurant complete with vegetables, herbs and fruit trees. He maintains this garden throughout the year and harvests the produce to use as ingredients for his culinary creations.

The winery itself uses a geothermal heating and cooling system. In addition, the temperature of the cellar and winery is regulated by an earthen roof. The roof is full of local flora that attracts local fauna like deer, which are quite often seen roaming around eating the grass.

Up at The Villa, we have two electric vehicle chargers which are complimentary for our guests staying at The Villa.

