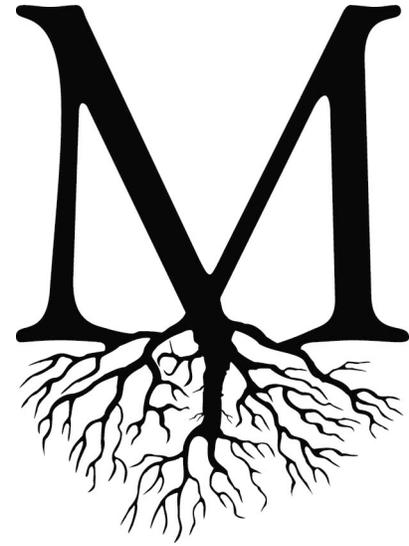


Spotlight on Business



Pictured, from left to right: Stephen Webber, Kris Taormina, Kevin Green, Patrick MacDonell, Ben Thomas and Katy Brown. Not pictured: Rudy Marchesi, Kristin Marchesi and Jill Augustin.



MONTINORE ESTATE

Nestled on 230 acres of picturesque southwest Forest Grove countryside, where more than half of the acreage (123 acres) is devoted to Pinot Noir grapes, Montinore Estate is a family-owned, 100-percent estate grown, organic and Demeter Biodynamic-certified vineyard that can stake claim as the first winery to receive Washington County's Recycle at Work Award. Montinore's first harvest took place in 1987.

Montinore Estate's commitment to clean, healthy, sustainable farming starts with the company's strict dedication to a comprehensive organic farming method that,

according to Demeter U.S.A., "is a philosophy and

methodology that views a farm as a self-sustaining ecosystem entirely responsible for creating and maintaining its individual health and vitality without any external and unnatural additions." Developed by Austrian scientist and philosopher Rudolf Steiner, and referencing the Greek goddess who presided over grains and the fertility of the earth, Demeter-certified Biodynamic farming is an organic practice that ensures accountability from the farm to the finished product. Following are some of the many requirements of Biodynamic-certified agriculture:

- The creation and management of a closed system minimally dependent on imported materials.
- Prohibits use of synthetic pesticides and fertilizers.
- On-farm fertility and

pest control.

- Rigorous processing standards that emphasize minimal product manipulation.

Additionally, a whole farm or vineyard must be certified, not just particular crops or areas can be designated for organic certification. In all, the Demeter Biodynamic Processing Standard covers 14 different categories, including oil, wine, cosmetics and body care. Montinore Estate began the practice of Biodynamic farming around the turn of the century and received its certification in the summer of 2008.

From the non-farming perspective, the Montinore Estate staff is just as sustainably-minded when working indoors as they are when working their vineyards (all employees receive year-round,



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continuous sustainability and waste prevention training). Addressing materials management, Cellar Master and Recycling Coordinator Kevin Green implemented a system at Montinore where almost everything is either recycled or reused. For example, 100 percent of all plastics generated on site are recycled, as Agri-Plas, Inc. handles all of the winery's hard-to-recycle plastics, such as pallet wrap, plastic film and bags, plastic forks and capsules, twine and empty containers, among other products.

Compact fluorescent light-bulbs and rechargeable batteries generated at Montinore are recycled at both The Home Depot (all Home Depot locations take these products) and at Aloha Garbage Co.'s drop-off facility (20525 SW Blanton St.) Additionally, employee-generated food scraps are composted on site.

Regarding re-use efforts at the winery, Kevin established a system where all used and unwanted materials are collected and donated to local organizations. For example, corks generated by the vineyard's tasting room are collected by a local resident and reused, plus they're distributed to the West Tuality Habitat for Humanity ReStore in Forest Grove and to the Portland non-profit re-use organization SCRAP. The Forest Grove ReStore location also receives other usable materials from Montinore,

such as office furniture. Further, staff collect and reuse single-sided paper, and all sheet plastic from empty bottle packaging, as well as all sturdy cardboard shipping corners, are reused for packaging/shipping purposes.

Other examples of sustainability undertaken at the winery involve the purchase of office supplies made of at least 30-percent recycled content, such as

business cards, file folders, office paper, toilet tissue, writing pads and paper towels. Montinore also uses recycled-content Metro Paint. And, Montinore continuously monitors its water and energy usage, from bill to bill, addressing any potential issues that may arise and looking at ways the company can reduce its consumption of water and electricity.

Montinore Estate is about as green as a winery can be. But, don't think staff is resting on its laurels, as employees are always looking for new ways to reduce or prevent waste and conserve energy and water. Montinore has definitely set a high sustainability bar for other Washington County-based wineries.



Recycle at Work
from Metro and the Washington County
Solid Waste & Recycling Program

