



USDA ORGANIC THE STRICTEST STANDARDS

Less than 0.1% of wines in the U.S. wine market can be considered USDA Organic.

The rigorous certification process ensures that no synthetic additives or harmful preservatives are used in the cellar & environmentally friendly practices are followed in the vineyard.



GRAPES

100% Organic grapes, farmed without pesticides or synthetic chemicals.



NO ADDED PRESERVATIVES OR SULFITES

Preservative-free, naturally occurring sulfites must be below 10ppm.



YEAST

100% organic strains only.



FACILITY

Non-organic cleaners & filtration materials are not permitted, energy saving practices are encouraged & followed.

VEGAN

GLUTEN FREE



V.S.

WINE
MADE WITH
ORGANIC
GRAPES



GRAPES

Organic grapes, winemaking process, ingredients & facility are not organic certified.

Allowed 15% non-organic ingredients.

Can have added sulfites up to 100ppm.