

CALERA

EST. 1975

At Calera Winery, our passion for organic farming is deeply rooted in our commitment to sustainability and preserving the integrity of our vineyard land. As we look forward to celebrating our 50th anniversary, organic farming has been instrumental in shaping our journey. This commitment is not just about producing exceptional wines but also about preserving the environment for future generations.

Why is organic important?

Our intent is to treat our treasured vineyard land and surrounding environment as gently as possible by practicing vineyard management and winemaking in a natural, sustainable, and organic manner. We aim to enhance environmental quality for generations to come by using sustainable farming practices, renewable resources, and conserving soil and water.



How is it done at Calera?

- Cover crops for erosion control, weed control, soil health and to host beneficial insects.
- Compost from pomace for fertilization.
- Efficient drip irrigation to conserve water.
- Sub-surface drainage system and road maintenance to prevent soil erosion.
- Natural pest control: bird and bat houses, high fences, organic pesticides, releasing beneficial organisms.

Overcoming environmental challenges:

- Organic practices help us manage the challenges of California's summer growing season, which traditionally requires intensive water and pesticide use.
- By employing methods like cover crops, composting, and natural pest control, we've minimized our environmental footprint while preserving soil health and producing unrivaled grapes.



Certification

Our commitment is certified according to the rigorous standards set by the National Organic Program, ensuring the long-term productivity and health of our vineyards. While we have been CCOF Certified since 2008, we have been stewards of the land since the beginning.

CCOF CERTIFIED
Since 2008

