



CHARLES COMMUNICATIONS
ASSOCIATES, LLC

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HOME DESIGNSPARATION DIY **EAT, DRINK + PARTY** HOME HACKS ON HGTV OUTDOORS BLOGGERS

Organic, Sustainable + Biodynamic Wine: What's the Difference?

A lesson in eco-friendly wines, just in time for Earth Day.



RITUAL

Ritual — Ritual is currently undergoing the organic certification process, which is expected to be complete this year. Their vineyards prioritize biodiversity and harmony between grapes and the native landscape. The Sauvignon Blanc (\$16) is perfection. Scents of jasmine, peach and mango will transport you to a tropical paradise.



GALLICA

Gallica — This small, family-owned venture grows organic wines and sources grapes from other family-owned vineyards. The Albarino (\$36), sourced from a vineyard situated north of Yosemite National Park, is delightful with crisp, stone fruit flavors and refreshing acidity. Gallica's Petite Syrah is harvested and grown on site and is certified organic.

Crocker & Starr

Crocker & Starr — The Crocker & Starr vineyard is devoted to sustainable and organic farming practices. Their Sauvignon Blanc (\$34) is smooth and refreshing with pear, vanilla and lemon flavors — a great, easy-drinking summer wine.



BROADSIDE

Broadside — Broadside Wines uses sustainable techniques, like solar power, to reduce environmental impact and uses as little chemicals and water as possible. The Wild Ferment Chardonnay (\$18) imparts mellow flavors of pear and graham cracker with a creamy finish.



ONWARD + FARMSTRONG

Onward + Farmstrong Wines — Onward sources from vineyards that are certified organic and follow biodynamic farming practices. The Malvasia Bianca Petillant Naturel (\$24) bursts with effervescent apricot, peach and lemongrass aromas. It's a great spring wine that's quite dry with crisp, pleasant tartness and green apple and citrus flavors.

By: Molly Miller