## SUSTAINABLE VS. ORGANIC

WHAT'S THE DIFFERENCE?

# IN BRIEF, SUSTAINABLE FARMING IS A COMBINATION OF BOTH CONVENTIONAL AND ORGANIC FARMING

Sustainable farming uses the science and mechanization of conventional farming and the biodiversity of organic farming to reduce the impact on soil, water use and pesticide and fertilizer use while maintaining yields and a quality product (organic farming, on average, yields 25% less product).



## HOW DO SUSTAINABLE AND ORGANIC DIFFER IN WINE TERMS?

### HERE ARE SOME EXAMPLES:

### PESTICIDES, FERTILIZERS AND EARTH'S RESOURCES

An organic farmer is restricted in the pesticides and fertilizers he or she is allowed to use making it necessary to do multiple applications in a season to ensure a crop (yes, pesticides are allowed on organic crops). Multiple applications equal more fuel consumption, more compaction of the soil, and use

of more water.

A sustainable farmer can choose a pesticide or fertilizer that requires few applications during the growing season and can rotate their choices to ensure less bug and weed resistance.

#### **LABOR**

 An organic farmer must use laborers to remove weeds from a vineyard resulting in higher costs.  A sustainable farmer can control weeds throughout the season with mechanization and few laborers, keeping costs down.

#### **WINES**

In CA for the 2015 harvest, 25% of wine grapes were certified sustainable vs. less than 2% which were certified organic

 An organic U.S. wine must not contain any added sulfites which greatly reduces shelf life and will often change the flavor.
(European and Canadian wines may have sulfites added and are labeled organic or "bio" wine.)



#### ORGANIC FARMING IS NOT SUSTAINABLE

On less land, using less water, and with fewer pesticide and fertilizer applications (resulting in lower CO2 emissions) sustainable farmers produce higher yields at a lower cost while ensuring future production of the land.