

EcoVine EcoEsprit™



**"WE RESEARCH EVERY WINERY WE FEATURE"
TASTING & TOASTING OUR FUTURE**

ECO WINES FROM ORGANIC GRAPES

ALTERING HISTORY



Few books have altered the course of history such as the influential thinker, scientist and writer, **Rachel Carson**. Her book, **Silent Spring**, published in 1962, helped awaken the public to the precious and tentative nature of our environment. Her plea for common sense resulted in a heightened appreciation and stewardship of our air, land and water. In the world of wine, a return to organic farming principles is resulting in soil that is rich with living nutrients and producing grapes bursting with natural flavor. A handful of small producers have made organic wines since the early 1980's, but now larger companies are also using organic grapes. Sixty or more California wineries (10 percent of the total) now have vineyards certified by California Certified Organic Farmers and many others are using organic practices but choose not to be certified for a variety of reasons. Wineries in other states and countries are also organic. These are the wineries we feature.

Discover for yourself the pleasure of drinking award winning wines made by master wine makers using only grapes grown without synthetic or chemical fertilizers, pesticides or fungicides.

Each wine shipment includes information on the featured wineries and the wines.

We have found that the more our members know about the wineries and winemakers the better their experience. Our EcoEsprit newsletter and winery sheets explain philosophies, vineyard practices, and wine make notes on each wine we feature.

Many of our wines are from vineyards certified by

California Certified Organic Farmers (CCOF). A great number of winemakers believe that going organic is the responsible thing to do, but are not certified because of expense or to maintain. While organic and sustainable vineyard practices are labor intensive and costly, the philosophy of the growers is that they are contributing not only to the ecology and environment, but also to their families' health and wine consumers' health, in particular, concerns about pesticides residues in wines. We have found that vineyard owners believe, in the long run, they will produce quality fruit and healthier vines, which will live longer - certainly a sound investment for us all.



For complete California Certified Organic Farmers certification requirements visit www.ccof.org. We also salute the commitment of The Organic Grapes into Wine Alliance (OGWA) members. Visit www.ogwa.com for more information on this group.

We frequently feature wines made from biodynamically grown grapes certified by regulatory organizations such as Demeter International. Certification of biodynamic farms and processed products by Demeter, a nonprofit ecological association, began in the late 1920's.

A few wines are sulfite-free, but most vintners believe sulfites are necessary to make good wine. Virtually all wines contain some sulfites because sulfite is naturally formed in the process of fermentation, however, most winemakers also add sulfites to inhibit oxidation and spoilage (a practice that has been used for centuries). If a wine contains more than 10 parts per million (ppm) sulfites, the statement "contains sulfites" must appear on the label. Most wines contain 30 to 150 ppm. In America, the use of sulfites in "organic" wine is forbidden by law. A small percentage of the population is sensitive to sulfites. We have researched wines that are bottled with "no added sulfites" and now also offer select wines to our customers.

EcoVine Wine Club will not ship wine from grapes grown with herbicides, pesticides, fungicides or synthetic fertilizers. We offer only chemically free wines to our club members.

Vicky Lorelli
- Owner

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