

BARRA

of MENDOCINO

ORGANIC FARMING / CCOF CERTIFIED ORGANIC WINEMAKING

- Over 300 acres (all three of the Barra family's vineyard properties) are certified by the [CCOF](#) (California Certified Organic Farmers). The home ranch, Redwood Valley Vineyards, was first certified in 1989.
- **Organic certification requires** that our grapes are grown without conventional pesticides or herbicides, synthetic fertilizers, sewage sludge, bioengineering, or ionizing radiation. Bell beans, red clover, peas and vetch are planted between the rows of vines, and then, just when the flowering plants are turning to either seed or starting to bear "fruit", the plants are turned back into the soil where they are converted to nutrients for the vines. The soils are alive with micro-organisms that allow the vines to take up the nutrients in a more efficient manner.
- **Building soil the organic way**
 - * Mowing and then turning cover crops back into the soil. Particularly good for enhancing nitrogen.
 - * Chopping and turning prunings back into the soil (instead of burning)
 - * Adding CCOF approved naturally-mined nutrients such as phosphorus, magnesium, potassium under the vines.
 - * Testing the soils once a year for nutrient balance
 - * 2022 – test plot development using biochar, a wood product created by burning wood chips in equipment that uses little oxygen for the burning process. Biochar does at least three things: increases vine's ability to uptake nutrients, has water-holding capabilities, and increases the carbon sequestration in the soil. Old vines pulled out for replanting will be converted into biochar (North Coast Biochar is the processor.) Especially important when faced with drought conditions that the North Coast of California has not seen in 1200 years.
- There are **8 ponds** spread throughout the Barra family's three vineyard properties. These man-made reservoirs provide irrigation in the summertime and frost protection in the spring. Because we farm organically, these watersheds are protected from chemicals that would otherwise be leaching through the soils.
- All of the estate grown fruit that goes into the *BARRA of Mendocino* wines is **hand-picked**. No mechanical equipment is used, thereby ensuring the fruit is handled with the utmost care.
- In addition to having organically certified vineyards, the **BARRA of Mendocino Winery** is also **certified organic** by the CCOF. This means that our winemaking process must adhere to strict guidelines and ongoing inspection by the CCOF in order to maintain the claim "made with organically grown grapes" on our wine labels. Additionally, any wines carrying this claim can only add 100 ppm (parts per million) of sulfites to their wines. *The BARRA of Mendocino* wines often test out as low as 40-50 ppm (traditional wines can have up to 350 ppm).