



# LIVE (Low Input Viticulture & Enology)

LIVE is a non-profit organization providing education and independent 3rd-party certification for vineyards and wineries using international standards of sustainable viticulture and enology practices in wine-grape and wine production.

Established 1997

## Enrolled members

207 Vineyards (187 in OR, 20 in WA)

7,965 Vineyard Acres (5,953 in OR, 2,023 in WA)

Wineries (24 in OR, 1 in WA)

## Board of Directors

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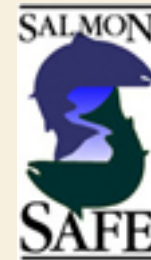
Edward Fus



**LIVE**

**Board of Directors**

Salmon Safe



**Technical Committees**

Winery

Vineyard: Willamette Valley, Eastern WA, Central & Southern WA, Checklist

**Inspectors**

**Vineyards**

**Winery**

# Who gets certified?

The bonded entity controlling the facility

LIVE believes in a “whole farm” concept. Thus, if an estate winery (winery on same property as vineyard) is certified, then the vineyard must also be certified.

# What gets certified?

The facility where the winemaking process occurs

from receipt of the incoming grapes...

to the loading dock where bottled cased goods are  
on the way to storage or sale...

inclusive.

# When does certification occur?

1. Winery decides to pursue certification.
2. Winery implements necessary actions, maintains records, and incorporates sustainability into it's management plan.
3. Winery enrolls by submitting an application for LIVE Certification.
4. After the vintage year is over, a 3<sup>rd</sup> party inspector visits the winery, meets with winery rep, reviews documentation.
5. Inspector makes recommendation to Technical Committee.
6. Technical Committee votes for certification.
7. Certified for vintage year. (completed early Q2 following vintage year)

# Why get certified?

1. Independent 3<sup>rd</sup> party verification proves that you meet rigorous standards
2. Achieve market competitiveness/differentiation
  - Assure access requiring certification
  - Consumer assurance
3. Leadership/Management Philosophy associated with long term cost reduction

# How do you get certified?

1. Workbook
  - a) records & training
  - b) sources of grapes
  - c) carbon emissions
  - d) cellar equipment & materials
  - e) final SO<sub>2</sub> concentration
  - f) chemicals/materials in the winery
  - g) fermentation
  - h) management of wastewater & stormwater
  - i) management of solid waste
  - j) packaging & closures
  - k) worker health & safety
  - l) facility
  - m) tasting room
2. Sustainability Plan
3. Application fee – \$100
4. Inspection fee – every 3 years  
fee is based on case production: <10,000 = \$600    10,000-50,000 = \$900    >50,000 = \$1,200
5. Annual fee – \$500