

Application Appendix: Winery

# Section 1: Production/Cellar Operations

Check the activities that you have implemented:

Minimize the use of pesticides and fungicides.

Use caves or other underground facilities for wine storage and/or production.

Fully insulate wine tanks.

Control temperature of wine holding tanks through a central thermostat system.

Use production lines to speed stabilization.

Compost spent production material.

Use high-pressure or steam technologies for cleaning to reduce water use.

Other: Click or tap here to enter text.

# Section 2: Fruit Production

Check the activities that you have implemented:

Collect wash-down water and use it for irrigation.

Collect stormwater runoff in retention ponds for irrigation.

Other: Click or tap here to enter text.

# Section 3: Water Discharges

**Virginia Green members are required to follow all environmental and public health regulations.**

Water discharges comply with applicable environmental and public health requirements.

This could include requirements under the Clean Water Act, EPA’s Underground Injection Control program, DEQ’s Virginia Pollutant Discharge Elimination System, standards set by local sanitary sewer system, and/or DEQ’s Virginia Pollution Abatement program for authorized land application. This list is not meant to be an exhaustive list of requirements. If you have questions, please contact [VirginiaGreen@DEQ.Virginia.gov](mailto:VirginiaGreen@DEQ.Virginia.gov).