

Anne Amie  
VINEYARDS

We are very proud to announce that our Anne Amie Estate Vineyards have received the **Salmon Safe Certification**. When our new Director of Viticulture, Jason Tosch, arrived last January we gave him two missions: Grow the finest wine grapes possible and convert all our agricultural over to sustainable methods. In a testament to his dedication to environmentally responsible farming, Jason attained our Salmon Safe Certification in a mere nine months.

Jason's commitment and energy to sustainable agriculture has been an inspiration to all of us and his "green" spirit is pervading all aspects of our winery inside and out.

Not only has Jason attained our Salmon Safe Certification, but in the 2007 vintage where the vineyards of the Willamette Valley are suffering one of the worst outbreaks of powdery mildew ever, thanks to Jason's vigilance our vineyards are almost totally free of this blight.

Our next goal is to receive our **L.I.V.E. certification (Low Input Viticulture and Enology)**, which is a two year process and we expect to attain that goal in 2008.



Erosion and runoff from hill side vineyards can bring silt into streams, reducing the ability of native salmon to spawn and thrive. Salmon-Safe helps vineyards protect and restore salmon habitat by planting trees on streams, growing cover crops to control run-off, and apply natural methods to control weeds and pests. Vineyards that meet our rigorous standards earn certification, giving them the honor of using the Salmon-Safe label.

[www.salmonsafe.org](http://www.salmonsafe.org) 2007

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