Abstract

Sustainability is taking hold of the Oregon wine industry. Current certifications include Demeter (biodynamic), Oregon Tilth (organic), Food Alliance (sustainable) and Salmon Safe/LIVE (Low Input Viticulture and Enology). Each represents a voluntary approach to environmental management, aimed at improving the quality and marketability of wine by reducing the use of chemicals that can taint soil and water. Presenters will discuss the current state of sustainable viticulture in Oregon and anticipated developments, such as the Carbon Neutral Challenge and Oregon Certified Sustainable program. They will describe the changing geography and makeup of the Salmon Safe/LIVE certification program and provide ample time for questions.