
Sustainable Certification
For Vineyards & Wineries
LIVE™

Low Input Viticulture & Enology, Inc.

IOBC

SALMON SAFE

www.LIVEInc.org

What is LIVE?

The LIVE program provides certification for vineyards practicing sustainable methods in wine grape production.

These methods are based on a scorecard system consisting of basic required practices, prohibited practices and numerous ecological options.

LIVE's History

- 1994 Industry and academia (Oregon State University) combine to create program inspiration

- 1995 IOBC officials visit region to present the certification model as it is used in EU

- 1996 Guidelines developed by growers for a trial program in Oregon

- 1997 All twenty five vineyards passed third party inspection with trial scorecard

- 1998 Program is formalized under LIVE name
  - Applied for international certification from IOBC

- 2001 LIVE's technical guidelines endorsed for compliance with EU standards
  - IOBC grants probationary status to LIVE

- 2004 LIVE receives official IOBC certification, becoming the first organization in the first organization in the U.S. to attain international accreditation

- 2006 Program growth currently at 92 independent farms with 8,181 farm acres encompassing 11% of Oregon vineyard acreage (2005 stats)

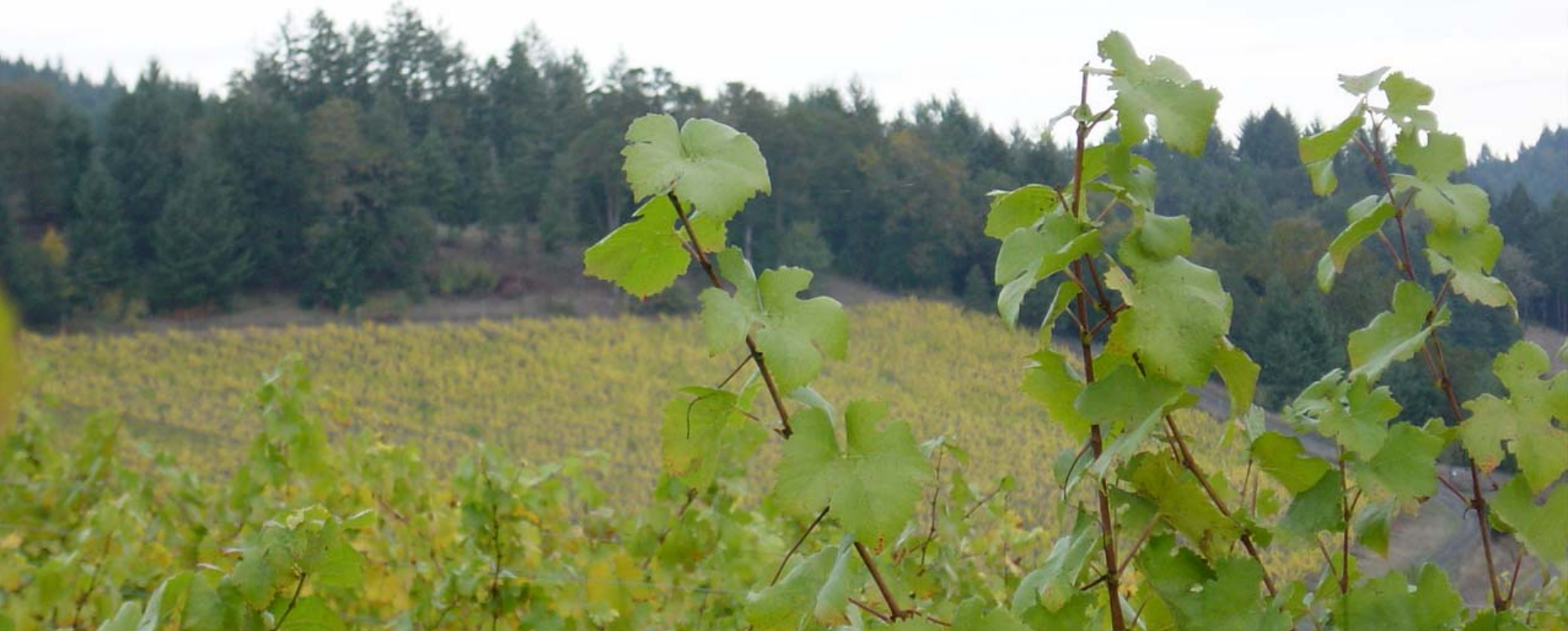
IOBC/WPRS

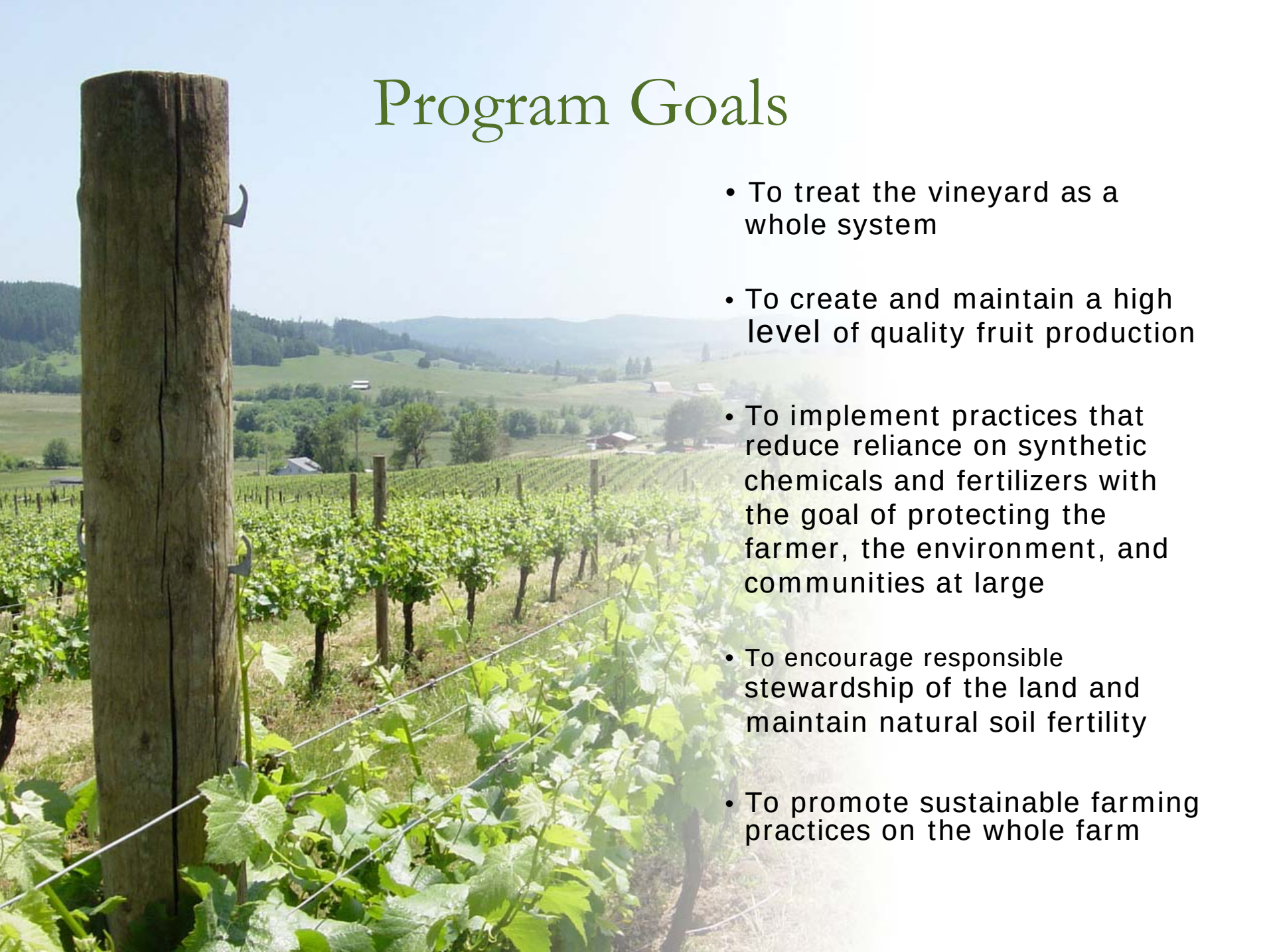
International Organization for Biological and Integrated Control of Noxious Animals and Plants

West Palaearctic Regional Section

- The IOBC promotes the use of sustainable, environmentally safe, economically feasible, and socially acceptable control methods of pests and diseases of agricultural and forestry crops

- Certified LIVE members may use the *internationally certified* IOBC logo to promote their products worldwide





Program Goals

- To treat the vineyard as a whole system
- To create and maintain a high level of quality fruit production
- To implement practices that reduce reliance on synthetic chemicals and fertilizers with the goal of protecting the farmer, the environment, and communities at large
- To encourage responsible stewardship of the land and maintain natural soil fertility
- To promote sustainable farming practices on the whole farm

Program Statistics 2006

- 92 program members
- Two EPA awards in 2001 & 2002
- 8,181 farm acres enrolled
- 1,465 vine acres certified
- 102 certified wines

The Two Year Certification Process

First Year

- Spring – annual records packet & program orientation
- Summer – scorecard & records completed
- Fall – site inspection & records review
- Winter - **probationary endorsement**

Second Year

- Spring – annual records packet
- Summer - scorecard & records completed
- Fall – site inspection & records review
- Winter - **LIVE/ IOBC official certification**

Maintaining Continued Certification

- *Spring - annual records packet*
- *Summer - scorecard & records completed*
- *Fall – site inspections renewed every three years*

Membership Dues & Fee Structure

Annual dues are $150 per vineyard up to 20 acres, $2.00 per additional acre, with no cap

Third party inspection fees are $250 per vineyard

- Inspections are conducted for the first two years of membership, or until certification is achieved

- After achieving certification, vineyards are inspected once every three years

Technical Guidelines & Checklist for 2006 Trial Scorecard

- LIVE currently updating scorecard for compliance with new IOBC & EUREPGAP standards

The practices are separated as follows:

26 Red Required Practices (must be met)

17 Yellow Required Practices (90% must be met)

50 Ecological Diversity Options

2006 LIVE Checklist (Farm inspection protocol) DRAFT

IOBC Standard for Integrated Production

Control points to be verified by inspection body

			1 (achieved), 0 (not achieved)	Check if achieved (where applicable)	+1	+2	+3
1. Farm records, self-inspection, training and traceability							
	1.1	Records complete, available at inspection and kept for 3 years					
	1.2	Self-evaluation (internal audit) made, documented and available at inspection					
	1.3	Corrective action taken based on results of inspection					
	1.4	Participation in annual training courses approved by LIVE					
	1.5	Traceability for fruit at farm level					
2. Biodiversity, ecological infrastructures							
	2.1	At least 5% of farm surface identified and managed as ecological infrastructures					
	2.2	At least 2 ecological options for active enhancement of biodiversity fulfilled					
	2.3	Buffer zones between crop areas and sensitive off-crop areas established (Min. 30-50 feet) (Salmon Safe Requirement)					
3. Site selection							
	3.1	Every field suitable for sustainable production and clearly identifiable					
	3.2	In new cultivation sites an adequate risk assessment made, documented and corrective plan established					
4. Site management							
	~~4.1~~	~~Perennial crops: Alleyway/intertree strip management fulfills specified requirements~~					
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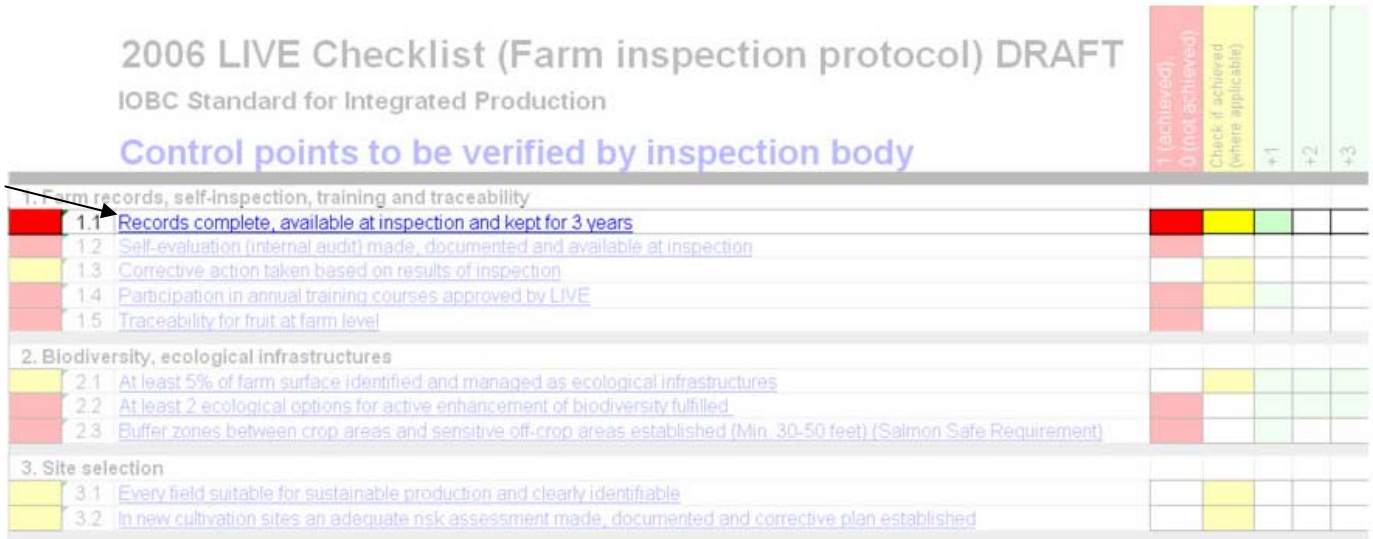
	4.3	Soil fertility and protection by adequate measures					
	4.4	Chemical fumigation/disinfection and residual herbicides not allowed					
5. Varieties, rootstock, sowing/planting aspects							
	5.1	Adequate choice of cultivars					
	~~5.2~~	~~Adequate quality and health status~~					
	5.3	Use of GMOs according to guidelines					
	5.4	A soil test prior to planting is required					
6. Plant nutrition and fertilizer use							
	6.1	Soil and petiole analyses data adequate, not older than prescribed interval					
	6.2	Fertilization plan based on rules established for each crop					
	6.3	Measures to reduce nutrient loss are followed					
	6.4	Nitrogen supply and timing applied according to fertilization plan					
	6.5	Other major nutrients (especially P and K) applied according to fertilization plan					
	6.6	Storage conditions and handling of fertilizers fulfill basic requirements of GAP					

The checklist will be used by the inspector, while referring to the “rucksack” that provides explanations for items on the scorecard…

The inspector will click the link



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The link takes the inspector to the corresponding explanation for each control point

Rucksack-Explanations of checklist items

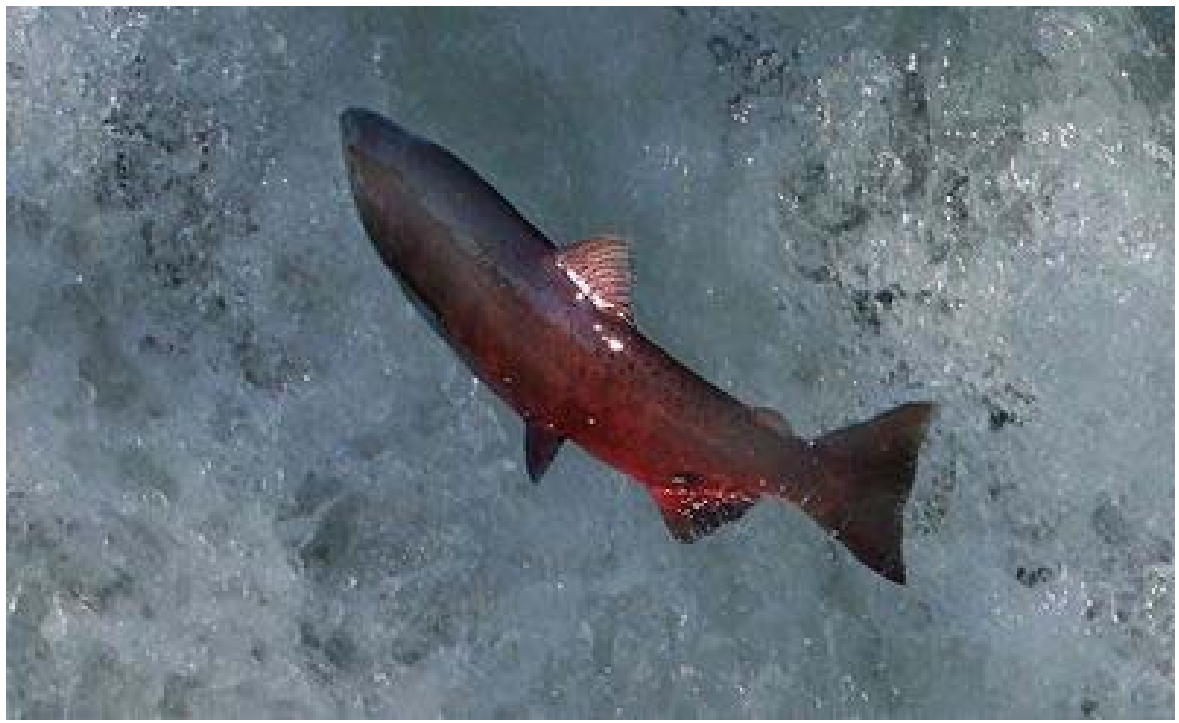
1.1	1.1 Farm records complete & available
1.1.1	All applications of fertilizers giving date, plot, **commercial name** and quantity
1.1.2	All applications of plant protection measures with date, plot and type
1.1.3	All pesticide applications with date, plot, **commercial name** and quantity
1.1.4	Other mandatory records in the organization’s farm record protocol are complete and true
1.1.5	Recordings on key pest occurrence (e.g. flight curves, spidermite densities) taken
1.1.6	Farm records kept for 3 years
1.1.7	Total amount of NPK applied per acre per plot and crop documented and calculated properly

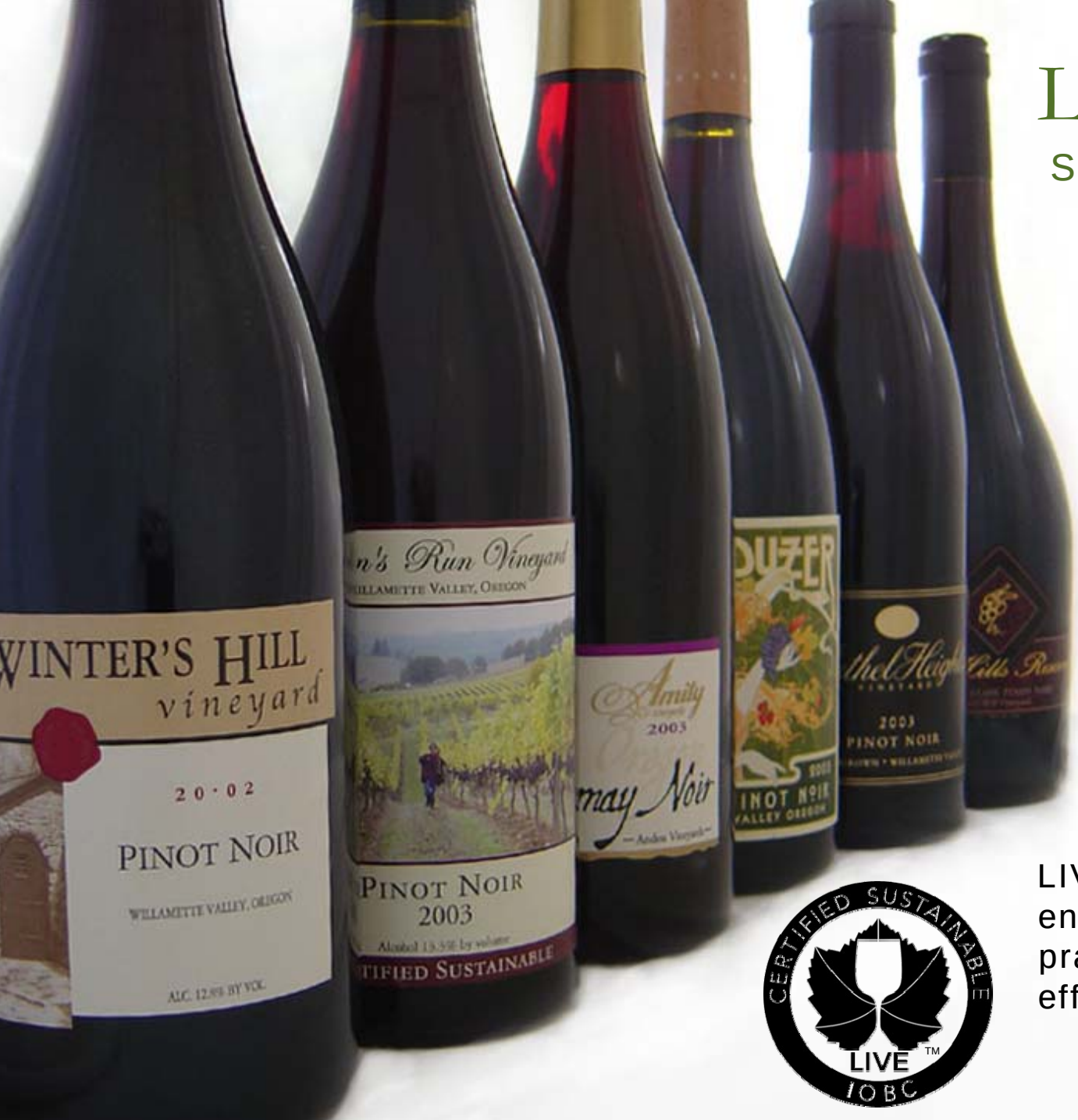
Back to Scorecard

Salmon Safe

- Salmon Safe program created by Pacific Rivers Council of Oregon
- LIVE and Salmon Safe are affiliates dedicated to restoring and maintaining agricultural and urban watersheds
- Salmon Safe has separate certification and endorsement included with LIVE certification
- Salmon Safe certifies the whole farm

www.SalmonSafe.org





LIVE Wines

Spreading the word

The fine wines produced with LIVE certified fruit proudly carry the sustainable message to markets worldwide.

LIVE wines often have the certifying logos printed directly on the back label.

LIVE certified wineries endorse sustainable practices in marketing efforts.


LIVE is an integrated fruit production program
Tel/Fax: 541-935-4333
www.LIVEInc.org
CERTIFIED SUSTAINABLE
LIVE
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