



Organic, Biodynamic and Natural Wines

Demeter Certified Biodynamic® Wine: There are two standards that must be met when it comes to any processed product: the farm standard itself, which guarantees that the ingredients that come from that farm are certified, and the processing standard that applies to the product that is derived from those ingredients. The intent of the Demeter processing standard is to minimize manipulation of the ingredients as much as possible to allow for the identity of the Biodynamic agricultural ingredients used to come through.

In the case of wine, the processing standard has two labeling categories: "Made with Biodynamic® grapes" and "Biodynamic® Wine". Both allow the use of sulfites, up to 100 ppm for dry wines and 150 pp for dessert wines, however that is the only manipulation allowed for in the "Biodynamic® wine" category. The "Made with Biodynamic® grapes" standard does allow for the addition of some neutral yeast, limited sugar adjustment, and natural cream of tartar for cold stabilization. Neither standard allows commercial yeast, malo-lactic acid, enzyme or tannin additions.

Not all wineries that have Demeter certified vineyards produce "Biodynamic®" or "Made with Biodynamic® grapes" wines.

Biodynamic Wines from Europe: Several organizations in Europe certify Biodynamics; including Demeter and Ecocert. While the principles of biodynamic winemaking may seem eccentric and untraditional, the results in the bottle are converting skeptics to drinkers. Biodynamic winemaking follows the teachings of Austrian anthroposophist Rudolph Steiner (1861-1925), and is based upon the idea that the earth and plant life have rhythms in respect to their position to the sun, moon and stars. It is believed that the cosmos and constellations have influence on the different aspects of the plant's growth, therefore the work done in the vineyard and cellar correspond with these rhythms.

Organically Grown vs. Organic Wine: When a wine is labeled "Organic ", it means that the wine is made from grapes, which have been grown without the use of chemical fertilizers, pesticides, fungicides or herbicides. Winemaking techniques at the winery need to be organic as well; little or no manipulation of wines by reverse osmosis, excessive filtration, or flavor additives (such as oak chips). Many organic winemakers also prefer wild yeasts to those formulated in laboratories for fermentation.

Certification

In order to be certified "organic," a wine must meet certain standards that are set by a government agency. Each country has its own certification criteria, and the rules can vary from country to country. Many wineries that are technically organic still choose not to be certified. There are many reasons for this. Some do not want the added costs and bureaucracy of registering. Others may disagree with their government's standards. It can also be a marketing decision. Whatever the case, they are not allowed to use "organic" on their labels.

In the United States, wines labeled "organic" cannot contain added sulfites. For this reason, wines that have added sulfites, but are otherwise organic, are labeled "wine made from organic grapes."

Current EU law contains no definition of *organic wine* and does not allow the term to appear on any wine label.



Natural Wine: A natural wine is not only made from organically grown grapes. It is also made in the most natural possible way. For that reason it is more than organic. Natural wine is wine made in a particular way. A natural wine is a wine made;

- **in small quantities,**
- **by an independent producer,**
- **on low-yielding vineyards,**
- **from handpicked, organically grown grapes,**
- **without added sugars or foreign yeasts,**
- **without adjustments for acidity,**
- **without micro-oxygenation or reverse-osmosis.**

Most natural wines are neither filtered nor fined. The few that are will either be filtered extremely lightly or fined with organic egg-white.

A natural wine contains no more than,

- **10 mg/l total sulphur if red,**
- **25 mg/l total sulphur if white.**

If sulphur dioxide is added, it will be only at bottling and only in the tinnest quantities. Many natural wines are made without the addition of sulphur dioxide at any point. In a perfect world all natural wines would be unfiltered, unfined, and completely unsulphured. In reality this is not always possible.

Unity Selections List of Biodynamic Wines:

Domaine Eric Morgat Savennieres
Domaine Vigneau-Chevreau Vouvray Sec Cuvee Silex
Domaine Vigneau-Chevreau Petillant Brut Sec
Resonance Vineyard Pinot Noir
Resonance Vineyard g³

Unity Selections List of Biodynamically Farmed and Organically Farmed Wines:

Domaine Guy Dufouleur
Domaine de Villeneuve Chateauneuf-du-Pape
Folk Machine "Factories and Smoke" Vecino Vineyard Pinot Noir
Banyan Madera Viognier
Syncline Wine Cellars