

EcoVine EcoEsprit™



Cooper Mountain Vineyards

Growing Organically in Oregon

Cooper Mountain Vineyards rests on the slopes of an ancient volcano. Over thousand of years, erosion helped create the terrain, soils and characteristics that make their wines unique. The vineyards sit on land once farmed by Oregon pioneers who took to the unique location despite its challenges and lack of water. Cooper Mountain has a rich heritage.



Cooper Mountain Vineyards got its start in 1978 when Dr. Robert Gross and his wife, Corrine, planted the first Pinot Noir and Chardonnay vines. They tended the vines and carefully nurtured them as they established in the unique soils of Cooper Mountain. The vines were well tended and matured gracefully to produce true Oregon Pinots. At first, the fruit was sold to other wineries and crafted into wine by some of Oregon's finest

winemakers. In 1987, the winery opened to offer its first vintage to the public.

Dr. Gross began seeking alternative farming methods that matched his interest in homeopathic medicine and decided to take the vineyards organic in 1990. His interest in alternative farming led him to Biodynamic agriculture. Once learning of its practical applications, he decided to take a dual track toward Biodynamic certification. The vineyards received organic certification from Oregon Tilth in 1995. In 1999 Cooper Mountain Vineyards attained Biodynamic certification by Demeter.

Thinking Naturally

It is amazing how well nature does on its own, without human or chemical intervention. Walk into an untouched wetlands or an ancient forest and see how healthy the environment is without our help.

As a psychiatrist, homeopath and vineyard owner, Dr. Robert Gross set out to find a way to make his vineyards and wines healthier, natural. This notion for a vineyard was ahead of its time, but for Dr. Gross, innovation and alternative thinking are the keys to a quality life. Walking through oak groves and grasslands around his home on Cooper Mountain, where nature's work has gone on for centuries, he could see the answer to his quest. Let the vineyards be natural. Let nature take control. Minimize human input. Eliminate manmade chemicals.

Researching homeopathics and alternative farming practices, including organic viticulture, Dr. Gross explored the works of Rudolf Steiner and the applications of Biodynamic agriculture. This farming technique matched perfectly with his interests in Five Elements acupuncture and Eastern philosophies. He found that Five Elements and homeopathy share the concept of balance, with an emphasis on energy and physics rather than chemistry and materialism. Additionally, he saw the similarities with American Indian beliefs that all things are interconnected and life is circular. Philosophies came together in Biodynamics, which provides a practical approach to farming. It would allow the vineyard manager to guide the vines back to a natural state and ultimately to better health. With healthier vineyards, the wines would be more healthful for people.

Today, Cooper Mountain Vineyards is a leader in "sustainable" farming practices; Oregon vineyards and wineries as a group lead the way for the rest of agriculture based industries. With certifications ranging from LIVE and Salmon Safe to Biodynamics, Oregon's wine industry strives to coexist with nature and works to ensure the health of the our planet and all of its living organisms, including people.





Organic Farming and Agriculture

In 1946, farmer and publisher, J.I. Rodale popularized and named the “organic” system of agricultural techniques. He established a demonstration farm in Pennsylvania and founded Rodale Press, which publishes Organic Gardening magazine and many books.

Rodale was influenced by Sir Albert Howard’s work with composting in India. Cover cropping and composting are used to build organic matter in the soil and synthetic additives are discouraged. Organic farming soil produces healthy plants that are more resistant to pests and disease and have higher nutritional value. Modern organic farms are inspected and certified by various certification agencies.

What is Biodynamic Farming?



It is the oldest systematic approach to organic agriculture, started in 1924 by German philosopher Rudolph Steiner. The farm is a self-sustaining organism within the surrounding ecosystem. The name comes from the Greek word “bio”, which means life-energy. It emphasizes animals as part of the farm ecosystem. Many Biodynamic farms are dairies or farms that raise other animals. Most Biodynamic farms are in Europe, Australia and New Zealand and are certified by Demeter, an international organization, founded in 1928. Biodynamic standards are generally more strict than organic, especially with regard to what is added to the soil. Biodynamic farming supplements organic methods with homeopathic-like preparations and sprays produced on the farm to enhance and regulate plant growth, compost production and soil fertility. Vineyards are treated with holistic preparations and composts crafted to strengthen the health of the soil. The rhythms of the Earth, Sun, Moon and Solar System and their affect on the plant also guide the use of preparations. Biodynamic farming is a natural science, one that looks at the entire ecosystem and takes into consideration the natural forces affecting the health and life of the vineyards.

WINE STORAGE TIPS



Where to Store Your Wine: A naturally constant environment is the crucial storage consideration. Fluctuations in temperature can be harmful, as can too much movement (including vibrations) and very low humidity. Undesirable photochemical effects of sunlight and artificial light are reversed once darkness is restored.

How to Store: Wine bottles should be stored horizontally and cases stacked on their sides if they are bottled using corks. This ensures that the corks remain moist, thus fully swollen and airtight. If a bottle is stored vertically, its cork eventually dries out and shrinks. This exposes the wine to air and causes it to oxidize and go off. If your wine is bottled using a screw cap, no worries. A few hours prior to drinking, stand the bottle upright to allow any sediment to settle.

Storage Temperature: The optimum temperature for storing wine is 52°F, but anywhere from 40°F to 65°F is satisfactory, as long as there is little short-term fluctuation: erratic temperatures are the most dangerous. Wine matures faster at higher temperatures and slower when they are low.

Storing Wine in a Refrigerator: Placing a bottle of wine in the refrigerator to chill for a few hours is fine: leaving it there any longer can cause the cork to stick. The refrigerator draws moisture from the cork, which increases the possibility of oxidation. Immersing a bottle in a bucket of ice and water is the best way to cool wine and to keep it cool while drinking.

ENJOY ECOVINE WINES

Vicky Lorelli