Sustainable by nature.





# International Award of Excellence in Sustainable Winegrowing

### Award Nomination Application

BRIT<sup>®</sup>'s mission and passion is the conservation of our natural heritage and the achievement of public understanding of the value that plants bring to our lives. To that end, BRIT has established its International Award of Excellence in Sustainable Winegrowing to honor organizations in the wine industry that have demonstrated a commitment to sustainability in both viticulture (winegrowing) and viniculture (winemaking).

#### **Guidelines for Nominations**

Established in 2010, the BRIT International Award of Excellence in Sustainable Winegrowing honors, promotes and encourages sustainable winegrowing. The award is presented annually by BRIT to a vintner who has demonstrated a commitment to BRIT's core principles of conservation, sustainablility and wise stewardship of the land.

Please complete the Nomination Form describing your endeavors as a vintner actively practicing sustainable methods.

Submissions are due on or before March 31, 2012.



## International Award of Excellence in Sustainable Winegrowing

Honoring the Commitment to Sustainable Practices

## **Nomination Form**

Nominee	
Organization Name:	
Street Address:	
	State/Province:
Zip/Postal Code:	Country:
Winery land size (in acres or he	ctors):
Area under vine both owned an	d contracted (in acres or hectors):
Annual production quantities (in	n gallons or liters) and bottles:
Name of U.S. distributor (requir	ed):
Nominator	
Vintner:	
Other:	
Please indicate the specific nam	ne and complete address of the person(s) best able to provide
information on the vintner.	
Name:	Title:
Organization:	
Mailing Address:	
City:	State/Province:
Zip/Postal Code:	Country:
Telephone:	Facsimile:
Email:	

## Sustainability Assessment

Please provide a self-assessment for each of the following criteria by assigning a ranking from 1 to 10, with 1 indicating no procedures for sustainability in place and 10 indicating demonstrated sustainability best practices in place.

Following each, describe your company's sustainability efforts for that category in 100 words or less. This can include descriptions of conservation efforts in the field or in operations, how waste is avoided, how is it reclaimed, how the winery extends conservation efforts to its customers, or even practices you would like to see established in the future to maintain environmentally sound, socially equitable or economically feasible winemaking principles. Please quantify your statements with data showing improvements from X% to Y%.

As with all great initiatives, we encourage you to be creative and help establish new conservation and sustainable practices and to share that knowledge locally, regionally, nationally and internationally. These initiatives are consistent with BRIT's mission.

### Environmentally Sound Sustainability in Viticulture (Winegrowing)

1. Seed Selection, Preservation, Diversity:

Ranking (1-10): \_\_\_\_

2. Agricultural Protocols for Water Savings:

Ranking (1-10): \_\_\_\_

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3. Agricultural Protocols for Soil Conservation:

4. Agricultural Protocols for Energy Savings:

5. Agricultural Protocols for Integrated Pest Management (IPM):

## Environmentally Sound Sustainability in Viniculture (Winemaking)

6. Winemaking Protocols for Water Savings:

Ranking (1-10): \_\_\_

Ranking (1-10): \_\_\_\_

Ranking (1-10): \_\_\_\_

Ranking (1-10): \_\_\_\_

7. Winemaking Protocols for Soil Conservation:

8. Winemaking Protocols for Energy Savings:

9. Winemaking and Facility Protocols for Integrated Pest Management (IPM):

10. Packaging Protocols for Waste Reduction:

Ranking (1-10):\_\_\_\_

Ranking (1-10): \_\_\_

Ranking (1-10): \_\_\_\_

Ranking (1-10): \_\_\_\_

11. Program for Reducing Carbon Emissions (CO<sub>2</sub>e):

Ranking (1-10): \_\_\_\_

### Ecopreneural Programs\* / Social Responsibility

(\*See Glossary below)

12. Sustainable Customer Service Practices:

Ranking (1-10): \_\_\_\_

13. Plan for Continual Improvement:

Ranking (1-10): \_\_\_\_

14. Corporate Social Responsibility Program (Includes Protocols such as Equitable Wages): Ranking (1-10): \_\_\_\_

 15. Green Facility Programs and/or Certifications other than Winemaking (Building, Site, Operations, Environmental Management System, etc.):

 Ranking (1-10): \_\_\_\_

16. Closing the Loop Programs\*, Including Post-Consumer Take-Back Programs\*:<br/>(\*See Glossary below)Ranking (1-10): \_\_\_

17. Support of Research and Education to Enhance Your Community's Environment: Ranking (1-10): \_\_\_\_

 18. Leadership in Communication of Sustainable Best Practices (Videos, Articles,

 Seminars, Columns, Other Proactive Efforts):

 Ranking (1-10): \_\_\_\_

### Taste

Our final criteria, to be determined by our judging committee, is taste. We require one bottle per submission.

Wine Name:	Est. Retail Price (USD) \$

Completed submissions (application and bottle) are due on or before March 31, 2012.

#### BRIT Attn: Chris Chilton 1700 North University Drive Fort Worth, Texas 76107-3400

For additional information, please visit us online at BRIT.org.

BRIT Office Use: Control #: \_\_\_\_\_

### **Glossary:**

**Ecopreneural Programs:** business practices that aim to achieve a balance between ecosystem stewardship and business performance.

**Closing the Loop Programs:** business processes of reducing waste with the goal of "zero waste." Finding methods to reduce, recycle, reuse, and repurpose materials in the waste stream and diverting resources from being landfilled.

**Take-Back Programs:** programs for tracking a producer's post-production materials and products and packaging, with a conditional commitment that the producer will reclaim the materials and products at endof- life. The producer has the goal of recycling, reusing and/or repurposing its materials and products.

### **Release and Authorization**

Nominee further covenants to use its best efforts in support of the efforts of the Botanical Research Institute of Texas ("BRIT") at publicizing the Award and Nominee and its representatives, directors, officers, employees, agents, successors and assigns hereby absolutely, unconditionally and forever release and discharge BRIT and its directors, officers, employees, agents and representatives (collectively, "Released Parties"), from any and all claims, demands, controversies, causes of action, damages, rights, liabilities and obligations whatsoever (including, without limitation, claims for defamation and invasion of privacy, or financial injury), arising directly or indirectly out of or in connection with BRIT's process in making, promoting and announcing the Award; and Nominee and its representatives, directors, officers, employees, agents, successors and assigns hereby agree to and do hereby indemnify and hold harmless BRIT and its representatives, directors, officers, employees, agents, successors and assigns from any and all liability, claims, actions, damages, expense and loss of any kind caused by or arising out of any statement or action of Nominee or its representatives, directors, officers, employees, agents, successors and assigns made in connection with Nominee's participation in the Award process.

Nominee further agrees that it will not have the right to seek injunctive relief to enjoin or restrain BRIT's exercise of the rights granted in this Release and Authorization.

Nominee understands and acknowledges that the above release, indemnity and hold harmless are material inducements for BRIT to accept and consider its nomination for the Award and that BRIT may rely on this Release in proceeding with its Award process.

THIS AGREEMENT SHALL BE GOVERNED BY AND CONSTRUED IN ACCORDANCE WITH THE LAWS OF THE STATE OF TEXAS AND SHALL BE PERFORMABLE IN TARRANT COUNTY, TEXAS.

Signature:	Date:
By (print name and title):	
Organization:	
Address:	
City:	_State/Province:
Zip/Postal Code:	_Country:
Telephone:	_Facsimile:

