

Organic Viticulture – Frequently asked questions

1. How long does it take to be certified organic by the USDA?

The certification process is three years complying to the strict regulations of the USDA. No chemicals or commercially purchased fertilizers can be used during the transition period.

2. When was Badger Mountain Vineyard Certified?

Badger Mountain Vineyard has been using organic farming methods since 1988, and was the first certified winegrape vineyard in the state of Washington in 1990.

3. What is the difference between “certified organic” and “wines made from organic grapes”?

Certified organic wines must contain at least 95% USDA organic certified (Badger Mountain NSA wines). Wines made from organic grapes must contain at least 70% organically grown grapes (Badger Mountain VES wines).

4. What role do sulfites play in winemaking?

To carry the USDA certified organic seal, wines must be below 10ppm sulfites. Please see the Use of Sulfites FAQ for more information.

5. Does the winemaking play a role in being certified organic?

Yes. To carry the USDA certified organic seal the wine must also be made in an organically approved facility. Badger Mountain Inc, where all of our wines are made is a certified organic food processor. All wines which are made in our winery are made with these organic guidelines.