

# 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.