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# Organic, Sustainable + Biodynamic Wine: What's the Difference?

A lesson in eco-friendly wines, just in time for Earth Day.

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**We've heard all the buzz words: organic, natural, sustainable, environmentally-friendly.** But what do these terms actually mean? And how do you know you're choosing the right "green" product? Let's break it all down in relation to wine and wine making.

**Organic:** Organic wine simply means that the grapes and all other ingredients used to make the wine (like yeast) must be certified organic. In other words, no synthetic pesticides or chemical herbicides may be used on the vines. In the U.S., organic wines also cannot contain added sulfites. Since sulfites occur naturally in wine (they're in grapes' skins), it's impossible for a bottle to contain no sulfites. However, other countries allow a small amount of added sulfites, so check the label before purchasing. Organic certification requirements vary from state to state, too. Organic wines are the only wines that can receive a legal certification from the USDA.

— ORGANIC —

## GALLICA

**Gallica** — This small, family-owned venture grows organic wines and sources grapes from other family-owned vineyards. **The Albarino (\$36), sourced from a vineyard situated north of Yosemite National Park, is delightful with crisp, stone fruit flavors and refreshing acidity.** Gallica's Petite Syrah is harvested and grown on site and is certified organic.

