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

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

By: Molly Miller

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.

Biodynamic: This farming process holds the highest respect for the land and all living things within the vineyard's borders. It respects nature and the grapes as a complete ecosystem where all living things serve as integral parts of the winemaking process. Growers don't use synthetic chemicals, herbicides, fertilizers, pesticides or growth stimulants. Biodynamic vineyards also take into account lunar cycles and astrological events. Biodynamic wines don't contain added yeast or acidity adjustments. Biodynamic vintningis the most holistic approach to wine production.





Onward + Farmstrong Wines

— Onward sources from vineyards that are certified organic and follow biodynamic farming practices. The Malvasia Bianca Petillant Naturel (\$24) bursts with effervescent apricot, peach and lemongrass aromas. It's a great spring wine that's quite dry with crisp, pleasant tartness and green apple and citrus flavors.



