

## A Salmon-Safe Walla Walla Watershed

Obeying ancestral patterns, spring Chinook salmon swim three hundred miles up the Columbia and Walla Walla rivers, into the headwaters of the Blue Mountains of northeast Oregon. Once numbering in the thousands and supporting a tribal fishery, the run now counts 500 with more coming each year. Salmon-Safe has joined with Vinea Trust and other partners in the Walla Walla watershed to restore and safeguard these native fish. Vinea's leadership has resulted in nearly 1,000 Salmon-Safe certified acres—more than half of the watershed's total vineyard acreage—and demonstrates that farm stewardship can thrive alongside wild salmon runs.

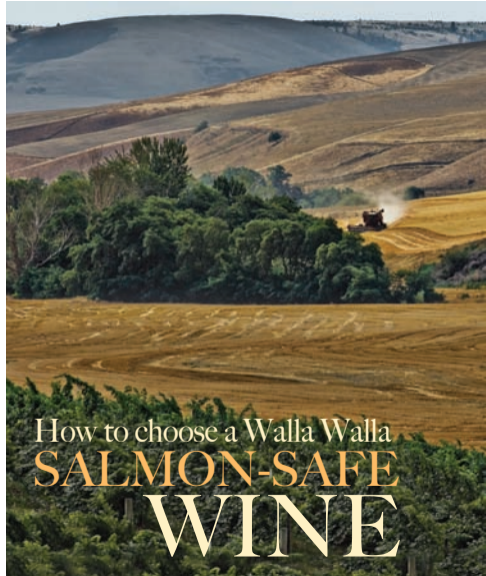
Photo courtesy Woodward Canyon



Since 1996, Salmon-Safe has been partnering with Northwest vineyards to reduce their impact on water quality.



Special thanks to Stewardship Partners



How to choose a Walla Walla  
**SALMON-SAFE**  
**WINE**

## VINEA. The Winegrowers Sustainable Trust.

Vinea is a voluntary group of winegrowers that have embraced a covenant with environmental, economic and social sustainability. By joining with Salmon-Safe and its partner certification organization, LIVE, Vinea seeks to build and implement a sustainable vineyard management program, synonymous with the Walla Walla Valley, internationally recognized for its environmental standards and high quality farming practices.



## Salmon-Safe Walla Walla Wines:

Abeja: **Syrah & Viogner**

Beresan Winery: **Cabernet Franc, Carmenere, Semillon, Viuda Negra**

L'Ecole No. 41: **Estate & Walla Walla Wines**

Leonetti Cellar: **Cabernet Sauvignon, Merlot, Sangiovese, Reserve Wines**

Pepper Bridge Winery: **Walla Walla Valley Wines**

Reininger Winery: **Syrah, Stillwater Creek Merlot**

Watermill Winery: **Estate wines**

Woodward Canyon Winery: **Estate wines**

Zerba Cellars: **Late Harvest Semillon**

Cover & inside photo by Donna Lasater. Design by Free Range.

## CERTIFIED

These wineries are committed to protecting water quality and wild salmon in their local watersheds. Their Salmon-Safe vineyard management practices have been certified by Low Input Viticulture & Enology (LIVE).



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