

# Trust Your Source

## Lost Coast Vineyards



Quatro  
Pino Noir

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Grown:

*Petrolia* ○

*& Hoopa* ○

(109 miles from production facility)

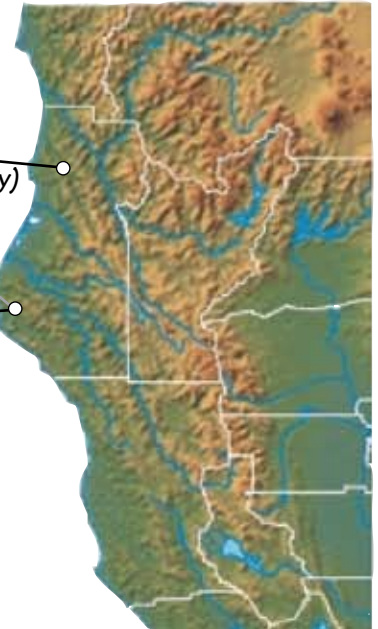
Produced:

*Petrolia* ○

Miles Transported:

To Arcata: 57

To Eureka: 50



### Sustainable Practices:

Our grapes are grown using organic pest control and fertilizers. In our attempts to produce the best wine from our two vineyards, we limit the amount of neem oil, sulfur and JM Stylet oil we spray on the crops. These are normally used to prevent powdery mildew from tainting the crop.

Our compost and fertilizer program is comprised of manure from an organic dairy farm in Ferndale.

Irrigation, when required, is accomplished with a Net-farm drip system which efficiently drips water directly at the vine.

The wine is crafted in our facility in Petrolia. The winery is fitted with two large solar panels that produce more energy than we consume.

Our diverse staff is offered health insurance and are paid well to preform many tasks including hand removal of invasive plants.

### Owned By:

Lost Coast Vineyards began in 2002 when Dick Cogswell and Ester Saunora planted their first grapes with long time friend and wine maker Gary Rogers.

The couple had frequented the North Coast regularly since the early 70's but lived and worked in Chicago until 2002.

Rogers had been making wine in Washington for the past 20 years and Cogswell had been an automobile dealer.

"I was done with what I was doing and wanted to do some more things outside, enjoy life a little more and it ended up being the more sensible thing," said Cogswell.