



BEAVER CREEK VINEYARDS

Our Story

It is very difficult to find one person who believes in biodynamic and organic agriculture and has the "know-how" of wine making process, yet at Beaver Creek we have been fortunate enough to bring together three such personalities: Bruno, Martin and Joseph. Although each has a different background, they all share the common vision "to make the best and the healthiest wines in the world."

Beaver Creek Vineyards is located in Lake County, a truly unique corner of California. With the largest natural freshwater lake entirely in California, appropriately called Clear Lake, this county has been revered for centuries by the native populations of California, who prize the lake and its environs for their healing properties. Mount Konocti, an inactive volcano on the south shore of Clear Lake, gave the Lake County its volcanic soil and helped to create the area's lovely hills full of unspoiled vegetation and flora and its many hot springs, which have been long prized for their healing properties.

Beaver Creek uses the bio-dynamic process to bring nature back in to balance. Bio-dynamic is not a method .It is a direction that is one step beyond organic which we use to create an outstanding, original wine that is an expression of harmony between vines and winemaker. Just one look in a standard vineyard and a bio-dynamic vineyard and it is easy to see the difference. A vineyard farmed in the standard way has dead soil, void of any micro creatures, bugs, limited vegetation, vines fortified by artificial fertilizers, sprayed by artificial herbicides.

On the other hand, a bio-dynamic vineyard is rich in micro organisms, bugs and animals grazing on a variety of different plants that enrich the soil and the vines. Personal attention with a sense of unity or 'wholeness' with our universe creates a vineyard that is able to naturally express itself. We maintain a minimal impact on the environment and our natural surroundings.

Because of this, the wines don't bear the 'prescribed' taste and flavor of many others. Our wines are original, and we strive to produce a product of the cleanest, purest quality. We don't create our wines in the laboratory. The fragrance and taste of our wine comes only from the elements of nature. We use natural yeast, no filtration and the absolute minimum of amount of sulfites, so people sensitive to sulfites are usually not affected by our wine.

Please join us in promoting unity and balance between nature and humanity - from our vineyard to your table!

