

The Dry Farmed Option: Boosting the Bottom Line

You are invited to attend a *field day presentation with John Williams and Frank Leeds on July 8th, 8:30am to 11:30 am at Frog's Leap Winery* to discuss the benefits of dry farming wine grapes: reduced costs, less pest management and reduced resource use. These methods can produce high quality grapes without necessarily losing yield. John and Frank, leaders in the industry share their methods that save money and reduce impact on the environment. Dave Runsten, CAFF's Policy Director, will introduce the Ag Water Stewardship Resource Center.

Topics will include: tillage, cover crops, water use, root stock, composting, pest management and possible ways to convert to dry farmed/reduced water vineyards.

If you have been wondering about any of these topics and have questions, this is the field day for you.

Space is limited to the first 50 respondents. Please RSVP by June 28th to: bjmatthes@comcast.net Directions to the event will be sent upon confirmation. \$20 for non CAFF members, \$10 for CAFF members. Refreshments will be served.



Hosted by Frog's Leap and the North Coast Chapter of Community Alliance with Family Farmers. See www.caff.org and California Agricultural Water Stewardship, CASWI at www.agwaterstewardsorg

