

# Wine & Sustainability

At Terminal City Club, we take pride in offering a thoughtfully curated wine selection that reflects both quality and sustainability. In light of the recent trade developments between the United States and Canada, we want to acknowledge these changes while reaffirming our commitment to responsible sourcing and informed choices.

Our list includes a selection of American wine and spirits purchased years ago as part of our long-term inventory. As a sustainable operation, we believe in minimizing waste and honoring the integrity of our carefully chosen collection. While we continue to support our members' personal preferences with a diverse selection of quality labels, we are also mindful of evolving regulations.

We appreciate your understanding and remain dedicated to providing offerings that respect tradition, sustainability, and the evolving global landscape. If you have any questions or want to discover something new from our collection, our team is happy to assist.

## LEGEND

**S Sustainable** | Wine regions around the world are forging sustainable grape-growing codes that represent a commitment to using fewer agro-chemicals and fertilizers. It's a crucial first step toward organic cultivation and a focus on the health of the vines, soils, people who farm grapes year-round, and financial viability.

**O Organic** | Wines that are made from grapes that are farmed organically, using no chemical pesticides, herbicides, fertilizers, or fungicides. Many of these wines are certified organic; for estates that have chosen not to, we've verified their practices.

**B Biodynamic** | These wines are made from grapes that are farmed following highly specific practices with no use of chemical inputs, greater emphasis on soils health and spiritual, mystical, and astrological components. These selections are either certified or use a majority of the eight preparations outlined in the philosophy devised by Rudolf Steiner in the 1920s.

**V Vegan** | Wines made with absolutely no contact with animal products during their production. Wines are cloudy after fermentation and are sometimes clarified using fining agents made from harmless animal-sourced proteins like albumin, casein, gelatin, or isinglass. It's important to understand that residues of fining agents do not remain in wine, but selections with the Vegan symbol assure you that the wine was either left to clear naturally, or a plant- or earth-based product was used.

**N Natural wine** | No or almost no SO<sub>2</sub> used.