

## Saving Water at California's Wineries

Written by [stephhicks](#) on Jun-13-10 10:41pm

From: [peachygreen.com](#)



Making wine is a water-intensive process. From growing the grapes to rinsing barrels, hundreds of thousands of gallons are required each and every day. In California's famous wine country, water saving measures are being implemented at some wineries. Creating a "dry" wine in this often drought-stricken state could help green the bottom line for many California wineries.

Literally growing a "dry" wine (image from [jim944](#) on Flickr)

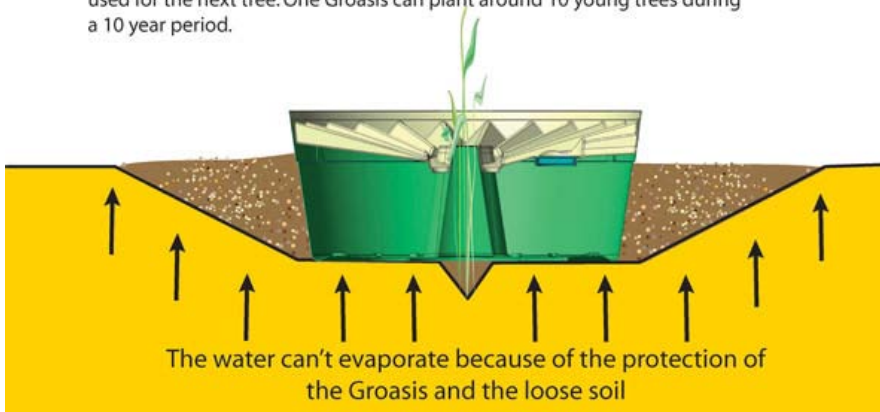
At the [Robert Mondavi](#) winery in Napa Valley, the Waterboxx promises to save 145,000 gallons of water each year for its operations.

What is the Waterboxx and how does it work? Glad you asked:

- Quadrupled water output
- Prevention of water loss through less evaporation
- The Groasis can't be blown away anymore
- If the Groasis is made of biopolymer, it stays after planting and will be degraded into nutrients through micro-organisms
- If the Groasis is made of polypropylene it will be removed after a year and used for the next tree. One Groasis can plant around 10 young trees during a 10 year period.

The Groasis Waterboxx is a [Popular Science](#) award-winning invention that was inspired by how seeds grow in desert regions of the world. Using a drip irrigation system combined with a self-refilling container, water needed to grow the grapes does not evaporate away.

See the image from the [Groasis Waterboxx website](#):



How Waterboxx works in saving water

The beauty of the Waterboxx is that it also collects rain, dew and other precipitation. The drip irrigation is continued, with less watering and less evaporation loss.

Saving water at California's wineries could soon spread to other operations. With Robert Mondavi's significant water (and money) savings, we can expect other grape growers – and perhaps farmers of other crops – to follow suit.