

# FOOD & BEVERAGE BUSINESS

## Freeman Vineyard Winery Achieves Organic Certification and Launches Eco-Friendly Packaging for Harvest Season

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[winery-introduces-lightweight-bottles-and-ditches-capsules-to-minimize-carbon-footprint](https://foodandbeverage.business/packaging/freeman-vineyard-winery-achieves-organic-certification-and-launches-eco-friendly-packaging-for-harvest-season)

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**Freeman Vineyard & Winery** —recognized by the San Francisco Chronicle as **one of the Top 25 Wineries in Sonoma**—has achieved 100% organic certification through California Certified Organic Farmers (CCOF) for its Gloria and Yuki estate Pinot Noir vineyards. Located adjacent to the winery within the Green Valley of Russian River appellation, the Gloria vineyard spans eight acres, while the 16-acre Yu-ki vineyard overlooks Occidental in the West Sonoma Coast appellation.

“Akiko and I care deeply about the environment and about leaving the world a better place for future generations,” stated Ken Freeman. He emphasized their commitment, noting,

“We live amid the Gloria vineyard, so that gives us even more reason to care about what goes into the soil.”

Furthermore, Freeman has implemented **significant changes to its packaging to lessen the winery’s carbon footprint**. The winery switched to lighter-weight glass bottles and eliminated tin capsules from the bottle necks. This strategic move aligns with the principles of food and drink sustainable packaging.

Conventional glass bottles contribute to one-third to one-half of a winery’s total greenhouse gas emissions, primarily due to the energy required for production and the transportation of wines. Freeman’s new bottles weigh 25% less than standard options, enabling higher shipment capacities per pallet and reducing the carbon footprint during transit. Notably, the lighter bottles maintain wine quality and integrity.

In addition, Freeman made a conscious decision to **eliminate tin capsules**. Historically, these protective sleeves were essential for keeping bottle tops clean and preventing pests from damaging the corks. However, with modern sanitation practices, their necessity has diminished. “Capsules are very environmentally unfriendly,” Ken noted, “from the digging of the ore to the production, which uses tons of energy.”

The Freemans have long been advocates for environmentally sustainable practices. After acquiring the land for the Yu-ki Vineyard in 2007, they **donated 25 acres of old-growth redwood forest to the Bodega Land Trust** to ensure that the trees will never be cut down. In that same year, Ken **joined the board of the Sonoma Land Trust** to assist with the organization’s conservation efforts.

Additionally, the winery actively supports Russian Riverkeeper and **donates 5% of the proceeds** from its Friends of Freeman wine club **to local charities, including LandPaths**, which helps send children to summer camp in the forest. Such initiatives underscore Freeman’s commitment to sustainable practices in food and drink packaging and community development.