

BARDESSONO - A TRUE LEEDER

YOUNTVILLE, CALIF. – Striking the delicate balance between sustainable innovation and timeless luxury, Bardessono Hotel & Spa is a LEED Platinum Certified hotels in the United States and one of 30 in the world. Dedicated to building a smarter and more sustainable future, Bardessono is built on intrinsic, environmental values implemented in its construction and maintained by a number of green initiatives, making the commitment to provide a luxurious experience for guests within a sustainable environment.

Reduce and Reuse:

- Bardessono is constructed upon repurposed Tufa stone quarried in Napa County 80 years ago for the original Bardessono family wine cellar.
- The stone has been recovered and re-cut to clad the entry area of the hotel and to serve as an architectural element in the reception and dining areas of the hotel.
- Gorgeous woods used throughout the hotel exterior and interior are milled from salvaged trees.
- Recycled steel was also used on the building's façade in the form of rusted steel panels, designed to represent the colors found in wine, the surrounding vineyards and the equipment used to care for them.
- Sustainable elements include rammed earth sculptural walls, creating the architectural element in the courtyards.
- 100-year-old olive trees and other drought-resistant plants make up the lush landscaping.
- Organic linens and cleaning supplies go through recycling and compost programs.

Heating and Cooling:

- An underground geothermal system consists of 82, 320 feet deep geothermal wells, which heat and cool the guestrooms, spa and domestic hot water supply. 200 square feet of glass in each room reduces daytime lighting requirements.
- Guestrooms have doors and windows opening into private patios for natural ventilation and all glass is low-e which reduces the temperature transfer through the glass.
- Motion sensors detect when guests are not present in their guestroom and are automatically controlled by thermostats that allow the temperature to raise or lower a few degrees to reduce excess energy demands.
- Motor controlled exterior venetian blinds reduce heat gain from the sun and reflective materials on the roofs minimize heat absorption.

Low Water Use:

- Low water flow fixtures, dual flush toilets and waterless urinals are used.
- Drought-resistant landscaping is serviced by an efficient drip irrigation system.
- All grey and black water is treated and recycled for irrigation uses by the Town of Yountville.

Energy Conservation:

- Each building's flat roof is fitted with a carefully concealed photovoltaic solar collector and reflective material, 940 solar panels. A 200-kilowatt solar energy system provides a significant portion, approximately one half of Bardessono's total electrical energy requirement.
- The only electricity used in this system is for operation of the pumps.
- Guest rooms are constructed to minimize solar heat gain with wide overhangs and motor-controlled venetian exterior blinds.
- Large expanses of glass allow winter sun rays to naturally warm rooms while windows and doors open onto private patios to provide secure nature ventilation.
- Motion sensors determine room occupancy, turning off lights and electrical devices, dropping shades, and allowing more temperature variation in the room while guests are away.

Indoor Air Quality:

- All glues, adhesives, finishes, paints, carpets and fabrics used at Bardessono are required to meet low volatile compounds (VOC) standards to vastly improve indoor air quality.
- The fabrics used on interior furniture and all carpet are green certified and the use of plastic is minimized.
- All porcelain and concrete tiles are made of natural materials that may be recycled. The combination of low VOC compound and organic materials greatly reduces any potential allergens in the rooms.

A Collective Commitment:

- Presenting guests the opportunity to be a part of the commitment to provide the most sustainable, luxurious, Napa Valley experience, Bardessono plants an herb in the onsite, certified organic culinary garden for each guest who opts out of house-cleaning to support a more sustainable future. The effects of a single plant in the garden help improve air quality by offsetting harmful byproducts and help in the execution of Lucy restaurant's signature deep green eco-spirit motivated by culinary ethics. The herbs planted in the garden yield inspiration and ingredients to Lucy bar and restaurant's inspired cuisine and hand-crafted libations.
- All bed linens, towels and robes are made with organic cotton.
- As guests travel throughout the property, they can encounter various landscape features and sculptures encouraging them to connect with their natural environment and retreat into a space that does the same.

Original Development & Construction:

- Bardessono was orchestrated by conscientious developer Phil Sherburne.
- San Francisco Bay Area and Pacific Northwest artisans used "up-cycled" materials to create elements specific to Bardessono's guest rooms, courtyard and gardens.
- Sherburne personally sourced most of these building materials and design elements. Once the Bardessono project neared completion, Sherburne personally assembled a carefully constructed team to refine Bardessono's aesthetic.
- Contractor Cello-Maudru Construction recycled 93 percent of their waste during the Bardessono site preparation and building process.
- Evan Shively served as the sawyer during the Bardessono construction process.

Shively sourced and artfully milled salvaged wood from Monterey Cypress, California Bay Laurel, Redwood, Eucalyptus and orchard Walnut trees for the flat-roofed structures, all gathered from within 100 miles of Yountville.

- John Wells of Seattle custom-designed and constructed bedside tables of reclaimed wood and steal while Shively fashioned guest room desks of Bay Laurel.
- The guestroom and public area concrete floor tiles are sourced from Sonoma Stone while bath and dressing room floors are of orchard walnut milled by Shively.

The eco-spirit of Bardessono, originally instilled by the matriarch of the Bardessono family, Lucy Bardessono, who had a penchant for farming, a passion she cultivated on the historic Bardessono grounds in the 1920s, has motivated the culinary ethics and offerings of today's Lucy Restaurant & Bar, the signature restaurant of Bardessono. Executive Chef Jim Leiken elevates Lucy's legacy with conscious cooking and an innate locavore ideology. With a culinary philosophy ruled by the seasons, the Lucy menus are created with ingredients selected fresh daily from Bardessono's California Certified Organic Farming garden and use only locally-sourced ingredients from farms and purveyors within a 110-mile radius of Bardessono. Germinating a variety of hybrid, organic vegetable seeds in the Lucy Garden, Chef Leiken and the culinary team take abundant care of the product grown on the Bardessono grounds, including harvesting the organic fruit trees.

The spa product lines used in B Spa are curated to be comprised of all organic ingredients and smart packaging while the spa product line companies are based locally and regionally, minimizing the delivery mileage and ultimately the carbon footprint.

Nestled in the heart of Napa Valley, Bardessono's approach to offering the best of the good life is balanced with a celebrated appreciation for the local community of artisans, chefs, and wine makers. With a high value on conscious living, Bardessono models hospitality with enduring expressions of land and family that fostered and sustained the original Bardessono family farmstead. "Deep green" with luxury, a subtle aesthetic, privacy, and graciousness leaves guests with a renewed curiosity and a sense of purpose, bringing true meaning to mindfully living luxury.

Bardessono Hotel & Spa presents the 62 rooms and suites, 3 private luxury villas and is located at 6526 Yount Street, Yountville, Calif. For more information, please call (707) 204-6000 or visit the website at www.bardessono.com.

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