CLIF FAMILY WINERY & FARM

Moving Towards Sustainability

Our Mission…

To craft unique, regional wine and foods using practices that care for the earth; to support growers who use sustainable, organic farming methods; and to contribute to a more vibrant, healthy food community.

Our 4 Key Areas of Sustainability…

- **Sustainable Food & Farming:** Source sustainably and organically grown grapes, olives and other ingredients from local and regional farms.
- **Environmentally Friendly Packaging:** Reduce waste in our packaging by using lighter glass, fewer components and recycled materials whenever possible.
- **Renewable Energy/Climate Neutral Footprint:** Climate neutralize the energy use from our business.
- **Meaningful Partnerships:** Support non-profit organizations that promote family farms, conserve wildlife habitat and biodiversity and promote recycling and waste reduction.

What we accomplished in 2008…

Supported growers practicing organic/sustainable/local farming methods. Since we purchase most of our grapes from third party growers, we are committed to finding growers that farm organically or meet minimum sustainability requirements. At this time, our wines are currently sourced from approximately 30% CCOF certified organic vineyard sources. We also source all of our fruit regionally with the farthest sourcing coming from Mendocino County.

Eliminated packaging waste. We have reduced the weight of our glass across all wines. We also take care to reuse or recycle any extra supplies that result from our bottlings. In 2008 we started working with ReCork America to recycle our extra corks. And we only use recyclable pulp shippers for all of our shipping needs.

Offset Carbon Emissions from Business Practices. At the end of 2008, we will purchase renewable wind energy credits from *Native*Energy to offset our carbon emissions resulting from travel, shipping and our office. This will be a total of 144 tons of CO_2 offset, the equivalent of driving an average car in the U.S. 288,000 miles.

Create meaningful partnerships. We have partnered with the California Alliance of Family Farmers (CAFF) and *Native*Energy to form partnerships that will help us achieve our sustainability goals and support long-term sustainability efforts.

Where we are headed…

Developing sustainability guidelines for our growers. Our winemaker, Sarah Gott, will work with our growers to help them transition to more sustainable growing practices and to aid in the transition to becoming CCOF certified if that is the path they want to take. These guidelines will examine water conservation, pest management, energy efficiency, air quality, biodiversity and human resource practices.

Further eliminate waste created by our day-to-day business operations. We will implement better recycling programs and continue to identify ways to reduce our packaging waste. We will work to source all of our glass from local, domestic suppliers.

Offsetting our carbon emissions. We will further expand our eco-system boundaries including the production, bottling and storage of our wines. We will then work to off-set the carbon emissions resulting from these activities. We have also developed a program called "Green my Shipment" which allows consumers ordering wine directly from our web site or through a wine club to purchase carbon offsets for their shipment.

Further develop our partnerships. Continue to develop partnerships with CAFF and *Native*Energy as well as other organizations that help to support and further our mission.