

THE CLIMBER 2010

SAUVIGNON BLANC

CLIF FAMILY WINERY

WINEMAKER NOTES:

To create our 2010 Climber Sauvignon Blanc, our winemakers began with Sauvignon Blanc sourced from organic and sustainably farmed vineyards located in Mendocino County and central coast appellations. Riesling and Muscat were blended to enhance the lush aromatics and fruit forward nature of this refreshing wine. A small amount of Viognier was added to create texture and roundness to the finish. Fermenting in stainless steel ensures crisp and bright fruit characters in the finished wine.

TASTING NOTES:

Beguiling aromas of citrus, honeydew and tropical fruits dance on the palate. Crisp acidity followed by a touch of citrus leads to a memorable finish of vibrant pineapple.

CLIF FAMILY WINERY:

You may know us as the people behind Clif Bar & Company. We are the makers of Clif Bar, LUNA and other nutritious, organic products. We have always had a passion for the outdoors and great food and wine. After a long day of hiking or cycling, we enjoy nothing better than relaxing over a meal with family and friends enjoyed over a great bottle of wine. After moving to the Napa Valley in 1997, this passion continued and we began making our own wine in 2004. Now with winemakers Bruce Regalia and Sarah Gott, we are committed to making high quality, affordable wines sourced from sustainable or organic vineyards whenever possible. Enjoy!



GARY & KIT, FOUNDERS
CLIF FAMILY WINERY

BLEND:

80% Sauvignon Blanc
12% Riesling
7% Viognier
1% Muscat Blanc

ALCOHOL:

14.1%

RELEASE DATE:

June 2011

CASES PRODUCED:

3000

WINEMAKERS:

Bruce Regalia
Sarah Gott

THE CLIMBER

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