



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.

Reducing our Footprint

We support growers who practice 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 are certified through a third party certification program such as Lodi Rules, Napa Green or the California Sustainable Winegrowing Alliance. Our Estate Howell Mountain Vineyard and our recently planted Ink Grade Vineyard are both in the process of becoming CCOF certified.

Clif Family Farm CCOF certified. In 2009, Clif Family Farm became certified organic by CCOF. Our commitment to organic farming goes hand-in-hand with our goal to grow food in ways that nurture the land, protect wildlife, and benefit communities and people's health.

Food Alliance certified. In September 2011, we became Food Alliance certified at Clif Family Farm. Food Alliance provides comprehensive third-party certification for social and environmental responsibility in agriculture and the food industry. Our CSA box program is certified organic and Food Alliance certified.

Native Plant Restoration Project. We have started the process of reclaiming some areas of the farm that have been colonized by non-native species. This winter, cuttings were taken from four native species already established on the property; California Rose, California Honeysuckle, California Blackberry and Spice Bush.

Eliminated packaging waste. We recycle our corks in partnership with ReCork America, use recyclable pulp shippers for all of our shipping needs and starting with the 2009 vintage, we will be bottling our Climber series wines in Saint Gobain's new ECO Series lightweight glass, conserving materials and limiting the impact of transportation.

Offset Carbon Emissions from Business Practices. Each year we purchase renewable wind energy credits from NativeEnergy to offset our carbon emissions resulting from winemaking, travel, shipping and our office. This is typically a total of 100-150 tons of CO₂ offset, the equivalent of driving an average car in the U.S. 288,000 miles. These purchases have helped to build the Greensburg Wind Farm in Greensburg Kansas.

Create meaningful partnerships. We have partnered with the California Alliance of Family Farmers (CAFF), Napa Local Food Council and NativeEnergy to form partnerships that will help us achieve our sustainability goals and support long-term sustainability efforts.