

2007 kit's killer cab

Napa Valley Cabernet Sauvignon

Alcohol: 14.3%

Release Date: May 2011

Cases Produced: 450 cases

Winemaker: Sarah Gott

Suggested Retail Price: \$38



Winemaking Notes:

The 2007 vintage was an exceptional year for Cabernet Sauvignon. Moderate weather throughout the growing season allowed the fruit to ripen fully and evenly without getting too high in sugar. The result was picture perfect clusters and wines with good intensity, concentration and balance.

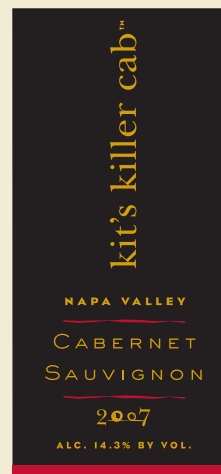
The fruit for our 2007 Cabernet Sauvignon comes from organically and sustainably farmed vineyards located on Howell Mountain, Ink Grade and on the valley floor in Rutherford. The Cabernet is blended with a small amount of Cabernet Franc from Napa's Coombsville area.

The wine was aged in 70% new French oak and 30% aged French oak for 18 months.

Tasting Notes:

Beautiful garnet in color, this elegant Napa Valley Cabernet Sauvignon opens with rich aromatics of ripe cherry, plum and blackberry with a hint of rose petal. Luscious red and black fruit greet the palate as structured tannins laced with cocoa and vanilla create an elegant mouthfeel. The fruit continues to a juicy finish featuring a hint of spice.

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 a long, relaxed meal with family and friends enjoyed over a great bottle of wine. After moving to the Napa Valley in 1997, this passion further developed and we began making our own wine in 2004. Now with winemaker Sarah Gott, we are committed to making high quality, affordable wines sourced from sustainable or organic vineyards whenever possible. Enjoy!



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Gary & Kit, owners of Clif Family Winery