



## Clif Family Winery & Farm – Bios

### **Gary Erickson, Owner & Founder**

Gary Erickson, along with wife Kit Crawford, is owner of Clif Family Winery & Farm based in St. Helena, CA and Clif Bar & Company based in Berkeley, CA. Both companies are named for Gary's father, Clifford, who spent many years hiking and skiing in California's Sierra Nevada Mountains with his son.

Gary has been cooking and baking since high school under the watchful eyes of his mother and grandmother. He began Kali's Sweets and Savories (named after his grandmother) in 1986 as a small bakery making calzones and gourmet cookies. Kali's went on to become Clif Bar & Company, the leading maker of all-natural and organic energy food and drinks.

Gary's love of food and wine began with his cycling trips through Europe. A day of cycling would inevitably end with a long meal and a great bottle of wine. The Europeans' connection with their food was an inspiration for what would later become Clif Family Winery & Farm.

Whether it's cycling in the French and Italian Alps or a mountain bike ride on his Napa Valley property, good food and wine are always part of the adventure. When he's not busy running his two companies, Gary can be found at home, cooking eclectic dishes for his family or playing jazz trumpet.

Gary resides in the Napa Valley with his wife Kit and their three children. The couple shares a passion for adventure, travel and great food and wine.

### **Kit Crawford, Owner & Founder**

Kit Crawford, along with husband Gary Erickson, is owner of Clif Family Winery & Farm based in St. Helena, CA and Clif Bar & Company based in Berkeley, CA.

Kit inherited a passion for natural food from her mother and father who instilled in her the value of growing your own food and caring for the natural resources of the land. At Clif Family Farm, Kit has fun creating meals for family and friends from the organic fruits and vegetables that she grows on the Farm.

Kit's interest in wine began when she worked at a popular artisanal pasta, wine and cheese shop in San Francisco and expanded when she and Gary purchased a home and farm in the Napa Valley. Living busy lives as co-CEO's of Clif Bar & Company, the Farm became a place where they could slow down, savor long meals over a great bottle of wine and enjoy a closeness to their food source. Most of these meals come at the end of a long day of hiking, cycling or working on the Farm. Kit has a passion for animals and enjoys the horses, goats, chickens and turkeys that live on the Farm.

Kit plays a very active role in her local and global community. As a St. Helena High School parent, she is very active in fundraising activities for the local community. As President of Clif Bar

Family Foundation, she is responsible for the fiscal oversight of the foundation and its programs. Kit is also a member of Slow Food USA, whose principals have inspired Clif Family Winery & Farm and she is also involved with the Community Alliance with Family Farmers.

### **Sarah Gott, Consulting Winemaker**

Sarah Gott is no stranger to the wine business having grown up in Sonoma's Knight's Valley. Graduating from the University of California at Davis with a degree in Viticulture and Enology, Sarah began an internship in 1993 with Joseph Phelps Vineyards in the Napa Valley, one of California's most esteemed wineries.

Sarah built her reputation as a rising star at Joseph Phelps, where she eventually became winemaker. In 2002, Sarah left Joseph Phelps to become winemaker at Quintessa where she focused on producing Bordeaux-style red wine.

In 2004, Sarah left Quintessa to start a family with her husband, Joel, and to focus on growing Joel Gott Wines. Sarah now has three children and, in addition to Joel Gott wines, she consults for select Napa Valley wineries.

In the past few years, Sarah has begun working with organically certified growers to source fruit for her wines. She believes in supporting farmers that are making the transition to organic and sustainable farming practices.

Sarah resides in the Napa Valley with her family. In her free time, she trains as a triathlete and enjoys sharing wine with family and friends over great meals.

### **Bruce Regalia, Consulting Winemaker**

In spring 2010, Bruce Regalia joined Sarah on our winemaking team. Bruce comes from an Italian family that appreciated both food and wine. He grew up drinking wine and as he says "always liked to ferment things." That's why we also find him brewing beer, making vinegar, you name it.

Bruce studied plant and soil science in college, focusing on viticulture and began his winemaking career in Mendocino County where he studied under Tom Lane at Navarro Vineyards. From there he moved on to Obester Winery and Duckhorn's Goldeneye where he became winemaker and general manager. All that time in Anderson Valley made him somewhat of an expert on Pinot Noir and it is his favorite varietal. In the future maybe a Clif Family Winery Pinot Noir?

Bruce now consults for select Napa Valley wineries and we are all thrilled to be working with him.