



CLIF FAMILY WINES

WINE	2009 The Climber Sauvignon Blanc	2009 The Climber Red Blend	Climber Pouch Chardonnay	Climber Pouch Cabernet Sauvignon	2010 Napa Valley Sauvignon Blanc	2007 Gary's Improv Zinfandel	2007 kit's killer cab Cabernet Sauvignon
APPELLATION	California	California	California	California	St. Helena, Napa Valley	St. Helena, Napa Valley	Howell Mountain, Napa Valley
WINEMAKING	The fruit comes from sustainably farmed vineyards located in Lodi, Mendocino and Lake Counties. The Climber is 100% stainless steel fermented, thus enhancing the purity of the fruit.	The fruit comes from sustainably farmed vineyards located in Mendocino and Lodi. A versatile, food-friendly wine that unveils new aromas and flavors with each sip.	The Chardonnay hails from the Sacramento Delta and is fermented in 100% stainless steel and aged on the lees for nine months.	The Cabernet Sauvignon was produced from grapes grown on the Central Coast with warm, clear days and cool nights. It was fermented in stainless steel and then pressed at dryness to oak barrels to age for 14 months.	Our 2010 Napa Valley Sauvignon Blanc is predominantly Sauvignon Blanc (98%) with a small amount of Chardonnay (2%) blended in. The Sauvignon Blanc fruit is from Pope Valley, east of St. Helena. It is stainless steel fermented.	Our 2007 Zinfandel comes from a 15-year-old dry-farmed vineyard located in St. Helena. The fruit comes from three different blocks, each with a different rootstock. The wine was aged in French oak barrels for 18 months.	The fruit comes from vineyards located on Howell Mountain, Ink Grade and on the valley floor in Rutherford. The wine was aged in 70% new French Oak and 30% aged French oak for 18 months.
TASTING NOTES	Intensely fresh aromatics of tropical fruit, citrus and ripe guava are followed by scents of crisp tangerine, Meyer lemon and hints of melon and pineapple.	Classic Zinfandel aromas of dark cherry and spice intermingle with notes of blackberry pie, and a slight note of pepper on the nose. Flavorful layers of blackberry fruit, red currant and juicy plum.	Our unoaked Chardonnay is full of intensely fresh aromas and flavors of grapefruit, melon and crisp apple. The fruit comes through from the palate to a decisive, juicy finish.	Our Cabernet Sauvignon is alive with blackberry jam, plum and black currant flavors. With a lush, soft finish and lots of personality, this wine is the perfect companion for your favorite foods.	Intense aromatics of mango and melon linger with hints of jasmine on the nose. Lush flavors of ripe pineapple and peach give way to notes of bright lemon zest on the palate. Pair with raw oysters, fresh goat cheese and salads.	Aromas of blackberry and cherry greet the nose, as ripe flavors of blackberry jam greet the palate. The fruit forward tannins deliver ripe red cherry to the mid-palate, as notes of spice commingle for a long finish.	Rich aromatics of ripe cherry, plum and blackberry with a hint of rose pedal. Luscious red and black fruit greet the palate as structured tannins laced with cocoa and vanilla create an elegant mouthfeel.
ALCOHOL	13.7%	14.1%	14.1%	14.1%	13.9%	14.9%	14.3%
RETAIL PRICE	\$12.99	\$12.99	\$16.99	\$16.99	\$19.99	\$27.99	\$37.99
UPC	8 58290 00105 0	8 58290 00104 3	8 58290 00120 3	8 58290 00121 0	8 58290 00110 4	8 58290 00109 8	8 58290 00101 2



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 winemakers Sara Gott and Bruce Regalia, we are committed to making high quality, affordable wines sourced from sustainable or organic vineyards whenever possible. Enjoy!