



CLIF FAMILY

WINE • FOOD • FARMING

Sustainability at Clif Family

At Clif Family, we are guided by our values to sustain our planet, community and people. We organically farm the grapes, olives, fruit and vegetables that go into our wine and food products and we work with our suppliers to source organic ingredients. Every Clif Family product is made with the highest quality and care while having the lowest impact and cost to our planet. In April 2023, Clif Family became a B Corp Certified business, demonstrating our commitment to high levels of social and environmental performance, accountability and transparency.

Nurturing the Land with Organic Farming

- Our 90 acres of vineyards and 10 acres dedicated to vegetables, fruit orchards, and olive groves are proudly certified organic by CCOF. This certification mandates the responsible management of lands without the use of synthetic fertilizers or harmful, persistent pesticides.
- Our vineyards hold the Napa Green Vineyards certification, the pioneering Napa Valley accreditation that prioritizes climate action, regenerative farming, and social equity within sustainable winegrowing.
- Guided by regenerative agricultural principles such as no-till cultivation, perennial cover crops, and thoughtfully managed sheep grazing, our practices emphasize soil vitality and carbon emission reduction.

Sustainable Production Practices

- All our facilities and vineyards operate on 100% renewable electricity, sourced either through the MCE Deep Green renewables program or via on-site solar panels.
- We are dedicated to incorporating organic and sustainably sourced ingredients across all of our food products.
- Our Solar Grown Honey project amplifies the benefits of clean energy while nurturing critical pollinator habitats.

Journey to Zero Waste

- Our shipping and packaging materials are consciously chosen to be reusable, recyclable, or compostable.
- By opting for lightweight glass wine bottles and omitting foil capsules from our packaging, we substantially reduce packaging waste and carbon emissions.
- Our partnership with Napa Climate Now! transforms our Tasting Room and Food Truck into environmentally-conscious hospitality destinations, furthering waste reduction.

Conserve & Restore our Natural Resources

- In partnership with American Forests, our involvement in their Tree Equity project focuses on urban tree-planting initiatives.
- Our employees are given 16 hours of paid company time annually to engage in volunteer activities within their local communities.
- We extend reimbursement to our employees for their National Park visits and entry fees for athletic events, fostering their connection with nature and well-being.