



CLIF FAMILY

WINE • FOOD • FARMING

CLIF FAMILY ARTISAN FOODS

Clif Family Napa Valley artisan food products are inspired by the foods and flavors of our wine country home, including our own gardens and orchards. These unique products can be enjoyed on their own or added to other simple, seasonal ingredients to create delicious new dishes. As vintners, the role of wine in a meal is never far from our minds. As a result, many of these products will further delight when paired with wine.

Organic Extra Virgin Estate Olive Oil

Making olive oil began as a family project. Picking plump olives from our 90-year-old trees, pressing them, bottling them by hand, then sending the small batch bottles home with family and friends is a much-loved tradition. We now have about 420 olive trees on the farm and produce extra virgin olive oil from these trees. The trees are a variety of Italian, Spanish and Greek cultivars.

Organic Savory Nut Mixes

Our Organic Savory Nut Mixes are made to expertly pair with our favorite wine varietals, instantly creating an easy appetizer or the perfect anytime snack. Our five flavors include Rosemary Roasted Almonds & Pistachios, Smoked Spanish Pimenton Almonds, Maple Curried Cashews & Peanuts, Tamari Glazed Mixed Nuts and Barbequed Walnuts & Almonds.

Organic Dark Chocolate Confections

We make three decadent confections for gifting or indulging: Dark Chocolate Sea Salt Almonds, Dark Chocolate Sea Salt Caramels, Dark Chocolate Toffee Crunch. Made with premium organic Guittard dark chocolate, each flavor is an irresistible treat.

Solar Grown™ Honey & Honey Spreads

Our Solar Grown honey is harvested from hives located on pollinator-friendly solar farms. The energy that solar farms capture from the sun creates many positive benefits for our planet and our communities. This delicious honey is gently blended with flavorful spices to create a creamy honey spread. We suggest stirring into hot tea, spreading onto a warm biscuit or using as a unique ingredient in your cooking.

Organic Preserves, Marmalades & Hot Sauces

Each season, we work to preserve the wonderful flavors of the farm to last well beyond summer. Peppers, onions, peaches, apples, plums and more are made into fruit preserves, savory preserves, marmalades and hot sauces to enjoy all year.