



CLIF FAMILY
WINE · FOOD · FARMING

WINE CLUB NEWS
Cozy Together

FEBRUARY 2020
Napa Valley | California





well **Happy 2020!** *lue*

I joined the Clif Family Team just over a year ago and I still can't believe what a great team I've joined. The relaxed and comfortable family atmosphere that many of you have felt while visiting us in the Tasting Room is the same vibe that makes working at Clif Family Winery so fantastic. I am thrilled to support such an amazing team. You may have seen some new faces during the latter part of 2019, and I wanted to take a moment to introduce our new team members.

Many of the Clif Family Team members you have come to know and love over the years, are still with us, just spreading the Clif Family story in different capacities. You'll see Candice Crawford leading our fabulous events, Gemma Aquilina splashing wines a few days a week, Troy Jolliffe "on the road" hosting in-home tastings, Samantha Newman helping spread the word of all things Clif Family, Claire McConnell building curated experiences and supporting the Wine Club team and Ashley Cox, enthusiastically creating the best experience for our members.

I hope to see all of you often this year enjoying our many unique experiences and events. We are all excited to share the Clif Family experience with you.

Cheers!

Dusty Ann Rhodes
Senior Hospitality Manager

Meet Our New Team Members

🌀 Brien O'Brien 🌀

Brien joined Clif Family Winery in November 2018 first as a Wine Club Member, then as an employee. A former student of the Culinary Institute of America, Greystone here in St. Helena, his culinary expertise gives our seasonal food and wine pairing experiences a little extra flair.

🌀 Mikhail Carto 🌀

Mikhail hails from Guyana and graduated from the Culinary Institute of America in New York. He recently passed his first level Sommelier certificate and loves to share his enthusiasm for enology.

🌀 Scott Vizza 🌀

Scott has been in the Napa and Sonoma hospitality industry for over 25 years. He has an insatiable love for people, music, sports and trivia. His hosted tasting experiences are engaging, interactive and everyone leaves smiling. He claims to finally have found the best job he's ever had!



🌀 Sean Groome 🌀

Sean, originally from the east coast, moved to Napa Valley 2 years ago. He is an avid cyclist and outdoorsman. His love of cycling is what first drew him to Clif Family Winery. Happy to chat about all things cycling, including upcoming rides, new routes in Napa Valle and our specialized Club Peloton Wine Club, Sean's love for adventure is infectious.

🌀 Nick Griffin 🌀

Nick joins us from the wine marketing world. Nick's easy-going style and wine knowledge is great for newcomers and fine wine connoisseurs alike.

🌀 Shannon Lograsso 🌀

The newest addition to our team, Shannon has an extensive restaurant and hospitality background. As a Napa native and an avid runner, be sure to ask her about the best running spots in the Napa Valley. She also brings a highly contagious enthusiasm to everything she does.

🌀 Belen Flores 🌀

Belen is our all-around, go-to lady and looks after our tasting room aesthetic. Don't let her quiet nature fool you, she is our hardest worker and keeps all of us in line.

well FEBRUARY WINE CLUB RELEASES *lluu*



2019 Mendocino Rosé of Grenache

APPELLATION:	Mendocino County
COMPOSITION:	100% Grenache
OAK PROGRAM:	100% stainless steel barrels
ALCOHOL:	13.9%
CASES PRODUCED:	1400

One of our most popular wines is back. Consistently receiving 90+ points since our first vintage in 2014, this wine sells out early every year. Fresh watermelon, green apple, juicy peach and jasmine jump from the glass. A refreshing mouthfeel accentuates the fruit on the palate – with raspberry, ripe pear, and sour candy watermelon. This refreshing sipper is perfect for any and all occasions and does not last long!

2018 Napa Valley Chardonnay

APPELLATION:	Napa Valley
COMPOSITION:	100% Chardonnay
OAK PROGRAM:	35% new French Oak barrels
ALCOHOL:	13.9%
CASES PRODUCED:	920

Inspired by the crisp Chardonnays of the famed Chablis region of France, our Napa Valley Chardonnay is light, bright and fruit driven in style. Sourcing our fruit from the cool Oak Knoll District of Napa Valley, this Chardonnay shows aromas of lemon peel, cantaloupe melon and spiced apple with a touch of minerality. This wine is a favorite for enjoying with food. Try our Clif Family Organic Apple Butter spread onto a sharp cheddar grilled cheese sandwich! Drink now or enjoy through 2028.

2017 Napa Valley Petite Sirah

APPELLATION:	Napa Valley
COMPOSITION:	100% Petite Sirah
OAK PROGRAM:	120 months in 30% new French Oak barrels
ALCOHOL:	14.6%
CASES PRODUCED:	480

This big, bold beauty is sure to keep you warm and comforted this winter season. The deep, dark purple color is a good indication of the concentration on the palate. Aromas of ripe plum, cocoa, toffee and clove, lead to a rich and savory palate with intense concentration and depth. With an incredibly persistent finish, we find this wine is best suited for your richest and most decadent meal, or to be savored by the fire post dinner. Drink now or enjoy through 2032.

well FOR FARM 'N VINE MEMBERS *lluu*



Organic APPLE BUTTER

This golden apple butter is made from a combination of our favorite apples- Gala, Jonagold and Fuji. Hints of cinnamon and spices balance out the natural sweetness of these crisp apples making this the perfect sweet and savory, winter treat!

Rancho Gordo MAYOCOPA BEANS

Heirloom beans are the specialty and passion for local Napa Valley grower Steve Sando. Many notable Bay Area restaurants, including our Clif Family Bruschetteria, feature Rancho Gordo beans on their menu, claiming them to have the best flavor. With all beans having native roots in the Americas, Rancho Gordo seeks to protect and maintain consistency of many authentic heirloom varieties. With a creamy texture and mild-flavor, the Mayocoba bean soaks up flavor in any dish. Check out Chef John McConnell's original recipe using these Mayocoba beans on page 9.

Organic ALEPPO HOT SAUCE

Our hot sauces are made from single-varietal heirloom peppers grown on the Clif Family Farm. Each hot sauce has a unique flavor profile and heat intensity that can be used as an ingredient, a condiment or a marinade. Our Organic Aleppo Hot Sauce has a medium heat intensity and is perfect on soups.

2019 Organic EXTRA VIRGIN OLIVE OIL

Our award-winning estate grown extra virgin olive oil comes straight from organic olives grown on the Clif Family Farm. Consisting of a field blend of Frantoio, Maurino, Arbequina, Koroneiki and Mission olives, the palate is rich with bright citrus notes, aromatic spring grasses and mild pink peppercorn spice. This is a fabulous finishing oil and best enjoyed enhancing fresh baked bread or used with salad dressings.



well FOR PELOTON MEMBERS *lluu*

CLIF Bar

NEW VANILLA ALMOND LATTE

CLIF Coffee Collection energy bars are inspired by coffeehouse favorites and crafted with sustainably sourced organic coffee beans from Colombia. Each bar contains one shot of espresso (65mg of caffeine), and has an optimal blend of protein, fat, fiber and carbohydrates to keep you energized and ready to tackle any adventure.

Other New Coffee Flavors available include Dark Chocolate Mocha and Caramel Macchiato

FROM THE
CLIF FAMILY KITCHEN

Brie "en Croute" with Apple Butter & Walnuts



BRIE "EN CROUTE" WITH APPLE BUTTER & WALNUTS

Recipe by Executive Chef John McConnell

"En croute" is a French phrase meaning "in crust." It is used to describe food that has been wrapped in dough or puff pastry prior to baking. In this case we are wrapping cheese--enjoy!

INGREDIENTS

8 oz. wheel of brie cheese

1 tbsp. Dijon mustard

2-3 pieces sliced ham (optional)

1 puff pastry dough sheet

1 egg, whole

1 tbsp. whole milk

1 jar *Clif Family Napa Valley Apple Butter*

Toasted walnuts

Artisan loaf of bread, or crackers

METHOD

Thaw sheet of puff pastry so that it is pliable. Preheat your oven to 400F. In a small bowl, beat the egg together with the milk, set mixture aside.

Roll out puff pastry on a lightly floured counter to form a 12-inch square. Using a pie plate or other round guide cut the dough into a 9" circle. Place whole wheel of brie directly in the center of the dough. Brush the Dijon mustard to coat the top of the brie. If using sliced ham, place slices directly on the top of the mustard over the center of the brie. Brush the exposed puff pastry with the egg wash.

To wrap the brie, lift the pastry up and over to the center of the brie, pleating it at even intervals until all the pastry is crimped and folded over the brie. Make sure the last fold is secured with additional egg wash to ensure no cheese or moisture escapes in the cooking process. Score the top of the wrapped wheel of brie using the tip of a small knife being careful not to slice through the puff pastry. Brush the wrapped brie with the egg wash mixture on top and sides; transfer to a parchment lined baking sheet. Bake for 35-40 minutes until the pastry has taken a darker golden brown color.

Remove from oven and let cool for 15 minutes before serving. Transfer to a serving platter and decorate with slices of bread, toasted walnuts and a dish of *Clif Family Napa Valley Apple Butter*.

Try this festive winter dish with our 2018 Clif Family Chardonnay.

FROM THE
CLIF FAMILY KITCHEN

Rancho Gordo Mayocoba Beans with Chicken & Aleppo Peppers



RANCHO GORDO MAYOCOBA BEANS WITH CHICKEN & ALEPPO PEPPERS

Recipe by Executive Chef John McConnell

Yields: 6-8 large servings

Preparation: 3 hours, but can be made the day prior.

Note: depending on the size of your chicken, you may have shredded chicken and bean cooking broth leftover for another use. Bean cooking broth is a delicious replacement in recipes calling for chicken stock.

BEANS | PART ONE

1 lb. Rancho Gordo "Mayocoba" heirloom beans

In a large bowl, combine beans and 3 quarts water to cover and soak overnight.

CHICKEN & BROTH

1 3-4 lb. whole chicken (removed of innards)

1/2 onion, cut into 1-inch pieces

1 large carrot, peeled and cut into 1-inch pieces

2 stalks of celery, washed and cut into 1-inch pieces

2-3 cloves of garlic, peeled and smashed

2 bay leaves

Place chicken into a large pot and add remaining ingredients. Pour in cold water to cover by 1-inch and bring to a simmer; cook covered for one hour at a simmer.

Carefully remove the chicken and set aside to cool. Strain the stock (discarding the vegetables) and set aside. Remove the chicken meat from the bones (discarding bones and chicken skin) and shred. Season the shredded chicken meat with 2 tsp of kosher or fine sea salt, and reserve.

BEANS | PART TWO

2 tbsp. Clif Family Napa Valley Extra Virgin Olive Oil

2 tbsp. garlic, minced

1/4 tsp. crushed red pepper flakes

1 c. onion, finely chopped

1 c. carrot, peeled and finely chopped

1 c. celery, finely chopped

2 tsp. cumin, ground

1-1/2 tsp. oregano, dried

1/2 tsp. cinnamon, ground

Using the same large pot in which the chicken was cooked, heat the Clif Family Napa Valley Extra Virgin Olive Oil over medium-high heat, adding garlic and chili flakes to cook until garlic is lightly golden brown. Increase heat to high and add onions and carrots; sauté for 1-2 minutes until vegetables are softened. Add celery and sauté for an additional minute. Add cumin, oregano and cinnamon and sauté for 20-30 seconds before adding soaked and strained beans. Return the reserved chicken stock back to the pot and bring to a simmer. Skim the surface of any froth that forms. Cover pot and cook beans at a simmer for 60-75 minutes until beans are creamy and tender. Check the doneness of the cooked beans before advancing to next step. If the beans are not cooked thoroughly, continue to cook them for as long as they need. If some beans have split during the cooking process, that is preferred as they will help thicken the broth to make a creamy stew.

TO FINISH

4 c. shredded chicken meat

3 tbsp. Clif Family Napa Valley Aleppo Hot Sauce

2 tsp kosher or fine sea salt

Once beans are cooked, strain and reserve the bean cooking broth. Return the beans with vegetables back to the pot adding 2 c. reserved bean cooking broth, 4 c. shredded chicken, Clif Family Napa Valley Aleppo Hot Sauce and kosher salt. Simmer for an additional 5-10 minutes and adjust seasoning to your preference. If you'd like to add spice, add more Clif Family Napa Valley Aleppo Hot Sauce.

SERVE WITH YOUR FAVORITE TORTILLAS & GARNISHES

raw onion, finely chopped

shredded cabbage

sliced radishes

fresh cilantro leaves

lime wedges

sour cream

Clif Family Napa Valley Aleppo Hot Sauce

We suggest pairing this dish with our 2019 Clif Family Rosé of Grenache.



SAVE THESE DATES!

We have many fun events planned in 2020. Save these dates so you don't miss a beat!

- FEB 22** WINE CLUB RELEASE PARTY
- FEB 28 - MAR 1** NAPA VALLEY MARATHON, HALF MARATHON AND 5K
- APR 18** WINE CLUB RELEASE PARTY
- MAY 1 - 3** CAMPO VELO, A WEEKEND OF FOOD, WINE & CYCLING
- MAY 31** ROSE & CROQUET, HOWELL MOUNTAIN
- JUNE 20** 9TH ANNUAL SUMMER SOLSTICE CONCERT – *NEW! 2 complimentary tickets per membership*
- AUG 2** CLIF FAMILY FARM TOUR, HOWELL MTN.
- SEPT 12** 3RD ANNUAL HARVEST MOON CONCERT *NEW! 2 complimentary tickets per membership*
- SEPT 13** 10TH ANNUAL CLUB PELOTON RIDE
- NOV 14** WINE CLUB RELEASE PARTY
- DEC 12** WINE CLUB HOLIDAY PARTY



Don't forget to join us weekly for Street Food Napa Valley every Wednesday evening from 4:30-7:00PM!

Looking Ahead 2020 Schedule of Shipments & Wine Releases

FEBRUARY

- 2018 Napa Valley Chardonnay
- 2019 Rosé of Grenache
- 2017 Petite Sirah

APRIL

- 2019 Rte Blanc Sauvignon Blanc
- 2018 Mendocino Grenache
- 2018 Gary's Improv Zinfandel

SEPTEMBER

- 2019 Bici White Wine Blend
- 2019 Oak Knoll Sauvignon Blanc
- 2017 Kit's Killer Cabernet Sauvignon

NOVEMBER

- 2019 Dry Gewürztraminer
- 2018 The Climber Red Wine Blend
- 2018 Bici Red Wine Blend



well Fill Your Cellar! *ll*

CURRENT RELEASE - CLUB EXCLUSIVE WINES

2019 Rose of Grenache, Mendocino | \$26 per bottle | *Club Members: \$20.80 per bottle*

2018 Chardonnay, Napa Valley | \$42 per bottle | *Club Members: \$33.60 per bottle*

2017 Petite Sirah, Napa Valley | \$45 per bottle | *Club Members: \$36 per bottle*

WHITE WINE

2018 Rte Blanc Sauvignon Blanc, Napa Valley | \$28 per bottle | *Club Members: \$22.40 per bottle*

2018 Dry Gewürztraminer, Anderson Valley | \$30 per bottle | *Club Members: \$24 per bottle*

2018 Viognier, Napa Valley | \$32 per bottle | *Club Members: \$25.60 per bottle*

2018 Oak Knoll Sauvignon Blanc, Napa Valley | \$38 per bottle | *Club Members: \$30.40 per bottle*

2018 Sauvignon Blanc Musque Clone, Napa Valley | \$42 per bottle | *Club Members: \$33.60 per bottle*

2019 Rosé of Grenache Magnums* | \$60 per bottle | *Club Members: \$48 per bottle*

**Limited Bottles Available*

RED WINE

2017 Grenache, North Coast | \$36 per bottle | *Club Members: \$28.80 per bottle*

2017 The Climber Red Wine Blend, Napa Valley | \$42 per bottle | *Club Members: \$33.60 per bottle*

2017 Bici Red Wine Blend, North Coast | \$42 per bottle | *Club Members: \$33.60 per bottle*

2017 Gary's Improv, Howell Mountain | \$45 per bottle | *Club Members: \$36.00 per bottle*

Petite Sirah Arriva Dessert Wine, Napa Valley | \$45 per bottle | *Club Members: \$36 per bottle*

2017 Estate Zinfandel, Howell Mountain | \$60 per bottle | *Club Members: \$48 per bottle*

HOWELL MOUNTAIN CABERNET SAUVIGNON

2013 Cold Springs Vineyard Cabernet Sauvignon, Howell Mountain \$150 per btl. | *Club Members: \$150 per btl.*

2013 Croquet Vineyard Cabernet Sauvignon, Howell Mountain \$150 per btl. | *Club Members: \$150 per btl.*

2014 Cold Springs Vineyard Cabernet Sauvignon, Howell Mountain \$125 per bottle | **SOLD OUT**

2014 Croquet Vineyard Cabernet Sauvignon, Howell Mountain \$125 per bottle | *Club Members: \$125 per bottle*

2016 Kit's Killer Cab* Cabernet Sauvignon, Howell Mountain \$75 per bottle | *Club Members: \$60 per bottle*

**Almost Sold Out!*

2016 Cold Springs Vineyard Cabernet Sauvignon, Howell Mountain \$125 per btl. | *Club Members: \$125 per btl.*

2016 Croquet Vineyard Cabernet Sauvignon, Howell Mountain \$125 per bottle | *Club Members: \$125 per bottle*

ORDER NOW

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