



**TEXAS ALCOHOLIC BEVERAGE COMMISSION
CERTIFICATE OF APPROVAL OF LABELS FOR
MALT BEVERAGES**

Date: October 06, 2013

Label Certificate Number: 853550

**Pursuant to the application of : STONE BREWING CO.
Holder of permit/license number : S494906**

**Brand : 10 BARREL, BLUEJACKET, STONE SUEDE IMPERIAL
PORTER
Class : FLAVORED ALE
Vintage : N/A
Appellation : N/A
Style : PORTER
Size(s) : 22 OZ BOTTLE,
15.5 GAL, 5.16 GAL KEGS
Container Type : BOTTLE/KEG
Container Material : GLASS/ALUMINUM
Stated Alc. Content : 9.6% ALC/VOL
Tested Alc. Content : 9.42% ALC/VOL - IA
TTB Number : 13235001000406, 13235001000387**

are hereby approved with the same conditions and restrictions as the Federal Certificate of Label Approval (COLA) issued by the Department of Treasury (TTB). If label changes require a new Federal COLA(s) to be obtained, new Texas label approval will also be required.

Labels approved by this certificate are for use on containers having the same capacity as represented hereon.

This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

**Label Approval Section
Tax Division
Label.Approval@tabc.state.tx.us**

**c/o STONE BREWING CO.
1999 CITRACADO PKWY
ESCONDIDO, CA 92029**



TABC

TEXAS ALCOHOLIC BEVERAGE COMMISSION
service ★ courtesy ★ integrity ★ accountability

TEXAS ALCOHOLIC BEVERAGE COMMISSION

AGE AT CELLAR TEMP
(55°F/13°C) OR BELOW
WWW.STONEBREWING.COM

BREWED & BOTTLED BY
THE STONE BREWING CO.,
ESCONDIDO, SAN DIEGO
COUNTY, CA



GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CA REDEMPTION VALUE

NY, NJ, ME, CT, VT, DE, OR, IA, HI, UT 5¢ PER 100¢



10 BARREL / BLUEJACKET / STONE™

SUEDE IMPERIAL PORTER

Due to our participation in at least a half a dozen collaborations each year, one might perceive Stone as the craft beer equivalent of a bee flitting indiscriminately from one brewery to the next, all the while drawing precious nectar—the expertise and creativity of those institutions' brewmasters. Another buzzy operation that gets the same rap is Bluejacket, a new, Washington, D.C.-based operation headed by industry veteran and constant collaborator Megan O'Leary Parisi. But make no mistake, Stone and Bluejacket are intensely selective about the contemporaries we invite into our brewhouses. We look for the same high level of passion and dedication to dig a beer style on its head that we employ on a daily basis. So, when Parisi and Stone brewmaster Mitch Steele decided to collaborate, it was essential that they tap a special individual to complete their ritual of fermentation domination, and they found just that in Tonya Cornett, the brewmaster at Bend, Oregon's 10 Barrel Brewing Company. Together, they decided on a sturdy yet velvety base of imperial porter and developed a plan to celebrate the bounty of the environs in which it was produced by harvesting avocado honey, jasmine and calendula flowers (some from our very own Stone Farms) and infusing them into the beer to create something complex and uniquely Southern Californian. Consider in craft cross-pollination at its finest.

"Suede evokes thoughts of richness, color and, most of all, a soft, seductive texture—everything we wanted for this beer."

Tonya Cornett // Brewmaster, 10 Barrel Brewing Company

"There's always something to learn from someone and vice versa. You can talk about brewing all the time, but it's not until brewers put their heads together that they really learn how the other thinks."

Megan O'Leary Parisi // Brewmaster, Bluejacket

"I normally don't think of brewing imperial porters outside of the winter season, but the addition of local honey and jasmine will make this beer an all-season wonder."

Mitch Steele // Brewmaster, Stone Brewing Co.

WWW.STONEBREWING.COM/COLLAB

