



**TEXAS ALCOHOLIC BEVERAGE COMMISSION
CERTIFICATE OF APPROVAL OF LABELS FOR
WINE**

Date: March 28, 2013

Label Certificate Number: 835902

**Pursuant to the application of : THE COUNTRY VINTNER INC.
Holder of permit/license number : S577300**

**Brand : ALFA CRUX O. FOURNIER
Class : TEMPRANILLO BLEND
Vintage : 2003
Appellation : VALLE DE UCO MENDOZA
Style : N/A
Size(s) : 750ML 1.5L
Container Type : N/A
Container Material : N/A
Stated Alc. Content : 14.5%
Tested Alc. Content : N/A
TTB Number : 09054001000040**

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.

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 THE COUNTRY VINTNER INC.
12305 N LAKERIDGE PKWY
ASHLAND, VA 23005**

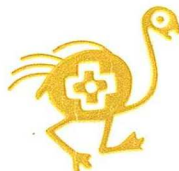


TABC

TEXAS ALCOHOLIC BEVERAGE COMMISSION

service ★ courtesy ★ integrity ★ accountability

TEXAS ALCOHOLIC BEVERAGE COMMISSION



750 ml.

Alc. 14.5% by vol.

ALFA
crux 2003

red wine

VALLE DE UCO

MENDOZA

PRODUCT OF
ARGENTINA

varieties

50% TEMPRANILLO, 40%
MALBEC, 10% MERLOT.

LOCATION OF VINEYARDS

VALLE DE UCO. ALTITUDE
1,100 METERS (3,600 FT.).

HARVEST HAND-PICKED IN

18 KG. (40 LB.) BOXES, DURING

APRIL 2003. ALCOHOLIC

FERMENTATION SEVEN DAYS

IN STAINLESS STEEL VATS AT

28°C (82°F). MACERATION

TWENTY EIGHT DAYS AT

24°C (77°F). MALOLACTIC

FERMENTATION IN OAK

BARRELS. AGEING TWENTY

MONTHS IN NEW OAK BARRELS

(80% FRENCH, 20% AMERICAN).

PRODUCTION 38,200 BOTTLES.

This wine has not been filtered.

IN ORDER TO FULLY APPRECIATE
THE QUALITY OF THIS WINE, WE
RECOMMEND USING A DECANTER
BEFORE DRINKING, AND SERVING IT
AT 17°C (63°F).

PRODUCT OF ARGENTINA.

PRODUCED AND BOTTLED

BY BODEGAS Y VIÑEDOS

O. FOURNIER S.A. B 72712.

LOS INDIOS S/N. (C.P. 5567)

LA CONSULTA, SAN CARLOS,

MENDOZA (ARGENTINA).

EXP. B8751-5

www.ofournier.com

CONTAINS SULFITES



IMPORTED BY: THE COUNTRY VINTNER
ASHLAND, VA 23005

CONTAINS SULFITES

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.

O. FOURNIER

Cult Grapes