



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

Date: 06/29/2009

Label Certificate Number: 725338

Pursuant to the application of : ABACELA VINEYARDS & WINERY

Holder of permit/license number : S724654

**Brand : ABACELA ESTATE GROWN
Class : ALBARINO
Vintage : 2007
Appellation : UMPQUA VALLEY
Style : N/A
Size(s) : 750 ML
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 13.1%
Tested Alc. Content : N/A
TTB Number : 07346001000135**

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.

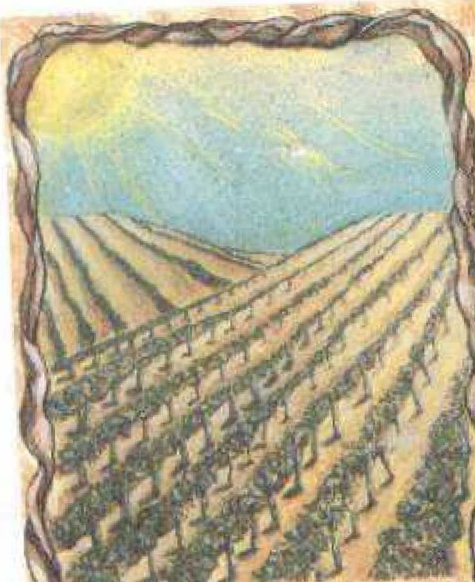
Label Approval Section

Tax Division

Label.Approval@tabc.state.tx.us

**c/o ABACELA VINEYARDS & WINERY
12500 LOOKINGGLASS RD
ROSEBURG, OR 97471-9067**

TEXAS ALCOHOLIC BEVERAGE COMMISSION



Abacela
2007
Albariño
Estate Grown



Albariño
Umpqua Valley

Southern Oregon's Umpqua Valley contains many different mesoclimates, some of which are perfectly suited to this Galician varietal. At Abacela the best mesoclimates for Albariño are found on the north- and east-facing slopes of our estate vineyards. These sites provide shelter from the intense sunshine and heat of summer allowing the fruit to ripen slowly and gently.

After a slow, cold fermentation the exquisite fruit has yielded a wine with distinct floral, lemon meringue, granny smith apple, and white peach aromas. The soft, creamy texture balances rich pear and red grapefruit flavors as the delicate finish lingers effortlessly.

This wine delights the senses now but will become more complex over the next one to two years. We suggest a pairing of seared halibut topped with lump crabmeat, fresh cilantro, and nectarine butter.

Earl and Hilda Jones, Proprietors B. Kiley Evans, Winemaker

PRODUCED AND BOTTLED BY
ABACELA®
ROSEBURG, OR 97470
(541) 679-6642, www.Abacela.com

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.

CONTAINS SULFITES ALCOHOL 13.1% BY VOL.

