



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

Date: December 03, 2014

Label Certificate Number: 891956

**Pursuant to the application of : WINEBOW INC.
Holder of permit/license number : S557417**

**Brand : ALFA CRUX, O. FOURNIER
Fanciful Name : N/A
Vineyard : N/A
Class : TEMPRANILLO-MALBEC
Vintage : 2006
Appellation : VALLE DE UCO, MENDOZA
Size(s) : 50ML-30L
Stated Alc. Content : 15% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 13011001000340**

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.

APPROVAL OF THIS LABEL DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODES AND RULES.

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

**c/o WINEBOW INC.
75 CHESTNUT RIDGE RD
MONTVALE, NJ 07645-1820**

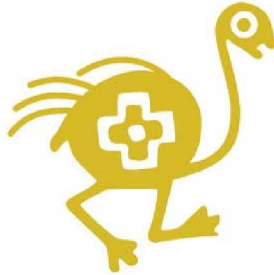


TABC

TEXAS ALCOHOLIC BEVERAGE COMMISSION

service ★ courtesy ★ integrity ★ accountability

TEXAS ALCOHOLIC BEVERAGE COMMISSION



750 ml.

Alc. 15% by vol.

ALFA
crux

2006

red wine

VALLE DE UCO

MENDOZA

PRODUCT OF
ARGENTINA



TEXAS ALCOHOLIC BEVERAGE COMMISSION

varieties

75%Tempranillo,
25 % malbec

LOCATION OF VINEYARDS

VALLE DE UCO. ALTITUDE

1,100 METERS (3,600FT.).

HARVEST HAND-PICKED IN

18KG. (40LB.) BOXES, DURING

APRIL 2006. 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 19,000 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.

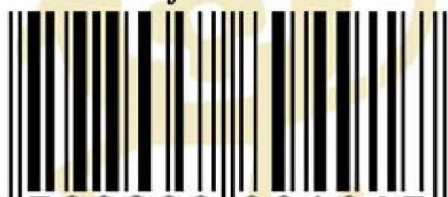
LOS INDIOS S/N. (C.P.5567)

LA CONSULTA, SAN CARLOS,

MENDOZA (ARGENTINA).

EXP. B8751-5

www.ofournier.com



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TEXAS ALCOHOLIC BEVERAGE COMMISSION

O. FOURNIER

Cult Grapes

IMPORTED BY: THE COUNTRY VINTNER, INC.

12305 N. LAKERIDGE PKWY

ASHLAND, VA 23005

www.thecountryvintner.com

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.