



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

Date: July 22, 2013

Label Certificate Number: 846617

**Pursuant to the application of : RIDGE VINEYARDS/ LYTTON SPRINGS WINERY
Holder of permit/license number : S143929**

**Brand : RIDGE LYTTON SPRINGS
Class : ZINFANDEL BLEND
Vintage : 2011
Appellation : DRY CREEK VALLEY
Style : N/A
Size(s) : 375ML 750ML 1.5L 3L
Container Type : N/A
Container Material : N/A
Stated Alc. Content : 14.4%
Tested Alc. Content : N/A
TTB Number : 12318001000277**

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 RIDGE VINEYARDS/ LYTTON SPRINGS WINERY
PO BOX 1810
CUPERTINO, CA 95015**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

RIDGE 2011 LYTTON SPRINGS®

82% ZINFANDEL, 16% PETITE SIRAH, 2% CARIGNANE
DRY CREEK VALLEY 14.4% ALCOHOL BY VOLUME
GROWN, PRODUCED & BOTTLED BY RIDGE VINEYARDS
650 LYTTON SPRINGS ROAD, HEALDSBURG, CALIFORNIA 95448

GOVERNMENT WARNING: (1) ACCORDING TO THE
SURGEON GENERAL, WOMEN SHOULD NOT DRINK AL-
COHOLIC 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



2011 Lytton Springs, February 2013

Summer temperatures were again well below normal, slowing ripening. Unlike 2010, there was no late-season heat to boost sugar levels. Patience was called for. Picking began on September 20, three weeks later than usual. After natural primary and secondary fermentation, twenty-three parcels most typical of Lytton Springs were combined. Fine tannins, moderate ripeness, and bright, focused fruit are hallmarks of the vintage. This elegant zinfandel is enjoyable now, and has the structure to evolve over the next eight to ten years. JO (12/12)

Ingredients: Sustainably grown grapes; indig-
enous yeasts; naturally occurring malolactic
bacteria; tartaric acid; SO₂. PD (12/12)

750 mL
408.867.3233

®REGISTERED TRADEMARK
www.ridgewine.com