



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

Date: December 11, 2012

Label Certificate Number: 826615

**Pursuant to the application of : SAMUEL SMITH OLD BREWERY (TADCASTER)
Holder of permit/license number : BS400215**

**Brand : SAMUEL SMITH'S ORGANIC LAGER
Class : BEER
Vintage : N/A
Appellation : N/A
Style : LAGER
Size(s) : 18.7 OZ, 12 OZ
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 5% ALC/VOL
Tested Alc. Content : 4.93% ALC/VOL - IA
TTB Number : 12118001000645, 12118001000645**

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 SAMUEL SMITH OLD BREWERY (TADCASTER)
18200 OLYMPIC AVENUE SOUTH
TUKWILA, WA 98188-4721**



TABC

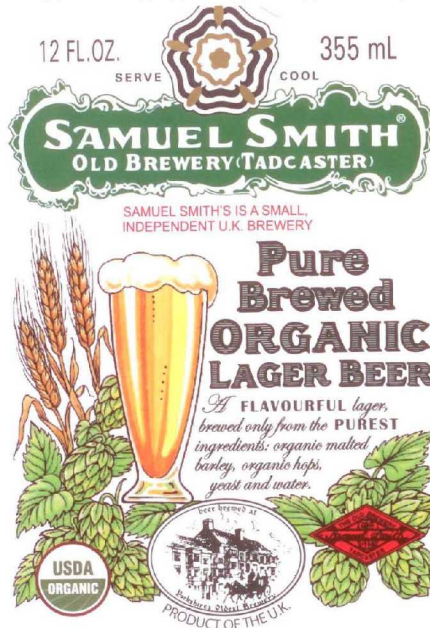
TEXAS ALCOHOLIC BEVERAGE COMMISSION

service ★ courtesy ★ integrity ★ accountability

TEXAS ALCOHOLIC BEVERAGE COMMISSION

ORGANIC

ORGANIC



HER
if not



Samuel Smith's
PURE BREWED
ORGANIC LAGER BEER



Brewed with great care using only organic malted barley, organic hops, medium-soft water and a bottom-fermenting yeast; matured at low temperatures to bring out its delicate flavour and soft hop-character finish.



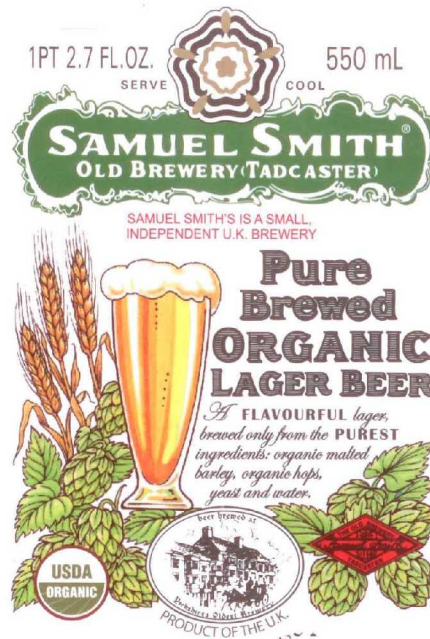
The cold maturation period allows the bottom-fermenting yeasts to secondary ferment and improve this lager's flavour, purity and condition. Before the days of refrigeration lager was matured in underground caves.

BEER/BIERE - 5.0% ALC./VOL. - 12 FL. OZ./355 mL
PRODUCED BY/PRODUIT PAR SAMUEL SMITH'S BREWERY, TADCASTER, UK LS24 9SB
In the USA imported by MERCHANT DU VIN CORP., TUKWILA WA 98188
CERTIFIED ORGANIC BY/CERTIFIÉ BIOLOGIQUE PAR SOIL ASSOC. CERTIFICATION LTD.
merchantduvin.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.



CA REDEMPTION VALUE
MI 10¢ DEPOSIT ME, CT, VT, MA,
OR, IA, NY, HI 5¢ DEPOSIT OK+



Samuel Smith's
PURE BREWED
ORGANIC LAGER BEER



Brewed with great care using only organic malted barley, organic hops, medium-soft water and a bottom-fermenting yeast; matured at low temperatures to bring out its delicate flavour and soft hop-character finish.



The cold maturation period allows the bottom-fermenting yeasts to secondary ferment and improve this lager's flavour, purity and condition. Before the days of refrigeration lager was matured in underground caves.

BEER/BIERE - 5.0% ALC./VOL. - 1 PT. 2.7 FL. OZ./550 mL
PRODUCED BY/PRODUIT PAR SAMUEL SMITH'S BREWERY, TADCASTER, UK LS24 9SB
In the USA imported by MERCHANT DU VIN CORP., TUKWILA WA 98188
CERTIFIED ORGANIC BY/CERTIFIÉ BIOLOGIQUE PAR SOIL ASSOC. CERTIFICATION LTD.
merchantduvin.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.



CA REDEMPTION VALUE
MI 10¢ DEPOSIT ME, CT, VT, MA,
OR, IA, NY, HI 5¢ DEPOSIT OK+