



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

Date: August 07, 2014

Label Certificate Number: 880412

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

**Brand : RIDGE LYTTON SPRINGS
Class : ZINFANDEL BLEND
Vintage : 2012
Appellation : DRY CREEK VALLEY
Style : N/A
Size(s) : 375ML-3L
Container Type : N/A
Container Material : N/A
Stated Alc. Content : 14.4% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 13317001000281**

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 2012 LYTTON SPRINGS®

70% ZINFANDEL, 21% PETITE SIRAH, 6% CARIGNANE
3% MATARO (MOURVEDRE) DRY CREEK VALLEY
SONOMA COUNTY 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.

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CONTAINS SULFITES
® REGISTERED TRADEMARK

2012 Lytton Springs, bottled January 2014

After two unseasonably cool summers, July alone saw eight days over 100°. In late August, milder temperatures prevailed, providing perfect conditions for a ripe—but not overripe—vintage. Fermentation brought out plentiful color and tannin. During aging, we added wine from one hundred-year-old vines on Hill Five for depth and structure. Spice, brambly fruit, and fine tannins characterize this excellent wine. Enjoyable upon release, it will evolve over the next ten years. JO (11/13)

Ingredients: Hand harvested, sustainably grown grapes; indigenous yeasts; naturally occurring malolactic bacteria; tartaric acid; oak from barrel aging; SO₂. PD (11/13)

408.867.3233 750 mL www.ridgewine.com