



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

Date: 06/29/2009

Label Certificate Number: 725339

Pursuant to the application of : ABACELA VINEYARDS & WINERY

Holder of permit/license number : S724654

**Brand : ABACELA-RESERVE SOUTH EAST, ANGLE & KNOLL
BLOCKS
Class : TEMPRANILLO
Vintage : 2005
Appellation : SOUTHERN OREGON
Style : N/A
Size(s) : 750 ML
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 14.4%
Tested Alc. Content : N/A
TTB Number : 07143001000270**

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.

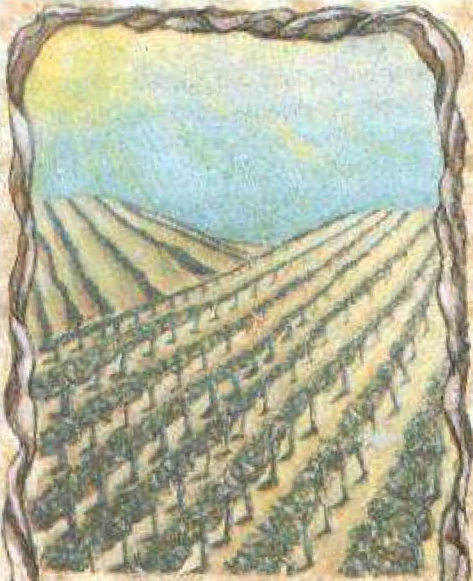
Label Approval Section

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
2005
Reserve
Tempranillo
South East Angle & Knoll Blocks

Reserve **Tempranillo**
Estate Grown
Southern Oregon

Located in southern Oregon's Umpqua Valley the rocky, sandy soils in our estate's South East Angle and Knoll blocks created benchmark characteristics we require for Reserve Tempranillo. Very ripe blackberry, raspberry, graphite and mint aromas lead to a dense palate packed with plum, earth, ripe currants, and vanilla hints. Perfectly balanced acidity and concentrated fruit build to a generously tannic, lengthy finish. Cellar this for the next eight to twelve years and pair with Lechazo asado or boudin-stuffed pork chop with creole butter and sautéed crawfish.

In 1995, proprietors Earl & Hilda Jones planted the first Tempranillo in the Pacific Northwest and named their vineyard Abacela, from an ancient and now obsolete Iberian word meaning to plant a grapevine. Successful production of these wines is made possible by our estate's unique Southern Oregon terroir.

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

PRODUCED AND BOTTLED BY
ABACELA VINEYARDS & WINERY, INC
ROSEBURG, OR 97470
(641) 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.

For
UPC
Code

ALCOHOL 14.4% BY VOL. CONTAINS SULFITES