



**TEXAS ALCOHOLIC BEVERAGE COMMISSION
CERTIFICATE OF APPROVAL OF LABELS FOR
VINOUS LIQUOR**

Date: 10/16/2006

Label License Number: 642157

Pursuant to the application of : WILLAMETTE VALLEY VINEYARDS INC.

Holder of permit/license number : S542567

**Brand : WILLAMETTE VALLEY VINEYARDS (DIJON CLONE)
Class : CHARDONNAY
Vintage : 2004
Appellation : WILLAMETTE VALLEY
Style : N/A
Size(s) : 750 ML
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 14.5%
Tested Alc. Content : N/A
TTB Number : 06108001000042**

are hereby approved.

This approval is issued only for the above name applicant and shall remain in effect unless there be a change in the label, contents, style, or size of the container or unless otherwise stated herein.

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.

**Steve Greinert
Compliance Manager**

**c/o WILLAMETTE VALLEY VINEYARDS INC.
8800 SE ENCHANTED WAY
TURNER, OR 97392**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Applications cannot be processed until application is received.

2004 OREGON CHARDONNAY

The Willamette Valley's cool, long growing season is ideally suited to producing low yields of high quality Burgundian wine grape varieties, especially the "Dijon Clones" of Chardonnay grown from vine cuttings directly from Burgundy. These vines were tended by hand and cluster thinned to increase flavor intensity. The grape clusters were hand-picked at peak ripeness and lightly whole cluster pressed, not crushed, to produce the best flavors. The juice was put into French oak barrels, each barrel inoculated with yeast and fermented in our underground cellar. The barreled Chardonnay went through malolactic fermentation, hand stirred twice monthly, aged sur-lee and racked via a Bulldog Pup, a gentle nitrogen pushing method.

Jim Bertau
Jim Bertau, Founder/Winegrower

Forrest Klafke
Forrest Klafke, Winemaker

P.S. Please return this bottle to the winery for a 10 cent refund. Thank you for Keeping Oregon Green.

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.

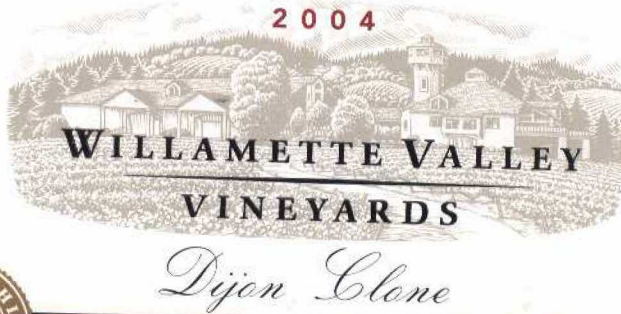
TECHNICAL DATA

Chardonnay Clones: Dijon 76, 96 and Espiguettes 352
Grape Type: 100% Chardonnay
Soil Type: Jory (iron rich volcanic)
Harvest: October 14, 2004
Brix at Harvest: 23.4° - 24.9°
Fermentation: French Oak Barrels for 10 Months
Peak Drinkability: 2008-2011

PRODUCED & BOTTLED BY
**WILLAMETTE VALLEY
VINEYARDS**
8800 ENCHANTED WAY SE
TURNER, OR 97392 • 1-800-344-9463
www.WillametteValleyVineyards.com
BW-OR 149 • ALC. 14.5% BY VOL.
CONTAINS SULFITES • 750ml



(Use additional pages as needed)



OREGON
CHARDONNAY