



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

Date: July 05, 2017

Label Certificate Number: 987228

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

**Brand : RIDGE
Fanciful Name : LYTTON SPRINGS
Vineyard : LYTTON SPRINGS
Class : ZINFANDEL, PETITE SIRAH, CARIGNANE, MATARO
(MOURVEDRE)
Vintage : 2015
Appellation : DRY CREEK VALLEY
Size(s) : 50ML-58L
Stated Alc. Content : 14.5% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 16327001000556**

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.

APPROVAL OF THIS LABEL DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODES AND RULES.

**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



74% ZINFANDEL, 16% PETITE SIRAH, 8% CARIGNANE
2% MATARO (MOURVEDRE) SONOMA COUNTY
DRY CREEK VALLEY 14.6% ALCOHOL BY VOLUME
GROWN, PRODUCED & BOTTLED BY RIDGE VINEYARDS
650 LYTTON SPRINGS ROAD, HEALDSBURG, CA 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



® REGISTERED TRADEMARK

2015 Lytton Springs, bottled January 2017

Rain during the first week of April, though welcome, disrupted flowering reducing yields. The fruit ripened quickly in the warm summer weather. Harvest began August 17, the earliest ever. We managed extraction of color and tannin by limiting pump-overs to once daily. After malolactic, we chose twenty-four of the thirty-three separate fermentations for their concentrated fruit and elegant structure. This excellent vintage is appealing now and will improve over the next ten years. JO (11/16)

Ingredients: Hand harvested grapes; indigenous yeast; naturally occurring malolactic bacteria; 0.6% water addition; tartaric acid; oak from barrel aging; minimum effective SO₂. JO (11/16)

408.867.3233

750 mL

www.ridgewine.com