



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

Date: July 25, 2014

Label Certificate Number: 879137

**Pursuant to the application of : DANCING BEE WINERY
Holder of permit/license number : G772148**

**Brand : DANCING BEE WINERY BLACKBERRY HONEY WINE
Class : HONEY-BLACKBERRY
Vintage : N/A
Appellation : N/A
Style : N/A
Size(s) : 750 ML
Container Type : N/A
Container Material : N/A
Stated Alc. Content : 12% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 12230001000301**

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 DANCING BEE WINERY
8060 HWY 190E STE BEE
ROGERS, TX 76569**



TABC

TEXAS ALCOHOLIC BEVERAGE COMMISSION

service ★ courtesy ★ integrity ★ accountability

TEXAS ALCOHOLIC BEVERAGE COMMISSION

Dancing Bee

the winery at walker honey farm



Blackberry

HONEY WINE

★ ★ ★ ★ ★
75% Honey
25% Blackberry
Wine

ALC 12%
BY VOL



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Dancing Bee

the winery at walker honey farm



Mead was the first celebratory libation created and enjoyed by humans. As a species, we have been harvesting honey from bees and fermenting the sweet stuff since long before we invented the wheel! It is a surprisingly little known fact that humans were originally motivated to harness fire in order to make better pottery in which to store cave-made mead.

At Walker Honey Farm we have only been harvesting honey since the early twentieth century. And even though Grandma Walker was an ardent student of scripture and would surely have affirmed the words of the Psalmist that "wine maketh glad the heart," it only lately occurred to us to use our Premium Texas Honeys to make wine.

Recently we discovered that Alexander Walker—our forbearer who was born near Sherwood Forest in 1610—was an expert mead maker. Luckily we have recovered his notes and recipe. Legend has it that Alexander's great-uncle Willem of Stoneleigh took home the Gold Medal at the 1576 Edinburgh Mead Festival! We have adapted Grandpa Alex's recipe to suit our fine Texas Honeys. We think you'll like the results. Celebrate something!

"Bees make Honey. Yeast makes Mead. Sweet Simplicity!"

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.

CONTAINS SULFITES.



Bottled by: **Dancing Bee Winery**
8060 E US 190 Suite Bee
Rogers, TX 76569
254.983.BEES
DancingBeeWinery.com
buzz@dancingbeewinery.com

750 ML *Dancing Bee...the best little meadery this side of the Renaissance.*