



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

Date: July 05, 2017

Label Certificate Number: 987227

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

**Brand : RIDGE
Fanciful Name : PAGANI RANCH
Vineyard : PAGANI RANCH
Class : ZINFANDEL, ALICANTE BOUSCHET, PETITE SIRAH
Vintage : 2015
Appellation : SONOMA VALLEY
Size(s) : 50ML-58L
Stated Alc. Content : 15% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 17087001000119**

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

RIDGE 2015 PAGANI RANCH ZINFANDEL

83% ZINFANDEL, 10% ALICANTE BOUSCHET, 7% PETITE SIRAH
SONOMA VALLEY 15.2% ALC. BY VOL. SONOMA COUNTY
PRODUCED & BOTTLED BY RIDGE VINEYARDS BW 4488
18100 MONTE BELLO ROAD, P. O. BOX 1810, CUPERTINO, CA 95015

GOVERNMENT WARNING: (1) ACCORDING TO THE
SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCO-
HOLIC 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.



2015 Pagani Ranch, bottled April 2017

A cool start to the growing season delayed flowering until after the spring storms, giving us a full crop. A warm summer ripened the grapes for a late September harvest. During fermentation rich tannins and color were extracted. After sixteen months in barrel, this sensuous wine shows great appeal. It will be most enjoyable over the next ten to twelve years. EB (2/17)

Ingredients: Hand-harvested, sustainably grown grapes; indigenous yeasts; 4.3% water addition; calcium carbonate; naturally occurring malolactic bacteria; minimum effective SO₂. EB (2/17)

408.867.3233

750mL

www.ridgewine.com