



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

Date: July 30, 2012

Label Certificate Number: 814945

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

**Brand : RIDGE LYTTON SPRINGS
Class : ZINFANDEL BLEND
Vintage : 2010
Appellation : DRY CREEK VALLEY
Style : N/A
Size(s) : 375ML 750ML 1.5L 3L
Container Type : N/A
Container Material : N/A
Stated Alc. Content : 14.4%
Tested Alc. Content : N/A
TTB Number : 11299001000262**

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 RIDGE VINEYARDS/ LYTTON SPRINGS WINERY
PO BOX 1810
CUPERTINO, CA 95015**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

RIDGE 2010 LYTTON SPRINGS®

GRAPES: 67% ZINFANDEL, 23% PETITE SIRAH,
7% CARIGNANE, 3% MATARO (MOURVEDRE)
DRY CREEK VALLEY 14.4% ALCOHOL BY VOLUME
GROWN, PRODUCED & BOTTLED BY RIDGE VINEYARDS, INC.
650 LYTTON SPRINGS ROAD, HEALDSBURG, CALIFORNIA 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



2010 Lytton Springs Vineyard, bottled 3/12

Summer 2010 on the North Coast was the coolest in forty years. This changed abruptly in late August, when two days of extreme heat sunburned the clusters. Most of the zinfandel had yet to color; it was the hardest-hit of any varietal. Fifty percent of the grapes were damaged, and cut out. The vines recovered, yielding clean fruit, and wonderfully firm acidity. Forty-six parcels were hand-harvested. After fermentation, the thirty-two most typical of the vineyard's character were assembled, and barrel-aged for fourteen months. Enjoyable as a young wine, this opulent yet structured zinfandel will continue to develop over the next ten to fifteen years. JO (10/11)

750 mL
408.867.3233

®REGISTERED TRADEMARK
www.ridgewine.com