



**TEXAS ALCOHOLIC
BEVERAGE COMMISSION**

Texans Helping Businesses & Protecting Communities

**CERTIFICATE OF APPROVAL OF LABELS FOR
WINE**

Date: October 29, 2018

Label Certificate Number: 1035497

Pursuant to the application of : GOLDSCHMIDT VINEYARDS

Holder of permit/license number : S651050

**Brand : GOLDSCHMIDT VINEYARD YOEMAN VYD. CABERNET
SAUVIGNON ALEXANDER VY**
Fanciful Name : N/A
Vineyard : YOEMAN VINEYARD
Class : CABERNET SAUVIGNON
Vintage : 2015
Appellation : ALEXANDER VALLEY
Size(s) : 50ML-58L
Stated Alc. Content : 14.9% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 18135001001087

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 GOLDSCHMIDT VINEYARDS
PO BOX 1639
HEALDSBURG, CA 95448**



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*Goldschmidt
Vineyard*



YOEMAN VINEYARD

CABERNET SAUVIGNON
ALEXANDER VALLEY

2015



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Goldschmidt Vineyards

YOEMAN VINEYARD

2015 | CABERNET SAUVIGNON

ALEXANDER VALLEY | SONOMA COUNTY

Vineyard: 3 acres of old vine Cabernet Sauvignon from a small gravel bench near Geyserville.

Topography: Eastern morning sun exposure with boulders on loam soils extends grape hang time for maximum flavor development. This imparts a rich, fleshy texture with round supple tannins.

Harvest: Hand-picked on October 1, 2015.

Fermentation & Aging: The grapes were gently destemmed into a small tank. After fermentation on the skins, the wine remained for a further four weeks. 100% Cabernet Sauvignon, aged in new small, French Taransaud barrels for 31 months.

Bottling: Bottled to ensure aromatic integrity, the wine is bottled without fining or filtration. As a result, some deposit may show after cellaring. Bottle aging will develop and enhance this wine for many years.

Nick Goldschmidt

Nick Goldschmidt
Winemaker

goldschmidtvineyards.com

PRODUCED & BOTTLED BY
GOLDSCHMIDT VINEYARDS, HEALDSBURG, CA

PRODUCTION: 704 CASES

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.

ALC. 14.5% BY VOL. | 750ml | CONTAINS SULFITES

