



**TEXAS ALCOHOLIC
BEVERAGE COMMISSION**

Texans Helping Businesses & Protecting Communities

**CERTIFICATE OF APPROVAL OF LABELS FOR
WINE**

Date: March 29, 2019

Label Certificate Number: 1048993

Pursuant to the application of : WILLAMETTE VALLEY VINEYARDS INC.

Holder of permit/license number : S825675

**Brand : WILLAMETTE VALLEY VYDS 'METHODE
CHAMPENOISE' SPARKLING BLEND, OR**
Fanciful Name : METHODE CHAMPENOISE
Vineyard : WILLAMETTE VALLEY VINEYARDS
Class : SPARKLING WINE: CHARDONNAY, PINOT NOIR
Vintage : NV
Appellation : WILLAMETTE VALLEY, OREGON
Size(s) : 50ML-58L
Stated Alc. Content : 11.1% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 16259001000507

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 WILLAMETTE VALLEY VINEYARDS INC.
8800 ENCHANTED WAY SE
TURNER, OR 97392-9580**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

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Brut

WILLAMETTE VALLEY • SPARKLING WINE

Our Grower Series Brut is sourced from estate-grown Pinot Noir and Chardonnay. Crafted using méthode champenoise, the wine underwent secondary fermentation in this bottle. It then aged on its lees for 18 months to develop complexity while preserving vibrancy before disgorgement.

All of our estate vineyards are certified sustainable - LIVE (Low Input Viticulture and Enology) and Salmon Safe.


Jim Bernau, Founder/Winegrower


Joe Ibrahim, Winemaker

Please return this bottle to the winery for a 10 cent refund. Thank you for recycling.

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.

TECHNICAL

Pinot Noir Clones: Pommand
Chardonnay Clones: Espiguettes 352, Dijon Clone 76, Draper
Soil Type: Nekia (shallow iron rich volcanic), Jory (iron rich volcanic), Laurelwood (windblown, glacial loess) including
Pisolites and Missoula Flood sediment
Aging Regimen: 18 Months
Barrels Produced: 19
Harvest: September 13, 2014
Brix at Harvest: 19.5°
Peak Drinkability: 2017-2023



PRODUCED & BOTTLED BY WILLAMETTE VALLEY VINEYARDS

McMINNVILLE, OR • 1-800-344-9463
ALC. 11.1% BY VOL.
CONTAINS SULFITES • 750ml

2 0 1 4

WILLAMETTE VALLEY VINEYARDS

Brut



GROWER SERIES • WILLAMETTE VALLEY
MÉTHODE CHAMPENOISE • SPARKLING WINE