



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

Date: December 05, 2013

Label Certificate Number: 858838

**Pursuant to the application of : MARGERUM WINE COMPANY INC.
Holder of permit/license number : S811838**

**Brand : MARGERUM WINE COMPANY-MARGERUM (D)
Class : SAUVIGNON BLANC
Vintage : 2011
Appellation : HAPPY CANYON OF SANTA BARBARA
Style : N/A
Size(s) : 750 ML
Container Type : N/A
Container Material : N/A
Stated Alc. Content : <14% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 12051001000319**

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 MARGERUM WINE COMPANY INC.
PO BOX 824
LOS OLIVOS, CA 93441-0824**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

TWO THOUSAND AND ELEVEN

MARGERUM

D

Sauvignon Blanc

Happy Canyon of Santa Barbara

This is bottle No. of 2400





TEXAS ALCOHOLIC BEVERAGE COMMISSION

**[2011] SAUVIGNON BLANC
HAPPY CANYON OF SANTA BARBARA
D WHITE TABLE WINE
PRODUCED AND BOTTLED BY
MARGERUM WINE COMPANY
LOS OLIVOS, CALIFORNIA USA BW 6555**

D is a blend of 30% McGinley "The Point" fermented in a 600 liter Taransaud French oak puncheon, 12% a Grassini/McGinley co-fermentation in a new Quintessence French Oak barrel, 24% Mc Ginley block 2B fermented in two one year old Ermitage 265 liter French oak "cigar" barrels, 32% McGinley "The Point" fermented in stainless steel and 2% Semillon fermented in a new Quintessence French oak barrel. Aromatically impressive with rich creamy toasty aromas alive with lime zest, grapefruit, figs, vanilla, white floral and crème fraîche. This is a wine to age for a bit or to be consumed with the appropriate cuisine.

For more information about our wines please call 805.686.8500 or visit the website MargerumWineCompany.com

DM

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