



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR MALT BEVERAGES

Date: September 28, 2018

Label Certificate Number: 1032131

Pursuant to the application of : ODELL BREWING COMPANY

Holder of permit/license number : S848055

**Brand : ODELL LUGENE WHISKY BARREL AGED CHOCOLATE
MILK STOUT (REVISION)**

**Class : FLAVORED ALE - MALT BEVERAGE GREATER THAN
4.0% ALC/WT**

Style : STOUT

Size(s) : 12FL OZ

Container Type : BOTTLE

Container Material : GLASS

Stated Alc. Content : 10.5% ALC/VOL

Tested Alc. Content : (PT) 10.54% ALC/VOL

TTB Number : 18164001000561

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.

Labels approved by this certificate are for use on containers having the same capacity as represented hereon.

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 ODELL BREWING COMPANY
800 E LINCOLN AVE
FORT COLLINS, CO 80524-2507**



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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.



ODELL BREWING CO.
FORT COLLINS, COLORADO

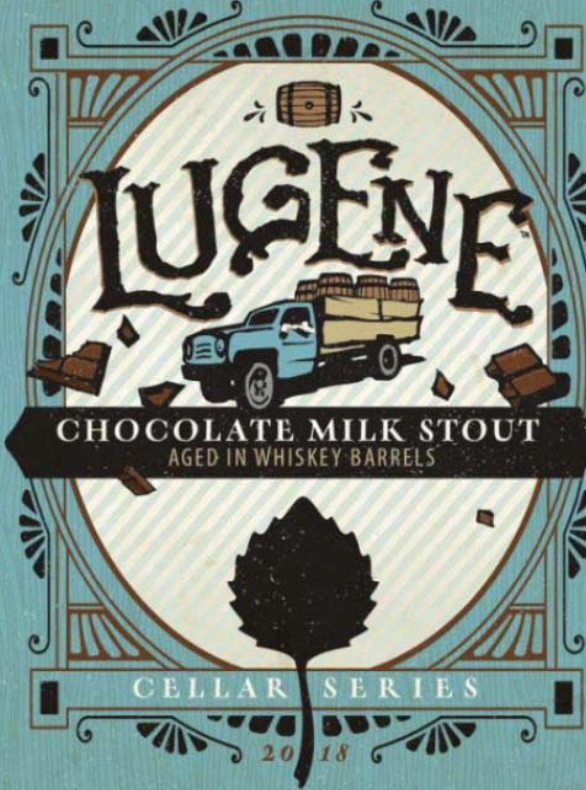
12 FL. OZ. | 10.5% ALC. BY VOL. | CA CRV | CT, HI, IA, MA, ME, NY, OR, VT 5¢ | MI 10¢ REF



BOTTLED

PLEASE REFRIGERATE

ODELL BREWING CO.



Farmers are patient and understand it takes time for some things to mature. We followed their lead with our Whiskey Barrel Aged Eugene, named after our favorite farmer who has been hauling our spent grain to his dairy cows for years. We took a batch of our Eugene Chocolate Milk Stout, moved it into some Woody Creek Rye Whiskey barrels for six months. The result is a beer that is dynamic and complex, with aromas of roasted malt, dark chocolate and toffee, and a smooth but full-bodied mouthfeel with subtle flavors of rye spice and vanilla.