



**TEXAS ALCOHOLIC  
BEVERAGE COMMISSION**

*Texans Helping Businesses & Protecting Communities*

**CERTIFICATE OF APPROVAL OF LABELS FOR  
WINE**

**Date: September 27, 2017**

**Label Certificate Number: 995496**

**Pursuant to the application of : FREY VINEYARDS LTD.**

**Holder of permit/license number : S483231**

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**Brand : FREY**  
**Fanciful Name : BIODYNAMIC 101 NATIVE YEAST**  
**Vineyard : N/A**  
**Class : SAUVIGNON BLANC**  
**Vintage : VV**  
**Appellation : MENDOCINO**  
**Size(s) : 50ML-58L**  
**Stated Alc. Content : 12.1% ALC/VOL**  
**Tested Alc. Content : N/A**  
**TTB Number : 15176001000630**

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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](mailto:Label.Approval@tabc.state.tx.us)**

**c/o FREY VINEYARDS LTD.  
14000 TOMKI RD  
REDWOOD VALLEY, CA 95470-6135**



## TEXAS ALCOHOLIC BEVERAGE COMMISSION

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### *Biodynamic® 101:*

#### ✦ Native Yeast ✦

Spontaneous fermentations yield wines that are site-specific, complex and express local terroir. Biodynamic winemaking standards prohibit the use of added wine yeasts. Our Biodynamic wines are fermented by numerous strains of native wild yeasts naturally present on the grape skins and unique to each vineyard block and growing season.

PRODUCED & BOTTLED BY  
FREY VINEYARDS, LTD.  
REDWOOD VALLEY, CA 95470 U.S.A.  
[WWW.FREYWINE.COM](http://WWW.FREYWINE.COM)

CERTIFIED ORGANIC BY  
STELLAR CERTIFICATION SERVICES  
DEMETER CERTIFIED BIODYNAMIC®

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.



ESTATE GROWN & BOTTLED BY  
AMERICA'S 1st DEMETER CERTIFIED  
BIODYNAMIC® WINERY

Notes of lemon, custard, pineapple and guava form a deftly balanced acidity in our Sauvignon Blanc with fruit from the Sparrowhawk Vineyard in Potter Valley. Its fresh and expressive character makes a lively pairing for Vietnamese spring rolls or a minted honeydew melon salad.

Our vineyards are located at the headwaters of the Russian River in beautiful Mendocino County. Our Biodynamic wines are crafted in harmony with the rhythms of nature and fermented on native yeasts without chemical pesticides or preservatives. As three generations of organic farmers and winemakers, we find that our care and respect for the earth is reflected in the expression of purity and true terroir in our wines.

alc. 12.1% by volume 750 ML



Printed with soy inks  
on 100% PCW  
recycled paper.

