



**TEXAS ALCOHOLIC
BEVERAGE COMMISSION**

Texans Helping Businesses & Protecting Communities

**CERTIFICATE OF APPROVAL OF LABELS FOR
WINE**

Date: July 11, 2018

Label Certificate Number: 1022478

Pursuant to the application of : GOLDSCHMIDT VINEYARDS

Holder of permit/license number : S651050

**Brand : GOLDSCHMIDT VINEYARD GAME RANCH CAB.
SAUVIGNON OAKVILLE NAPA VLY
Fanciful Name : GAME RANCH
Vineyard : N/A
Class : CABERNET SAUVIGNON
Vintage : 2014
Appellation : OAKVILLE, NAPA VALLEY
Size(s) : 50ML-58L
Stated Alc. Content : 14.7% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 18131001000333**

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*



GAME RANCH

CABERNET SAUVIGNON

OAKVILLE
NAPA VALLEY

2013



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GOLDSCHMIDT VINEYARD OAKVILLE, NAPA VALLEY CABERNET SAUVIGNON 2013

Vineyard: 3 acres of old vine Cabernet Sauvignon from a small gravel bench on the west side of the Silverado Trail.

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

Harvest: Hand-picked on October 5, 2013

Fermentation and Aging: The grapes were gently destemmed into a small tank, where after fermentation on the skins, the wine remained for four weeks. 100% Cabernet Sauvignon, aged in new small, French Demptos 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.

Winemaker: *Nick Goldschmidt*

Production: 850 cases

Visit us at: www.goldschmidtvinyards.com

PRODUCED & BOTTLED BY:

GOLDSCHMIDT VINEYARD, HEALDSBURG, CA

CONTAINS SULFITES

750 ML

ALC. 14.2% BY VOL.

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.

