



**TEXAS ALCOHOLIC BEVERAGE COMMISSION
CERTIFICATE OF APPROVAL OF LABELS FOR
MALT BEVERAGES**

Date: January 02, 2013

Label Certificate Number: 827775

**Pursuant to the application of : SAMUEL SMITH OLD BREWERY (TADCASTER)
Holder of permit/license number : BS400215**

**Brand : SAMUEL SMITH ORGANIC CHOCOLATE STOUT
Class : FLAVORED BEER
Vintage : N/A
Appellation : N/A
Style : STOUT
Size(s) : 18.7 OZ, 12 OZ
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 5% ALC/VOL
Tested Alc. Content : 5.00% ALC/VOL - IA
TTB Number : 12145001000503, 12145001000497**

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.

**Label Approval Section
Tax Division
Label.Approval@tabc.state.tx.us**

**c/o SAMUEL SMITH OLD BREWERY (TADCASTER)
18200 OLYMPIC AVENUE SOUTH
TUKWILA, WA 98188-4721**

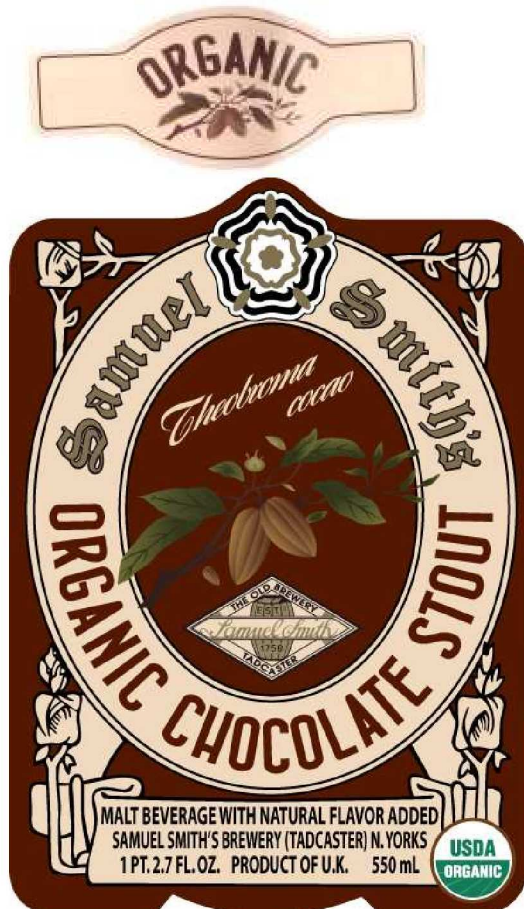


TABC

TEXAS ALCOHOLIC BEVERAGE COMMISSION

service ★ courtesy ★ integrity ★ accountability

TEXAS ALCOHOLIC BEVERAGE COMMISSION



Samuel Smith's
ORGANIC CHOCOLATE STOUT



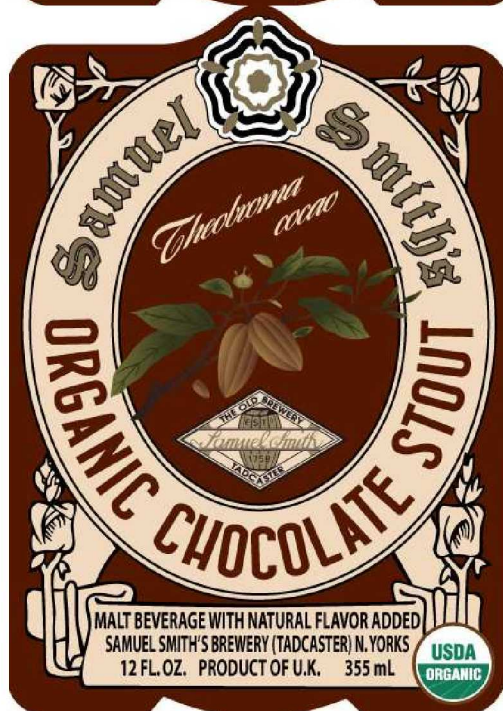
A brewer caring for a batch of ale during open primary fermentation, where the centuries-old Smith yeast strain produces the rocky white foam. SAMUEL SMITH'S BREWS AT A SMALL, TRADITIONAL BRITISH BREWERY, THE OLDEST BREWERY IN YORKSHIRE.

Brewed with water from the original brewery well sunk in 1758, the gently roasted organic chocolate malt and real organic cocoa used in this ale impart a delicious, smooth and creamy character, with inviting deep flavors and a delightful finish - this is the perfect marriage of satisfying stout and luxurious chocolate that will lead to smiles and refills. Samuel Smith's brews in traditional coppers, uses stone 'Yorkshire Squares' for fermentation, and ships every bottle from the brewery with great pride.

FLAVORED BEER/BIÈRE AROMATISÉE - 5.0% ALC./VOL. - 550 mL/1 PT. 2.7 FL. OZ.
PRODUCED BY/PRODUIT PAR SAMUEL SMITH'S BREWERY, TADCASTER, UK LS24 9SB
In the USA imported by MERCHANT DU VIN CORP., TUKWILA WA 98188
CERTIFIED ORGANIC BY/CERTIFIÉ BIOLOGIQUE PAR SOIL ASSOC. CERTIFICATION LTD.

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.

 **CA REDEMPTION VALUE**
MI 10¢ DEPOSIT ME, CT, VT, MA,
OR, IA, NY, HI 5¢ DEPOSIT OK+



Samuel Smith's
ORGANIC CHOCOLATE STOUT



A brewer caring for a batch of ale during open primary fermentation, where the centuries-old Smith yeast strain produces the rocky white foam. SAMUEL SMITH'S BREWS AT A SMALL, TRADITIONAL BRITISH BREWERY, THE OLDEST BREWERY IN YORKSHIRE.

Brewed with water from the original brewery well sunk in 1758, the gently roasted organic chocolate malt and real organic cocoa used in this ale impart a delicious, smooth and creamy character, with inviting deep flavors and a delightful finish - this is the perfect marriage of satisfying stout and luxurious chocolate that will lead to smiles and refills. Samuel Smith's brews in traditional coppers, uses stone 'Yorkshire Squares' for fermentation, and ships every bottle from the brewery with great pride.

FLAVORED BEER/BIÈRE AROMATISÉE - 5.0% ALC./VOL. - 355 mL/12 FL. OZ.
PRODUCED BY/PRODUIT PAR SAMUEL SMITH'S BREWERY, TADCASTER, UK LS24 9SB
In the USA imported by MERCHANT DU VIN CORP., TUKWILA WA 98188
CERTIFIED ORGANIC BY/CERTIFIÉ BIOLOGIQUE PAR SOIL ASSOC. CERTIFICATION LTD.

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.

 **CA REDEMPTION VALUE**
MI 10¢ DEPOSIT ME, CT, VT, MA,
OR, IA, NY, HI 5¢ DEPOSIT OK+