



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

Date: January 29, 2014

Label Certificate Number: 862452

**Pursuant to the application of : LIONSTONE INTERNATIONAL
Holder of permit/license number : S223316**

**Brand : ALTA TIERRA
Class : PINOT NOIR
Vintage : 2012
Appellation : ELQUI VALLEY
Style : N/A
Size(s) : 750 ML
Container Type : N/A
Container Material : N/A
Stated Alc. Content : 14.0% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 13339001000294**

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 LIONSTONE INTERNATIONAL
28188 BALLARD DR
LAKE FOREST, IL 60045**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

ALTA TIERRA

GRAN RESERVA

PINOT NOIR

2012

VALLE DE ELQUI • CHILE



FALERNIA ESTATE



TEXAS ALCOHOLIC BEVERAGE COMMISSION

ALTA TIERRA

PINOT NOIR • GRAN RESERVA
ELQUI VALLEY

FALERNIA
ESTATE

We planted Falernia Estate in 1995 at a stunning location on the southern borders of the Atacama desert. The vineyards face the mountains, ocean and desert and benefit from a unique microclimate, where clear skies and pure, intense sunlight ripen and intensify the fruit of all the wines. Our Alta Tierra wines are made in small volumes exclusively for Tony Laithwaite.

Hand-picked grapes from our Titon vineyard are gently crushed and cold macerated prior to fermentation on the skins in small tanks of 2000 litres. The malolactic fermentation and subsequent maturation of the wine take place in French oak barrels for 8 months. This elegant, fruit-driven Pinot Noir should be served relatively cool, at about 63° F.

ALDO OLIVIER & GIORGIO FLESSATI - COUSINS & WINEMAKERS

IMPORTED BY: LIONSTONE INTERNATIONAL JOLIET, IL
CONTAINS SULFITES
PRODUCT OF CHILE

PRODUCED AND BOTTLED BY:
VIÑA FALERNIA S.A. RUTA 41 - KM 52
VICUÑA - CHILE.

ALC. 14% BY VOL
CONTENTS 750 ML

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.

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