



**TEXAS ALCOHOLIC
BEVERAGE COMMISSION**

Texans Helping Businesses & Protecting Communities

**CERTIFICATE OF APPROVAL OF LABELS FOR
WINE**

Date: November 03, 2020

Label Certificate Number: 1100382

Pursuant to the application of : MCTAVISH BRANDS

Holder of permit/license number : S1098261

**Brand : 101 CIDER HOUSE SCRUMPY SOUR CIDER (GLUTEN
FREE)**
Fanciful Name : SCRUMPY SOUR
Class : CIDER W/ HAZY APPLE
Appellation : CALIFORNIA
Size(s) : 12 FL OZ
Stated Alc. Content : 6.9% ALC/VOL
Tested Alc. Content : (IA) 6.56% ALC/VOL
TTB Number : N/A

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.texas.gov

**c/o MCTAVISH BRANDS
1700 NAUD ST
LOS ANGELES, CA 90012-1923**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

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CT, DE, HI, IA, MA, ME, NY, VT • 5¢ DEP / MI 10¢ CA REDEMPTION VALUE



PLEASE
RECYCLE

LOS ANGELES, CALIFORNIA

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.

ZERO SUGAR + PROBIOTIC



SOUR CIDER

SCRUMPY

HAZY APPLE

12 FL OZ

6.9% ABV



A FARMHOUSE STYLE CIDER THAT CELEBRATES TRADITIONAL CIDER MAKING PRACTICES. WE START WITH FRESH APPLES GROWN ALONG HIGHWAY 101, WHICH ARE THEN COLD PRESSED INTO A DELICIOUS RAW JUICE. THE JUICE UNDERGOES SEVERAL MONTHS OF SPONTANEOUS FERMENTATION, AND IS LEFT BONE DRY. FULL OF BARNYARD CHARACTER AND OOZING WITH MINERALITY, THIS CIDER IS PERFECT FOR THE SOUR BEER LOVER OR THE SPARKLING WINE CONNOISSEUR.

WWW.101CIDER.COM

INGREDIENTS: APPLES

