



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

Date: July 14, 2016

Label Certificate Number: 951004

**Pursuant to the application of : MIDDLETON FAMILY WINES LLC
Holder of permit/license number : S760169**

**Brand : ADOBE
Fanciful Name : RED
Vineyard :
Class : ZINFANDEL, PETITE SIRAH, CABERNET SAUVIGNON,
MALBEC, PETIT VERDOT, TEMPRANILLO, SYRAH
Vintage : 2011
Appellation : PASO ROBLES
Size(s) : 50ML-30L
Stated Alc. Content : 13.7% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 12347001000258**

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.

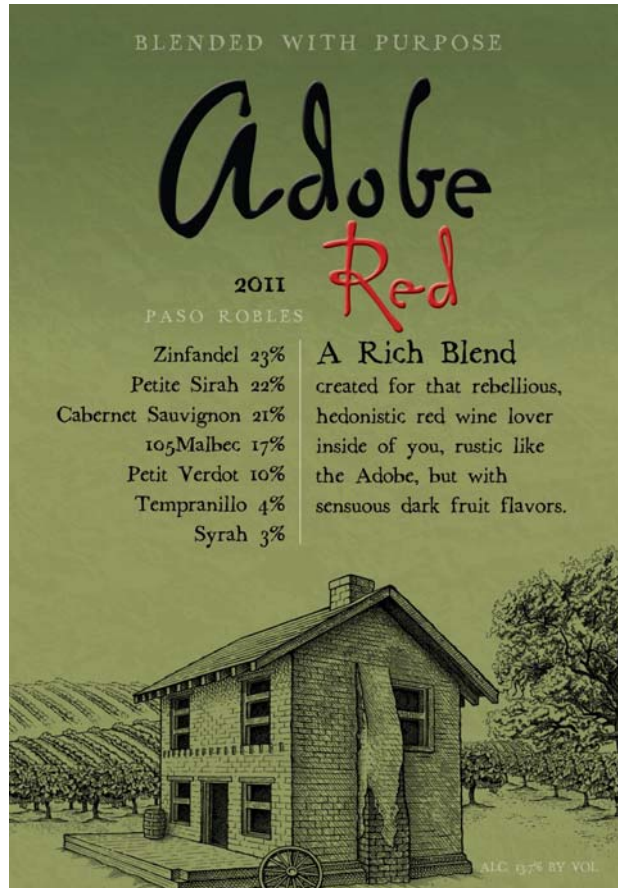
APPROVAL OF THIS LABEL DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODES AND RULES.

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

**c/o MIDDLETON FAMILY WINES LLC
111 MARKET ST NE STE 360
OLYMPIA, WA 98501-1070**



TEXAS ALCOHOLIC BEVERAGE COMMISSION



Adobe

Red Blend, 2011, Paso Robles

FLAVOR: Ripe, brambly blackberry and cherry flavors with hints of plum, black pepper, and vanilla. Balancing tannin is fine and supple.

FOOD PAIRING: Pair with grilled meats, poultry, and vegetables. Also great with red-sauced pasta and pizza, and with savory sausages, soups, and stews.

VINEYARD: Our winemaker purposefully selects specific varietals from particular vineyard blocks at our Red Cedar Vineyard to assemble this distinctive blend.

WINERY: Each varietal was fermented separately. Some lots were aged in oak (to add vanilla richness). Other lots were kept in stainless steel (to preserve fresh fruit flavors). A final blend was determined, and its elements were married a month or two prior to bottling.

Produced by Clayhouse
Wines San Miguel, CA

Bottled by Clayhouse Wines
San Luis Obispo, CA

Clayhouse
WINES

www.clayhousewines.com

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.

ALC. 13.7% BY VOL | 750 ML | CONTAINS SULFITES

