



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR MALT BEVERAGES

Date: September 28, 2018

Label Certificate Number: 1032138

Pursuant to the application of : FIRESTONE WALKER BARRELWORKS

Holder of permit/license number : S993775

Brand : FIRESTONE BARRELWORKS 2018 PEACHY BONES

5.8%ALC/VOL BOTTLE

**Class : FLAVORED ALE - MALT BEVERAGE GREATER THAN
4.0% ALC/WT**

Style : OTHER

Size(s) : 12.7FL OZ

Container Type : BOTTLE

Container Material : GLASS

Stated Alc. Content : 6.1% ALC/VOL

Tested Alc. Content : (IA) 6.0% ALC/VOL

TTB Number : 18208001000332

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.

**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 FIRESTONE WALKER BARRELWORKS
PO BOX 645
SOLVANG, CA 93464**



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BARRELWORKS

Another offering from our "Bones" series, featuring the fermentation of fresh fruit. In this instance California white peaches from Sanger, CA are fermented with a brett'd saison that has been maturing four months in French and American oak barrels. The synergy between fresh peach, wild microflora and oak components create a bright white peach flavor mingling with spicy yeast and oak aromas. Soft acidity and a firm carbonation lend "pop" to the overall sensory experience. It took four separate fermentations to create this concoction. Santé!


Jim Crooks
Masterblender


Jeffers Richardson
Barrelmeister

ME-VT-MA-NY-HI-IA-CT 5¢ / MI-OR 10¢ [CA CASH REFUND]

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.

FIRESTONE WALKER BREWING CO.
BUELLTON, CALIFORNIA



FIRESTONE WALKER BREWING COMPANY

Batch: *No. 005* Bottled: *07/20/18* No. of Cases: *2200*

PEACHY BONES

WILD SAISON FARMHOUSE ALE
FERMENTED WITH WHITE PEACHES

Barrel Ratio: 97% French oak; 3% American oak
Maturation Time: 4 months | Titratable Acidity: 9.5 g/L
Microflora: *B. anomalus*, *B. lambicus*

6.1% ALC./VOL. 12.7 FL.OZ. [375ML]

BARRELWORKS