



**TEXAS ALCOHOLIC BEVERAGE COMMISSION
CERTIFICATE OF APPROVAL OF LABELS FOR
VINOUS LIQUOR**

Date: 04/24/2006

Label License Number: 625861

Pursuant to the application of : SAN FRANCISCO WINE EXCHANGE INC.

Holder of permit/license number : S226361

**Brand : JUSTIN (ISOSCELES)
Class : CABERNET SAUVIGNON –CABERNET FRANC- MERLOT
Vintage : 2003
Appellation : PASO ROBLES
Style : N/A
Size(s) : 375 ML
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 15%
Tested Alc. Content : N/A
TTB Number : 05122000000004**

are hereby approved.

This approval is issued only for the above name applicant and shall remain in effect unless there be a change in the label, contents, style, or size of the container or unless otherwise stated herein.

Labels approved by this certificate are for use on containers having the same capacity as represented hereon.

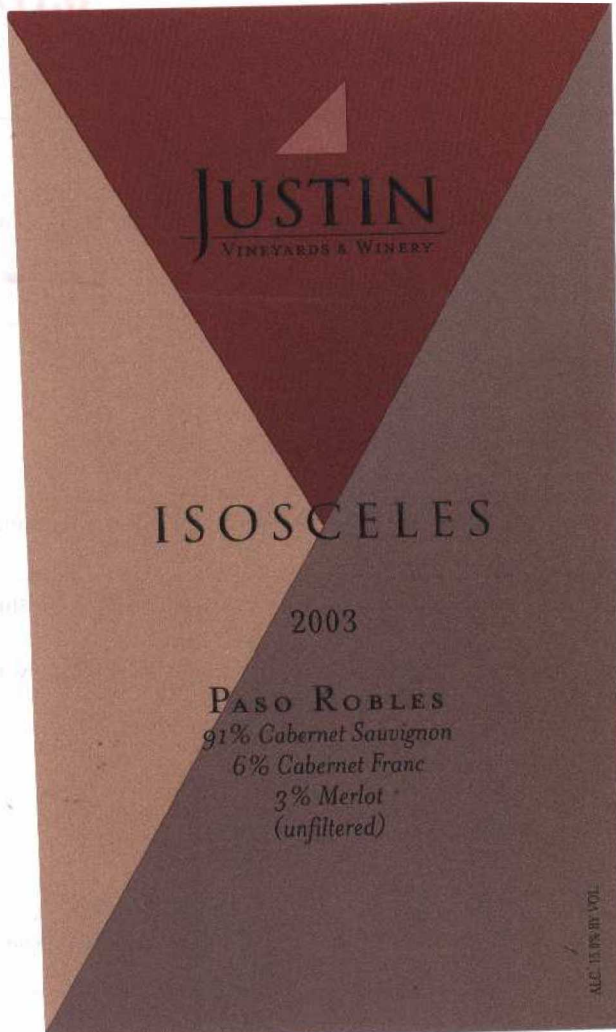
This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

**Steve Greinert
Compliance Manager**

**c/o SAN FRANCISCO WINE EXCHANGE INC.
442 TEHAMA ST
SAN FRANCISCO, CA 94103**



TEXAS ALCOHOLIC BEVERAGE COMMISSION



2003 JUSTIN ISOSCELES

The vintage began with the warmest winter since 1996. As a result, our grapevines began their growing season 2 weeks earlier than normal. A warm spring followed and in early June, we removed laterals and selective leaves to reduce the resulting intense canopy, and allow filtered light to penetrate the clusters. We removed any green or pink colored fruit at veraison, to promote even phenolic levels and maturity throughout the vineyard. Merlot was picked in late September. Cabernet Franc and Cabernet Sauvignon need extra time in the sun to ripen their thick skins, and were harvested near the end of October. The fruit was hand-picked and hand-sorted at the crusher. Fermentation lasted ten to thirteen days and we extended the maceration for another two weeks to intensify the extraction of ripe grape tannins. The wine was aged 18 months in 42% new French oak to soften tannins and has 10 months bottle age prior to release.

Fred Holloway
Fred Holloway, Winemaker

Justin & Deborah Baldwin
Justin & Deborah Baldwin, Proprietors

GROWN, PRODUCED & BOTTLED BY JUSTIN VINEYARDS & WINERY
11600 CHIMNEY ROCK RD, PASO ROBLES, CA 93446

(800)726-9049 (805)238-6932 www.JUSTINwine.com info@JUSTINwine.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.

375ML ALC. 15% BY VOL.
CONTAINS SULFITES

