



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

Date: October 06, 2014

Label Certificate Number: 886146

**Pursuant to the application of : GOLDSCHMIDT VINEYARDS
Holder of permit/license number : S651050**

**Brand : GOLDSCHMIDT VINEYARD
Fanciful Name : SINGLE VINEYARD SELECTION YOEMAN VINEYARD
Vineyard : N/A
Class : CABERNET SAUVIGNON
Vintage : 2011
Appellation : ALEXANDER VALLEY SONOMA COUNTY
Size(s) : 50ML-30L
Stated Alc. Content : 14.6% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 14174001000563**

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

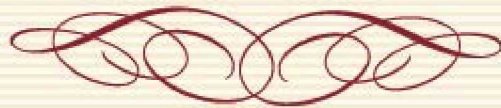
**c/o GOLDSCHMIDT VINEYARDS
PO BOX 1639
HEALDSBURG, CA 95448**



TEXAS ALCOHOLIC BEVERAGE COMMISSION



*Goldschmidt
Vineyard*



SINGLE VINEYARD
SELECTION

CABERNET SAUVIGNON
ALEXANDER VALLEY

2011

YOEMAN
VINEYARD

ALC 14.6% BY VOL



TEXAS ALCOHOLIC BEVERAGE COMMISSION



GOLDSCHMIDT VINEYARD

CABERNET SAUVIGNON

ALEXANDER VALLEY, SONOMA COUNTY 2011

Vineyard: 5 acres of old vine Cabernet Sauvignon from a small knoll in the southern region of the Alexander Valley.

Topography: Southeastern exposure and gravel loam soils extend grape hang time for maximum flavor development. This imparts a rich, fleshy texture with round supple tannins.

Harvest: Hand-picked on October 27, 2011

Fermentation and Aging: The grapes were gently destemmed into small tanks, where after fermentation on the skins, the wine remained for four weeks. 100% Cabernet Sauvignon, aged in new small, French Taransaud barrels for 32 months.

Bottling: Bottled to ensure aromatic integrity, the wine is bottled without fining or filtration. As a result, some deposit may show after cellaring. Bottle aging will develop and enhance this wine for many years.

Winemaker: Nick Goldschmidt

Visit us at: www.goldschmidtvinyards.com

PRODUCED & BOTTLED BY:

GOLDSCHMIDT VINEYARD, HEALDSBURG, CA

CONTAINS SULFITES

1.5L

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.

