



# TEXAS ALCOHOLIC BEVERAGE COMMISSION

*Texans Helping Businesses & Protecting Communities*

## CERTIFICATE OF APPROVAL OF LABELS FOR WINE

**Date: January 15, 2019**

**Label Certificate Number: 1042300**

**Pursuant to the application of : GREEN MOUNTAIN BEVERAGE**

**Holder of permit/license number : S547888**

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**Brand : WOODCHUCK SIPPIN' CITRUS GRAPEFRUIT HOPPED  
CIDER (GLUTEN FREE)**  
**Fanciful Name : SIPPIN' CITRUS**  
**Class : HARD CIDER- GRAPEFRUIT HOPPED CIDER**  
**Appellation : VERMONT**  
**Size(s) : 12 FL OZ; 5.16GAL; 15.5GAL**  
**Stated Alc. Content : 5.5% ALC/VOL**  
**Tested Alc. Content : (IA) 5.52% ALC/VOL**  
**TTB Number : N/A**

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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](mailto:Label.Approval@tabc.state.tx.us)**

**c/o GREEN MOUNTAIN BEVERAGE  
1321 EXCHANGE ST  
MIDDLEBURY, VT 05753**



# TEXAS ALCOHOLIC BEVERAGE COMMISSION

*Texans Helping Businesses & Protecting Communities*

FERMENTATION FOR FUN

**WOODCHUCK HARD CIDER**  
EST. 1991

**SIPPIN' CITRUS**  
GRAPEFRUIT HOPPED CIDER

GLUTEN FREE | MADE IN VERMONT  
5.5% ALC/VOL | 12 FL.OZ. | 355ml

**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.

**Nutrition Facts**  
Serving Size 12oz (355ml)  
Servings Per Container 1  
Amount Per Serving  
Calories 180  
% Daily Value\*  
Total Fat 0g 0%  
Sodium 5mg 0%  
Total Carb 18g 6%  
Sugars 15g  
Protein 0g  
\*Percent Daily Values are based on a 2,000 calorie diet.

HARD CIDER, HOPS, LESS THAN 1% NATURAL FLAVORS AND SULFITES, LIGHTLY CARBONATED, NATURALLY GLUTEN FREE.

0 14974 15009 8

FERMENTATION FOR FUN

**WOODCHUCK HARD CIDER**  
EST. 1991

**SIPPIN' CITRUS**  
GRAPEFRUIT HOPPED CIDER

PAIRING THE JUICE OF COMMON EATING APPLES WITH GRAPEFRUIT AND CASCADE HOPS THIS CIDER HAS A DISTINCT CITRUS TASTE.

CANNED BY VERMONT CIDER CO. MIDDLEBURY VT 05753

JAN FEB MAR APR MAY JUN JUL AUG SEP OCT NOV DEC

**SIPPIN' CITRUS**

5.16 GALLONS  
0 14974 15052 4

15.5 GALLONS  
0 14974 15053 5

INGREDIENTS: HARD CIDER, HOPS, LESS THAN 1% NATURAL FLAVORS, SULFITES AND SORBATE TO PROTECT FLAVOR, LIGHTLY CARBONATED.

MADE BY: VERMONT CIDER CO.  
1321 EXCHANGE ST.  
MIDDLEBURY VT 05753

**GOVERNMENT WARNING:**  
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**ATTENTION - READ BEFORE TAPPING**  
THIS KEG MAY RUPTURE AND CAUSE INJURY IF OVER-PRESSURIZED WITH COMPRESSED AIR OR CO<sub>2</sub> TAPPING SYSTEM AND PRESSURE REGULATOR SHOULD EACH BE EQUIPPED WITH A PRESSURE RELIEF (BLOW OFF) DEVICE. IF YOU ARE NOT FAMILIAR WITH TAPPING EQUIPMENT, CONSULT YOUR RETAILER OR LOCAL BEER DISTRIBUTOR.

**CHUCK'S MIXABLES**  
CHUCK ON ICE  
Woodchuck over ice, garnish w/orange  
SNAKEBITE  
half Woodchuck & half lager  
BLACK VELVET  
half Woodchuck & half stout

**SIPPIN' CITRUS**  
GRAPEFRUIT HOPPED CIDER  
Pairing the juice of common eating apples with grapefruit and cascade hops this cider has a distinctive taste.

**TECHNICAL**  
BARREL PRESSURE  
18 psi  
\*adjust according to length of run.  
IDEAL SERVING TEMP  
37 - 42°F

Certified GF Gluten-Free

NOTE: The extra head space in this keg is the probable source of the product contained in this keg. This space's identification reflects and separates any other kegs from this one.