



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

Date: April 06, 2017

Label Certificate Number: 978158

**Pursuant to the application of : RIDGE VINEYARDS/ LYTTON SPRINGS WINERY
Holder of permit/license number : S143929**

**Brand : RIDGE
Fanciful Name : THREE VALLEYS
Vineyard : N/A
Class : ZINFANDEL, PETITE SIRAH, CARIGNANE, GRENACHE
Vintage : 2015
Appellation : SONOMA COUNTY
Size(s) : 50ML-30L
Stated Alc. Content : 14.3% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 16354001000418**

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 RIDGE VINEYARDS/ LYTTON SPRINGS WINERY
PO BOX 1810
CUPERTINO, CA 95015**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

RIDGE 2015 THREE VALLEYS® SONOMA COUNTY

72% ZINFANDEL, 13% PETITE SIRAH, 10% CARIGNANE,
5% GRENACHE 14.3% ALCOHOL BY VOLUME
PRODUCED & BOTTLED BY RIDGE VINEYARDS, INC.
650 LYTON SPRINGS ROAD, HEALDSBURG, CA 95448

GOVERNMENT WARNING: (1) ACCORDING TO THE
SURGEON GENERAL, WOMEN SHOULD NOT DRINK AL-
COHOLIC 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.

2015 Three Valleys, bottled Jan 2017

Unfavorable spring weather disrupted bloom limiting yields. The small crop ripened three weeks earlier than usual. Individual parcels from seven ranches were picked and separately fermented for an average of nine days. After twelve months aging in American oak, this sensuous, elegant wine is appealing now and will be enjoyable for another four to five years.
JO/EB (12/16)

Ingredients: Hand-harvested grapes; native yeasts; naturally occurring malo-lactic bacteria; tartaric acid; oak from barrel aging; minimum effective SO₂.
JO/EB (12/16)

408.867.3233

750 mL

www.ridgewine.com

