



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR WINE

Date: July 10, 2020

Label Certificate Number: 1093182

Pursuant to the application of : MARGERUM WINE COMPANY INC

Holder of permit/license number : S896582

Brand : MARGERUM LATE HARVEST SAUVIGNON BLANC
SANTA BARBARA COUNTY, CA
Fanciful Name : LATE HARVEST
Vineyard : N/A
Class : SAUVIGNON BLANC
Vintage : VV
Appellation : SANTA BARBARA COUNTY, CA
Size(s) : 50ML-58L
Stated Alc. Content : 10.7% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 15042001000436

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.texas.gov

c/o MARGERUM WINE COMPANY INC
PO BOX 3617
PASO ROBLES, CA 93447



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

TWO THOUSAND AND FOURTEEN

MARGERUM

Late Harvest Sauvignon Blanc

Santa Barbara County



[2014]

**LATE HARVEST SAUVIGNON BLANC
SANTA BARBARA COUNTY
PRODUCED AND BOTTLED BY
MARGERUM WINE COMPANY
BUELLTON, CALIFORNIA USA**

Margerum Late Harvest Sauvignon Blanc is from a section of vineyard that was set aside for the production of this wine. Ideal growing conditions allowed for full flavor and sugar ripeness from exposed bunches, while retaining acid from the shaded bunches. The grapes were hand-picked in perfect condition and then and then crushed, pressed and fermented at a very cool temperature for three weeks. The wine has intense varietal aromas, a luscious mouthfeel with a clean finish.

For more information about our wines please call 805.686.8500 or visit the website MargerumWineCompany.com **DM**

SUGAR AT HARVEST: 30.8 BRIX
RESIDUAL SUGAR: 168 GRAMS PER LITER
10.7% ALCOHOL BY VOLUME

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.

CONTAINS SULFITES