



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

Date: March 01, 2012

Label Certificate Number: 799270

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

**Brand : FOREFATHERS-WAX EYE VINEYARD
Class : SAUVIGNON BLANC
Vintage : 2011
Appellation : MARLBOROUGH
Style : N/A
Size(s) : 750 ML
Container Type : N/A
Container Material : N/A
Stated Alc. Content : 13.5%
Tested Alc. Content : N/A
TTB Number : 10286001000175**

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.

**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

service ★ courtesy ★ integrity ★ accountability

I have found it is impossible for *one* vineyard site to produce great Sauvignon Blanc, Cabernet Sauvignon and Shiraz grapes but these are the wines I love to make. The "FOREFATHERS" concept is my salvation because we can farm separate appellations for each of these three varieties from three vineyards around the New World.

I consider these appellations to be the FOREFATHER appellations for each variety. Being in the perfect place eliminates the need to blend, with complexity coming from the soil and microclimate. This wine is 100% single vineyard, 100% single variety, and 100% single appellation.

The Wax Eye Vineyard in Marlborough screams of citrus. Not too grassy and not too much grapefruit but a beautiful balance. High on the east facing glacial soils of the Omaka Bench above the Hawkesbury River, we gain more ripeness than the deeper soils on the valley floor.

The fully exposed river sites develop more slowly which really allows the fruit to show through. This wine will make your mouth water for that second glass. Being Sustainable, the Wax Eye Vineyard is a very unique place and has been touted as such by some of the most esteemed wine writers.

Visit our web site for further information.
goldschmidtvineyards.com

WINE OF NEW ZEALAND
BOTTLED BY GOLDSCHMIDT VINEYARDS,
STANFORTH RD. NZ



Forefathers
2010
SAUVIGNON BLANC

MARLBOROUGH
WAX EYE VINEYARD

IMPORTED BY GOLDSCHMIDT VINEYARDS
HEALDSBURG, CA
ALCOHOL 13% BY VOLUME

CONTAINS SULFITES 750 ML

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.

UPC
BAR CODE
8 32095 002061

The unanimous Declaration of the thirteen united States of America.

There is much to learn and contend with being a farmer — a farmer for past and future generations; a farmer to care for and nurture the land; and a farmer to raise a product that is a combination of both art and science. *Forefathers* is the tale of a farmer who is more than the job itself. You'll learn how to grow a crop that is as big as the heart after.

SAUVIGNON BLANC
MARLBOROUGH



terroir shines through in the wine in my hand. I
intend to make a wine that is a reflection of the
who creates it. I hope the thought of us as a person of process,
an devotee of nature and a protector of terroir. Nick Goldschmidt

Nick Goldschmidt
 WINEMASTER
 2010



WAX EYE VINEYARD