



**TEXAS ALCOHOLIC BEVERAGE COMMISSION
CERTIFICATE OF APPROVAL OF LABELS FOR
MALT BEVERAGES**

Date: February 16, 2012

Label Certificate Number: 798009

**Pursuant to the application of : SAMUEL SMITH OLD BREWERY (TADCASTER)
Holder of permit/license number : S117427**

**Brand : SAMUEL SMITH ORGANIC APRICOT ALE
Class : FLAVORED ALE
Vintage : N/A
Appellation : N/A
Style : N/A
Size(s) : 18.7 OZ
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 5.45% ALC/VOL
Tested Alc. Content : 5.45% ALC/VOL
TTB Number : 11283001000250**

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.

Labels approved by this certificate are for use on containers having the same capacity as represented hereon.

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 SAMUEL SMITH OLD BREWERY (TADCASTER)
18200 OLYMPIC AVENUE SOUTH
TUKWILA, WA 98188-4721**

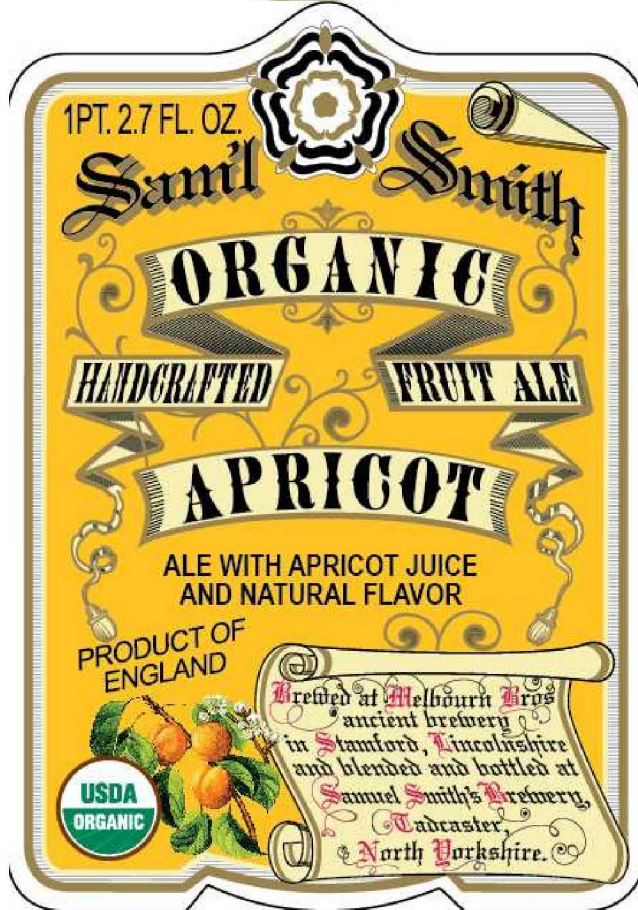


TABC

TEXAS ALCOHOLIC BEVERAGE COMMISSION

service ★ courtesy ★ integrity ★ accountability

TEXAS ALCOHOLIC BEVERAGE COMMISSION



Samuel Smith's
ORGANIC APRICOT ALE



The steam engine provides power to drive the malt mill and mash tun rakes. It was built in 1910 by Marshalls of Gatesborough.

the matured ale serves as the perfect counterpoint to the pure organic fruit juice.

Handcrafted at Melbourn Bros' tiny brewery set in a time warp in Stamford using the old manually operated brewing equipment. Finest organically grown barley and wheat are used to create a complex ale which, having undergone primary and secondary fermentation with different yeasts and extended maturation, is taken to Samuel Smith's small, independent British brewery at Tadcaster. There it is blended with pure organic apricot fruit juice and a previously cellared organic brew - creating an unparalleled fruit ale. The smooth distinctive character of



Melbourn Bros' All Saints Brewery, Stamford

merchantduvin.com

SOLE US AGENTS: MERCHANT DU VIN CORP. TUKWILA, WA 98188

CERTIFIED ORGANIC BY SOIL ASSN. CERTIFICATION LTD.

550 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.



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CA REDEMPTION VALUE
MI 10¢ DEPOSIT ME, CT, VT, MA,
OR, IA, NY, HI 5¢ DEPOSIT OK+