



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

Date: 06/02/2010

Label Certificate Number: 749346

Pursuant to the application of : SAMUEL SMITH OLD BREWERY (TADCASTER)

Holder of permit/license number : S117427

**Brand : SAMUEL SMITH YORKSHIRE STINGO ALE
Class : ALE
Vintage : N/A
Appellation : N/A
Style : N/A
Size(s) : 18.7 OZ
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 9% ALC/VOL
Tested Alc. Content : 8.88% ALC/VOL
TTB Number : 10075003000013**

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**



TEXAS ALCOHOLIC BEVERAGE COMMISSION



merchantduvin.com

SAMUEL SMITH
YORKSHIRE STINGO

9.0%
ALC./VOL.



Oak ale casks in the underground cellars at Samuel Smith's small, independent brewery.

Some of the oak casks at Samuel Smith's date back more than a century with the individual oak staves being replaced by the Old Brewery coopers over the years. Gradually the casks soak in more & more of the character of the ale fermented in stone Yorkshire squares. Yorkshire Stingo is aged for at least a year, matured in these well-used oak casks in the brewery's underground cellars deriving fruit, raisin, treacle toffee, Christmas pudding and slight oaky flavours, before being further naturally conditioned in bottle. Allow time for yeast to settle before opening then pour gently.

Brewed in 2009.

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



Rousing during fermentation in stone Yorkshire squares to redistribute the flocculent Old Brewery yeast strain.

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, DE, NY, HI 5¢ DEPOSIT OK+