



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

Date: July 05, 2017

Label Certificate Number: 987224

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

**Brand : RIDGE
Fanciful Name : LYTTON ESTATE
Vineyard : LYTTON ESTATE
Class : PETITE SIRAH
Vintage : 2015
Appellation : DRY CREEK VALLEY
Size(s) : 50ML-58L
Stated Alc. Content : 13% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 16301001000404**

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 LYTTON ESTATE® PETITE SIRAH

DRY CREEK VALLEY 100% PETITE SIRAH
SONOMA COUNTY 13.0% ALCOHOL BY VOLUME
GROWN, PRODUCED & BOTTLED BY RIDGE VINEYARDS, INC.
650 LYTTON SPRINGS ROAD, HEALDSBURG, CALIFORNIA 95448

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



2015 Petite Sirah, bottled December 2016

An early spring and warm summer advanced ripening with the petite sirah harvest starting August 21. Low yields and small clusters concentrated tannin and color. To manage extraction, we fermented the grapes cooler and as whole berries; maceration averaged five days. After malolactic the wine aged in american oak for twelve months. This full-bodied, beautifully balanced wine can be enjoyed over the next twenty years. JO (10/16)

Ingredients: Sustainably grown grapes; indigenous yeasts; naturally occurring malolactic bacteria; oak from barrel aging; minimum effective SO₂. JO (10/16)

408.867.3233

750 mL

www.ridgewine.com