



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

Date: February 21, 2013

Label Certificate Number: 832428

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

**Brand : GOLDSCHMIDT VINEYARD SINGLE VYD. SELECTION
YOEMAN VINEYARD
Class : CABERNET SAUVIGNON
Vintage : 2009
Appellation : ALEXANDER VALLEY
Style : N/A
Size(s) : 750 ML
Container Type : N/A
Container Material : N/A
Stated Alc. Content : 14.6%
Tested Alc. Content : N/A
TTB Number : 12135001000557**

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**



TABC

TEXAS ALCOHOLIC BEVERAGE COMMISSION

service ★ courtesy ★ integrity ★ accountability

TEXAS ALCOHOLIC BEVERAGE COMMISSION



*Goldschmidt
Vineyard*



SINGLE VINEYARD
SELECTION

CABERNET SAUVIGNON
ALEXANDER VALLEY

2009

YOEMAN
VINEYARD

ALC. 14.6% BY VOL.



GOLDSCHMIDT VINEYARD
CABERNET SAUVIGNON

Vineyard: 5 acres of old vine Cabernet Sauvignon from a small knoll in the southern region of the Alexander Valley.

Topography: Southeastern exposure and gravel loam soils extend grape hang time for maximum flavor development. This imparts a rich, fleshy texture with round supple tannins.

Harvest: Hand-picked on October 19, 2009

Fermentation and Aging: The grapes were gently destemmed into small tanks, where after fermentation on the skins, the wine remained for four weeks. 100% Cabernet Sauvignon, aged in new small, French Taransaud barrels for 32 months.

Bottling: Bottled on July 13, 2011 to ensure aromatic integrity, the wine is bottled without fining or filtration. As a result, some deposit may show after cellaring. Bottle aging will develop and enhance this wine for many years.

Winemaker: Nick Goldschmidt

Bottle number of 3,000 produced.

Visit us at: www.goldschmidtvineyards.com

PRODUCED & BOTTLED BY:
GOLDSCHMIDT VINEYARD, HEALDSBURG, CA

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.

