



**TEXAS ALCOHOLIC
BEVERAGE COMMISSION**
Texans Helping Businesses & Protecting Communities

PRODUCT REGISTRATION CERTIFICATE FOR WINE

Date: July 06, 2021

Label Certificate Number: 1123966

Pursuant to the application of : GOLDSCHMIDT VINEYARDS

Holder of permit/license number : S651050

**Brand : GOLDSCHMIDT YOEMAN CABERNET SAUVIGNON ALEXANDER
VALLEY, SONOMA COUNTY**
Fanciful Name : YOEMAN
Vineyard : N/A
Class : CABERNET SAUVIGNON
Vintage : VV
Appellation : ALEXANDER VALLEY, SONOMA COUNTY
Size(s) : 50ML-58L
Stated Alc. Content : 14.9% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 21096001000967

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 to be obtained, new Texas product registration will also be required.

The certificate issued for this product is 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 label herein approved, or the contents of such container, to conform to the statements and representations made on such label.

APPROVAL OF THIS PRODUCT DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODE AND RULES.

Product Registration

Excise Tax and Marketing Practices Division

Product.Registration@tabc.texas.gov

**c/o GOLDSCHMIDT VINEYARDS
PO BOX 3699
SANTA ROSA, CA 95402**



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Goldschmidt Vineyards

YOEMAN

2017 | CABERNET SAUVIGNON
ALEXANDER VALLEY | SONOMA COUNTY

Vineyard: 3 acres of old vine Cabernet Sauvignon from a small gravel bench.

Topography: Eastern morning sun exposure with boulders on loam soils extends grape hang time for maximum flavor development. This imparts a rich, fleshy texture with round supple tannins.

Harvest: Hand-picked on October 13, 2017.

Fermentation & Aging: The grapes were gently destemmed into a small tank. After fermentation on the skins, the wine remained for a further four weeks. 100% Cabernet Sauvignon, aged in new small, French Taransaud barrels for 30 months.

Bottling: Bottled 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.

Nick Goldschmidt Nick Goldschmidt
Winemaker

goldschmidtvineyards.com

CELLARED & BOTTLED BY
GOLDSCHMIDT VINEYARDS, GEYSERVILLE, CA

PRODUCTION: 322 CASES

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.

ALC. 14.9% BY VOL. | 750ml | CONTAINS SULFITES



*Goldschmidt
Vineyards*



YOEMAN

CABERNET SAUVIGNON
ALEXANDER VALLEY
2017