



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

Date: May 12, 2014

Label Certificate Number: 871880

**Pursuant to the application of : PHILLIPS FARMS LLC
Holder of permit/license number : S491027**

**Brand : INKBLOT
Class : TANNAT
Vintage : 2012
Appellation : LODI
Style : N/A
Size(s) : 750 ML
Container Type : N/A
Container Material : N/A
Stated Alc. Content : 14.5% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 13316001000073**

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.

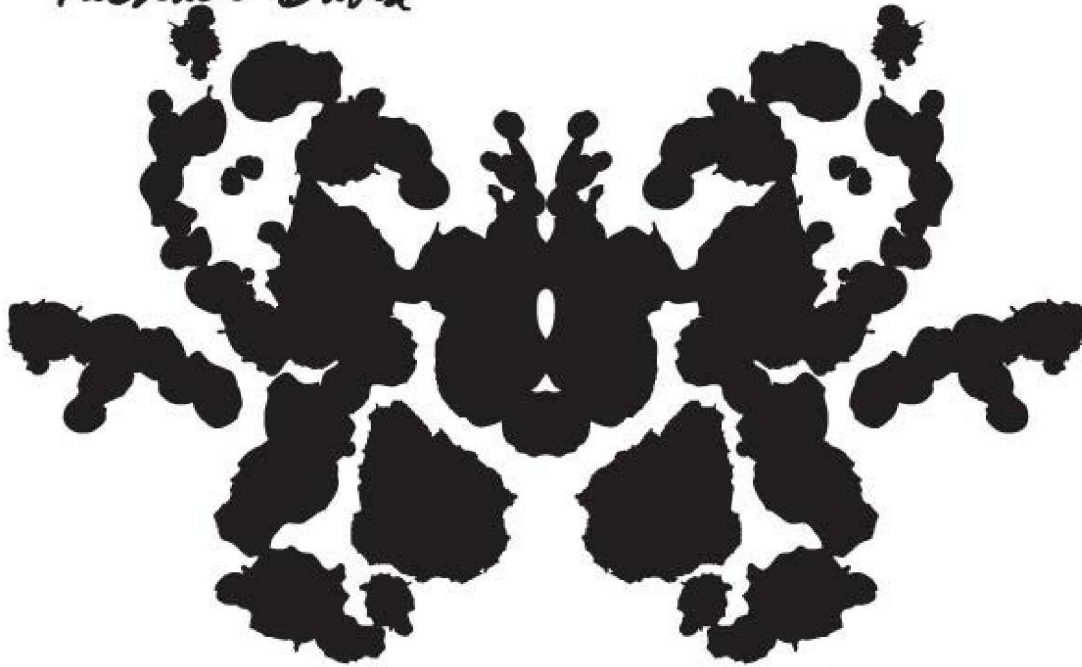
**Label Approval Section
Tax Division
Label.Approval@tabc.state.tx.us**

**c/o PHILLIPS FARMS LLC
PO BOX 3617
PASO ROBLES, CA 93447**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Michael David®



Inkblot™

Lodi 2012 Tannat

14.5% Alc. by vol.

Rorschach inkblot test #209 (Dr. Michael-David) "Don't complain, wine!"



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Inkblot™ 700 cases made
100% New French oak, aged 17 months

Originating in the southwest region of France, this varietal is notable for its high tannin levels, raspberry aromas, and dark color. Known as the "national grape of Uruguay", this varietal has slowly crept into the U.S. with plantings in Virginia and now seeing an increase in California. The 5 acre vineyard used for this bottling has found a friendly foothold in the hilly southeastern edge of Lodi. The red gravely loam soil in this area provides excellent drainage for this water adverse varietal.

Adam P. Mettler

Adam P. Mettler - Dir. of Winemaking

Vinted and bottled by
Michael David Winery
Graton, California • Product of the U.S.A.
1-888-707-WINE • www.MichaelDavidWinery.com
Alc. 14.5% / T.A.: 0.56 / pH: 3.69



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

750 ML.

