



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

Date: November 01, 2011

Label Certificate Number: 789037

**Pursuant to the application of : WILLAMETTE VALLEY VINEYARDS INC.
Holder of permit/license number : S678220**

**Brand : WILLAMETTE VALLEY VINEYARDS
Class : PINOT GRIS
Vintage : 2009
Appellation : WILLAMETTE VALLEY
Style : N/A
Size(s) : 750 ML
Container Type : N/A
Container Material : N/A
Stated Alc. Content : 13.5%
Tested Alc. Content : N/A
TTB Number : 07304001000063**

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 WILLAMETTE VALLEY VINEYARDS INC.
8800 ENCHANTED WAY SE
TURNER, OR 97392-9580**

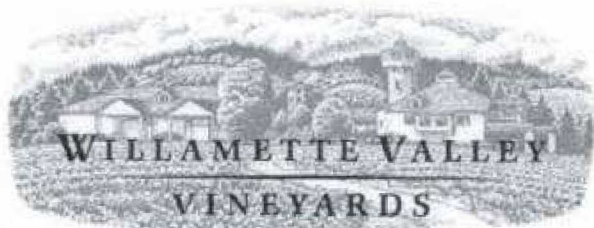


TABC

TEXAS ALCOHOLIC BEVERAGE COMMISSION
service ★ courtesy ★ integrity ★ accountability

TEXAS ALCOHOLIC BEVERAGE COMMISSION

2007



WILLAMETTE VALLEY • OREGON
PINOT GRIS

WILLAMETTE VALLEY • OREGON 2007 **PINOT GRIS**

Pinot Gris was first introduced into the United States by being planted in the Willamette Valley where it best performs in our long, cool growing season. Our Pinot Gris when matched with poached or broiled salmon enhances the flavor of the salmon; it is our "salmon wine".

These vines were tended by hand and cluster thinned to increase flavor intensity. The grape clusters were picked at peak ripeness and lightly whole cluster pressed, not crushed, to produce the best flavors. The juice was fermented slowly at cold temperatures to enhance varietal flavor, conditioned sur-lee and stirred twice monthly. Small amounts of Muscat, for enhanced floral aroma, and Pinot blanc for greater mouthfeel were added as was some barrel-fermented Pinot Gris for a kiss of toast and richness. All of our vineyards are certified sustainable - LIVE (Low Input Viticulture and Enology) and Salmon Safe.

Jim Beam
Jim Beam, Founder Winemaker

Tim Klaffke
Tim Klaffke, Winemaker

P.S. Please return this bottle to the winery for a 10 cent refund.
Thank you for recycling.

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.

TECHNICAL DATA

Pinot Gris Clone: Calmar
Grape Type: 92% Pinot Gris, 7% Pinot Blanc, 1% Muscat
Soil Type: Jory (iron rich volcanic) Woodburn (Missoula flood sediment)
Harvest: September 26 - October 17, 2007
Brix at Harvest: 22.0° - 24.5°
Fermentation: Stainless steel with 1% Pinot Gris
fermented in French oak
Peak Drinkability: 2008 - 2010

PRODUCED & BOTTLED BY WILLAMETTE VALLEY VINEYARDS

8800 ENCHANTED WAY SE
TURNER, OR 97130 • 1-800-344-9483
www.WillametteValleyVineyards.com

84-OR-149-ALC 13.5% BY VOL.
CONTAINS SULFITES • 750ml

UPC NUMBER
717071918703