



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

Date: January 10, 2014

Label Certificate Number: 861183

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

**Brand : RIDGE GEYSERVILLE
Class : ZINFANDEL BLEND
Vintage : 2012
Appellation : SONOMA COUNTY
Style : N/A
Size(s) : 375ML 750ML 3L 1.5L
Container Type : N/A
Container Material : N/A
Stated Alc. Content : 14.4% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 13317001000275**

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 RIDGE VINEYARDS/ LYTTON SPRINGS WINERY
PO BOX 1810
CUPERTINO, CA 95015**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

RIDGE 2012 GEYSERVILLE®

71% ZINFANDEL, 19% CARIGNANE, 7% PETITE SIRAH,
2% MATARO (MOURVEDRE) 1% ALICANTE BOUSCHET
SONOMA COUNTY 14.4% ALCOHOL BY VOLUME
GROWN, PRODUCED & BOTTLED BY RIDGE VINEYARDS
18100 MONTE BELLO ROAD, CUPERTINO, CALIFORNIA 95014

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: EGG
44442301001
CONTAINS SULFITES

2012 Geyserville Vineyard, bottled January 2014

A dry winter, mild spring, and warm summer at first advanced ripening, but heavy autumn fogs slowed progress. Harvest began September 17, finishing in mid-October. Grapes from the individual parcels were crushed to separate fermentors, some fitted with grids for submerged-cap fermentation. All were pumped over daily, drawing out rich color and full body. Malolactics were complete by November, when thirteen of the seventeen parcels were selected. This superb vintage will be most enjoyable over the next ten to fifteen years. EB (11/13)

Ingredients: Hand harvested, sustainably grown grapes; indigenous yeasts; naturally occurring malolactic bacteria; fresh egg white; oak from barrel aging; minimum effective SO₂. PD (11/13)

750 mL
408.867.3233

®REGISTERED TRADEMARK
www.ridgewine.com