



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

Date: May 23, 2012

Label Certificate Number: 807900

**Pursuant to the application of : A LA RECHERCHE DU VIN
Holder of permit/license number : S743364**

**Brand : A CRUSH ON ETNA (ROSSO AZZURRO)
Class : NERELLO MASCALESE
Vintage : NV
Appellation : ETNA
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 : 12095001000749**

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 A LA RECHERCHE DU VIN
2433 BARTLETT ST
HOUSTON, TX 77098-5101**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

A Crush on Etna

2010

ETNA - Denominazione di Origine Controllata

While vacationing in Sicily in August 2010, I had a deep "Crush on Etna" for the beauty of this land and her wines. Mostly composed of black volcano cedars, the "dirt" is poor and so adapted for the vine growing, a millenarian tradition there. **NERELLO MASCALESE**, which can be compared to Pinot Noir, finds here the perfect conditions to mature. In effect, and even if Sicily is located at the door of Northern Africa, the high altitude (600 Meters) and the North orientation result in a Continental terroir where this varietal is actually picked in October. Grapes from old vines have been hand harvested, partly de-stemmed, and vinified with their natural yeast and low sulfur in open barrels. Ageing was made in two neutral 500 Liters barrels for a year. This wine has a high acidity and will pair well with light meats, cheeses, and chocolate desserts. Please carafe it a couple hours before savoring it. 110 cases made.

Ciro Biondi who I met in Etna and who makes delicious wines at Vini Biondi has kindly offered me this "wine joint-venture". I would like to dedicate to him this first "Crush".

Cheers, Jean-Marc

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.

IMPORTED BY :
BBR IMPORTS, INC. HOUSTON, TEXAS 77098

CONTAINS SULFITES

ALC.13.5% BY VOL - DRY RED WINE - PRODUCT OF ITALY - 750 ML

Bottled for Vini Biondi s.r.l., Catania-Italia

ROSSO  AZZURRO



A Crush on Etna

Nerello Mascalese

2010

*Jean-Marc
Espinasse*