



**TEXAS ALCOHOLIC BEVERAGE COMMISSION
CERTIFICATE OF APPROVAL OF LABELS FOR
VINOUS LIQUOR**

Date: 04/02/2007

Label License Number: 655938

Pursuant to the application of : DIAMOND IMPORTERS INC.

Holder of permit/license number : S654649

**Brand : SIGALAS
Class : ASIRTIKO-ATHIRI WHITE WINE
Vintage : 2004
Appellation : SANTORINI
Style : N/A
Size(s) : 750 ML
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 13.5%
Tested Alc. Content : N/A
TTB Number : 06223003000040**

are hereby approved.

This approval is issued only for the above name applicant and shall remain in effect unless there be a change in the label, contents, style, or size of the container or unless otherwise stated herein.

Labels approved by this certificate are 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 labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

**Steve Greinert
Compliance Manager**

**c/o DIAMOND IMPORTERS INC.
528 WRIGHTWOOD
CHICAGO, IL 60614-1793**

TEXAS ALCOHOLIC BEVERAGE COMMISSION



now 1% by volume and no Federal La

SIGALAS
Sigalas
 asirtiko
 athiri
 2004
 APPELLATION
 OF ORIGIN
 SANTORINI
 OF HIGH QUALITY
 DRY WHITE WINE
 ASIRTIKO 70%
 ATHIRI 30%
 PRODUCED & BOTTLED BY
 DOMAINE SIGALAS SA
 IA-SANTORINI
 PRODUCT OF GREECE
 ALC. 13.5% BY VOL.
 750ML

SIGALAS asirtiko-athiri

On the volcanic soils of Santorini island in the Aegean sea, in indigenous vineyards that are over 40 years old, two unique grape varieties are being cultivated: asirtiko 70% & athiri 30%. They are two of the most famous varieties in Mediterranean, well known since antiquity. Asirtiko-athiri wine is fermented in stainless steel tanks under controlled temperature. It is a pleasurable companion to fish and white meat with light sauces. Ideal temperature at 10-11C.

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.



A DIAMOND WINE
 IMPORTED BY
 DIAMOND IMPORTERS INC. CHICAGO, IL.
 diamondimporters@diamondtech.net
 CONTAINS SULFITES