



**TEXAS ALCOHOLIC BEVERAGE COMMISSION
CERTIFICATE OF APPROVAL OF LABELS FOR
MALT BEVERAGES**

Date: January 08, 2013

Label Certificate Number: 828221

**Pursuant to the application of : SAMUEL SMITH OLD BREWERY (TADCASTER)
Holder of permit/license number : BS400215**

**Brand : SAMUEL SMITH ORGANIC PALE ALE
Class : BEER
Vintage : N/A
Appellation : N/A
Style : N/A
Size(s) : 18.7 OZ, 12 OZ
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 5% ALC/VOL
Tested Alc. Content : 5.01% ALC/VOL - IA
TTB Number : 12118001000646, 12118001000641**

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.

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.

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

**c/o SAMUEL SMITH OLD BREWERY (TADCASTER)
18200 OLYMPIC AVENUE SOUTH
TUKWILA, WA 98188-4721**

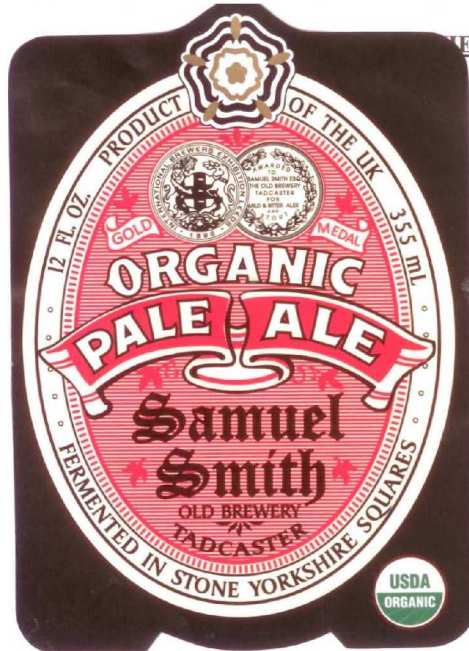


TABC

TEXAS ALCOHOLIC BEVERAGE COMMISSION

service ★ courtesy ★ integrity ★ accountability

TEXAS ALCOHOLIC BEVERAGE COMMISSION



HERE:
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Samuel Smith's
ORGANIC PALE ALE



Samuel Smith's Pale Ale captures the true soul of beer. It is brewed with hard well water, best organic malted barley, yeast and organic aroma hops. Fermentation in 'stone Yorkshire squares' creates a full-bodied rounded palate. It has a fresh maltiness that reminds you that good beer is a product of the soil - organically nurtured.



'Stone Yorkshire squares' at the Old Brewery are used to ferment all Samuel Smith's bottled ales.

BEER/BIÈRE - 5.0% ALC./VOL. - 12 FL. OZ./355 mL

PRODUCED BY/PRODUIT PAR SAMUEL SMITH'S BREWERY, TADCASTER, UK LS24 9SB

In the USA imported by MERCHANT DU VIN CORP., TUKWILA WA 98188

CERTIFIED ORGANIC BY/CERTIFIÉ BIOLOGIQUE PAR SOIL ASSOC. CERTIFICATION LTD.

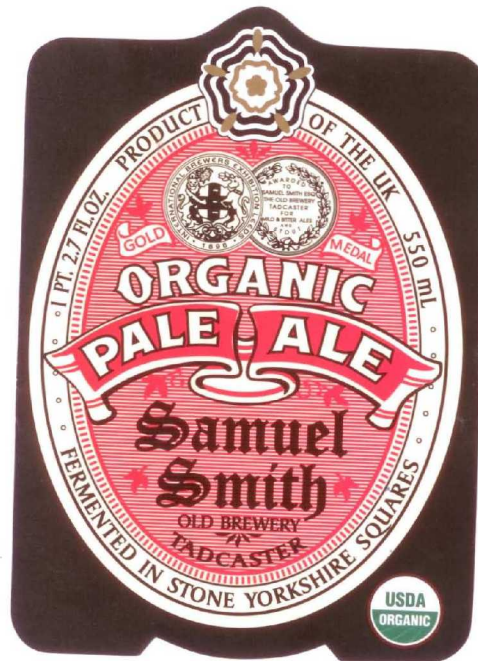
merchantduvin.com

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.



0 85725 11528 4

CA REDEMPTION VALUE
MI 10¢ DEPOSIT ME, CT, VT, MA,
OR, IA, NY, HI 5¢ DEPOSIT OK+



Samuel Smith's
ORGANIC PALE ALE



Samuel Smith's Pale Ale captures the true soul of beer. It is brewed with hard well water, best organic malted barley, yeast and organic aroma hops. Fermentation in 'stone Yorkshire squares' creates a full-bodied rounded palate. It has a fresh maltiness that reminds you that good beer is a product of the soil - organically nurtured.



'Stone Yorkshire squares' at the Old Brewery are used to ferment all Samuel Smith's bottled ales.

BEER/BIÈRE - 5.0% ALC./VOL. - 1 PT. 2.7 FL. OZ./550 mL

PRODUCED BY/PRODUIT PAR SAMUEL SMITH'S BREWERY, TADCASTER, UK LS24 9SB

In the USA imported by MERCHANT DU VIN CORP., TUKWILA WA 98188

CERTIFIED ORGANIC BY/CERTIFIÉ BIOLOGIQUE PAR SOIL ASSOC. CERTIFICATION LTD.

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