



# TEXAS ALCOHOLIC BEVERAGE COMMISSION

*Texans Helping Businesses & Protecting Communities*

## CERTIFICATE OF APPROVAL OF LABELS FOR WINE

**Date: January 24, 2020**

**Label Certificate Number: 1078939**

**Pursuant to the application of : COPPER CANE**

**Holder of permit/license number : S869301**

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**Brand : BELLE GLOS OEIL DE PERDRIX PINOT NOIR BLANC  
SONOMA COUNTY  
Fanciful Name : OEIL DE PERDRIX  
Vineyard : N/A  
Class : PINOT NOIR BLANC  
Vintage : VV  
Appellation : SONOMA COUNTY  
Size(s) : 50ML-58L  
Stated Alc. Content : 12.9% ALC/VOL  
Tested Alc. Content : N/A  
TTB Number : 17346001001010**

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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.

**APPROVAL OF THIS LABEL DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODES AND RULES.**

**Label Approval Section**

**Tax Division**

**[Label.Approval@tabc.texas.gov](mailto:Label.Approval@tabc.texas.gov)**

**c/o COPPER CANE  
54476 MARIAH RD  
MYRTLE POINT, OR 97458**



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### 2019 PINOT NOIR BLANC SONOMA COUNTY

*Oeil-de-perdrix* — French for “eye of the partridge” — is a traditional term for this wine’s seductive, jewel-like color. To capture this shade along with the wine’s crisp acidity and bold berry flavors, we lightly press the fresh Pinot Noir juice from the whole clusters, then allow it a brief love affair with spicy French oak barrels during and after fermentation. Enjoy it well chilled (45-52°F) with raw or grilled seafood, or on its own as a warm-weather refresher.

*We dedicate this Rosé to our family, friends and colleagues who have battled cancer. A portion from the sale of this bottle will go towards ongoing research in the cure for cancer.*

ALC. 12.9% BY VOL.

*Joseph J. Wagner, WINEMAKER*

PRODUCED & BOTTLED BY BELLE GLOS WINES, RUTHERFORD, CA

**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.

1.5L ~ CONTAINS SULFITES



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