



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

Date: April 29, 2016

Label Certificate Number: 942910

**Pursuant to the application of : ABITA BREWING COMPANY L.L.C.
Holder of permit/license number : BS657747**

**Brand : ABITA BOURBON STREET CHOCOLATE STOUT
Class : FLAVORED BEER - MALT BEVERAGE LESS THAN OR
EQUAL TO 4.0% ALC/WT
Style : STOUT
Size(s) : 1 PT 6 FL OZ, 7.75 GAL
Container Type : BOTTLE, ALUMINUM
Container Material : GLASS, KEG
Stated Alc. Content : 10.5% ALC/VOL
Tested Alc. Content : (IA) 10.34% ALC/VOL
TTB Number : 16035001000106, 15197001000120**

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.

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

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

**c/o ABITA BREWING COMPANY L.L.C.
PO BOX 1510
ABITA SPRINGS, LA 70420**

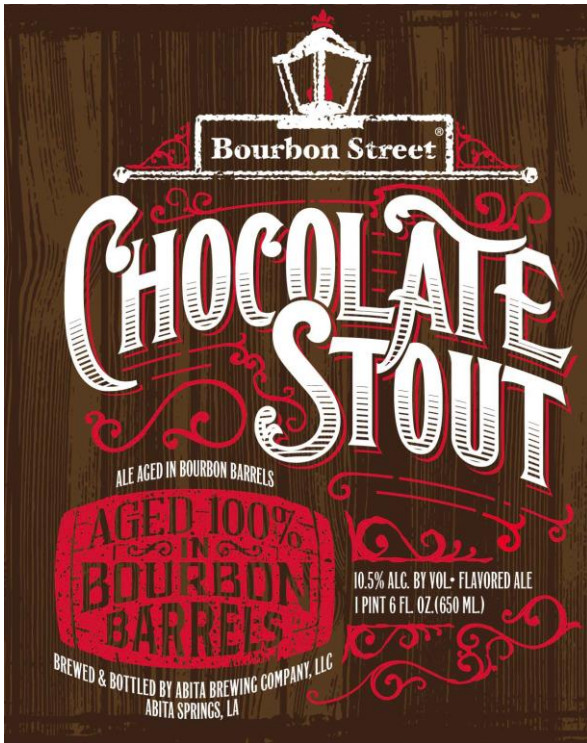


TABC

TEXAS ALCOHOLIC BEVERAGE COMMISSION

service ★ courtesy ★ integrity ★ accountability

TEXAS ALCOHOLIC BEVERAGE COMMISSION



Bourbon Street®
CHOCOLATE STOUT

This robust Chocolate Stout is brewed with roasted, crushed cocoa beans called cocoa nibs, and pale, caramel, chocolate and roasted malts. After fermentation and first aging, the cocoa nibs are added and the brew is aged again in oak bourbon barrels. Aged for months in oak to bring out the sweet roasted flavors from the malt, the rich chocolate flavors of the cocoa nibs, and the vanilla and bourbon flavors from the small batch bourbon barrels.

ABITA | **CULTURE on TAP**
abita.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.

Bourbon Street®
SERIES

For centuries New Orleans' famed Bourbon Street has inspired good times and fine libations like our Abita Bourbon Street® Chocolate Stout. This hand-crafted artisanal brew is aged for months in wooden barrels used to make small batch bourbon whiskey. The eight-week secondary aging process brings out the sweet, roasted flavors from the malt, the rich chocolate flavors of the cocoa nibs and the vanilla and bourbon flavors from the barrels.

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VT•IA•NY•CT•MA•ME
DE•OR 5¢ MI•10¢
CA CASH REFUND OK+

