



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

**Date: 03/09/2009**

**Label License Number: 716627**

**Pursuant to the application of : LIOCO WINE COMPANY**

**Holder of permit/license number : S715481**

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**Brand : LIOCO-KLINDT  
Class : PINOT NOIR  
Vintage : 2006  
Appellation : ANDERSON VALLEY  
Style : N/A  
Size(s) : 750 ML  
Container Type : BOTTLE  
Container Material : GLASS  
Stated Alc. Content : 14.2%  
Tested Alc. Content : N/A  
TTB Number : 07290001000324**

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**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 LIOCO WINE COMPANY  
PO BOX 1842  
WINDSOR, CA 95492**

# TEXAS ALCOHOLIC BEVERAGE COMMISSION

**LIOCO**

**Pinot Noir**  
2007



VINEYARD  
Klindt

APPELLATION  
Anderson Valley

COUNTY  
Mendocino

ALCOHOL BY VOLUME  
14.4%

VOLUME  
750ml

**AROMA**  
black raspberry, iron shavings, forest floor  
**FLAVOR**  
fresh blackberries, baking spice, mineral  
**FOOD PAIRINGS**  
roasted game birds, braised pork shoulder

| PH-BALANCE     | TOTAL ACIDITY |
|----------------|---------------|
| 3.80           | 6.2 g/l       |
| RESIDUAL SUGAR | DRIES         |
| 0.02 g/l       | 24.1°         |

**VINIFICATION**  
intensive crop-thinning performed to achieve low yields. hand-harvested on September 28th. all clones co-fermented in an open-top tank using a wild yeast. a 6-day cold soak with partial whole-cluster fermentation. manual punch downs for 18-days. aged for 12-months in 1, 2, and 3-year barrels. bottled without fining or filtration. 252 cases produced.

**SITE**  
a "fringe" hillside site in cool, sparkling wine country positioned 11 miles from the Pacific Ocean on a 10%-16% grade facing a x sw. average of 400 feet in elevation. soil is a sandy clay loam and fractured rock. diverse clonal material in the vineyard coupled with extreme coastal climate produces pinot noir with heightened flavor and aroma.

PRODUCED & BOTTLED BY LIOCO, SANTA ROSA, CA  
CONTAINS SULFITES LIOCO.WINE.COM

CONSUMERS OF ALCOHOLIC BEVERAGES BEWARE  
YOUR ABILITY TO DRIVE A CAR OR OPERATE  
MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

