



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

Date: 01/28/2008

Label License Number: 682092

Pursuant to the application of : LIOCO WINE COMPANY

Holder of permit/license number : S669523

**Brand : LIOCO (MICHAUD)
Class : PINOT NOIR
Vintage : 2006
Appellation : CHALONE
Style : N/A
Size(s) : 750 ML
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 14.5%
Tested Alc. Content : N/A
TTB Number : 07290001000321**

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
3059 PINE ST
SAN FRANCISCO, CA 94115**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

No. 1513-0020

LIOCO

Pinot Noir
2006



VINEYARD
Michaud

APPELLATION
Chalone

COUNTY
Monterey

ALCOHOL BY VOLUME
14.5%

VOLUME
750 ml

Image Type: Back
Actual Dimensions: 4.02 inches W X 3.42 inches H

AROMA
dried cranberry, brush
(chaparral), sassafras root
FLAVOR
dark, bitter chocolate,
fresh raspberries
FOOD PAIRINGS
roasted pork chop
with wild herbs,
grilled salmon

PH BALANCE	3.42	TOTAL ACIDITY	6.6 g/l
RESIDUAL SUGAR	0.10 g/l	WINE	23.8°

VINIFICATION
hand harvested on sept. 23, a long,
cool fermentation occurred in an
open-top tank using a wild yeast,
pumped over twice daily during an
8-day cold soak, manual punch
downs, aged for 10-months in one,
two, and three year barrels, bottled
without fining or filtration,
311 cases produced.

SITE
a dynamic vineyard situated on a remote, and hilltop, high-
altitude exposures of 1600 ft. at the base of an extinct volcano
(pinnacles national monument), daily temperature swings of
40-60° F. rare co-location of granite and limestone soils (from
decaying marine organisms) extreme microclimate produces
stressed vines and wines of unusual complexity

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

