



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

Date: 03/09/2009

Label License Number: 716629

Pursuant to the application of : LIOCO WINE COMPANY

Holder of permit/license number : S715481

**Brand : LIOCO-MICHAUD
Class : PINOT NOIR
Vintage : 2007
Appellation : CHALONE
Style : N/A
Size(s) : 750 ML
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 14.3%
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
PO BOX 1842
WINDSOR, CA 95492**

TEXAS ALCOHOLIC BEVERAGE COMMISSION

LIQCO

Pinot Noir
2007



VINEYARD
Michaud

APPELLATION
Chalone

COUNTY
Monterey

ALCOHOL BY VOLUME
14.3%

VOLUME
750^{ml}

AROMA
crossed red flowers,
dried red fruit,
orange pekoe tea

FLAVOR

soft red cherry,
rhubarb, mineral
FOOD PAIRINGS
moose shu pork,
roasted chicken with
preserved lemon

PH BALANCE
3.77

RESIDUAL SUGAR
0.03 g/l

TOTAL ACIDITY
6.1 g/l

BRIX
24.6°

VINIFICATION

hand harvested on September 3rd,
a long, cool fermentation occurred
in an open-top tank using a wild
yeast, a 10-day cold soak, manual
punch downs, aged for 12-months
in one, two, and three year barrels,
bottled without fining or filtration.
243 cases produced.

SITE

a dynamic vineyard situated on a remote, arid 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 LIQCO, SANTA ROSA, CA.

CONTAINS SULFITES

LIQCOWINE.COM