



**TEXAS ALCOHOLIC
BEVERAGE COMMISSION**

Texans Helping Businesses & Protecting Communities

**CERTIFICATE OF APPROVAL OF LABELS FOR
WINE**

Date: December 13, 2018

Label Certificate Number: 1039911

Pursuant to the application of : LIOCO WINE COMPANY

Holder of permit/license number : S715481

Brand : LIOCO FOX BLOCK XII PINOT NOIR NORTH COAST
Fanciful Name : FOX BLOCK XIII
Vineyard : N/A
Class : PINOT NOIR
Vintage : VV
Appellation : NORTH COAST
Size(s) : 50ML-58L
Stated Alc. Content : 13.5% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 18247001000656

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.state.tx.us

**c/o LIOCO WINE COMPANY
PO BOX 1124
WINDSOR, CA 95492**



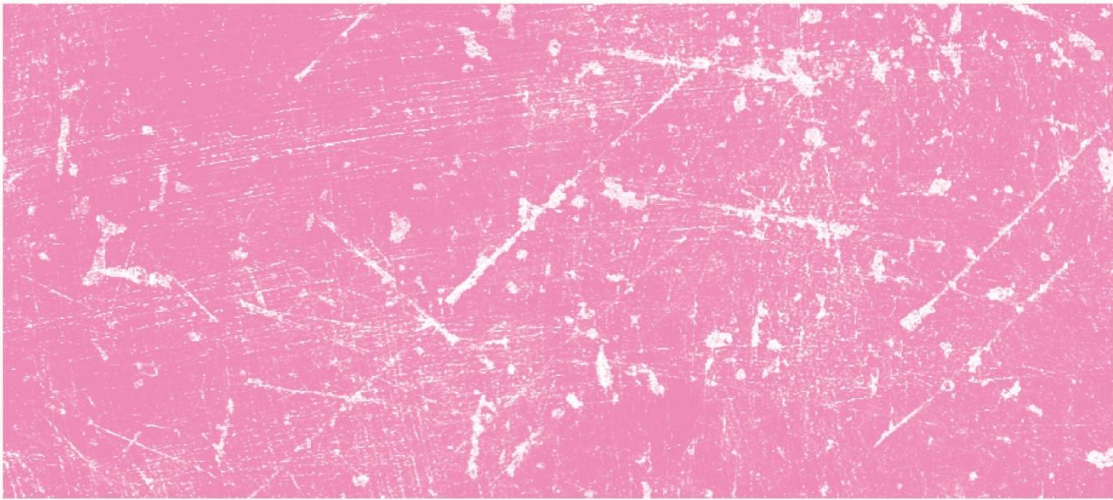
TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

LIQCO

Pinot Noir

2017



Fox Block XIII

APPELLATION

North Coast

ALCOHOL BY VOLUME

13.5%

VOLUME

750^{ML}



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

AROMA

morello cherry,
sandalwood,
forest floor

FLAVOR

pomegranite,
rhubarb,
baking spice

FOOD PAIRINGS

funghi pizza,
roasted salmon,
Jidori chicken

PH BALANCE

3.5

RESIDUAL SUGAR

0.2 g/l

TOTAL ACIDITY

6.1 g/l

BRIX

23°

VINIFICATION

Fruit was harvested during the last 2-weeks of Aug. All lots cold soaked and fermented in open top tanks (15% whole cluster) using both wild & cultured yeasts. Aged for 11-months in stainless steel and used French oak barrels.

STORY

This Pinot Noir was conceived and blended by friends Matt Licklider (founder of LIOCO) and Regan Jasper (FRC Sommelier). The two industry vets first bonded over soil-driven Pinot Noir from hard-to-reach places, and their 10-year-long conversation at last yielded a wine.

SITE

A selection of North Coast vineyards compose this wine, with an emphasis on premier sites near the coast. Eleven unique Pinot clones compose the blend, including some prized "field selections" from our Single Vineyard holdings.

PRODUCED AND BOTTLED BY LIOCO, UKIAH, 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.

0 662225 992913

