



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

Date: 03/09/2009

Label License Number: 716623

Pursuant to the application of : LIOCO WINE COMPANY

Holder of permit/license number : S715481

**Brand : LIOCO-MICHAUD
Class : CHARDONNAY
Vintage : 2006
Appellation : CHALONE-MONTEREY COUNTY
Style : N/A
Size(s) : 750 ML
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 13.6%
Tested Alc. Content : N/A
TTB Number : 07121001000233**

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

AFFIX COMPLETE SET OF LABELS BELOW

Image Type: Back

Actual Dimensions: 4.02 inches W X 3.42 inches H

Flavors green pear, star fruit, manzanilla Acidity crushed rock, underbrush Food Pairings grilled sword fish, roasted crab, soft pungent cheeses	Alcohol Content 3.54 7.3 g/l Residual Sugar 0.1 g/l 23.2°	Production hand harvested on Oct. 03; severe triage performed, whole cluster pressed, cold fermented in stainless steel tanks (no oak) using a wild yeast, naturally occurring malolactic fermentation. 6-month fine lees contact, bottled without fining or filtration. 432 cases produced. Vineyard a dynamic vineyard situated on a remote, sun scorched hilltop, and, high-altitude exposures of 1600 ft. at the base of an extinct volcano (Pinnacles National Monument), daily temperature swings of 40-80° 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
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STEVENS' WARNING: IT ACCORDING TO THE SCORES GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY. SEVERE OF THE RISK OF BIRTH DEFECTS, 120 CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY AND MAY CAUSE HEALTH PROBLEMS.



MB No. 1513-0020

LIOCO	Chardonnay 2006	
		
LIOCO Michaud	LIOCO Chalone	LIOCO Monterey
LIOCO 13.6°	LIOCO 750 ml	