



**TEXAS ALCOHOLIC BEVERAGE COMMISSION  
CERTIFICATE OF APPROVAL OF LABELS FOR  
WINE**

**Date: 03/25/2011**

**Label Certificate Number: 770926**

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

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

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**Brand : LIOCO (INDICA)  
Class : CARIGNAN BLEND  
Vintage : 2008  
Appellation : MENDOCINO COUNTY  
Style : N/A  
Size(s) : 750 ML  
Container Type : BOTTLE  
Container Material : GLASS  
Stated Alc. Content : 13.8%  
Tested Alc. Content : N/A  
TTB Number : 11052001000153**

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**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.**

**Label Approval Section**

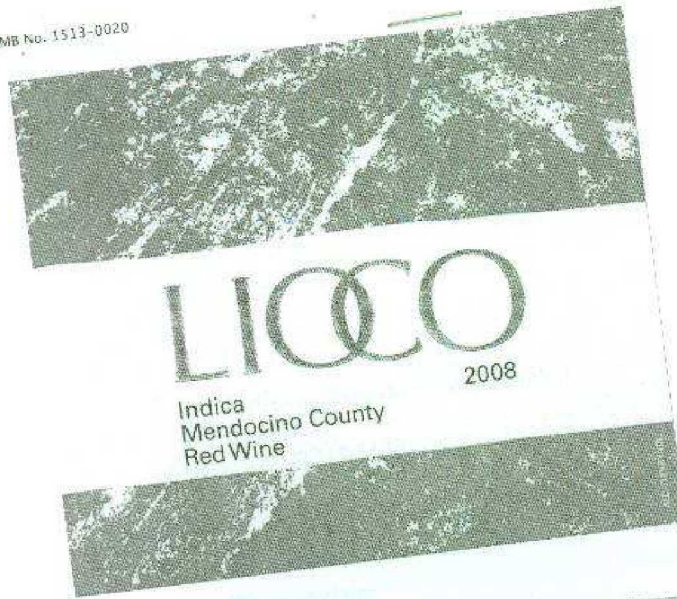
**Tax Division**

**[Label.Approval@tabc.state.tx.us](mailto:Label.Approval@tabc.state.tx.us)**

**c/o LIOCO WINE COMPANY  
PO BOX 1842  
WINDSOR, CA 95492**

# TEXAS ALCOHOLIC BEVERAGE COMMISSION

OMB No. 1513-0020



**TTB F 5100-31** (6/2006) PREVIOUS EDITIONS ARE OBSOLETE  
 Actual Dimensions: 4.02 inches W X 3.42 inches H

**AROMA**  
cassis, graphite, kalamata olive

**FLAVOR**  
plum, baking spice, violet

**FOOD PAIRINGS**  
carnitas, cassoulet, cheese & hierloom paninis

**VINIFICATION**  
a blend of old-vine carignan (66%) mourvedre (25%) and pinot noir (9%). the fruit was hand harvested, sorted and then fermented in stainless steel tanks using a wild yeast. malolactic fermentation occurred naturally and finished completely. the wine remained in neutral french oak on fine-lees for 10-months.

**SITE**  
a selection of benchland vineyards in mendocino's redwood valley compose this wine. the fruit comes from predominantly old-vines which are dry-farmed and head-pruned. this cool, upland valley supports gradual (and often late) ripening. the soil is red clay strewn with fist sized rocks, the combination of vine age, an extended growing season, and tougher soil conspires to produce complex, intense wines.

PRODUCED AND BOTTLED BY LIOCO, SANTA ROSA, CA.  
 CONTAINS SULFITES LIOCOWINE.COM 750ml

GOVERNMENT WARNING: IF ACCORDING TO THE  
 SURGEON GENERAL, WOMEN SHOULD NOT DRINK  
 ALCOHOLIC BEVERAGES DURING PREGNANCY OR  
 BECAUSE OF THE RISK OF BIRTH DEFECTS OR  
 CONSUMPTION OF ALCOHOLIC BEVERAGES  
 MAY CAUSE YOUR ABILITY TO DRIVE A CAR OR OPERATE  
 MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



Image Type: Brand (front)  
 Actual Dimensions: 4.02 inches W X 3.42 inches H

<https://www.ttbonline.gov/colsonline/viewColaDetails.do?action=publicFormDisplay&ttbid=11052001000153>