



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

Date: 03/09/2009

Label License Number: 716626

Pursuant to the application of : LIOCO WINE COMPANY

Holder of permit/license number : S715481

**Brand : LIOCO--CHARLES HEINTZ
Class : CHARDONNAY
Vintage : 2006
Appellation : SONOMA COAST
Style : N/A
Size(s) : 750 ML
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 14.2%
Tested Alc. Content : N/A
TTB Number : 07121001000235**

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**

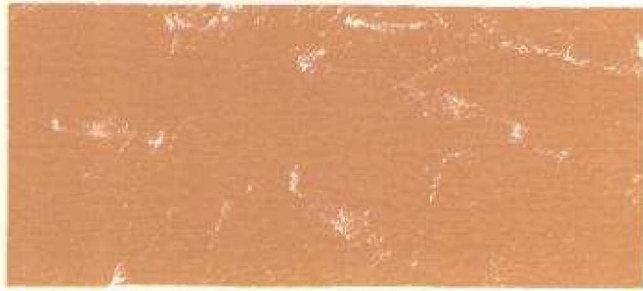
**c/o LIOCO WINE COMPANY
PO BOX 1842
WINDSOR, CA 95492**

TEXAS ALCOHOLIC BEVERAGE COMMISSION

LICO

Chardonnay

2006



VINEYARD

Charles Heintz

APPELLATION

Sonoma Coast

COUNTY

Sonoma

ALCOHOL BY VOLUME

14.2%

VOLUME

750 ml

AROMA

jasmine, citrus,
blossom, wet slate

FLAVOR

clover honey, ginger,
lemon peel

FEED PATTERNS

lobster, sautéed halibut,
washed-rind cheeses

PH ACIDITY

3.58

RESIDUAL SUGAR

0.01 g/l

TOTAL ACIDITY

7.4 g/l

WTA

24.9%

VINIFICATION

hand picked on Oct. 23rd and 26th,
intensive hand-sorting performed,
whole cluster pressed, cold ferment
in stainless steel tanks (**no oak**) using
a wild yeast, naturally occurring
malolactic fermentation. 6-month fir-
less contact, bottled without fining or
filtration. 380 cases produced.

VINE

situated within three prestigious wine appellations—green valley,
Russian River Valley, and Sonoma Coast. elevation of 1,000 feet in
soft, sandy loam soil known locally as "goldridge." proximity
pacific ocean and its constant fog creates a long, cool growing
season, meticulous, labor-intensive farming methods (can
pruning, leaf pulling, green harvesting) produces even ripening
and great intensity of flavors.

PRODUCED & BOTTLED BY LICO, SANTA ROSA, CA.

CONTAINS SULFITES

LICOWINE.COM