



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR WINE

Date: April 05, 2019

Label Certificate Number: 1049861

Pursuant to the application of : LIOCO WINE COMPANY

Holder of permit/license number : S715481

Brand : LIOCO PINOT NOIR TABLE RED WINE, MENDOCINO
COUNTY
Fanciful Name : N/A
Vineyard : N/A
Class : TABLE RED WINE: PINOT NOIR
Vintage : VV
Appellation : MENDOCINO COUNTY
Size(s) : 50ML-58L
Stated Alc. Content : 13.5% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 18247001000608

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

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LIOCO

Pinot Noir
Mendocino County

2017

ALC. BY VOL. 13.5%

AROMA

sour red cherry, clove, candied orange peel

FLAVOR

cranberry, red raspberry, rose petal

FOOD PAIRINGS

Peking duck, Carolina 'cue, farro & mushroom salad

VINIFICATION

Fruit was harvested & sorted during the last two weeks of Aug., and the first week of Sept. All lots were cold soaked and fermented in open top tanks (10% whole cluster) using both wild & cultured yeasts. Regular cap management occurred during the 10-16 day fermentations. Aged for 11-months in stainless steel and used French oak barrels.

SITE

A selection of premier Mendocino County vineyards were selected for this wine, with an emphasis on dry-farming, older vines, and sustainable viticulture. A broad spectrum of Pinot Noir clones compose this wine including 115, 667, 777, 2A, 838, Pommard, & Martini. The goal was to capture the unique character of this diverse region defined by the omnipresent Pacific Ocean, coastal forests, & cool upland valleys.

PRODUCED AND BOTTLED BY LIOCO, UKIAH, CA

CONTAINS SULFITES

LIOCOWINE.COM

750^{ml}

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.

