



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

Date: 03/09/2009

Label License Number: 716630

Pursuant to the application of : LIOCO WINE COMPANY

Holder of permit/license number : S715481

**Brand : LIOCO-DURELL
Class : CHARDONNAY
Vintage : 2007
Appellation : SONOMA VALLEY
Style : N/A
Size(s) : 750 ML
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 14.1%
Tested Alc. Content : N/A
TTB Number : 07121001000234**

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



Chardonnay
2007



WINEMAKER
Durell

APPELLATION
Sonoma Valley

COUNTY
Sonoma

ALCOHOL BY VOLUME
14.1%

VOLUME
750ml

FRUITS	POSSIBILITIES	TYPE
purple flower, lemon zest, wet sand	3.81	4
FLAVOR	RESIDUAL SUGAR	WINE
guava, lemon pith, sun-baked herbs	0.04 g/l	24
WINE PAIRING	WINE NOTES	
grilled diver scallops, seafood risotto, washed rind cheeses	hand picked on september 15th, 2007. intensive hand-sorting per whole cluster pressed. co-fermented in stainless-steel tanks. natural wild yeast, naturally occurring malolactic fermentation. 6 weeks contact. bottled with no filtration. 160 cases produced.	

NOTE:
 dried-up river bed, at southwest corner of sonoma valley appellation, bordering carneros and san pablo bay. with round river stones and "los robles" gravelly clay morning fog retreats during warm midday hours. in noon ocean winds provide excellent ventilation and cooling. self-restricting climate results in naturally low vines. sustainable farming practices and impeccable management ensures consistent quality.

PRODUCED & BOTTLED BY LIQCO, SANTA ROSA, CA.
CONTAINS SULFITES LIQCOWINE.COM