



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

Date: 08/28/2007

Label License Number: 669856

Pursuant to the application of : LIOCO WINE COMPANY

Holder of permit/license number : S669523

**Brand : LIOCO MICHAUD VINEYARD
Class : CHARDONNAY
Vintage : 2006
Appellation : CHALONE
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
3059 PINE ST
SAN FRANCISCO, CA 94115**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

(see additional pages if needed)

LIOCO

Chardonnay
2006

Michaud

Chalone

Monterey

13.6%

750 ml

green pear, star fruit, manzanita	3.54	7.3 g/l
crushed rock, underbrush	0.1 g/l	23.2°
grilled sword fish, roasted crab, soft pungent cheeses	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.	

a biodynamic vineyard situated on a remote, sun-scorched hilltop. arid, high-altitude exposures of 1600 ft. at the base of an extinct volcano (pinnacles national monument). daily temperature swings of 40-60° f. rare co-location of granite and limestone soils (from decaying marine organisms). extreme microclimate produces stressed vines and wines of unusual complexity.

PRODUCT & BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES LIOCOWINE.COM

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.