



**TEXAS ALCOHOLIC
BEVERAGE COMMISSION**

Texans Helping Businesses & Protecting Communities

**CERTIFICATE OF APPROVAL OF LABELS FOR
WINE**

Date: January 11, 2018

Label Certificate Number: 1004129

Pursuant to the application of : LIOCO WINE COMPANY

Holder of permit/license number : S715481

**Brand : LIOCO-SAUVIGNON BLANC LOLONIS VYD. REDWOOD
VALLEY**
Fanciful Name : N/A
Vineyard : LOLONIS
Class : SAUVIGNON BLANC
Vintage : 2015
Appellation : REDWOOD VALLEY
Size(s) : 50ML-58L
Stated Alc. Content : 13.7% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 17299001000969

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**

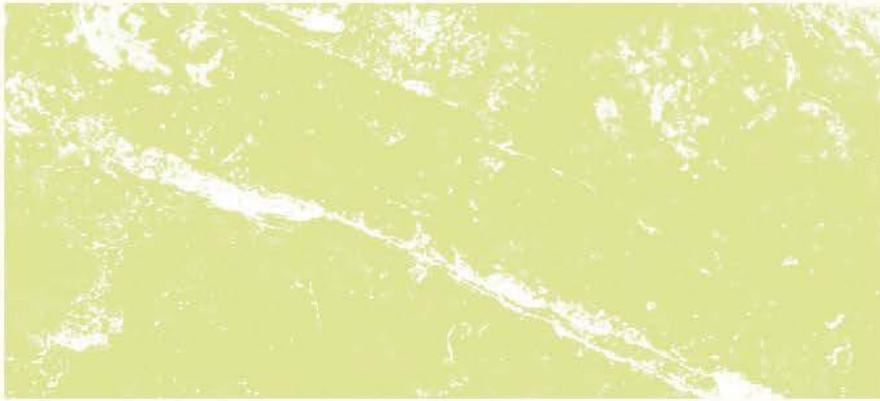


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LIOCO

Sauvignon Blanc
2015



VINEYARD

Lolonis

APPELLATION

Redwood Valley

COUNTY

Mendocino

ALCOHOL BY VOLUME

13.7%

VOLUME

750^{ML}



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AROMA

white grapefruit,
tarragon,
talc

FLAVOR

lemon drop,
kumquat,
oat

FOOD PAIRINGS

chevre,
crab Louie,
amberjack crudo

PH BALANCE

3.02

RESIDUAL SUGAR

0.5 g/l

TOTAL ACIDITY

8.8 g/l

BRIX

22.9°

VINIFICATION

1.9 tons hand-harvested on Aug. 25. Clusters were whole cluster pressed before being fermented in a mix of neutral oak and stainless steel barrels. Malolactic fermentation was blocked to preserve freshness and tension in the wine. Aged for 9 months on the lees before being bottled unfiltered.

SITE

This historic Prohibition-era ranch boasts some of the oldest known *Vitis vinifera* plantings in California. The Sauvignon Blanc was planted in 1945. The vines are head-trained and dry-farmed organically on red clay soils strewn with fist-sized rocks. An extreme diurnal shift necessitates longer hang times (and a steady temperament). The vineyard is overseen by the capable Athan Poulos.

PRODUCED & 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.

