



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

Date: 10/25/2007

Label License Number: 675056

Pursuant to the application of : LIOCO WINE COMPANY

Holder of permit/license number : S669523

**Brand : LIOCO (DURELL VIENYARD)
Class : CHARDONNAY
Vintage : 2006
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**

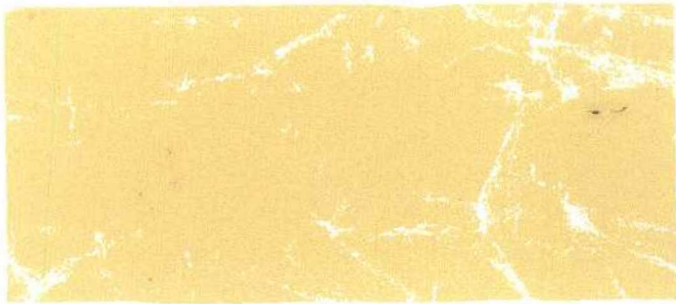
**c/o LIOCO WINE CO. (WINE INDUSTRY)
PO BOX 1842
WINDSOR CA 95492**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

LIOCO

Chardonnay 2006



VINEYARD
Durell

APPELLATION
Sonoma Valley

COUNTY
Sonoma

ALCOHOL BY VOLUME
14.1%

VOLUME
750 ml

AROMA

peach pit, key lime,
talc

FLAVOR

stone fruit, citrus
blossom, wild herbs

SOIL: PREFERENCE

sautéed scallops, sea
bass, washed rind
cheeses

WINE ANALYSIS

3.55

WINE ANALYSIS

0.03 g/l

WINE ANALYSIS

7.6 g/l

WINE ANALYSIS

23.3°

WINEMAKING

hand picked on sep 26th. intensive
hand-sorting 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. 210 cases produced.

VINEYARD

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

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.

