



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

Date: 03/09/2009

Label License Number: 716625

Pursuant to the application of : LIOCO WINE COMPANY

Holder of permit/license number : S715481

**Brand : LIOCO-DEMUTH
Class : CHARDONNAY
Vintage : 2007
Appellation : ANDERSON VALLEY-MENDOCINO COUNTY
Style : N/A
Size(s) : 750 ML
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 13.8%
Tested Alc. Content : N/A
TTB Number : 08044001000035**

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

LIQCO		Chardonnay 2007	
			
WINERY Demuth	APPELLATION Anderson Valley	COUNTY Mendocino	
ATTACHED BY VOLUME		VOLUME	

AROMA white flowers, citrus oil, rock dust FLAVOR poached pear, orange sherbert, mineral FOOD PAIRINGS herb roasted chicken, saffron risotto, himachi	<table border="1"> <tr> <td>FREEMAN</td> <td>TOTAL ACIDITY</td> </tr> <tr> <td>3.58</td> <td>6.2 g/l</td> </tr> <tr> <td>RESIDUAL SUGARS</td> <td>PH</td> </tr> <tr> <td>0.02 g/l</td> <td>23.2°</td> </tr> </table> WINEMAKER hand picked on october 11th, 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, 225 cases produced.	FREEMAN	TOTAL ACIDITY	3.58	6.2 g/l	RESIDUAL SUGARS	PH	0.02 g/l	23.2°
FREEMAN	TOTAL ACIDITY								
3.58	6.2 g/l								
RESIDUAL SUGARS	PH								
0.02 g/l	23.2°								

SITE a mountain top vineyard at 1600 feet looking down on the anderson valley, white clone chardonnay planted on original rootstock (1982 axr-1), soil type is shallow layer of clay on top of fractured rock, intense daily temperature fluctuations of 40 degrees, extreme climate produces late harvest dates (4-weeks later than valley floor) and naturally low yields.	PRODUCED & BOTTLED BY LIQCO, SANTA ROSA, CA.
---	---

BECAUSE OF THE RISK OF BIRTH DEFECTS, OR
CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS
YOUR ABILITY TO DRIVE A CAR OR OPERATE
MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

8907699005