



**TEXAS ALCOHOLIC BEVERAGE COMMISSION
CERTIFICATE OF APPROVAL OF LABELS FOR
WINE**

Date: 05/05/2011

Label Certificate Number: 774243

Pursuant to the application of : LIOCO WINE COMPANY

Holder of permit/license number : S715481

**Brand : LIOCO-MICHAUD VINEYARD
Class : PINOT NOIR
Vintage : 2008
Appellation : CHALONE
Style : N/A
Size(s) : 750 ML
Container Type : BOTTLE
Container Material : GLASS
Stated Alc. Content : 13.7%
Tested Alc. Content : N/A
TTB Number : 11084001000396**

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.

Label Approval Section

Tax Division

Label.Approval@tabc.state.tx.us

**c/o LIOCO WINE COMPANY
PO BOX 1842
WINDSOR, CA 95492**

TEXAS ALCOHOLIC BEVERAGE COMMISSION

LIOCO

Pinot Noir
2008



VINEYARD
Michaud

APPELLATION
Chalone

COUNTY
Monterey

ALCOHOL BY VOLUME
13.7%

VOLUME
750 ml

AROMA
kirsch, cinnamon bark,
frankincense

FLAVOR
sour red cherry, brown
baking spice, black tea

FOOD PAIRINGS
wild boar sausages, duck
rillettes, braised rabbit

PH BALANCE

3.92

RESIDUAL SUGAR

0.06 g/l

TOTAL ACIDITY

5.9 g/l

BRK

23.5°

VINIFICATION

5.78 tons were hand harvested
and sorted on September 8th. all
clones co-fermented (35% whole
cluster) in an open-top tank using
wild yeasts. a 3-day cold soak
preceded twice daily manual
punch downs during a 21-day
fermentation. aged for 12-months
in one, two, and three year barrels.
bottled without fining or filtration.

SITE

a dynamic vineyard situated on a remote, arid hilltop. pinot noir clones
667, 777, and swan planted on 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 site produces structured pinots
that age for decades. farmed by the indefatigable michael michaud.

PRODUCED & BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

LIOCOWINE.COM

STATEMENT WARNING: (1) ACCORDING TO THE
ALCOHOL GENERAL, WOMEN SHOULD NOT DRINK
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.



Image Type: Brand (front)

Actual Dimensions: 4.02 inches W X 3.43 inches H