




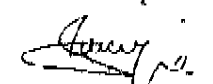

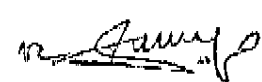





Certification of Natural Wine Imported into the United States	
1. Producer name and address: ISTRAVINO dd, T. Strizlića 8, 51000 Rijeka, Hrvatska (Croatia)	
2. Description of wine: MALVAZIJA DE MAR, Vintage 2009, quality white wine, Croatia	
3. Check applicable box: a. <input checked="" type="checkbox"/> Producing country certification and laboratory analysis results completed below. b. <input type="checkbox"/> Self-certification by importer completed below. An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation.	
4. Certification - I certify that the practices and procedures used to produce the wine described in block 2 constitute proper cellar treatment under 26 U.S.C. 5302 and 27 CFR 27.140. Name and address of certifying entity: CROATIAN CENTER OF AGRICULTURE, FOOD AND RURAL AFFAIRS 10000 Zagreb, Croatia, Hondlova 2/11 Institute of Viticulture, Enology & Pomology, 10000 Zagreb, Croatia, Jandričeva 42	
Authorized signature: Name (print or type): Dr. sc. Ljiljana Gašparec-Štetić Date (DD/MM/YY): 11.11.2010	
5. Analysis for wine described in block 2	
Percentage alcohol (actual) by volume: 12.3	Signature: <i>[Signature]</i>
Total sulphur dioxide (ppm): 0.04	Name (print or type): M. sc. Renata Bukarčević
Volatile acidity (grams per 100 mL): 0.03	Date (DD/MM/YY): 4.11.2010
Name and address of laboratory: Zavod za VVV 10000 Zagreb Jandričeva 42	
6. TTR label approval identification number (required if certification is submitted subsequent to label approval). 10200001000083	

Certification of Natural Wine Imported into the United States	
1. Producer name and address: ILOČKI PODRUMI D.D., ILOK, DR. FRANJE TUĐMANA 72, CROATIA	
2. Description of wine: TRAMINAC, vintage 2008 – quality white wine, CROATIA	
3. Check applicable box: a. <input checked="" type="checkbox"/> Producing country certification and laboratory analysis results completed below. b. <input type="checkbox"/> Self-certification by importer completed below. An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation.	
4. Certification - I certify that the practices and procedures used to produce the wine described in block 2 constitute proper cellar treatment under 20 U.S.C. 5382 and 27 CFR 27.140. Name and address of certifying entity: Croatian Centre for Agriculture, Food and Rural Affairs Institute of Viticulture, Enology and Pomology, Jandričeva 42, 10000 Zagreb, Croatia	
Authorized signature: Name (print or type): Dr. sc. Ljiljana Gašparac-Skočić Date (DD/MM/YY): 11/11/10	 
5. Analyze for wine described in block 2	
Percentage alcohol (actual) by volume: 14,4	Signature: 
Total sulphur dioxide (mg/l): 124	Name (print or type): mr. sc. Renata Bukvičan
Volatle acidity (grams per 100 mL): 0,05	Date (DDMM/YY): 14/08/10
Name and address of laboratory: Croatian Centre for Agriculture, Food and Rural Affairs Institute of Viticulture, Enology and Pomology, Jandričeva 42, 10000 Zagreb, Croatia	
6. TTB label approval identification number (required if certification is submitted subsequent to label approval): 10200001000089	

Certification of Natural Wine Imported into the United States	
1. Producer name and address: P2 "BEOVIĆ" , Sten, Marine Dvriča 1, Croatia	
2. Description of wine: PLAVAC DE BAR, Vintage 2008, Quality red wine, Croatia	
3. Check applicable box: a. <input checked="" type="checkbox"/> Producing country certification and laboratory analysis results completed below. b. <input type="checkbox"/> Self-certification by importer completed below. An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation.	
4. Certification - I certify that the practices and procedures used to produce the wine described in block 2 constitute proper cellar treatment under 26 U.S.C. 5362 and 27 CFR 27.140. Name and address of certifying entity: CROATIAN CENTER OF AGRICULTURE, FOOD AND RURAL AFFAIRS 10000 Zagreb, Croatia, Mandričeva 2/11 Institute of Viticulture, Enology & Pomology, 10000 Zagreb, Croatia, Jandričeva 42 Authorized signature:  Name (print or type): Dr. sc. Ljiljana Španić-Skokić Date (DD/MM/YY): 11.11.2010	
5. Analysis for wine described in block 2	
Percentage alcohol (actual) by volume: 13.1	Signature: 
Total sulphur dioxide (g/l): 4.812	Name (print or type): Dr. sc. Renata Bukovčan
Volatile acidity (grams per 100 mL): 0.05	Date (DD/MM/YY): 02.11.2010
Name and address of laboratory: Zavod za VVV 10000 Zagreb Jandričeva 42	
6. TTB label approval identification number (required if certification is submitted subsequent to label approval): 10214001000089	





Certification of Natural Wine Imported into the United States	
1. Producer name and address: ISTRAVINO od, T. Gribičića 8, Slonac Rijeka, Hrvatska (Croatia)	
2. Description of wine: POSTUP, vintage 2007, Premium red wine, Croatia	
3. Check applicable box: a. <input checked="" type="checkbox"/> Producing country certification and laboratory analysis results completed below. b. <input type="checkbox"/> Self-certification by importer completed below. An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation.	
4. Certification - I certify that the practices and procedures used to produce the wine described in block 2 constitute proper cellar treatment under 26 U.S.C. 5082 and 27 CFR 27.140. Name and address of certifying entity: CROATIAN CENTER OF AGRICULTURE, FOOD AND RURAL AFFAIRS 10000 Zagreb, Croatia, Hordiova 2/11 Institute of Viticulture, Enology & Pomology, 10000 Zagreb, Croatia, Jandričeva Authorized signature: Name (print or type): Dr. sc. Ljiljana Gasperec-Bakočić Date (DD/MM/YY): 11.11.2010 	
5. Analysis for wine described in block 2 Percentage alcohol (actual) by volume: 15.2 Total sulphur dioxide (g/l): 210.58 Volatile acidity (grams per 100 mL): 0.00 Signature:  Name (print or type): mr. sc. Reneta Bak ovdak Date (DD/MM/YY): 23. 9. 2010. Name and address of laboratory: Zagreb za UVV Jandričeva Jandričeva 48	
6. TTB label approval identification number (required if certification is submitted subsequent to label approval): 10225001000174	

Certification of Natural Wine Imported into the United States	
1. Producer name and address: ISTRAVINO d.d., P. Strojilica 8, 51000 Rijeka, Hrvatska (Croatia)	
2. Description of wine: TERAN DE MAR, Vintage 2008, Quality red wine, Croatia	
3. Check applicable box: a. <input checked="" type="checkbox"/> Producing country certification and laboratory analysis results completed below. b. <input type="checkbox"/> Self-certification by importer completed below. An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation.	
4. Certification - I certify that the practices and procedures used to produce the wine described in block 2 constitute proper cellar treatment under 20 U.S.C. 5382 and 27 CFR 27.140. Name and address of certifying entity: CROATIAN CENTER OF AGRICULTURE, FOOD AND RURAL AFFAIRS 10000 Zagreb, Croatia, Hوندلوا 2/11 Institute of Viticulture, Enology & Pomology, 10000 Zagreb, Croatia, Jandričeva 42	
Authorized signature: Name (print or type): Dr. sc. Ljiljana Gušperac-Štocić Date (DD/MM/YY): 10.11.2010	
5. Analysis for wine described in block 2	
Percentage alcohol (actual) by volume: 12.5	Signature: 
Total sulphur dioxide (g/l): 2.944	Name (print or type) or -sc. Radoslav Buharčan
Volatile acidity (grams per 100 mL): 0.25	Date (DDMM/YY): 10.11.2010
Name and address of laboratory: Xagrad na VVV 10000 Zagreb Jandričeva 42	
6. TTB label approval identification number (required if certification is submitted subsequent to label approval): 10231001000177	

Certification of Natural Wine Imported into the United States	
1. Producer name and address: ILOČKI PODRUMI D.D., ILOK, DR. FRANJE TUŠMANA 72, CROATIA	
2. Description of wine: GRAŠEVINA, vintage 2009 - quality white wine, CROATIA	
3. Check applicable box: a. <input checked="" type="checkbox"/> Producing country certification and laboratory analysis results completed below. b. <input type="checkbox"/> Self-certification by importer completed below. An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation.	
4. Certification - I certify that the practices and procedures used to produce the wine described in block 2 constitute proper cellar treatment under 26 U.S.C. 6362 and 27 CFR 27.140. Name and address of certifying entity: Croatian Centre for Agriculture, Food and Rural Affairs Institute of Viticulture, Enology and Pomology, Jandričeva 42, 10000 Zagreb, Croatia Authorized signature: Name (print or type): Dr.sc. Ljiljana Grašević-Skočlj Date (DD/MM/YY): 11/11/10	
5. Analysis for wine described in block 2	
Percentage alcohol (actual) by volume: 13,3	Signature: <i>R. Bukovčan</i>
Total sulphur dioxide (mg/l): 101	Name (print or type): mr.sc.Renata Bukovčan
Volatile acidity (grams per 100 mL): 0,06	Date (DD/MM/YY): 14/08/10
Name and address of laboratory: Croatian Centre for Agriculture, Food and Rural Affairs Institute of Viticulture, Enology and Pomology, Jandričeva 42, 10000 Zagreb, Croatia	
6. TTB label approval identification number (required if certification is submitted subsequent to label approval): 1023 00 000 84	



Certification of Natural Wine Imported into the United States	
1. Producer name and address: BELJE D.D., DARDA, MECE, INDUSTRIJSKA ZONA 1	
2. Description of wine: PINOT CRNI, vintage 2008 - quality red wine	
3. Check applicable box: a. <input checked="" type="checkbox"/> Producing country certification and laboratory analysis results completed below. b. <input type="checkbox"/> Self-certification by importer completed below. An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation.	
4. Certification - I certify that the practices and procedures used to produce the wine described in block 2 constitute proper cellar treatment under 26 U.S.C. 5382 and 27 CFR 27.140. Name and address of certifying entity: Croatian Centre for Agriculture, Food and Rural Affairs Institute of Viticulture, Enology and Pomology, Jandričeva 42, 10000 Zagreb, Croatia Authorized signature: Name (print or type): Dr. sc. Ljiljana Gašparić-Skocić Date (DD/MM/YY): 12/11/10  	
5. Analysis for wine described in block 2	
Percentage alcohol (actual) by volume: 14,1	Signature: A. Bukarica
Total sulphur dioxide (mg/l): 82	Name (print or type): mr.sc. Renata Bukarica
Volatile acidity (grams per 100 mL): 0,03	Date (DD/MM/YY): 11/11/10
Name and address of laboratory: Croatian Centre for Agriculture, Food and Rural Affairs Institute of Viticulture, Enology and Pomology, Jandričeva 42, 10000 Zagreb, Croatia	
6. TTB label approval identification number (required if certification is submitted subsequent to label approval): 10231001000185	

Certification of Natural Wine Imported into the United States

1. Producer name and address: **AGROLAGUNA d.d., Mate Vlačića 34, Poreč CROATIA**

2. Description of wine: **MUŠKAT RIŽA Vintage 2008, quality red wine, CROATIA**

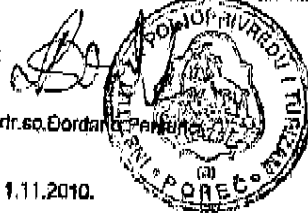
3. Check applicable box:

- a. Producing country certification and laboratory analysis results completed below.
- b. Self-certification by importer completed below. An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation.

4. Certification - I certify that the practices and producers used to produce the wine described in block 2 constitute proper cellar treatment under 26 U.S.C. 6302 and 27 CFR 27.140.

Name and address of certifying entity: **Institute of Agriculture and Tourism, K. Huguosa 8, 52440 Poreč, Croatia**

Authorized signature:



Name (print or type): **dr. sc. Đorđo Perić**

Date (D.D./MM/YY): **11.11.2010.**

5. Analysis of wine described in block 2

Percentage alcohol (actual) by volume: **14,83**

Total sulphur dioxide (ppm): **163**

Volatile acidity (grams per 100mL): **0,062**

Name and address of laboratory: **Institut of Agriculture and Tourism, K. Huguosa 8, 52440, Poreč, Croatia**

Signature: *Sanja Radek*

Name (print or type): **dr. sc. Sanja Radek**

Date (D.D./MM/YY): **09.11.2010.**

6. TTB label approval identification number (required if certification is submitted subsequent to label approval):



10231001000188

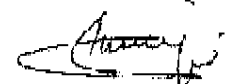

Certification of Natural Wine Imported into the United States

1. Producer name and address:
ISTRAVINO dd. 5. lona Rijaka, T. Strmica B, Croatia

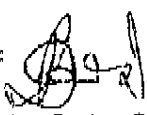
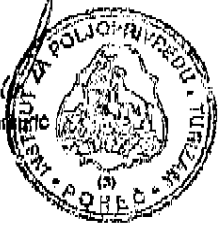
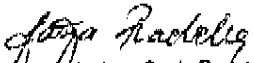
2. Description of wine:
COVEE ZEMON DE MAR, vintage 2008, Quality red wine, Croatia




3. Check applicable box:
 Producing country certification and laboratory analysis results completed below.
 Self-certification by importer completed below. An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation.

4. Certification - I certify that the practices and procedures used to produce the wine described in block 2 constitute proper cellar treatment under 28 U.S.C. 5382 and 27 CFR 27.140.
Name and address of certifying entity: CROATIAN CENTER OF AGRICULTURE, FOOD AND RURAL AFFAIRS
10000 Zagreb, Croatia, Hordjova 2/11
Institute of Viticulture, Enology & Pomology, 10000 Zagreb, Croatia, Jankovicova 42
Authorized signature: 
Name (print or type): Dr. sc. Ljiljana Gasparec-Skocjic
Date (DD/MM/YY): 15.11.2010


5. Analysis for wine described in block 2:
Percentage alcohol (actual) by volume: 13.3
Total sulphur dioxide (ppm): 0.067
Volatile acidity (grams per 100 mL): 0.05
Name and address of laboratory:
Signature: 
Name (print or type): M. B. Ruzica Bukovc
Date (DD/MM/YY): 12.11.2010


6. TTB label approval identification number (required if certification is submitted subsequent to label approval):
10231001000191

Certification of Natural Wine Imported Into the United States	
1. Producer name and address: AGROLAGUNA d.d., Mate Vasića 34, Poreč CROATIA	
2. Description of wine: CASTELLO Vintage 2009, Top quality red wine, CROATIA	
3. Check applicable box: a. <input checked="" type="checkbox"/> Producing country certification and laboratory analysis results completed below. b. <input type="checkbox"/> Self-certification by importer completed below. An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation.	
4. Certification - I certify that the practices and producers used to produce the wine described in block 2 constitute proper cellar treatment under 26 U.S.C. 5282 and 27 CFR 27.140. Name and address of certifying entity: Institute of Agriculture and Tourism, K. Huguesa 8, 52440 Poreč, Croatia Authorized signature:  Name (print or type): dr. sc. Gordana Pašić Date (U.U./MM/YY): 11.11.2010. 	
5. Analysis of wine described in block 2 Percentage alcohol (actual) by volume: 13,7 Total sulphur dioxide (ppm): 20 Volatile acidity (grams per 100mL): 0,06 Name and address of laboratory: Croatian Institute of Viticulture & Enology, Jandričeva 42, 10000, Zagreb, Croatia Signature:  Name (print or type): dr. sc. Sanja Radaka Date (D.D./MM/YY): 10.08.2010.	
6. TTB label approval identification number (required if certification is submitted subsequent to label approval): 10231001000179	

Certification of Natural Wine Imported into the United States	
1. Producer name and address: BELJE D.D., DARDA MECE, INDUSTRIJSKA ZONA 1, CROATIA	
2. Description of wine: GRAŠEVINA, vintage 2009 - top quality white wine, CROATIA	
3. Check applicable box: a. <input checked="" type="checkbox"/> Producing country certification and laboratory analysis results completed below. b. <input type="checkbox"/> Self-certification by importer completed below. An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation.	
4. Certification - I certify that the practices and procedures used to produce the wine described in block 2 constitute proper cellar treatment under 26 U.S.C. 5382 and 27 CFR 27.140. Name and address of certifying entity: Croatian Centre for Agriculture, Food and Rural Affairs Institute of Viticulture, Enology and Pomology, Jandričeva 42, 10000 Zagreb, Croatia Authorized signature: Name (print or type): Dr. sc. Ljiljana Gašparec-Skočić Date (DD/MM/YY): 11/11/10  	
5. Analysis for wine described in block 2 Percentage alcohol (actual) by volume: 13,8 Signature: R. Bukovina Total sulphur dioxide (mg/l): 78 Name (print or type): mr. sc. Renata Bukovina Volatile acidity (grams per 100 mL): 0,06 Date (DD/MM/YY): 10/11/10 Name and address of laboratory: Croatian Centre for Agriculture, Food and Rural Affairs Institute of Viticulture, Enology and Pomology, Jandričeva 42, 10000 Zagreb, Croatia 	
6. TTB label approval identification number (required if certification is submitted subsequent to label approval): 10237001000118	

Certification of Natural Wine Imported into the United States


1. Producer name and address:
ILOČKI PODRUŽJE d.d., Dr. F. Tušmanova 2A, 32230 ILOK, Croatia

2. Description of wine:
CABERNET SAUVIGNON & FRANKOVKA, Vintage 2007, Quality red wine, Croatia

3. Check applicable box:
 a. Producing country certification and laboratory analysis results completed below.
 b. Self certification by importer completed below. An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation.

4. Certification - I certify that the practices and procedures used to produce the wine described in block 2 constitute proper cellar treatment under 26 U.S.C. 5082 and 27 CFR 27.140.
 Name and address of certifying entity: **CRUVATIAN CENTER OF AGRICULTURE, FOOD AND RURAL AFFAIRS**
 10000 Zagreb, Croatia, Handlova 2/11
 Institute of Viticulture, Enology & Pomology, 10000 Zagreb, Croatia, Jandričeva

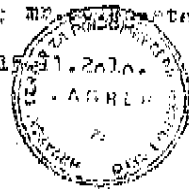
Authorized signature:
 Name (print or type): Dr. sc. I. Jilina, Značajna Ekološki
 Date (DD/MM/YY): 15.12.2010



5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume:	12,0	Signature:	<i>[Signature]</i>
Total sulphur dioxide (g/l):	0,36	Name (print or type):	Dr. sc. I. Jilina, Značajna Ekološki
Volatile acidity (grams per 100 mL):	0,09	Date (DD/MM/YY):	15.12.2010

Name and address of laboratory:
 ZAVOD ZA VVV
 10000 ZAGREB
 Jandričeva 42



8. TTB label approval identification number (required if certification is submitted subsequent to label approval):
 10231001000194

Certification of Natural Wine Imported into the United States


1. Producer name and address:
ILOČKI PODRUMI D.D., ILOK, DR. KRANJE TUDMANA 72, CROATIA

2. Description of wine:
FRANKOVKA, vintage 2009 – quality red wine, CROATIA

3. Check applicable box:
a. Producing country certification and laboratory analysis results completed below.
b. Self-certification by importer completed below: An importer must be able to demonstrate the nature of the ownership or control as well as the nature of any affiliation.

4. Certification - I certify that the practices and procedures used to produce the wine described in block 2 constitute proper cellar treatment under 20 U.S.C. 5382 and 27 CFR 27.140.
Name and address of certifying entity: **Croatian Centre for Agriculture, Food and Rural Affairs
Institute of Viticulture, Enology and Pomology, Jandričeva 42, 10000 Zagreb, Croatia**


Authorized signature:
Name (print or type): **Dr. sc. Ljiljana Gasparović-Kocić**
Date (DD/MM/YY): **12/11/10**



5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume:	13,3	Signature:	A. Paškvalić
Total sulphur dioxide (mg/l):	82	Name (print or type):	mr.sc. Renata Bukavac
Volatile acidity (grams per 100 mL):	0,07	Date (DD/MM/YY):	11/11/10

Name and address of laboratory:
**Croatian Centre for Agriculture, Food and Rural Affairs
Institute of Viticulture, Enology and Pomology, Jandričeva 42, 10000 Zagreb, Croatia**



6. TTB label approval identification number (required if certification is submitted subsequent to label approval):
1023|00|000|82