



## Certificate of Analysis

### Export

Sample Number: BA-11-11

Date of printing: 19/01/2011	Date of analysis: 19/01/2011	Date of sample entrance: 11/01/2011
Produced by: Barkan Wine Cellars Ltd. P.O.Box 159, Kibutz Hulda		
Fax:	Phone :	Address:
Product Designation: GIVON - dry red wine		
Declared % Alcohol: 12	Content (ml): 750	Container type: Bottle

Analytical Parameter	Results	Unit	Method of Analysis
Actual Alcohol Content by Vol (20°C)	12.2	%	Procedure No.B2, based on OIV 2009
Total Alcohol Content by Vol (20 °C)	12.2	%	Hydrostatic Balance
Specific Gravity D 20/20	0.9959		Procedure No.B3, based on OIV 2009
Residual Sugars	1.7	g/l	Wet Chemistry
Total Dry Extract	31.3	g/l	Hydrostatic Balance
Sugar Free Extract	29.6	g/l	Hydrostatic Balance
Rest Extract	25.1	g/l	Hydrostatic Balance
Total Acidity as Tartaric Acid	(72.2 meq/l) 5.42	g/l	Titration
Volatile Acidity as Acetic Acid	(11.5 meq/l) 0.69	g/l	Procedure No.B4, based on OIV 2009
Total Sulfur Dioxide	78	mg/l	Procedure No.B5, based on OIV 2009
Diglucoisides	Positive		Based on OIV method
Citric Acid	None	g/l	HPLC
Cold Stability -5°C	Stable		Stability Test
Heat Stability 55°C	Stable		Stability Test

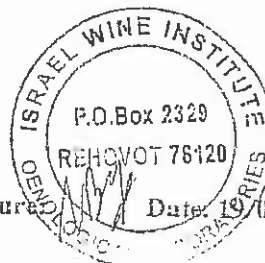
- The test sample was brought by the client.
- The results relate to the specified test sample.
- The certificate can be used only in its complete form and parts can not be copied to other documents.

Remarks:

Name: Mark

Responsibility: Lab. Manager

Signature



Date: 19/01/2011

Page 1 of 1



# Certificate of Analysis

## Export

Sample Number: BA-12-11

Date of printing: 19/01/2011	Date of analysis: 19/01/2011	Date of sample entrance: 11/01/2011
Produced by: Barkan Wine Cellars Ltd. P.O.Box 159, Kibutz Hulda		
Fax:	Phone :	Address:
Product Designation: GIVON SEMI DRY FRENCH COLOMBARD - semi dry white wine		
Declared % Alcohol: 11.5	Content (ml): 750	Container type: Bottle

Analytical Parameter	Results	Unit	Method of Analysis
Actual Alcohol Content by Vol (20°C)	11.6	%	Procedure No.B2, based on OIV 2009
Total Alcohol Content by Vol (20 °C)	12.1	%	Hydrostatic Balance
Specific Gravity D 20/20	0.9959		Procedure No.B3, based on OIV 2009
Reducing Sugars	10.3	g/l	Wet Chemistry
Total Dry Extract	29.3	g/l	Hydrostatic Balance
Sugar Free Extract	19.0	g/l	Hydrostatic Balance
Rest Extract	15.3	g/l	Hydrostatic Balance
Total Acidity as Tartaric Acid	(56.9 meq/l) 4.27	g/l	Titration
Volatile Acidity as Acetic Acid	(7.8 meq/l) 0.47	g/l	Procedure No.B4, based on OIV 2009
Total Sulfur Dioxide	124	mg/l	Procedure No.B5, based on OIV 2009
Citric Acid	0.44	g/l	HPLC
Cold Stability -5°C	Stable		Stability Test
Heat Stability 55°C	Stable		Stability Test

- The test sample was brought by the client.
- The results relate to the specified test sample.
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Remarks:

1-19-2011

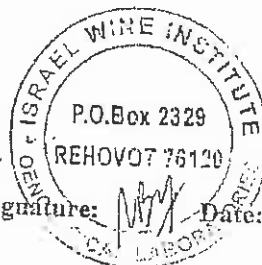
Name: Mark

Responsibility: Lab. Manager

Signature:

Date: 19/01/2011

Page 1 of 1





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THE ISRAEL WINE INSTITUTE

08-9469017 פקס 08-9475693/4 טל 76120 רחובות 2329 ת.ד. 4 ת"ד

P.O.B 2329 Rehovot 76120 Tel: 972-8-9475693/4 Fax: 972-8-9469017 Email: office@iwi.org.il



באפס א' לנחל מ"מ A20 | תוצר מ"מ T36 | נדרסה 1

# Certificate of Analysis

## Export

Sample Number: BA-18-11

Date of printing: 29/03/2011

Date of analysis: 28/03/2011

Date of sample entering: 22/03/2011

Product Designation: GIVON RIESLING EMERALD 2010 - semi dry white wine

Drink Type: Wine

Produced by: Barkan Wine Cellars Ltd

Container: Bottle

Address:

Content (ml): 750

Phone:

Declared % Alcohol: 11.5

Fax:

Analytical Parameter	Results	Units	Method of Analysis
*Actual Alcohol Content by Vol (20°C)	11.3	%	Procedure No.B2, based on OIV 2009
Total Alcohol Content by Vol (20 °C)	11.8	%	Hydrostatic Balance
*Specific Gravity D 20/20	0.9945		Procedure No.B3, based on OIV 2009
Total Sugars (As Reducing Sugars)	10.0	g/l	Wet Chemistry
Reducing Sugars	10.0	g/l	Wet Chemistry
Sucrose	None	g/l	Wet Chemistry
Total Dry Extract	24.9	g/l	Hydrostatic Balance
Sugar Free Extract	14.9	g/l	Hydrostatic Balance
Rest Extract	9.7	g/l	Hydrostatic Balance
Total Acidity as Tartaric Acid	(77.0 meq/l) 5.77	g/l	Titration
*Volatile Acidity as Acetic Acid	(7.5 meq/l) 0.45	g/l	Procedure No.B4, based on OIV 2009
*Total Sulfur Dioxide	94	mg/l	Procedure No.B5, based on OIV 2009
*Sorbic Acid	179	mg/l	Procedure No.B6, based on OIV 2009
Citric Acid	0.30	g/l	HPLC
Cold Stability -5°C	Stable		Stability Test
Heat Stability 55°C	Stable		Stability Test

- \*The use of ISIRI symbol relates to the tests which are included in the organization scope of accreditation, and performed according to the accreditation rules as detailed in the accreditation certificate.

- ISIRI is not responsible for the analysis results and the accreditation is not an acceptance for the product/ process examined.

- The test sample was brought by the client.

- The results relate to the specified test sample.

- The certificate can be used only in its complete form and parts can not be copied to other documents.

Remarks:



Signature on Laboratory Results:

Name: Mark Vernik

Responsibility: Lab Manager

Date: 29/03/2011

Page 1 of 1

3.29-2011



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THE ISRAEL WINE INSTITUTE

ת"ד 2329 רחובות 76120 טל 08-9475699/1 פקס 08-9469017

P.O.B 2329 Rehovot 76120 Tel: 972-8-9475693/4 Fax: 972-8-9469017 Email: office@iwi.org.il



מספר א' לזמל מב' 20 A20 מסמך מב' T56 בירוקה 1

# Certificate of Analysis

## Export

Sample Number: BA-22-11

3/29/11

Date of printing: 29/03/2011

Date of analysis: 29/03/2011

Date of sample entering: 24/03/2011

Product Designation: GIVON MALOG SWEET

- sweet red wine

Drink Type: Wine

Produced by: Barkan Wines Cellars Ltd

Container: Bottle

Address:

Content (ml): 750

Phone:

Declared % Alcohol: 12.0

Fax:

Analytical Parameter	Results	Units	Method of Analysis
*Actual Alcohol Content by Vol (20°C)	11.8	%	Procedure No.B2, based on OIV 2009
Total Alcohol Content by Vol (20 °C)	18.5	%	Hydrostatic Balance
*Specific Gravity D 20/20	1.0388		Procedure No.B3, based on OIV 2009
Total Sugars (As Reducing Sugars)	114.1	g/l	Wet Chemistry
Reducing Sugars	114.1	g/l	Wet Chemistry
Sucrose	None	g/l	Wet Chemistry
Total Dry Extract	141.8	g/l	Hydrostatic Balance
Sugar Free Extract	27.6	g/l	Hydrostatic Balance
Rest Extract	22.3	g/l	Hydrostatic Balance
Total Acidity as Tartaric Acid	(80.9 meq/l) 6.07	g/l	Titration
*Volatile Acidity as Acetic Acid	(10.2 meq/l) 0.61	g/l	Procedure No.B4, based on OIV 2009
*Total Sulfur Dioxide	77	mg/l	Procedure No.B5, based on OIV 2009
*Sorbic Acid	144	mg/l	Procedure No.B6, based on OIV 2009
Digluco-sides	Positive		Based on OIV method
Citric Acid	0.70	g/l	HPLC
Cold Stability -5°C	Stable		Stability Test
Heat Stability 55°C	Stable		Stability Test

- \*The use of ISRAEL symbol relates to the tests which are included in the organization scope of accreditation, and performed according to the accreditation rules as detailed in the accreditation certificate.

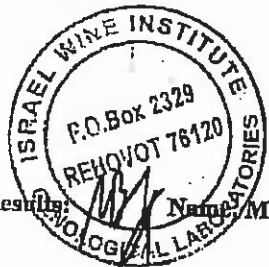
- ISRAEL is not responsible for the analysis results and the accreditation is not an acceptance for the product/ process examined.

- The test sample was brought by the client.

- The results relate to the specified test sample.

- The certificate can be used only in its complete form and parts can not be copied to other documents.

Remarks:



Signature on Laboratory Results:

Name: Mark Vernik

Responsibility: Lab Manager

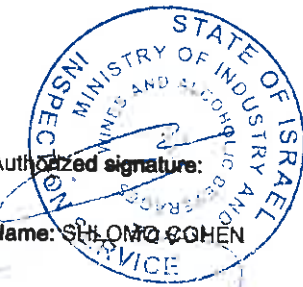
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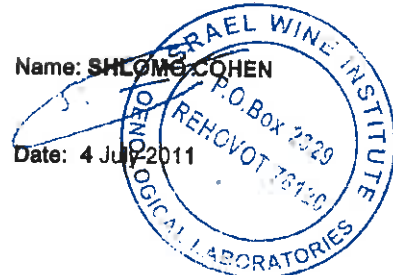


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<b>Certification of Natural Wine Imported into the United States</b>	
<b>1. Producer name and address:</b> <b>BARKAN WINE CELLARS LTD.</b> P.O.BOX 159, M.P. SOREK 76842 HULDA, ISRAEL	
<b>2. Description of wine:</b> <b>GAMLA MERLOT GALILEE 2010 – DRY RED WINE</b>	
<b>3. Check applicable box:</b> 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.	
<b>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.</b>  <b>Name and address of certifying entity:</b> <b>STATE OF ISRAEL</b> <b>INSPECTION SERVICE</b> <b>MINISTRY OF INDUSTRY AND TRADE</b> <b>WINES AND ALCOHOLIC BEVERAGES</b>	
 <b>Authorized signature:</b> <b>Name: SHLOMO COHEN</b> <b>Date: 4 July 2011</b>	
<b>5. Analysis for wine described in block 2</b>  Percentage alcohol (actual) by volume: 13.4%  Total sulphur dioxide (ppm): 100  Volatile acidity (grams per 100 mL): 0.053  <b>Name and address of laboratory:</b> <b>THE ISRAEL WINE INSTITUTE</b> 4 HARAZ ST. BO BOX 2329 REHOVOT 76120 ISRAEL	<b>Serial No.: BA-28/11, 003</b>  <b>Signature:</b>  <b>Name: SHLOMO COHEN</b> <b>Date: 4 July 2011</b>
<b>8. TTB label approval identification number (required if certification is submitted subsequent to label approval):</b>	





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**Certification of Natural Wine Imported into the United States**

1. Producer name and address:

**BARKAN WINE CELLARS LTD.**  
 P.O.BOX 159, M.P. SOREK 76842  
 HULDA, ISRAEL

2. Description of wine:

**GAMLA CABERNET SAUVIGNON 2010 – DRY RED WINE**

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. 5382 and 27 CFR 27.140.

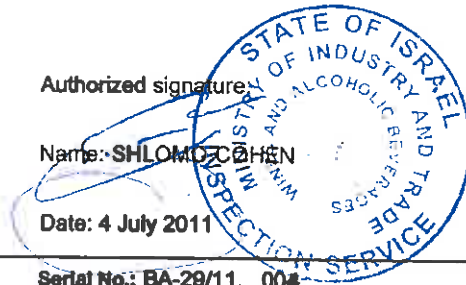
Name and address of certifying entity:

**STATE OF ISRAEL**  
**INSPECTION SERVICE**  
**MINISTRY OF INDUSTRY AND TRADE**  
**WINES AND ALCOHOLIC BEVERAGES**

Authorized signature:

Name: **SHLOMO COHEN**

Date: **4 July 2011**



5. Analysis for wine described in block 2

Serial No.: **BA-29/11, 004**

Percentage alcohol (actual) by volume: **13.8%**

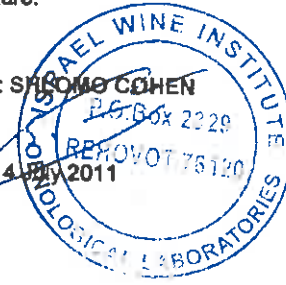
Signature:

Total sulphur dioxide (ppm): **69**

Name: **SHLOMO COHEN**

Volatile acidity (grams per 100 mL): **0.069**

Date: **4 July 2011**



Name and address of laboratory:

**THE ISRAEL WINE INSTITUTE**  
**4 HARAZ ST. BO BOX 2329**  
**REHOVOT 76120 ISRAEL**



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



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<b>Certification of Natural Wine Imported into the United States</b>	
<p>1. Producer name and address:</p> <p><b>BARKAN WINE CELLARS LTD.</b>            P.O.BOX 159, M.P. SOREK 78842            HULDA, ISRAEL</p>	
<p>2. Description of wine:</p> <p><b>GAMLA MERLOT GALILEE 2010 – DRY RED WINE</b></p>	
<p>3. Check applicable box:</p> <p>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.</p>	
<p>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.</p> <p>Name and address of certifying entity:</p> <p><b>STATE OF ISRAEL            INSPECTION SERVICE            MINISTRY OF INDUSTRY AND TRADE            WINES AND ALCOHOLIC BEVERAGES</b></p> <div style="text-align: right;">             Authorized signature:            Name: <b>SHLOMO COHEN</b>            Date: 4 July 2011         </div>	
<p>5. Analysis for wine described in block 2</p> <p>Percentage alcohol (actual) by volume: 13.4%</p> <p>Total sulphur dioxide (ppm): 100</p> <p>Volatile acidity (grams per 100 mL): 0.053</p> <p>Name and address of laboratory:</p> <p><b>THE ISRAEL WINE INSTITUTE            4 HARAZ ST. BO BOX 2329            REHOVOT 76120 ISRAEL</b></p>	<p>Serial No.: BA-28/11, 003</p> <p>Signature:</p> <div style="text-align: right;">             Name: <b>SHLOMO COHEN</b>            Date: 4 July 2011         </div>
<p>6. TTB label approval identification number (required if certification is submitted subsequent to label approval):</p>	



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**THE ISRAEL WINE INSTITUTE**



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 P.O.B 2329 Rehovot 76120 + Tel: 972-8-9475693/4 + Fax: 972-8-9469017 Email: office@iwi.org.il

<b>Certification of Natural Wine Imported into the United States</b>	
<p>1. Producer name and address:</p> <p><b>BARKAN WINE CELLARS LTD.</b>                      P.O.BOX 159, M.P. SOREK 76842                      HULDA, ISRAEL</p>	
<p>2. Description of wine:</p> <p><b>GAMLA CABERNET SAUVIGNON 2010 – DRY RED WINE</b></p>	
<p>3. Check applicable box:</p> <p>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.</p>	
<p>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.</p> <p>Name and address of certifying entity:</p> <p><b>STATE OF ISRAEL                      INSPECTION SERVICE                      MINISTRY OF INDUSTRY AND TRADE                      WINES AND ALCOHOLIC BEVERAGES</b></p> <div style="text-align: right;"> <p>Authorized signature: _____</p> <p>Name: <b>SHLOMO COHEN</b></p> <p>Date: 4 July 2011</p>  </div>	
<p>5. Analysis for wine described in block 2</p> <p>Percentage alcohol (actual) by volume: 13.8%</p> <p>Total sulphur dioxide (ppm): 69</p> <p>Volatile acidity (grams per 100 mL): 0.069</p> <p>Name and address of laboratory:</p> <p><b>THE ISRAEL WINE INSTITUTE                      4 HARAZ ST. BO BOX 2329                      REHOVOT 76120 ISRAEL</b></p>	<p>Serial No.: BA-29/11, 004</p> <p>Signature: _____</p> <p>Name: <b>SHLOMO COHEN</b></p> <p>Date: 4 July 2011</p> 
<p>6. TTB label approval identification number (required if certification is submitted subsequent to label approval):</p>	