Certification of Natural Wine Imported into the United States
1. Producer name and address: Bazelet Ha Golan Winery
2. Description of wine: Merlot 2007 Reserve
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:
Authorized signature:
Name (print or lype): VOQV Levi
Date (DD/MM/YY): Q (2) \P
5. Analysis for wine described in block 2
Percentage alcohol (actual) by volume: /u.s/, Signature:
Total sulphur dioxide (ppm): 178 mg / 1 Name (print or type):
Volatile acidity (grams per 100 mL): σ . G_9 /L Date (DD/MM/YY):
Name and address of laboratory: The Standards Institution of Israel 42 Chaim Levanon st. Tel Aviv 69977
ISRAEL
Food and wine Lab.
6 TTB label approval identification number (required if certification is submitted subsequent to label approval):

Certification of Natural Wine Imported into the United States
1. Producer name and address: Bazelet Ha Golan Winery
kidmat Zvi, 1242, Golan, Israel
kidmat Zvi. 1242, Golan, Israel. 2. Description of wine: Merlot 2007 Reserve
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:
Authorized signature:
Name (print or type): VOQV Levi
Date (DD/MM/YY): Q \ 2 \ \ \Phi
5. Analysis for wine described in block 2
Percentage alcohol (actual) by volume: /u.s/, Signature:
Total sulphur dioxide (ppm): 178 mg / L Name (print or type):
Volatile acidity (grams per 100 mL): 0.69/L Date (DD/MM/YY):
Name and address of laboratory: The Standards Institution of Israel
42 Chaim Levanon st. Tel Aviv 69977
ISRAEL
Food and wine Lab.

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

label approval):

Certification of Natural Wine Imported into the United States 1. Producer name and address: Bazelet HaGolan Winery, Kidmat Zvi, 12421 Golan, Israel Description of wine: Cabernet Sauvignon 2009 Bronze, Israel 3. Check applicable box: 🖾 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: Authorized signature: Name (print or type): Your Levi Date (DD/MM/YY): Analysis for wine described in block 2 Percentage alcohol (actual) by volume: /u.q/. Signature: Total sulphur dioxide (ppm): $5\lambda \text{ mg}/L$ Name (print or type): Volatile acidity (grams per 100 mL): o. le/L Date (DD/MM/YY): Name and address of laboratory: The Standards Institution of Israel 42 Chaim Levanon st. Tel Aviv 69977 Food and wine Lab.

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

Certification of Natural Wine Imported into the United States
1. Producer name and address: Bazelet HaGolan Winery, Kidmat Zvi, 12421 Golan, Israe
2. Description of wine: Cabernet Sauvignon 2009 Bronze, Israel
3. Check applicable box:
 a.
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:
Authorized signature: Name (print or type): YOUN Levi Date (DD/MM/YY): 912 III
Date (DD/MM/YY): 912 11
5. Analysis for wine described in block 2
Percentage alcohol (actual) by volume: /u.q1. Signature:
Total sulphur dioxide (ppm): 5 l.mg/L Name (print or type):
Volatile acidity (grams per 100 mL): o. 19/L Date (DD/MM/YY):
Name and address of laboratory: The Standards Institution of Israel
42 Chaim Levanon st. Tel Aviv 69977
ISRAEL
Food and wine Lab.