


Israel - Binyamina Winery - June 6, 2011

Certification of Natural Wine Imported into the United States	
1. Producer name and address:	Binyamina Winery Ltd. 1 Haanassi Str. Binyamina 23551 Israel.
2. Description of wine:	The Cave Old Vines Joint, <u>1500ml</u> Cabernet Sauvignon Israel.
3. Check applicable box:	a. <input 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:  Authorized signature:  Name (print or type):  Date (DD/MM/YY):	
5. Analysis for wine described in block 2  Percentage alcohol (actual) by volume: 13.5%      Signature:  Total sulphur dioxide (ppm): 94      Name (print or type): Ben-Aharon Sasson Volatile acidity (grams per 100 mL): 0.065      Date (DD/MM/YY): 01.6.11  Name and address of laboratory:  <b>Wine Laboratory</b> <b>Binyamina Winery LTD</b> <b>P.O.B. 34 Binyamina</b>	
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: Binyamina Winery Ltd.  
A Haavasi Str. Binyamina Zesse Israel

2. Description of wine: The Cave Old Vines Dec 7, Israel  
Cabernet Sauvignon, Israel

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):

Date (DD/MM/YY):

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 13.5%

Signature:

Total sulphur dioxide (ppm): 94

Name (print or type): Ben-Aharon Sasson

Volatile acidity (grams per 100 mL): 0.065

Date (DD/MM/YY): 21.6.11


Name and address of laboratory:

**Wine Laboratory**  
**Binyamina Winery LTD**  
P.O.B. 34 Binyamina

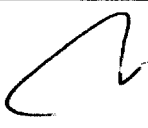
6. TTB label approval identification number (required if certification is submitted subsequent to label approval):

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June 6, 2011

Certification of Natural Wine Imported into the United States	
1. Producer name and address: <b>Binyamina Winery LTD.</b> <b>1, Hanassi Str. Binyamina 30550 ISRAEL</b>	
2. Description of wine: <b>Bin Chardonnay 2010</b> <b>100% Chardonnay. Israel.</b>	
3. Check applicable box: a. <input 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:  Authorized signature: Name (print or type): Date (DD/MM/YY):	
<b>Wine Laboratory</b> <b>Binyamina Winery LTD</b> <b>P.O.B. 34 Binyamina</b>	
5. Analysis for wine described in block 2 Percentage alcohol (actual) by volume: <b>12%</b> Signature:  Total sulphur dioxide (ppm): <b>80</b> Name (print or type): Volatile acidity (grams per 100 mL): <b>0.045</b> Date (DD/MM/YY): Name and address of laboratory:	
6. TTB label approval identification number (required if certification is submitted subsequent to label approval):	


June 6, 2011

Certification of Natural Wine Imported into the United States	
1. Producer name and address: <b>Binyamina Winery LTD.</b> <b>1, Hamassi Str. Binyamina 30550 ISRAEL</b>	
2. Description of wine: <b>Bin Merlot 2010</b> <b>100% Merlot Israel.</b>	
3. Check applicable box: a. <input 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:  Authorized signature: Name (print or type): Date (DD/MM/YY):	
<b>Wine Laboratory</b> <b>Binyamina Winery LTD</b> <b>P.O.B. 34 Binyamina</b>	
5. Analysis for wine described in block 2  Percentage alcohol (actual) by volume: <b>13%</b> Signature:  Total sulphur dioxide (ppm): <b>90</b> Name (print or type): Volatile acidity (grams per 100 mL): <b>0.055</b> Date (DD/MM/YY):  Name and address of laboratory:	
6. TTB label approval identification number (required if certification is submitted subsequent to label approval):	


June 6, 2011

Certification of Natural Wine Imported into the United States	
1. Producer name and address:	Binyamina Winery LTD. 1, Hanassi Str. Binyamina 30550 ISRAEL
2. Description of wine:	Bin Mascat 2010 100% mascat Israel.
3. Check applicable box:	<p>a. <input type="checkbox"/> Producing country certification and laboratory analysis results completed below.</p> <p>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>
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):	<b>Wine Laboratory</b> <b>Binyamina Winery LTD</b> <b>P.O.B. 34 Binyamina</b>
Date (DD/MM/YY):	
5. Analysis for wine described in block 2	
Percentage alcohol (actual) by volume:	12% Signature: 
Total sulphur dioxide (ppm):	75 ppm Name (print or type):
Volatile acidity (grams per 100 mL):	0.04 Date (DD/MM/YY):
Name and address of laboratory:	
6. TTB label approval identification number (required if certification is submitted subsequent to label approval):	

Jun 6, 2011

Certification of Natural Wine Imported into the United States	
1. Producer name and address:	Binyamina Winery LTD. 1, Haanassi Str. Binyamina 30550 ISRAEL
2. Description of wine:	BIN Cabernet Sauvignon 2010 100% C.S. Israel.
3. Check applicable box:	<p>a. <input type="checkbox"/> Producing country certification and laboratory analysis results completed below.</p> <p>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>
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:	<b>Wine Laboratory</b> <b>Binyamina Winery LTD</b> <b>P.O.B. 34 Binyamina</b>
Name (print or type):	
Date (DD/MM/YY):	
5. Analysis for wine described in block 2	
Percentage alcohol (actual) by volume: 13.1	Signature: 
Total sulphur dioxide (ppm): 85	Name (print or type):
Volatile acidity (grams per 100 mL): 0.06	Date (DD/MM/YY):
Name and address of laboratory:	
6. TTB label approval identification number (required if certification is submitted subsequent to label approval):	

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Certification of Natural Wine Imported into the United States	
1. Producer name and address: Binyamina Winery Ltd. A Harassi St. Binyamina 3551 Israel.	
2. Description of wine: Binyamina Be'er Geyzer Gewurztraminer 2009 Late Harvest, Israel.	
3. Check applicable box: a. <input 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:  Authorized signature: Name (print or type): Date (DD/MM/YY):	
5. Analysis for wine described in block 2 Percentage alcohol (actual) by volume: 9%      Signature:  Total sulphur dioxide (ppm): 70      Name (print or type): BEN-AHARON SASSA Volatile acidity (grams per 100 mL): 0.046      Date (DD/MM/YY): 21.6.11 Name and address of laboratory:  <b>Wine Laboratory</b> Binyamina Winery LTD P.O.B. 34 Binyamina	
6. TTB label approval identification number (required if certification is submitted subsequent to label approval):	