



Galil Mountain Winery - NOV 6, 2011

THE STANDARDS INSTITUTION OF ISRAEL

Food & Wine Laboratory

Certification of Natural Wine Imported into the United States

1. Producer name and address: Galil Mountain Winery
Kibbutz Yiron, M.P Merom Hagalil 13855, Israel

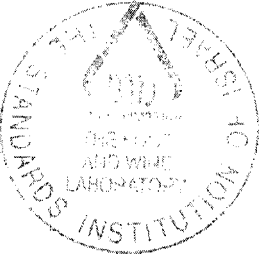
Description of wine: Galil Mountain Shiraz 2009
A rich flavorful wine with characters of blackberry and mint, along with a hint of earth. Deep purple in color, the medium-to-full-bodied wine displays a long finish.
The season began with a relatively cold and dry winter, enabling the grapevines to receive the required dosages of cold temperature for hibernation. Toward spring, the area experienced several rainstorms that created the conditions for uniform vine arousal and accelerated growth at the season's outset. The uniformity continued as the grapes ripened, contributing to the good quality that characterized the harvest.

3. Check applicable box:
a. X 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:
The Wine and Food Laboratory
The Standards Institution of Israel
42 Chaim Levanon St.
Tel Aviv, 69977, ISRAEL
Ruth Ardi Ph.D.
Chemistry & Textile Lab
The Standards Institution of Israel
Authorized signature:
Name (print or type): Dr. Ruti Ardi
Date (DD/MM/YY): 6 November 2011

5. Analysis for wine described in block 2
Percentage alcohol (actual) by volume: 14.7%
Total sulphur dioxide (ppm): 49 ml/l
Volatile acidity (grams per 100 ml): 0.5g/l
Name and address of laboratory:
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6. TTB label approval identification number (required if certification is submitted subsequent to label approval):



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Description of wine: Galil Mountain Chardonnay 2010

The wine displays an abundance of green apple, pear and loquat varietal characters, as well as a hint of butter, walnut and oak. Invigorating in the mouth, the balanced wine has a velvety texture and a heartwarming, long finish.

The growing season that preceded the 2010 harvest began with a January that was warmer than usual, a winter characterized by a relatively low level of precipitation and a spring that started two to three weeks earlier than normal. As a result of early budbreak, the entire season moved up, with harvest starting two weeks earlier than usual. July and August were particularly hot, which accelerated the ripening process and led to the creation of fruity wines with exceptional flavor concentration.

3. Check applicable box:

- a. Producing country certification and laboratory analysis results completed below.
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5. Analysis for wine described in block 2

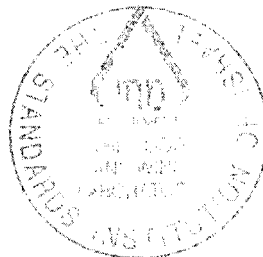
Percentage alcohol (actual) by volume: 13.2%

Total sulphur dioxide (ppm): 95 mg/l

Volatile acidity (grams per 100 ml): 0.4 g/l

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1. Producer name and address: Galil Mountain Winery
Kibbutz Yiron, M.P Merom Hagalil 13855, Israel

Description of wine: **Galil Mountain Viognier 2010**

Characters of apricot, perfume, nectarine blossom and fresh herbs, with a background of delicate oak characters. A medium-bodied wine with a silky texture and long, balanced finish.

The growing season that preceded the 2010 harvest began with a January that was warmer than usual, a winter characterized by a relatively low level of precipitation and a spring that started two to three weeks earlier than normal. As a result of early budbreak, the entire season moved up, with harvest starting two weeks earlier than usual. July and August were particularly hot, which accelerated the ripening process and led to the creation of fruity wines with exceptional flavor concentration.

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Tel Aviv, 69977, ISRAEL**

Authorized signature:

Ruth Ardi Ph.D.
Chemistry & Textile Lab (SII)
The Standards Institution of Israel

Name (print or type): Dr. Ruti Ardi

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5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 14.9%

Total sulphur dioxide (ppm): 103 mg/l

Volatile acidity (grams per 100 ml): 0.6 g/l

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1. Producer name and address: Galil Mountain Winery
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Description of wine: Galil Mountain Rose 2010

Notes of strawberry, rose, citrus and spices. Balanced acidity with an invigorating finish.

The growing season that preceded the 2010 harvest began with a January that was warmer than usual, a winter characterized by a relatively low level of precipitation and a spring that started two to three weeks earlier than normal. As a result of early budbreak, the entire season moved up, with harvest starting two weeks earlier than usual. July and August were particularly hot, which accelerated the ripening process and led to the creation of fruity wines with exceptional flavor concentration.

3. Check applicable box:

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5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 12.5%

Total sulphur dioxide (ppm):94 mg/l

Volatile acidity (grams per 100 ml):0.3 g/l

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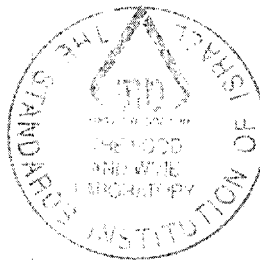
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Description of wine: **Galil Mountain Meron 2008**

The wine displays aromas of berry, blueberry, plum jam and crème de cassis with a hint of cocoa. Rich and full-bodied, this strong and balanced wine exhibits a silky texture and a long velvety finish.

The harvest began a bit earlier than normal with the ripening of most varieties, but during the course of the season the pace of ripening slowed down, and the harvest was completed around the same time as in previous years. The 2008 harvest was characterized by low yields and highly concentrated, flavorful and complex wines.

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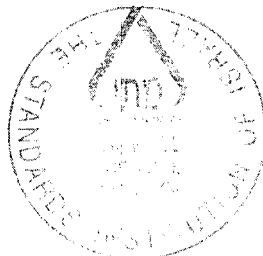
Percentage alcohol (actual) by volume: 15.1%

Total sulphur dioxide (ppm): 98mg/l

Volatile acidity (grams per 100 ml): 0.5 g/l

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Description of wine: **Galil Mountain Pinot Noir 2008**

Glistening red in color with cherry and violet blossom characters accompanied by aromas of coffee, earth, tobacco and toasted oak. A medium-to-full bodied wine with an elegant, long-lasting finish.

The harvest began a bit earlier than normal with the ripening of most varieties, but during the course of the season the pace of ripening slowed down, and the harvest was completed around the same time as in previous years. The 2008 harvest was characterized by low yields and highly concentrated, flavorful and complex wines.

3. Check applicable box:

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Percentage alcohol (actual) by volume: * 15.0% (from alcoholic fermentation)


*Not Fortify


Total sulphur dioxide (ppm): 56mg/l

Volatile acidity (grams per 100 ml): 0.8g/l

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