



ISRAEL

Golan Heights - Nov 8, 2011

THE STANDARDS INSTITUTION OF ISRAEL

Food & Wine Laboratory

Certification of Natural Wine Imported into the United States

1. Producer name and address: Golan Heights Winery LTD  
P.O.Box 183 Industrial area, Katzrin 12900, Israel

Description of wine: The 2007 Yarden Merlot Odem Organic Vineyard is a flavorful wine offering ripe red cherry and blackberry characters, layered with floral and spice notes as well as hints of earth. Featuring a dark purple color and concentrated flavor, this Merlot is pleasingly long on the palate. The 2007 Yarden Merlot Odem Organic Vineyard is made exclusively from Merlot fruit grown organically in Odem Vineyard situated on the cool northern Golan Heights. The Merlot used in this wine was planted originally in 1990, and has been farmed organically since 1998. Since this move to organic, we have witnessed a significant increase in both the flavor and color intensity of the fruit. The wine aged for 14 months in French oak barrels, of which some two-thirds were new

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:  
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): 8 November 2011

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: \*15.1%\* (from alcoholic fermentation) Actual alcoholic strength:

Total sulphur dioxide (ppm): 48 mg/l

Volatile acidity (grams per 100 ml): 0.7

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

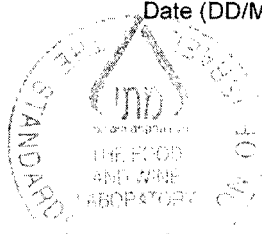
Authorized signature:

Name (print or type): Dr. Ruti Ardi

Date (DD/MM/YY): 8 November 2011

Name and address of laboratory:  
The Wine and Food Laboratory  
The Standards Institution of Israel  
42 Chaim Levanon St.  
Tel Aviv, 69977, ISRAEL

\*Not Fortify



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: **Golan Heights Winery LTD**  
**P.O.Box 183 Industrial area, Katzrin 12900, Israel**

Description of wine: The **2009 Yarden Chardonnay Odem Organic Vineyard** displays aromatic ripe pear, apricot and tropical characters, along with floral and mineral notes. The wine is rich and complex, while maintaining an attractive elegance.  
The **2009 Yarden Chardonnay Odem Organic Vineyard** is made exclusively from grapes grown in the Odem Vineyard. At just under 1,200 meters (3,900 ft) in elevation, this vineyard is the highest and coolest in all of Israel. The vineyard has been producing exceptional Chardonnay since its first planting in 1989, and has been farmed organically since 1998. **Yarden Chardonnay Odem Organic Vineyard** ferments and ages for seven months in French oak barrels.

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**42 Chaim Levanon St.**  
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Authorized signature:

Name (print or type): **Dr. Ruti Ardi**

Date (DD/MM/YY): **8 November 2011**

**Ruth Ardi Ph.D.**  
Chemistry & Textile Lab  
The Standards Institution of Israel



5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 14.8%

Total sulphur dioxide (ppm): 70 mg/l

Volatile acidity (grams per 100 ml): 0.7 g/l

Name and address of laboratory:

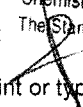
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