

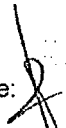



Certification of Natural Wine Imported into the United States	
1. Producer name and address: Golan Heights Winery LTD P.O.Box 183 Industrial area, Katzrin 12900, Israel	
Description of wine: The 2006 Yarden Syrah shows off fruit characters of ripe blackberries, plums and cherries, complemented by notes of earth, smoked meat, spice and bittersweet chocolate. The full-bodied and elegant wine presents a long and attractive finish. While ready to drink now, Yarden Syrah will continue to improve in the bottle and remain in excellent drinking condition for a decade or more. The 2006 Yarden Syrah is made from Syrah fruit grown on the northern and the central Golan Heights, from vineyards ranging in elevation from 600 to 900 meters (2,000 to 3,000 feet) above sea level. We commenced planting Syrah in 1996. The wine aged for 18 months in small French oak barrels.	
3. Check applicable box: 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.	
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	
	
Authorized signature: 	
Name (print or type): Dr. Ruti Ardi	
Date (DD/MM/YY): 20.9.2011	
5. Analysis for wine described in block 2	
Percentage alcohol (actual) by volume: 14.9%	Signature: 
Total sulphur dioxide (ppm): 66	Name (print or type): Dr. Ruti Ardi
Volatile acidity (grams per 100 mL): 0.09	Date (DD/MM/YY): 20.9.2011
Name and address of laboratory: The Wine and Food Laboratory The Standards Institution of Israel 42 Chaim Levanon St. Tel Aviv, 69977, ISRAEL	
	
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: 2007 Yarden Noble Semillon boasts aromatic and complex floral notes complemented by apricot and spice characters. This captivating dessert wine is sweet and tasty.
The noble Botrytis mold was allowed to develop on hand-harvested clusters of Semillon. The clusters were pressed when ready, yielding a rich must of 37 Brix. After slowly fermenting for a couple of months, the wine was put to barrel where it aged for six months.

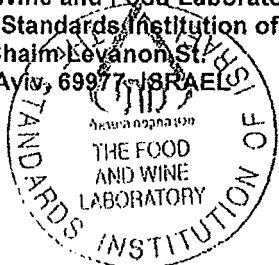
3. Check applicable box:

- 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 laboratory:

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



Authorized signature:

Name (print or type): Dr. Ruti Ardi

Date (DD/MM/YY): 20.9.2011

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 12.6%

Total sulphur dioxide (ppm): 130

Volatile acidity (grams per 100 mL): 0.1

Signature:

Name (print or type): Dr. Ruti Ardi


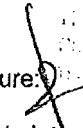

Date (DD/MM/YY): 20.9.2011

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



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 2004 Gamla Merlot exhibits rich ripe berry fruit layered with hints of cocoa, spice and oak. Classic character along with satisfying richness makes this Merlot a rewarding experience. Gamla Merlot is made entirely from Merlot grown in the central and northern Golan Heights, an area that has proven itself incredibly conducive for growing high quality Merlot. The wine aged for nine months in French oak barrels	
3. Check applicable box: 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.	
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 laboratory: The Wine and Food Laboratory The Standards Institution of Israel 42 Chaim Levanon St. Tel Aviv, 69977, ISRAEL	
Authorized signature:  Name (print or type): Dr. Ruti Ardi Date (DD/MM/YY): 20.9.2011	
5. Analysis for wine described in block 2	
Percentage alcohol (actual) by volume: 15.0%	Signature: 
Total sulphur dioxide (ppm): 67	Name (print or type): Dr. Ruti Ardi
Volatile acidity (grams per 100 mL): 0.05	Date (DD/MM/YY): 20.9.2011
Name and address of laboratory: The Wine and Food Laboratory The Standards Institution of Israel 42 Chaim Levanon St. Tel Aviv, 69977, ISRAEL	
	
6. TTB label approval identification number (required if certification is submitted subsequent to label approval):	