



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

2. Description of wine: **2007 Yarden Merlot exhibits notes of ripe red fruits with hints of plum, spice, sage and orange blossom. This complex wine is full-bodied yet soft. 2007 Yarden Merlot was harvested from our vineyards located in the central and northern Golan Heights, an area that has produced outstanding Merlot for some twenty years. The wine aged in small French oak barrels, of which some 40% were new, for fourteen 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 certifying entity:

Authorized signature: 

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

Date (DD/MM/YY): **28.08.11**

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: **15.2%**

Signature: 

Total sulphur dioxide (ppm): **61**

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

Volatile acidity (grams per 100 mL): **0.07**

Date (DD/MM/YY): **28.08.11**

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).



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

2 Description of wine: 2009 Yarden Muscat shows off an aromatic blend of fresh pineapple, lemon, orange, spice and vanilla, all on a background of rich French oak.
Pleasingly sweet but not overly so, the wine is elegant and drinkable.
Yarden Muscat is made by adding oak-aged brandy early in the fermentation of Muscat of Alexandria, resulting in a sweet and fragrant wine with rich notes of French oak. The fruit harvested for the wine comes entirely from a Muscat of Alexandria vineyard in the southern Golan Heights.

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- 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.

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Name and address of laboratory:

The Wine and Food Laboratory
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Tel Aviv, 69977, ISRAEL

Authorized signature: 

Name (print or type): Dr. Ruti Ardi

Date (DD/MM/YY) 24.8.2011

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume 14.0%

Signature: 

Total sulphur dioxide (ppm) 114

Name (print or type): Dr. Ruti Ardi

Volatile acidity (grams per 100 mL) 0.03

Date (DD/MM/YY) 24.8.2011

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

2 Description of wine: **2010 Yarden Sauvignon Blanc presents bright fruit characters of citrus, guava and pear, backed by light spice notes. This medium-bodied wine is flavorful and crisp.**
The 2010 Yarden Sauvignon Blanc is made exclusively from Sauvignon Blanc grapes grown in the El Rom and Eln Zivan vineyards on the cool northern Golan Heights. A small portion of the wine fermented and aged in French oak barrels, providing a touch of added complexity.

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

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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) **24.8.2011**

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume **13.3%**

Total sulphur dioxide (ppm) **100 ml**

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

Volatile acidity (grams per 100 ml): **0.03**

Date (DD/MM/YY) **24.8.2011**

Name and address of laboratory

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

2 Description of wine: The 2010 Yarden Gewurztraminer presents a lively mix of tropical, litchi, tangerine, spice and floral notes Just off dry and nicely aromatic, this medium-bodied wine displays great varietal character.
The 2010 Yarden Gewurztraminer is made exclusively from Gewurztraminer grapes grown in the cool northern Golan Heights, a region that has proven ideal for growing distinctive varietal Gewurztraminer.

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Name and address of certifying entity:
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Authorized signature:

Name (print or type): Dr. Ruti Ardi

Date (DD/MM/YY): 24.8.2011

5 Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 13.6%

Signature:

Total sulphur dioxide (ppm): 98

Name (print or type): Dr. Ruti Ardi

Volatile acidity (grams per 100 mL): 0.09

Date (DD/MM/YY) Dr. Ruti Ardi

Name and address of laboratory
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1. Producer name and address: Golan Heights Winery LTD
P.O.Box 183 Industrial area, Katzrin 12900, Israel
2. Description of wine: 2010 Yarden Mount Hermon Red displays intermingling notes of berry, plum, spice and cherry. Immediately accessible, Yarden Mount Hermon Red is a flavorful medium-bodied wine.
The 2010 Yarden Mount Hermon Red was blended from the traditional Bordeaux varieties of Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec and Petit Verdot. All fruit was harvested from our vineyards in the cool Golan Heights plus our one vineyard in the Upper Galilee. The wine completed malolactic fermentation and was bottled without sterile filtration.

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Name and address of certifying entity:
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Tel Aviv, 69977, ISRAEL

Authorized signature 

Name (print or type): Dr. Ruti Ardi

Date (DD/MM/YY): 24.8.2011

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 14.2%

Signature: 

Total sulphur dioxide (ppm): 72

Name (print or type): Dr. Ruti Ardi

Volatile acidity (grams per 100 mL): 0.07

Date (DD/MM/YY): 24.8.2011

Name and address of laboratory:

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1. Producer name and address: **Golan Heights Winery LTD**
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2 Description of wine. **The 2007 Yarden Katzrin continues our tradition of producing this wine in exceptional vintages only. The complex wine boasts pleasing fruit characters of ripe blackberries, cherries, plum and black currant layered with chocolate, spice and subtle floral notes. Hints of fresh herbs and oak also add complexity. Full-bodied and rich, the wine shows off a long and attractive finish.**

2007 Yarden Katzrin is made from 91% Cabernet Sauvignon and 9% Merlot. The grapes were harvested from vineyards in the central and northern Golan Heights and one vineyard in the Upper Galilee, including Yonatan, Odem, El Rom and Ramot Naftali. The wine aged as individual lots in new French oak barrels for 18 months; after blending, the wine was returned to the same barrels for another six months, for total barrel aging of 24 months. The wine was bottled without filtration in January 2010

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Name and address of laboratory.

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 The Standards Institution of Israel
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 Tel Aviv, 69977, ISRAEL**

Authorized signature



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

Date (DD/MM/YY): **24.8.2011**

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: **15.3%**

Signature:



Total sulphur dioxide (ppm): **102**

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

Volatile acidity (grams per 100 mL): **0.1**

Date (DD/MM/YY): **24.8.2011**

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

2 Description of wine. The 2007 Yarden Pinot Noir displays aromatic berry and cherry notes layered with characters of violets and spice. Medium-bodied, this elegant wine remains true to its varietal character.
The 2007 Yarden Pinot Noir is made exclusively from Pinot Noir grapes grown in the cool, high-altitude vineyards of Ein Zivan, Kela and Merom Golan located on the northern Golan Heights. The wine aged in French oak barrels, 70% of which were new, for 16 months.

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Authorized signature: 

Name (print or type). Dr. Ruti Ardi

Date (DD/MM/YY). 24.8.2011

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 14.4%

Signature: 

Total sulphur dioxide (ppm) 46

Name (print or type). Dr. Ruti Ardi

Volatile acidity (grams per 100 mL): 0.08

Date (DD/MM/YY). 24.8.2011

Name and address of laboratory

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