

7-31-2012



THE STANDARDS INSTITUTION OF ISRAEL

Food & Wine Laboratories

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 2010 Gilgal Syrah presents raspberry, blackberry and pome fruit notes layered with hints of earth and smoke. This drinkable Syrah displays satisfying body and attractive flavor intensity. The 2010 Gilgal Syrah is made entirely from Syrah grapes grown in vineyards on the cool Golan Heights. The wine aged for one year in French oak barrels.

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 sulfur treatment under 26 U.S.C. 5062 and 27 CFR 7.140.

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. Ruth Ardi

Date (DD/MM/YY): 31 July 2012

5. Analysis for wine described in Block 2

Percentage alcohol (ethanol) by volume: 14.2% Signature

Total sulfur dioxide (ppm): 67 Name (print or type): Dr. Ruth Ardi

Volatile acidity (g/100 mL): 0.1 Date (DD/MM/YY): 25 July 2012

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)