

Food & Wine Laboratory

## Certification of Natural Wine Imported into the United States

1. Producer name and address: PELTER WINERY

P.O.B. 136 EIN ZIVAN

**MAROM GOLAN 12436** 

Description of wine:

## DRY WHITE WINE SAUVIGNON BLANC 2011 Made in Israel

3. Check applicable box:

a. XI 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

Authorized signature:

Name (print or type):Dr. Ruti Ardi

Date (DD/MM/YY):30 October 2012

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 11.3%

Signature:

Total sulphur dioxide (ppm): 75 mg/l

Name (print or type): Dr. Ruti Ardi

Volatile acidity (grams per 100 ml): 0.2 g/l

Date (DD/MM/YY): 30 October 2012

Name and address of laboratory:

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

THE FOOD
AND WINE
LABORATORY

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TTB label approval identification number (required if certification is submitted subsequent to label approval):