


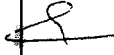








Certification of Natural Wine Imported into the United States	
1. Producer name and address:	Tulip Winery LTD. 24 Hacarmel St. K. Tivon, 36081 Israel
2. Description of wine:	Mostly Shiraz, 2010, Dry Red Wine Israel
3. Check applicable box:	<p>a. <input checked="" type="checkbox"/> Producing country certification and laboratory analysis results completed below.</p> <p>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.</p>
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. 532 and 27 CFR 27.140.	
Name and address of certifying entity:	Tulip Winery
Authorized signature:	
Name (print or type):	David Bar-Ilan
Date (DD/MM/YY):	7/11/2012
5. Analysis for wine described in block 2	
Percentage alcohol (actual) by volume:	16.1% Signature: 
Total sulphur dioxide (ppm):	51 Name (print or type): David Bar-Ilan
Volatile acidity (grams per 100 mL):	0.07 Date (DD/MM/YY): 23/10/2012
Name and address of laboratory:	The Standards Institution of Israel, the Food and Wine Laboratory. 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:	Tulip Winery LTD. 24 Hacamael St. K. Tivon, 36081 Israel
2. Description of wine:	Syrah Reserve, 2010, Dry Red Wine, Israel
3. Check applicable box:	<p>a. <input checked="" type="checkbox"/> Producing country certification and laboratory analysis results completed below.</p> <p>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.</p>
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. 5322 and 27 CFR 27.140.	<p>Name and address of certifying entity: Tulip Winery</p> <p>Authorized signature: </p> <p>Name (print or type): David Bar-Ilan</p> <p>Date (DD/MM/YY): 7/11/2012</p>
5. Analysis for wine described in block 2	<p>Percentage alcohol (actual) by volume: 16.3% Signature: </p> <p>Total sulphur dioxide (ppm): 105 Name (print or type): David Bar-Ilan</p> <p>Volatile acidity (grams per 100 mL): 0.08 Date (DD/MM/YY): 23/10/2012</p> <p>Name and address of laboratory: The Standards Institution of Israel, the Food and Wine Laboratory. 42 Chaim Levanon St. Tel-Aviv 69977 Israel</p>
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: Tulip Winery LTD. 24 Hacarmel St. K. Tivon, 36081 Israel	
2. Description of wine: Cabernet Sauvignon Reserve, 2010, Dry Red Wine, Israel	
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: Tulip Winery Authorized signature:  Name (print or type): David Bar-Ilan Date (DD/MM/YY): 7/11/2012	
5. Analysis for wine described in block 2 Percentage alcohol (actual) by volume: 14.7% Signature:  Total sulphur dioxide (ppm): 50 Name (print or type): David Bar-Ilan Volatile acidity (grams per 100 mL): 0.08 Date (DD/MM/YY): 23/10/2012 Name and address of laboratory: The Standards Institution of Israel, the Food and Wine Laboratory. 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: Tulip Winery LTD. 24 Hacarmel St. K. Tivon, 36081 Israel	
2. Description of wine: Mostly Cabernet Franc, 2010, Dry Red Wine, Israel	
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: Tulip Winery Authorized signature:  Name (print or type): David Bar-Ilan Date (DD/MM/YY): 7/11/2012	
5. Analysis for wine described in block 2 Percentage alcohol (actual) by volume: 14% Signature:  Total sulphur dioxide (ppm): 66 Name (print or type): David Bar-Ilan Volatile acidity (grams per 100 mL): 0.07 Date (DD/MM/YY): 23/10/2012 Name and address of laboratory: The Standards Institution of Israel, the Food and Wine Laboratory. 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:	Tulip Winery LTD. 24 Hacarmel St. K. Tivon, 36081 Israel
2. Description of wine:	Cabernet Sauvignon Reserve, 2010, Dry Red Wine, Israel
3. Check applicable box:	<p>a. <input checked="" type="checkbox"/> Producing country certification and laboratory analysis results completed below.</p> <p>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.</p>
4. Certification - I certify that the practices and procedures used to produce the wine described in block 2 constitute proper cellar treatment under 28 U.S.C. 5382 and 27 CFR 27.140.	<p>Name and address of certifying entity: Tulip Winery</p> <p>Authorized signature: </p> <p>Name (print or type): David Bar-Ilan</p> <p>Date (DD/MM/YY): 11/11/2012</p>
5. Analysis for wine described in block 2	<p>Percentage alcohol (actual) by volume: 14.7% Signature: </p> <p>Total sulphur dioxide (ppm): 50 Name (print or type): David Bar-Ilan</p> <p>Volatile acidity (grams per 100 mL): 0.08 Date (DD/MM/YY): 23/10/2012</p> <p>Name and address of laboratory: The Standards Institution of Israel, the Food and Wine Laboratory, 42 Chalm Levanon St. Tel-Aviv 69977 Israel</p>
6. TTB label approval identification number (required if certification is submitted subsequent to label approval):	