



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:
Brand name: **GILGAL SANGIOVESE**
Year of production: **2010**
Class: **Dry red wine.**
Country of origin: **ISRAEL**

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:

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

Authorized signature:  **Ruth Ardi Ph.D.**
Chemistry & Textile Lab (SII)
The Standards Institution of Israel

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

Date (DD/MM/YY): **14 July 2013**

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: **14.5**

Total sulphur dioxide (ppm): **59**

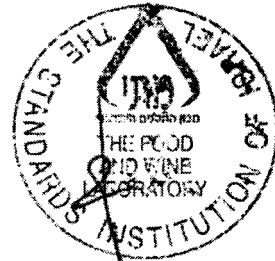
Volatile acidity (grams per 100 mL): **0.06**

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

Signature:

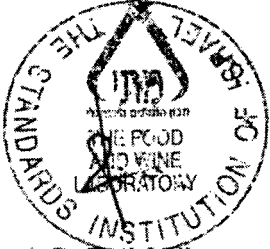
Name (print or type): **Dr Ruti Ardi**

Date (DD/MM/YY): **14 July 2013**



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	
2. Description of wine: Brand name: GILGAL PINOT NOIR Year of production: 2011 Class: Dry red wine. Country of origin: 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: The Wine and Food Laboratory The Standards Institution of Israel 42 Chaim Levanon St. Tel Aviv, 69977, ISRAEL	<p>Ruth Ardi Ph.D. Chemistry & Textile Lab (SII) The Standards Institution of Israel</p> <p>Authorized signature: _____</p> <p>Name (print or type): Dr Ruti Ardi</p> <p>Date (DD/MM/YY): 14 July 2013</p>
5. Analysis for wine described in block 2 Percentage alcohol (actual) by volume: 13.4 Total sulphur dioxide (ppm): 38 Volatile acidity (grams per 100 mL): 0.04 Name and address of laboratory: The Wine and Food Laboratory The Standards Institution of Israel 42 Chaim Levanon St. Tel Aviv, 69977, ISRAEL	<p>Signature: _____</p> <p>Name (print or type): Dr Ruti Ardi</p> <p>Date (DD/MM/YY): 14 July 2013</p> 
6. TTB label approval identification number (required if certification is submitted subsequent to label approval):	