	Certification of Natural Wine	Imported into the United States
	Producer name and address: Bet Hay Or Haganuz 13909 I.S.R.A.E.L.	ayin Or Haganuz Winery D.N. Merom Hagalil
	 Description of wine: HAR MERON 20 MADE IN ISRAEL 	12 – Semi Sweet wine.
3. C	heck applicable box:	
	 b Self-certification by importer comp 	laboratory analysis results completed below. leted below. An importer must be able to hip or control as well as the nature of any affiliation.
4. C	ertification - I certify that the practices and k 2 constitute proper cellar treatment und	procedures used to produce the wine described in er 26 U.S.C. 5382 and 27 CFR 27.140.
Nar	ne and address of certifying entity: : Bet H	ayayin Or Haganuz Winery D.N. Merom Hagalil
	Haganuz 13909 I S R∘A E L horized signature:	
Nar	ne (print or type): Yehuda Kamisa	2X1
Dat	e (DD/MM/YY): 9/5/2013	
5. A	malysis for wine described in block 2	
Per	centage alcohol (actual) by volume: 15	Signature: 134
Tot	al sulphur dioxide (ppm):89	Name (print or type): Aprik Oded
Vol	atile acidity (grams per 100 mL:6.5 (med/l	Date (DD/MM/YY): 9/5/2013
Wit	me and address of laboratory: The Israel ne Institute P.O.B. 2329 Rehovot 76120 AEL	
6 lab	ITB label approval identification number (el approval):	equired if certification is submitted subsequent to

A Make Agent Francisco

Certification of Natural Wine	Imported into the United States
Producer name and address: Bet Hay Or Haganuz 13909 FS R A E L	ayin Or Haganuz Winery D.N. Merom Hagalil
Description of wine: HAR MERON 20 MADE IN ISRAEL	12 – Semi Sweet wine.
3. Check applicable box:	
a. X Producing country certification and	laboratory analysis results completed below. eted below. An importer must be able to hip or control as well as the nature of any affiliation.
Certification - I certify that the practices and block 2 constitute proper cellar treatment und	procedures used to produce the wine described in er 26 U.S.C. 5382 and 27 CFR 27.140.
Name and address of certifying entity: : Bet H	ayayin Or Haganuz Winery D.N. Merom Hagalil
Or Haganuz 13909 I S R A E L Authorized signature:	
Name (print or type): Yehuda Kamisa	2/1
Date (DD/MM/YY): 9/5/2013	
5. Analysis for wine described in block 2	
Percentage alcohol (actual) by volume: 15	Signature: 224
Total sulphur dioxide (ppm):89	Name (print or type):Aprik Oded
Volatile acidity (grams per 100 mL:6.5 (med/l	Date (DD/MM/YY): 9/5/2013
Name and address of laboratory: The Israel Wine Institute P.O.B. 2329 Rehovot 76120 ISRAEL	
	equired if certification is submitted subsequent to
label approval):	

	Certification of Natural Wine	Imported Into the United States
	Producer name and address: Bet Hay Or Haganuz 13909 I S R A E L	ayin Or Haganuz Winery D.N. Merom Hagalil
	 Description of wine; FRENCH BLENI MADE IN ISRAEL 	2011 - dry white wine.
3, (Check applicable box:	
	a. X Producing country certification and	laboratory analysis results completed below. leted below. An importer must be able to hip or control as well as the nature of any affiliation.
4. blo	Certification - I certify that the practices and ck 2 constitute proper cellar treatment und	procedures used to produce the wine described in er 26 U.S.C. 5382 and 27 CFR 27.140.
Na	me and address of certifying entity: ; Bet F	ayayin Or Haganuz Winery D.N. Merom Hagalil
Or Au Na	Haganuz 13909 I S R A E L thorized signature: me (print or type): Yehuda Kamisa te (DD/MM/YY): 9/5/2013	S.
5.	Analysis for wine described in block 2	
Pe	rcentage alcohol (actual) by volume: 14	Signature:
Тф	tal sulphur dioxide (ppm):52	Name (print or type):Aprik Oded
V	latile acidity (grams per 100 mL): 7.5 (med	/f) Date (DD/MM/YY): 9/5/2013
W	ime and address of laboratory: The Israel ne Institute P.O.B. 2329 Rehovot 76120 RAEL	-
	14 _A	
6. lat	TTB label approval identification number (bel approval):	required if certification is submitted subsequent to

	Certification of Natural Wine	Imported into the United States
,	. Producer name and address: Bet Haya Or Haganuz 13909 I S R A E L	yin Or Haganuz Winery D.N. Merom Hagalil
	Description of wine: NAMURA 2010 - MADE IN ISRAEL	dry red wine.
ŀ	t m out a difficultion by important comple	aboratory analysis results completed below. eted below. An importer must be able to up or control as well as the nature of any affiliation
4. C		procedures used to produce the wine described in
	I .	ayayin Or Haganuz Winery D.N. Merom Hagalil
Aut Nar	faganuz 13909 I S R A E L horized signature: ne (print or type): Yehuda Kamisa e (DD/MM/YY): 9/5/2013	Ep.
5. /	nalysis for wine described in block 2	
To Vo Na Wi	centage alcohol (actual) by volume: 14.5 al sulphur dioxide (ppm):53 atile acidity (grams per 100 mL): 8 (med/l) me and address of laboratory: The Israel he Institute P.O.B. 2329 Rehovot 76120 RAEL	Name (print or type):Aprik Oded
6. la	TTB label approval identification number (bel approval):	equired if certification is submitted subsequent to

	Certification of Natural Wine	mported into the United States
1.	Producer name and address: Bet Haya Or Haganuz 13909 I S R A E L	rin Or Haganuz Winery D.N. Merom Hagalil
2.	Description of wine: HILLEL&DAN PLC MADE IN ISRAEL	oTS 2011 –Dry red wine.
	er cost cortification by importer complet	aboratory analysis results completed below. ted below. An importer must be able to ip or control as well as the nature of any affiliatio
4. Ce	rtification - I certify that the practices and 2 constitute proper cellar treatment unde	procedures used to produce the wine described 26 U.S.C. 5382 and 27 CFR 27.140.
- 1		yayin Or Haganuz Winery D.N. Merom Hagalil
Autho	aganuz 13909 I S R A E L prized signature: e (print or type): Yehuda Kamisa (DD/MM/YY): 9/5/2013	Ha.
5. Ar	nalysis for wine described in block 2	
Tota Vola	entage alcohol (actual) by volume: 14 I sulphur dioxide (ppm):38 tile acidity (grams per 100 mL:8,5 (med/l) ne and address of laboratory: The Israel e Institute P.O.B. 2329 Rehovot 76120 AEL	Signature: Name (print or type): Aprik Oded Date (DD/MM/YY): 9/5/2013
6. T	TB label approval identification number (relapproval):	aquired if certification is submitted subsequent to

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Certification of Natural Wine	mported into the United States
Producer name and address: Bet Haya Or Haganuz 13909 I S R A E L	yin Or Haganuz Winery D.N. Merom Hagalil
Description of wine: HILLEL&DAN PLO MADE IN ISRAEL	TS 2011Dry red wine.
3. Check applicable box:	
a: X Producing country certification and	aboratory analysis results completed below. ted below. An importer must be able to p or control as well as the nature of any affiliation.
4. Certification - I certify that the practices and block 2 constitute proper cellar treatment unde	procedures used to produce the wine described in 26 U.S.C. 5382 and 27 GFR 27:140.
Name and address of certifying entity: : Bet Ha	yayin Or Haganuz Winery D.N. Merom Hagalil
Or Haganuz 13909 I S R A E L Authorized signature: Name (print or type): Yehuda Kamisa Date (DD/MM/YY): 9/5/2013	Str.
5. Analysis for wine described in block 2	
Percentage alcohol (actual) by volume: 14	Signature: كالم
Total sulphur dioxide (ppm):38	Name (print or type):Aprik Oded
Volatile acidity (grams per 100 mL:8,5 (med/l)	Date (DD/MM/YY): 9/5/2013
Name and address of laboratory. The Israel Wine Institute P.O.B. 2329 Rehovot 76120 ISRAEL	
6. TTB label approval identification number (re	equired if certification is submitted subsequent to
label approval):	

	Certification of Natural Wine	Imported into the United States
	Producer name and address: Bet Haya	yin Or Haganuz Winery D.N. Merom Hagalil
	Or Haganuz 13909 I S R A E L	
· ·	Description of wine: SHAMAI POLT 20 MADE IN ISRAEL	TT DIY TOU WILLO.
	neck applicable box:	
	Self-certification by importer complete demonstrate the nature of the owners	aboratory analysis results completed below. eted below. An importer must be able to hip or control as well as the nature of any affiliation.
bloc	x 2 constitute proper cellar treatment und	
Nar	ne and address of certifying entity: ; Bet H	ayayin Or Haganuz Winery D.N. Merom Hagalil
Or Aut	Haganuz 13909 I S R A E L horized signature:	<u> </u>
1	ne (print or type). Yehuda Kamisa	973
Da	e (DD/MM/YY): 9/5/2013	
5.	Analysis for wine described in block 2	
Pe	rcentage alcohol (actual) by volume: 14	Signature: 24
То	tal sulphur dioxide (ppm):59	Name (print or type):Aprik Oded
1	latile acidity (grams per 100 mL:9.5 (med/	Date (DD/MM/YY): 9/5/2013
l W	me and address of laboratory: The Israel ine Institute P.O.B. 2329 Rehovot 76120 RAEL	
		required if certification is submitted subsequent to
6	TTB label approval identification number bel approval):	dedrived it optimisation is prohiming and address.

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	Certification of Natural Wine	Imported into the United States
1	Producer name and address; Bet Haya Or Haganuz 13909 I S R A E L	yin Or Haganuz Winery D.N. Merom Hagalil
2	Description of wine: YANAI POLT 201 MADE IN ISRAEL	2 – Semi Dry red wine.
	 Self-certification by importer comp demonstrate the nature of the owners 	laboratory analysis results completed below. eted below. An importer must be able to nip or control as well as the nature of any affiliation.
hin	& 2 constitute proper cellar il carrieri	procedures used to produce the wine described in er 26 U.S.C. 5382 and 27 CFR 27,140.
Nar Or Aut	ne and address of certifying entity: : Bet H Haganuz 13909 I S.R. A.E.L horized signature: me (print or type): Yehuda Kamisa te (DD/MM/YY): 9/5/2013	ayayin Or Haganuz Winery D.N. Merom Hagalil
Per To V	Analysis for wine described in block 2 ercentage alcohol (actual) by volume: 14 otal sulphur dioxide (ppm):89 olatile acidity (grams per 100 mL:6.5 (med ame and address of laboratory: The Israe line Institute P.O.B. 2329 Rehovot 76120 SRAEL	
	3. TTB label approval identification numbe abel approval):	(required if certification is submitted subsequent to

	Certification of Natural Wine	Imported into the United States
1	. Producer name and address: Bet Haya Or Haganuz 13909 I S R A E L	yin Or Haganuz Winery D.N. Merom Hagalil
2	Description of wine: AVTALION PLOT MADE IN ISRAEL	2012 - Sauvignon Blanc – dry white wine.
3. Ct	neck applicable box:	
a L	 Self-certification by importer complete demonstrate the nature of the owners! 	aboratory analysis results completed below. eted below. An importer must be able to ip or control as well as the nature of any affiliation.
4. Co	ertification - I certify that the practices and c 2 constitute proper cellar treatment unde	procedures used to produce the wine described in 26 U.S.C. 5382 and 27 CFR 27.140.
Nam	e and address of certifying entity: : Bet H	yayin Or Haganuz Winery D.N. Merom Hagalil
	äganuz 13909 I S R A E L orižed signature:	
Nan	e (print or type): Yehuda Kamisa	M.
Date	(DD/MM/YY): 9/5/2013	
5. A	nalysis for wine described in block 2	
Per	centage alcohol (actual) by volume: 13	Signature:
Tot	al sulphur dioxide (ppm):201	Name (print or type):Aprik Oded
Vol	atile acidity (grams per 100 mL): 8.5 (med) Date (DD/MM/YY): 9/5/2013
Win	ne and address of laboratory: The Israel e Institute P.O.B. 2329 Rehovot 76120 AEL	
		. '
6.	TB label approval identification number (le approval):	equired if certification is submitted subsequent to
ab	בו מאאומאמווי	

Certification of Natural Wine Imported Into the United States
Producer name and address: Bet Hayayin Or Haganuz Winery D.N. Merom Hagalil Or Haganuz 13909 I S R A E L
2. Description of wine: MARUS PLOT 2012 -Dry red wine. MADE IN ISRAEL
3. Check applicable box:
a. X Producing country certification and aboratory 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.
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: : Bet Hayayin Or Haganuz Winery D.N. Merom Hagalii
Or Haganuz 13909 I S R A E L Authorized signature:
Name (print or type): Yehuda Kamisa
Date (DD/MM/YY): 9/5/2013
5. Analysis for wine described in block:2
Percentage alcohol (actual) by volume: 14 Signature:
Total sulphur dioxide (ppm):33 Name (print or type):Aprik Oded
Volatile acidity (grams per 100 mL:10 (med/l) Date (DD/MM/YY): 9/5/2013
Name and address of laboratory: The Israel Wine Institute P.O.B. 2329 Rehovot 76120 ISRAEL
6. ITB label approval identification number (required if certification is submitted subsequent to
label approval):
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