
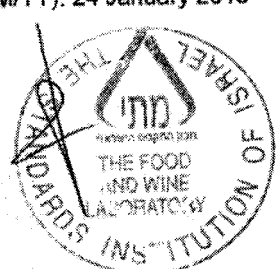




Certification of Natural Wine Imported into the United States	
1. Producer name and address: KADITA WINERY	
Description of wine: 2006 KADITA CABERNET MERLOT Made in Israel	
3. Check applicable box: a. <input checked="" type="checkbox"/> Producing country certification and laboratory analysis results 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	
Authorized signature: Name (print or type): Dr. Ruti Ardi Date (DD/MM/YY): 24 January 2013	
	
5. Analysis for wine described in block 2	
Percentage alcohol (actual) by volume: 16.4%	Signature:
Total sulphur dioxide (ppm): 12 mg/l	Name (print or type): Dr. Ruti Ardi
Volatile acidity (grams per 100 ml): 0.06 g/l	Date (DD/MM/YY): 24 January 2013
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):	



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**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): **24 January 2013**

Ruth Ardi Ph.D.
 Chemistry & Textile Lab
 The Standards Institution of Israel



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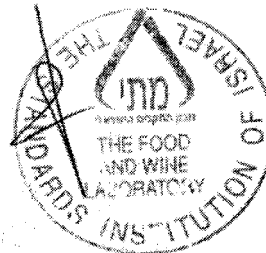
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