

## THE STANDARDS INSTITUTION OF ISRAEL

(Food & Wine Laboratory)

## Certification of Natural Wine Imported into the United States

 Producer name and address: Galil Mountain Winery Kibbutz Yiron, M.P Merom Hagalil 13855, Israel

Description of wine: Galil Mountain CS 2012

A rich flavorful wine with dark cherry, ripe plum, wild berry and blueberry jam characters, and a delicate background fragrance of mint and tobacco. Glittering Bordeaux in color, the elegant, medium-to-full bodied wine has a well balanced acidity and a long-lasting finish.

The winter preceding the 2012 harvest was cold with rainfall significantly above the annual average, while the growing season was 2-3 degrees colder than normal. Due to such cool climatic conditions, the vines awakened from their winter hibernation late, and their development during the season was delayed by two weeks to a month. As a result, the harvest of most blocks was delayed by a month. Mild weather during the growing season enabled the development of pleasant flavors, which should be reflected in the quality of our wines.

- Check applicable box:
  - A. XII Producing country certification and laboratory analysis results completed below.
    b. II 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: 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):April 9, 2013

Purp Ardi Ph.D. Chamitry & Textile Lab. CSII

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 14.8

Signature:

Total sulphur dioxide (ppm):53

Name (print or type): Dr. Ruti Ardi

Volat|le acidity (grams per 100 mL): 0.04

Date (QD/MM/YY): April 9, 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):