





Certification of Natural Wine Imported into the United States	
1. Producer name and address:	Tulip Winery LTD, 24 Hacamel St. K. Tivon, 36081 Israel
2. Description of wine:	White Tulip 2012, Dry White 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. 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): 14/5/2013</p>
5. Analysis for wine described in block 2	<p>Percentage alcohol (actual) by volume: 12.9% Signature: </p> <p>Total sulphur dioxide (ppm): 100 Name (print or type): David Bar-Ilan</p> <p>Volatile acidity (grams per 100 mL): 0.03 Date (DD/MM/YY): 25/2/2013</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:	White Franc 2012, Semi Dry White 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. 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): 14/5/2013</p>
5. Analysis for wine described in block 2	<p>Percentage alcohol (actual) by volume: 13% Signature: </p> <p>Total sulphur dioxide (ppm): 111 Name (print or type): David Bar-Ilan</p> <p>Volatile acidity (grams per 100 mL): 0.5 Date (DD/MM/YY): 25/2/2013</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):	