

Certification of Natural Wine Imported into the United States

1. Producer name and address: *Doluca Bağcılık ve Sarapçılık A.Ş.*
Halkalı Cd. No:218 Sefaköy 34620 Halkalı, İstanbul, Turkey

2. Description of wine:

Doluca-DLC Bölgesine Arıy Red Wine, 2011 Turkish Origin

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:

DOLUCA
BAĞCILIK VE SARAPÇILIK
A.Ş.

Authorized signature:

Name (print or type): *Ferit Günacan*

Date (DD/MM/YY): *24.09.2013*

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: *13,0* Signature:

Total sulphur dioxide (ppm) max: *55-65 mg/l* Name (print or type):

Volatile acidity (grams per 100 mL) max: *0,038-0,040* Date (DD/MM/YY):

Name and address of laboratory:

Doluca A.Ş. Laboratory
Gerçeköy Organize Sanayi Bölgesi
Yıldırım Beyazıt Cd. Yıldız Sk. No:14
Gerçeköy/Tekirdağ/Turkey

6. TTB label approval identification number (required if certification is submitted subsequent to label approval): *13214001000100*

Certification of Natural Wine Imported into the United States

1. Producer name and address: *Doluca Bağcılık ve Sarapçılık A.Ş.*

Halkalı Cd. No: 218 Şefaköy 34620 Halkalı, İstanbul, Turkey

2. Description of wine:

Doluca - ALC Öküzgözü Dry Red Wine, 2011 ^{Turkish} ^{Origin}

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:

Authorized signature:

Name (print or type): *Ebru Günaycan*

Date (DD/MM/YY): *24.09.2013*

DOLUCA
SAĞCULUK VE SARAPÇILIK
A.Ş.

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: *13,5* Signature:

Total sulphur dioxide (ppm): *max: 55-65 mg/l* Name (print or type):

Volatile acidity (grams per 100 mL): *max: 0,04-0,045* Date (DD/MM/YY):

Name and address of laboratory:

*Doluca A.S. Laboratory
Şefaköy Organize Sanayi Bölgesi
Yıldırım Beyazıt Mh. Yıldız Sk. No: 14
Şefaköy / Teşvikiye / Turkey*

6. TTB label approval identification number (required if certification is submitted subsequent to label approval): *13214001000112*

Certification of Natural Wine Imported into the United States

1. Producer name and address: *Doluca Bağcılık ve Şarapçılık A.Ş.*
Halkalı Cd. No: 218 Sefaköy 34620 Halkalı - İstanbul Turkey

2. Description of wine:
Doluca - SLC Kalecik Karası Dry Red Wine 2011 Origin *Turkish*

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: **DOLUCA**
BAĞCILIK VE ŞARAPÇILIK
A.Ş.

Authorized signature: *[Signature]*
Name (print or type): *İzbru Gündoğan*
Date (DD/MM/YY): *04.09.2013*

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: *13,5* Signature:
Total sulphur dioxide (ppm): *max: 55.65 mg/l* Name (print or type):
Volatile acidity (grams per 100 mL): *max: 0,038 - 0,040* Date (DD/MM/YY):

Name and address of laboratory: *Doluca A.S Laboratory*
Çerkezköy Organize Sanayi Bölgesi Yıldırım Beyazıt Mh.
Yıldız Sk. No: 14 Çerkezköy / Tekirdağ / Turkey

6. TTB label approval identification number (required if certification is submitted subsequent to label approval): *13214001000107*

Certification of Natural Wine Imported into the United States

1. Producer name and address: *Doluca Bağcılık ve Şarapçılık A.Ş.*
Halkalı Cd. No: 218 Sefaköy 34620 Halkalı - İstanbul Turkey

2. Description of wine:

Doluca - LLC Kalecik Karası Dry Red Wine 2011 Origin *Turkish*

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:

DOLUCA
BAĞCILIK VE ŞARAPÇILIK
A.Ş.

Authorized signature:

Name (print or type): *Abdur Gündoğan*

Date (DD/MM/YY): *04.09.2013*

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: *13,5* Signature:

Total sulphur dioxide (ppm): *max: 55.65 mg/l* Name (print or type):

Volatile acidity (grams per 100 mL): *max: 0,038 - 0,040* Date (DD/MM/YY):

Name and address of laboratory: *Doluca A.S Laboratory*

Çerkezköy Organize Sanayi Bölgesi Yıldırım Beyazıt Mh.
Yıldız St. No: 14 Çerkezköy / Tekirdağ / Turkey

6. TTB label approval identification number (required if certification is submitted subsequent to label approval): *13214001000107*