

**Certification of Natural Wine Imported into the United States**

1. Producer name and address: *Selenidi Winery  
Morolitar Köyü, Çay Mevki, Akhisar/Mamisa, Turkey*

2. Description of wine: *Selenidi Blend 2010 from Turkey is a red wine that consists of Merlot (38%), Cab Sauvignon (32%), Syrah (22%), Cab Franc (8%). 14% alc/vol.*

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: *Vivocai LLC  
92 E Lynn St # 202, Seattle, WA 98102*  
Authorized signature: *Olga Rai*  
Name (print or type): *Olga Rai*  
Date (DD/MM/YY): *9/18/2013*

5. Analysis for wine described in block 2  
Percentage alcohol (actual) by volume:                      Signature:  
Total sulphur dioxide (ppm):                                      Name (print or type):  
Volatile acidity (grams per 100 mL):                          Date (DD/MM/YY):  
Name and address of laboratory:

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: *Selendi Winery  
Mokallan Köyü, Çay Mevki, Akhisar/Mamisa, Turkey*

2. Description of wine: *Selendi Blend 2011 is from Selendi Winery of  
Turkey - a red wine. At 14% alc/vol, it consists from  
Merlot (34%), Cab Sauvignon (26%), Syrah (11%), Cab Franc (19%)*

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: *Vinobai LLC  
92 E Lynn St #202, Seattle, WA 98102*  
Authorized signature: *Olga Rai*  
Name (print or type): *Olga Rai*  
Date (DD/MM/YY): *9/18/2013*

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume:	Signature:
Total sulfur dioxide (ppm):	Name (print or type):
Volatile acidity (grams per 100 mL):	Date (DD/MM/YY):
Name and address of laboratory:	

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