



**THE STANDARDS INSTITUTION OF ISRAEL**

Food & Wine Laboratory

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

1. Producer name and address: **Golan Heights Winery LTD**  
**P.O.Box 183 Industrial area, Katzrin 12900, Israel**

2. Description of wine:  
 Brand name: **GILGAL CABERNET MERLOT**  
 Year of production: **2011**  
 Class: **Dry red wine.**  
 Country of origin: **ISRAEL**

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.

**GILGAL CABERNET MERLOT 2011**

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): April 1, 2014



5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 14.9

Total sulphur dioxide (ppm): 59

Volatile acidity (grams per 100 mL): 0.06

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

Signature:

Name (print or type): **Dr Ruti Ardi**

Date (DD/MM/YY): April 1, 2014

Name and address of laboratory:  
**The Wine and Food Laboratory**  
**The Standards Institution of Israel**  
**42 Chaim Levanon St.**  
**Tel Aviv, 69977, ISRAEL**



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

1. Producer name and address: **Golan Heights Winery LTD**  
**P.O.Box 183 Industrial area, Katzrin 12900, Israel**

2. Description of wine:  
Brand name: **YARDEN MALBEC**  
Year of production: **2011**  
Class: **Dry red wine.**  
Country of origin: **ISRAEL**

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.

**YARDEN MALBEC 2011**

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 Rutli Ardi**

Date (DD/MM/YY): **April 1, 2014**

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: **14.3**

Total sulphur dioxide (ppm): **82**

Volatile acidity (grams per 100 mL): **0.06**

Name and address of laboratory:

**The Wine and Food Laboratory**  
**The Standards Institution of Israel**  
**42 Chaim Levanon St.**  
**Tel Aviv, 69977, ISRAEL**

Signature: **Ruth Ardi Ph.D.**  
*Chemistry & Wine Lab*  
*The Food and Wine Laboratory*

Name (print or type): **Dr Rutli Ardi**

Date (DD/MM/YY): **April 1, 2014**

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

מ/מ

03/02/2013 : תאריך תשלום

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תשלום	221,024.99	17016
תשלום (א-ה) תשלום	221,024.99	17017
תשלום (א-ה) תשלום	221,024.99	17018
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9312201261 : מס' חשבונית



תאגיד השיקום הישראלי

מחלקת חשבונאות



Date: 3 February 2013

**CERTIFICATE OF ANALYSIS 9312201261**

Wine Designation: Red Wine "Somek Adom", 2010

Produced By: Somek Winery

Sample No.: 1

1	Actual Alcohol Content by Vol (20°C)	14.4%
2	Total Alcohol Content by Vol (20°C)	Not tested
3	Specific Gravity D 20/20	Not tested
4	Total Sugars (As Reducing Sugars)	Not tested
5	Reducing Sugars	Not tested
6	Sucrose	Not tested
7	Total Dry Extract	Not tested
8	Sugar Free Extract	Not tested
9	Rest Extract	Not tested
10	Total Acidity as Tartaric Acid	5.3 g/l
11	Volatile Acidity as Acetic Acid	0.7 g/l
12	Total SO <sub>2</sub>	66 mg/l
13	Free SO <sub>2</sub>	11 mg/l
14	pH	3.83
15	Sorbic Acid	Not tested
16	Tartaric Acid	Not tested
17	Malic Acid	Not tested
18	Lactic Acid	Not tested
19	Citric Acid	Not tested
20	Sodium	Not tested
21	Potassium	Not tested
22	Calcium	Not tested
23	Cold Stability -5°C	Stable
24	Heat Stability 55°C	Stable

Page 1 of 1

Ruti Ardi (Ph.D)  
Chemistry And Food Branch

