

THE STANDARDS INSTITUTION OF ISRAEL

Food & Wine Laboratory

Certification of Natural Wine Imported into the United States

 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. XI 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

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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

Signature:

Name (print or type):DARuti 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



THE STANDARDS INSTITUTION OF ISRAEL

Food & Wine Laboratory

Certification of Natural Wine Imported into the United States

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

Description of wine:
Brand name: YARDEN MALBEC

Year of production: 2011 Class: Dry red wine. Country of origin: ISRAEL

3. Check applicable box:

a. XI 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

 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

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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: 14.3

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

Ruth Am Ph.D. Signature: Chemistry & Actine Land

Name (print or type): Dr Rutl Ardi

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

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

42 Chaim Levanon St. Tel-Aviv 69977 Israel. Food and Wine Lab., Tel: 972-3-646-5136 Fax: 972-3-646-5036 www.sil.org.il

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21/29/20 טארק מתיטה 🗸 🚉 🗝 תפקידה: מהנדסת בודקת אם עדודקת: ליאת חיים

WALL ULGAL UCIACIL: ETOZ/ZO/EO

תפקידו: מיים הציין כימיקה תאריד התימה 2 1 שם הממונה: ימיב שמאר

HQ	CLLC 8420,122	fg c
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ונובל כנונק במקמני	CLUG 6620 122	965.61
עונכוננו עוכבלע	ALAK UELIAU	NAMANTA ANALA

MIRMU ELIZU:

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מחייחסות רק לפרים שבנדק תוצאות הבדיקה במסמין זה

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אנקמע אַ ענגל בדורכי נודוא בפר ערורקטובה האירופאית מסי 2002/252 במפורט בטבלת התוצאות

מעש עבונטע:

ULIKAN UUDEGU TACIL TUNLIL: E102/10/02

LUCIOS: EN CU LICITAT

<u> הרטי הנטילה:</u>

COLLEGE [

נואנגל מנכני נופות במנפס עמגנילו: 2102/8/91

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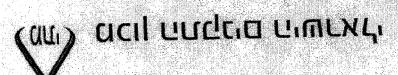
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Food & Wine Laboratory

Date: 3 February 2013

CERTIFICATE OF ANALYSIS 9312201261

Wine Designation: Red Wine "Somek Adom", 2010.

Produced By: Somek Winery

Sample No.: 1

Sam	ipie ivo.: i	
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 ₂	66 mg/l
13	Free SO ₂	11 mg/l
14	pH 3	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

Ruti Ardi (Ph.D) Chemistry And Foo

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Potassium

Cold Stability -5°C

Heat Stability 55°C

Calcium

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Not tested

Not tested

Stable

Stable