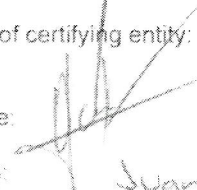
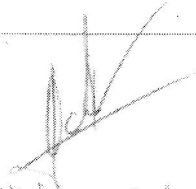




Certification of Natural Wine Imported into the United States	
1. Producer name and address:	VINOS ORIGEN AV SANTA MARIA 2841, COL AMERICA TIJUANA, B.C., MEXICO
2. Description of wine:	PRIMATE MERLOT 2011 A Blend of Merlot 55%, Petite Sirah 20%, Cabernet Sauvignon 18% and Tempranillo 7%
3. Check applicable 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.	
Name and address of certifying entity:	VINOS ORIGEN Av. Santa Maria 2841, Col. America Tijuana, BC, Mexico
Authorized signature:	
Name (print or type):	Juan Carlos Ochoa B.
Date (DD/MM/YY):	14/10/14
5. Analysis for wine described in block 2	
Percentage alcohol (actual) by volume:	13.5% Signature: 
Total sulphur dioxide (ppm):	100 Name (print or type): Juan Carlos Ochoa
Volatile acidity (grams per 100 mL):	1.93 g/L Date (DD/MM/YY): 14/10/14
Name and address of laboratory:	ENO LAB Calle Octava 767-1 Zona Centro. Ensenada, BC, Mexico
6. TTB label approval identification number (required if certification is submitted subsequent to label approval):	14262001000358

Certification of Natural Wine Imported into the United States	
1. Producer name and address:	VINOS ORIGEN Av Santa Maria 2841, Col. America Tijuana, BC, Mexico
2. Description of wine:	PRIMATE CABERNET SAUVIGNON 2011 Blend of Cabernet sauvignon 66%, Tempranillo 24%, Petite Sirah 10%.
3. Check applicable box:	a. <input checked="" type="checkbox"/> Producing country certification and laboratory analysis results completed below. 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.
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:	Vinos Origen Av. Santa Maria 2841 Col. America, Tijuana, BC Mexico
Authorized signature:	
Name (print or type):	Juan Carlos Ochoa B.
Date (DD/MM/YY):	14/10/14
5. Analysis for wine described in block 2	
Percentage alcohol (actual) by volume:	13.5% Signature: 
Total sulphur dioxide (ppm):	100 Name (print or type): Juan Carlos Ochoa
Volatile acidity (grams per 100 mL):	0.975/L Date (DD/MM/YY): 14/10/14
Name and address of laboratory:	ENO LAB Calle Octava 767-1 Zona Centro Ensenada, B.C., Mexico
6. TTB label approval identification number (required if certification is submitted subsequent to label approval):	1A262001000357