

Certification of Natural Wine Imported into the United States	
1. Producer name and address: Diren Winery Yeni Yurt Mah. Yenisehir Cad. No: 1, Tokat, Turkey.	
2. Description of wine: Karmena 2012 is made with Narince and Chardonnay grapes and contains 13.5 ALC/VOL. It's a white wine from Turkey.	
3. Check applicable box: <input type="checkbox"/> Producing country certification and laboratory analysis results completed below. <input checked="" 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: Olga Rai / <i>VINORAILLE</i> 92 E Lynn Street, Unit 202 Seattle, WA 98102 Authorized signature: <i>Olga Rai</i> Name (print or type): <i>Olga Rai</i> Date (DD/MM/YY): <i>5/12/2014</i>	
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: Diren Winery Yeni Yurt Mah.Yenisehir Cad. No: 1, Tokat, Turkey.	
2. Description of wine: Karmena 2011 Red is made with Öküzgözü, Boazkere, Merlot, Syrah, Cabernet Sauvignon grapes and contains 13.5 ALC/VOL. It's a red wine from Turkey.	
3. Check applicable box: <input type="checkbox"/> Producing country certification and laboratory analysis results completed below. <input checked="" 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: Olga Rai / <i>VINOCAILLE</i> 92 E Lynn Street, Unit 202 Seattle, WA 98102 Authorized signature: <i>Olga Rai</i> Name (print or type): <i>Olga Rai</i> Date (DD/MM/YY): <i>5/12/2014</i>	
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: _____	
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