| Certification of Natural Wine Imported into the United States | | |
|--|--|--|
| Producer name and address: Diren Winery Yeni Yurt Mah.Yenisehir Cad. No: 1, Tokat, | Turkey, | |
| 2. Description of wine: Karmena 2012 is made w 13.5 ALC/VOL. It's a white wine from Turkey. | ith Narince and Chardonnay grapes and contains | |
| 3. Check applicable box: | | |
| Producing country certification and laboratory analysis results completed below. 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 / Viwo Ray Lale 92 E Lynn Street, Unit 202 Seattle, WA 98102 | | |
| Authorized signature: Makai | | |
| Name (print or type): blga Rai | | |
| Name (print or type): Olga Rai Date (DD/MM/YY): 5/10/2014 | | |
| 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: | | |
| | | |
| | | |
| , | | |
| | | |
| TTB label approval identification number (required if certification is submitted subsequent to label approval): | | |

| Certification of Natural Wine Imported into the United States | |
|---|---|
| Producer name and address: Diren Wine Yeni Yurt Mah.Yenisehir Cad. No: 1, Toka | |
| Description of wine: Karmena 2011 Red is r Cabernet Sauvignon grapes and contains 13.8 | made with Öküzgözü, Boazkere, Merlot, Syrah, 5 ALC/VOL. It's a red wine from Turkey. |
| Check applicable box: | |
| Self-certification by importer complete | boratory analysis results completed below. In the delay of the delay |
| Certification - I certify that the practices and block 2 constitute proper cellar treatment under the constitute proper cellar treatment under the certification in the certification in the certification is a certification of the certification in the certification in the certification is a certification of the certification in the certification in the certification is a certification of the certification of the certification is a certification of the certificatio | procedures used to produce the wine described in er 26 U.S.C. 5382 and 27 CFR 27.140. |
| Name and address of certifying entity: Olga Rai / VINCHALLE 92 E Lynn Street, Unit 202 Seattle, WA 98102 Authorized signature: Offer Rai Name (print or type): Olga Rai Date (DD/MM/YY): 5/12/2014 | |
| 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 (re label approval): | equired if certification is submitted subsequent to |