

Certification of Natural Wine Imported into the United States

1. Producer name and address: **McKeown Cidery (Robert McKeown inc.)
30 Chemin Marieville, Rougemont, QC,
Canada J0L1M0**

2. Description of wine: **McKeown Original Hard Cider
Non Vintage, made in Canada**

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.

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: **McKeown Cidery (Robert McKeown inc.)
30 Chemin Marieville, Rougemont, QC, Canada J0L1M0**

Authorized signature: 

Name (print or type): **Michel Meunier, Oenologist**

Date (DD/MM/YY): **March 2nd, 2018**

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: **5.7%** Signature: 

Total sulphur dioxide (ppm): **96**

Name (print or type):

**Michel Meunier,
Oenologist**

Volatile acidity (grams per 100 mL): **0.021**

Date (DD/MM/YY): **Feb 16, 2018**

Name and address of laboratory: **SAQ (Société des Alcools du Québec)**

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: **McKeown Cidery (Robert McKeown inc.)
30 Chemin Marieville, Rougemont, QC,
Canada J0L1M0**

2. Description of wine: **McKeown Bone Dry Hard Cider
Non Vintage, made in Canada**

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.

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: **McKeown Cidery (Robert McKeown inc.)
30 Chemin Marieville, Rougemont, QC, Canada J0L1M0**

Authorized signature: 

Name (print or type): **Michel Meunier, Oenologist**

Date (DD/MM/YY): **March 2nd, 2018**

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: **6.1%**

Signature:



Total sulphur dioxide (ppm): **< 5**

Name (print or type):

**Michel Meunier,
Oenologist**

Volatile acidity (grams per 100 mL): **0.019**

Date (DD/MM/YY): **Feb 16, 2018**

Name and address of laboratory: **SAQ (Société des Alcools du Québec)**

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: **McKeown Cidery (Robert McKeown inc.)
30 Chemin Marieville, Rougemont, QC,
Canada J0L1M0**

2. Description of wine: **McKeown Cranberry Hard Cider
Non Vintage, made in Canada**

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.

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: **McKeown Cidery (Robert McKeown inc.)
30 Chemin Marieville, Rougemont, QC, Canada J0L1M0**

Authorized signature: 

Name (print or type): **Michel Meunier, Oenologist**

Date (DD/MM/YY): **March 2nd, 2018**

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: **5.9%** Signature: 

Total sulphur dioxide (ppm): **95** Name (print or type): **Michel Meunier,
Oenologist**

Volatile acidity (grams per 100 mL): **0.026** Date (DD/MM/YY): **Jan 26, 2018**

Name and address of laboratory: **SAQ (Société des Alcools du Québec)**

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