

2019

<b>Certification of Natural Wine Imported into the United States</b>	
1. Producer name and address:	Mann's Wine Co., Ltd 2-1-1 Nishishinbashi, Minato-ku, Tokyo 100-0003 Japan
2. Description of wine:	Brand name: "Amateras Shinshu Chardonnay Barrel fermentation 2016", Year of production: 2016, Class or Type: Grape Wine, Country of Origin: Japan
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:  Authorized signature: See attached Name (print or type): Date (DD/MM/YY):
5. Analysis for wine described in block 2	See attached 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):	



Japan Food Research Laboratories

Accredited by the Japanese Government

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<http://www.jfrl.or.jp/>

No. 18049301002-0101

1/1

Date issued: June 12, 2018

## CERTIFICATE OF ANALYSIS

Client: Mann's Wine Co., Ltd.  
2-1-1 Nishishinbashi, Minato-ku, Tokyo 105-0003 Japan

Sample name: Amateras Shinshu Chardonnay Barrel fermentation 2017

Received date: June 01, 2018

This is to certify that the following result(s) have been obtained from our analysis on the above-mentioned sample(s) submitted by the client.

## Test Result(s)

Test Item	Result	QL	N	M
Alcohol content	13.3 % vol	---	1	1
Volatile acids (as acetic acid)	0.02 g/100ml	---	1	
Sulfur dioxide	0.071 g/kg	---	2	

QL: Quantitation limit N: Notes M: Method

## Notes

1: "Fruit wine." Official Methods of the National Tax Administration Agency (Instruction No. 1, 1961), issued by the National Tax Agency Japan.

2: "Sulfur dioxide (Method B)." Analytical Methods for Food Additives in Food 2000, 2nd edition.

## Method

1: Density/Specific Gravity Meter (vibration model)



Signed for and on behalf of JFRL

*M. Yamada*

Masami Yamada

Section of Analysis Documentation

*Jun. 12, 2018*

Date

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Calculated Values

Calculated Values

Sample name	Sulfur dioxide (ppm)
Amateras Shinano-Riesling 2017	79
Amateras Shinshu Chardonnay Barrel fermentation 2017	71