Certification of Natural Wine Imported into the United States		
1. Producer name and address: 4601-3 Ka	Monvignoble, Inc. ano, Tomi-shi, Nagano 389-0505, Japan	
2. Description of wine:		
Brand Name: "Domaine Nakajima Estate Me Class or Type: Merlot, Grape Wine	·	
3. Check applicable box:		
a. ☑ Producing country certification and lab. ☐ Self-certification by importer complete demonstrate the nature of the ownership		
4. Certification - I certify that the practices and pr block 2 constitute proper cellar treatment under 2		
Name and address of certifying entity: See Att.	ached	
Authorized signature:		
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 (requiabel approval):	ired if certification is submitted subsequent to	



Japan Food Research Laboratories

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No. 25027134001-0101 1/7
Date issued: April 07, 2025

CERTIFICATE OF ANALYSIS

Client: Monvignoble, Inc.

4601-3 Kano, Tomi-shi, Nagano 389-0505, Japan

Sample name: Merlot 2023

Received date: March 18, 2025

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	12.3 % vol		1	1
Volatile acids (as acetic acid)	0.11 g/100ml		1	
Sulfur dioxide	0.006 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:Appendix-3 "Sulfur Dioxide and Sulfites (Method B)" to Notification Yakuseishokukihatsu 0624-No. 1 (2021) and Notification Yakuseishokukanhatsu 0624-No. 1 (2021) "Amendments Regarding Test Methods for Food Additives in Food," issued by the Ministry of Health, Labour and Welfare.

Method

1:Density/Specific Gravity Meter (vibration model)

K. Yoshioka Kumiko Yoshioka

Section Head

Section of Analysis Documentation



Date: April 07, 2025

<u>Calculated Value</u>

Sample name	Sulfur dioxide (ppm)
Merlot 2023	6