Certification of Natural Wine Imported into the United States			
1. Producer name and address: 4601-3 k	Monvignoble, Inc. Cano, Tomi-shi, Nagano 389-0505, Japan		
2. Description of wine: Brand Name: "Domaine Nakajima Estate White Wine 2023", Year of production: 2023 Class or Type: Chenin Blanc/Sauvignon Blanc, Grape Wine, Country of Origin: Japan			
3. Check applicable box:	* <del> ~~~</del>		
<ul> <li>a. I Producing country certification and laboratory analysis results completed below.</li> <li>b. I 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.</li> </ul>			
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: See Attached			
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 (required label approval):	6. TTB label approval identification number (required if certification is submitted subsequent to label approval):		



**Japan Food Research Laboratories** 

Accredited by the Japanese Government 52-1 Motoyoyogi-cho, Shibuya-ku, Tokyo 151-0062, Japan http://www.jfrl.or.jp/

> No. 25027137001-0101 1/1Date issued: April 07, 2025

## CERTIFICATE OF ANALYSIS

Client: Monvignoble, Inc. 4601-3 Kano, Tomi-shi, Nagano 389-0505, Japan

Sample name: Chenin Blanc & Sauvignon Blanc 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	Ν	М
Alcohol content	12.7 % vol		1	1
Volatile acids (as acetic acid)	0.10 g/100ml		1	
Sulfur dioxide	0.008 g/kg		2	
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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

No. 25027137-Appendix Page 1 of 1 Calculated Value

## <u>Calculated Value</u>

Sample name	Sulfur dioxide (ppm)
Chenin Blanc & Sauvignon Blanc 2023	8