



Certification of Natural Wine Imported into the United States

Producer name and address:

GVAOT WINERY LTD P.O.B.393
KEDUMIM 44856
ISRAEL
TEL:09-7921292

2. Description of wine:

GVAOT DANCE IN WHITE 2014

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 laboratory:

**The Wine and Food Laboratory
The Standards Institution of Israel
42 Chaim Levanon St.
Tel Aviv, 69977, ISRAEL**

Authorized signature:

Name (print or type): **Adi Shalom**

Date (DD/MM/YY): 1-Feb-15

Adi Shalom
Chemistry & Textile Lab
The Standards Institution of Israel (SII)

5. Analysis for wine described in block 2

Percentage alcohol (actual) by volume: 13.4%

Signature:

Total sulphur dioxide (ppm): 132

Name (print or type): **Adi Shalom**

Volatile acidity (grams per 100 mL): 0.02

Date (DD/MM/YY): 1-Feb-15

Name and address of laboratory:

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



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