

OMB No. 1513-0020 (01/31/2009)

FOR TTB USE ONLY			DEPARTMENT OF THE TREASURY ALCOHOL AND TOBACCO TAX AND TRADE BUREAU <b>APPLICATION FOR AND CERTIFICATION/EXEMPTION OF LABEL/BOTTLE APPROVAL</b> (See Instructions and Paperwork Reduction Act Notice on Back)	
TTB ID 10070001000392				
1. REP. ID. NO. (If any)	CT 981	OR 59		
PART I - APPLICATION				
2. PLANT REGISTRY/BASIC PERMIT/BREWER'S NO. (Required) CA-I-16299		3. SOURCE OF PRODUCT (Required) <input type="checkbox"/> Domestic <input checked="" type="checkbox"/> Imported	8. NAME AND ADDRESS OF APPLICANT AS SHOWN ON PLANT REGISTRY, BASIC PERMIT OR BREWER'S NOTICE. INCLUDE APPROVED DBA OR TRADENAME IF USED ON LABEL (Required)  VINO DEL SOL, VINO DEL SOL, INC. 326 EUREKA CANYON RD  CORRALITOS CA 95076	
4. SERIAL NUMBER (Required) 10MABU	5. TYPE OF PRODUCT (Required) <input checked="" type="checkbox"/> WINE <input type="checkbox"/> DISTILLED SPIRITS <input type="checkbox"/> MALT BEVERAGE			
6. BRAND NAME (Required) MANOSTSURU BULZAI		8a. MAILING ADDRESS, IF DIFFERENT		
7. FANCIFUL NAME (If any)				
9. EMAIL ADDRESS SHERI@COMPLI- BEVERAGE.COM	10. FORMULA/SOP NO. (If any)	11. LAB. NO. & DATE / PREIMPORT NO. & DATE (If any) B-200901065-00 - 02/25/2010	18. TYPE OF APPLICATION (Check applicable box(es)) a. <input checked="" type="checkbox"/> CERTIFICATE OF LABEL APPROVAL b. <input type="checkbox"/> CERTIFICATE OF EXEMPTION FROM LABEL APPROVAL "For sale in _____ only" (Fill in State abbreviation.) c. <input type="checkbox"/> DISTINCTIVE LIQUOR BOTTLE APPROVAL. TOTAL BOTTLE CAPACITY BEFORE CLOSURE _____ (Fill in amount) d. <input type="checkbox"/> RESUBMISSION AFTER REJECTION TTB ID. NO. _____	
12. NET CONTENTS 720 ml (SAKE only) OTHER	13. ALCOHOL CONTENT 15-16	14. WINE APPELLATION IF ON LABEL		
15. WINE VINTAGE DATE IF ON LABEL	16. PHONE NUMBER (805) 239-4502	17. FAX NUMBER (805) 239-0152		
19. SHOW ANY WORDING (a) APPEARING ON MATERIALS FIRMLY AFFIXED TO THE CONTAINER (e.g., caps, celoseals, corks, etc.) OTHER THAN THE LABELS AFFIXED BELOW, OR (b) BLOWN, BRANDED OR EMBOSSED ON THE CONTAINER (e.g., net contents etc.). THIS WORDING MUST BE NOTED HERE EVEN IF IT DUPLICATES PORTIONS OF THE LABELS AFFIXED BELOW. ALSO, PROVIDE TRANSLATIONS OF FOREIGN LANGUAGE TEXT APPEARING ON LABELS. THE 'OTHER' SIZE INCLUDED WILL BE 300 ML.				
PART II - APPLICANT'S CERTIFICATION				
Under the penalties of perjury, I declare; that all statements appearing on this application are true and correct to the best of my knowledge and belief; and, that the representations on the labels attached to this form, including supplemental documents, truly and correctly represent the content of the containers to which these labels will be applied. I also certify that I have read, understood and complied with the conditions and instructions which are attached to an original TTB F 5100.31, Certificate/Exemption of Label/Bottle Approval.				
20. DATE OF APPLICATION 03/11/2010	21. SIGNATURE OF APPLICANT OR AUTHORIZED AGENT (Application was e-filed)		22. PRINT NAME OF APPLICANT OR AUTHORIZED AGENT RACHEL DUMAS	

## PART III - TTB CERTIFICATE

This certificate is issued subject to applicable laws, regulations and conditions as set forth in the instructions portion of this form.

23. DATE ISSUED

03/26/2010

24. AUTHORIZED SIGNATURE, ALCOHOL AND TOBACCO TAX AND TRADE BUREAU



## FOR TTB USE ONLY

QUALIFICATIONS

STATUS

THE STATUS IS APPROVED.

CLASS/TYPE DESCRIPTION

SAKE - IMPORTED

EXPIRATION DATE (if any)

AFFIX COMPLETE SET OF LABELS BELOW

Image Type: Brand (front)

Actual Dimensions: 4.4 inches W X 3.0 inches H

**Manotsuru**  
"Bulzai"  
Ginjo

About the Sake: This is Nama-chozo saké, which means it is left unpasteurized throughout the storage period and only heated at the bottling stage. Refreshing aromas of fruit and rice. Light and clean finish. Best served chilled. Bulzai "hits the mark" with a wide range of appetizers and fish dishes, including white fish and fresh oysters.

Grade: Ginjo (premium)

Nihonshu-do: +6 to +8 (dry)

Region: Sado Island, Niigata

Seimaibuai: 55% (45% of the rice milled away)

Rice: Gohyaku - Mangoku

Yeast: k1701

About the Brewery: Obata Shuzo has been hand-making boutique premium sake since its founding in 1892, using pure, soft groundwater and world-famous sake rice. The kura (brewery) is still owned and managed by the Obata family. The toji (master brewer) is the acclaimed Kenya Kudo.

PRODUCT OF JAPAN - 720 ML - ALC.15-16 % BY VOL.

PRODUCED AND BOTTLED BY OBATA SHUZO



Selected and Shipped by:  
KURA SELECTIONS  
www.kuraselections.com  
Imported by:  
VINO DEL SOL  
CORRALITOS, CA.

**GOVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



Sake


 PREMIUM  
QUALITY  
SAKE

Image Type: Back

Actual Dimensions: 4.4 inches W X 3.2 inches H



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TTB F 5100.31 (6/2006) PREVIOUS EDITIONS ARE OBSOLETE