

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

FOR TTB USE ONLY			DEPARTMENT OF THE TREASURY ALCOHOL AND TOBACCO TAX AND TRADE BUREAU APPLICATION FOR AND CERTIFICATION/EXEMPTION OF LABEL/BOTTLE APPROVAL (See Instructions and Paperwork Reduction Act Notice on Back)		
TTB ID 10070001000421					
1. REP. ID. NO. (If any)	CT	OR			
	981	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) 10MAYD		5. TYPE OF PRODUCT (Required) <input checked="" type="checkbox"/> WINE <input type="checkbox"/> DISTILLED SPIRITS <input type="checkbox"/> MALT BEVERAGE			
6. BRAND NAME (Required) MANOTSURU YOSOSAKU DAIGINJO			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) B200901065002 - 02/25/2010	
12. NET CONTENTS 720 ml (SAKE only)		13. ALCOHOL CONTENT 16-17		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	
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. _____					
19. SHOW ANY WORDING (a) APPEARING ON MATERIALS FIRMLY AFFIXED TO THE CONTAINER (e.g., caps, celloseals, 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.					


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
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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 03/28/2010	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: Back
 Actual Dimensions: 2.2 inches W X 4.4 inches H

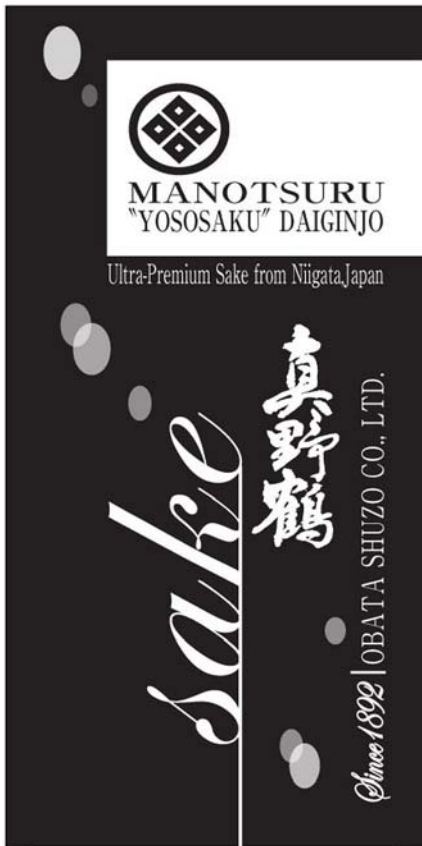


Image Type: Brand (front)
 Actual Dimensions: 4.4 inches W X 3.2 inches H

Manotsuru **“Yososaku”** **Daiginjo** **About the Sake:** This Daiginjo has a wonderful aromas of pear and soft honey with a well-rounded balance. Best served mildly cool to enjoy the elegance. It goes well with a wide range of food, including light meat.
 This sake was named in honor of our brewery's founder, Yososaku Obata.

Grade: Daiginjo (ultra-premium) **Nihonshu-do:** +4 to +6 (dry)
Region: Sado Island, Niigata **Seimaibuai:** 40% (60% of the rice milled away)
Rice: Yamada - Nishiki **Yeast:** k1801

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.16-17% 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



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