

TTB ID# 07309-003-000036

**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 Below)

1. REP. ID. NO. (If any)		3. SOURCE OF PRODUCT (Required) <input type="checkbox"/> Domestic <input checked="" type="checkbox"/> Imported		PART I - APPLICATION 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 THE LABEL (Required) THE AMAZING FOOD WINE CO 795 Folsom Street Floor 1 Suite 1127 San Francisco CA 94107	
2. PLANT REGISTRY/BASIC PERMIT/BREWER'S NO. (Required) CA-I-15602		5. TYPE OF PRODUCT (Required) <input checked="" type="checkbox"/> WINE <input type="checkbox"/> DISTILLED SPIRITS <input type="checkbox"/> MALT BEVERAGES			
4. SERIAL NUMBER (Required) YEAR: 0 7 - 0 0 0 3		6. BRAND NAME (Required) WINE THAT LOVES		8a. MAILING ADDRESS, IF DIFFERENT MHW Ltd. 272 Plandome Road Manhasset NY 11030	
7. FANCIFUL NAME (If any) PIZZA		9. EMAIL ADDRESS ctittle@mhwlt.com		10. FORMULA/SOP NO. (If any)	
11. LAB. NO. & DATE/PRE-IMPORT NO. & DATE (If any)		12. NET CONTENTS 750 ML		13. ALCOHOL CONTENT 13.0%	
14. WINE APPELLATION (If on label)		15. WINE VINTAGE DATE (If on label)		16. PHONE NUMBER 212 431-4745	
17. FAX NUMBER 212 431-4746		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# _____		19. SHOW ANY WORDING (a) APPEARING ON MATERIALS FIRMLY AFFIXED TO THE CONTAINER (e.g., caps, cellophane, 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. BRAND NAME, PRODUCER NAME, AND GRAPHICS MAY REPEAT ON CAP, CAPSULE OR BOTTLE NECK.	

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 11/02/07	21. SIGNATURE OF APPLICANT OR AUTHORIZED AGENT <i>C. Tittle</i>	22. PRINT NAME OF APPLICANT OR AUTHORIZED AGENT Cheryl Tittle
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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 NOV 07 2007	24. AUTHORIZED SIGNATURE, ALCOHOL AND TOBACCO TAX AND TRADE BUREAU <i>Timothy A. Swaknerdt</i>
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FOR TTB USE ONLY

QUALIFICATIONS

EXPIRATION DATE (If any)

WINE THAT LOVES PIZZA™ NEEDS...

- M INTENSITY**
This medium flavor-intensity dish requires a medium intensity wine. If the wine has too much or too little intensity, either the flavor of the food or the flavor of the wine will be lost and you will miss the opportunity to enjoy the interplay of the two flavors.
- M ACIDITY**
Cheese brings a broad richness to this dish, so the right wine needs medium acidity to cut through the richness and brighten the flavor experience. A wine with too much acidity will produce an overwhelmingly tart taste.
- L TANNIN**
Pizza crust can create a dry mouth feel, so the right wine needs to be low in tannin. A medium-tannin wine will worsen the dryness and a high-tannin one will produce an unpleasant astringent taste.
- F FLAVOR**
Because of the tomato sauce, pizza demands a wine that is red-fruit dominant. This red-fruit base is enlivened by earth and spice – the types of accents that pizza loves.

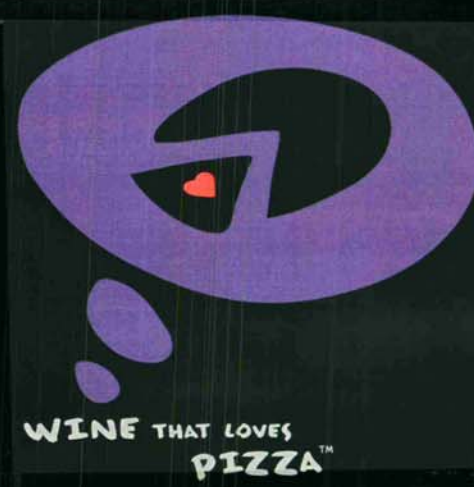
ALC. 13% BY VOL. CONTAINS SULFITES NET CONT. 750ML

RED TABLE WINE

PRODUCT OF ITALY
BOTTLED BY: DELLE S.C.A.R.L.
LAVIS, TRENTO, ITALY

IMPORTED BY THE AMAZING
FOOD WINE COMPANY,
SAN FRANCISCO, CA
www.winethatloves.com

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.



WINE THAT LOVES PIZZA™

NOB