

**CHAPTER 5**  
**CLASS AND TYPE DESIGNATION**  
**27 CFR 4.21 and 4.34 (unless otherwise noted)**

**1. GENERAL FEATURES**

27 CFR 4.32(a)(2) requires the brand label to include a class, type or other designation in accordance with 27 CFR 4.34. (See Chapter 1 - Mandatory Label Information.)

The class or type designation is based on the defined classes and types in the standards of identity, with some additional designations allowed for eligible wines under 27 CFR 4.23, 4.24, 4.28, and 4.34.

**2. DEFINITIONS**

- CLASS
  - The broad category “wine” is divided, under the standards of identity, into a number of general but defined classes; e.g., “Grape Wine” and “Aperitif Wine.”
- TYPE
  - Under most of the general classes are specific, defined types of wine. For example, “Muscadine” is a specific type of “Grape Wine” and “Vermouth” is a specific type of “Aperitif Wine.”

**3. CLASS AND TYPE DESIGNATION**

Most TYPE names are sufficient as class and type designations.

Some CLASS names are sufficient as class and type designations.

Additional designations are allowed for certain wines.

**NOTE:** The following chart categorizes and very broadly defines all classes and most types of wine. Those classes and types that are sufficient as class and type designations are noted as such. *Please note further that the chart is merely a summary – the regulations should be consulted for all of the requirements applicable to the use of each class or type designation.*

**CLASSES AND TYPES OF WINE UNDER 27 CFR PART 4\***

<b>CLASS</b>	<b>CLASS DESCRIPTION</b>	<b>TYPE</b>	<b>TYPE DESCRIPTION</b>
<p>Various classes –</p> <p>27 CFR 4.21(a)(2) (Grape wine)</p> <p>27 CFR 4.21(d)(2) (Citrus wine)</p> <p>27 CFR 4.21(e)(3) (Fruit wine)</p> <p>27 CFR 4.21(f)(2) (Agricultural wine)</p>		TABLE WINE OR LIGHT WINE <sup>1</sup>	<p>Wine containing at least 7 but not more than 14% alcohol by volume.</p> <p>“Table Wine” or “Light Wine” is grape wine containing at least 7% but not more than 14% alcohol by volume. Citrus, fruit, and agricultural table or light wines must be further identified, e.g., “Blueberry Table Wine” or “Light Rice Wine.”</p>
<p>Various classes –</p> <p>27 CFR 4.21(a)(3) (Grape wine)</p> <p>27 CFR 4.21(d)(3) (Citrus wine)</p> <p>27 CFR 4.21(e)(4) (Fruit wine)</p> <p>27 CFR 4.21(f)(3) (Agricultural wine)</p>		DESSERT WINE <sup>2</sup>	<p>Wine containing over 14% but not more than 24% alcohol by volume.</p> <p>“Dessert Wine” is grape wine containing over 14% but not more than 24% alcohol by volume. Citrus, fruit, and agricultural dessert wines must be further identified, e.g., “Pineapple Dessert Wine.”</p>
<p>Grape Wine<sup>2</sup> –</p> <p>27 CFR 4.21(a)(1)</p>	<p>Wine produced by the normal alcoholic fermentation of the juice of sound, ripe grapes (including restored or unrestored pure condensed grape must), with or without the addition, after fermentation, of pure condensed grape must, and with or without added grape brandy or alcohol, but without other addition or abstraction except as may occur in cellar treatment.**</p> <p>The regulations at 27 CFR 4.21(a)(1) also set forth the methods by which grape wine may be ameliorated before, during, or after fermentation.</p>	RED WINE <sup>2</sup>	Grape wine identified by color.
		ROSE WINE <sup>2</sup>	Grape wine identified by color.
		PINK WINE <sup>2</sup>	Grape wine identified by color.
		WHITE WINE <sup>2</sup>	Grape wine identified by color.
		AMBER WINE <sup>2</sup>	Grape wine identified by color.
	27 CFR 4.24(b)(1) and 26 USC 5388 –	BURGUNDY <sup>3</sup>	Grape wine produced in France unless grandfathered.

CLASS	CLASS DESCRIPTION	TYPE	TYPE DESCRIPTION
	Semi-generic Grape Wines for which no specific alcohol content or method of production is provided for in TTB regulations.  See “ <b>Grape Dessert Wines that are Semi-Generic</b> ” and “ <b>Sparkling Wines</b> ” for additional semi-generic grape wines.	CHABLIS <sup>3</sup>	Grape wine produced in France unless grandfathered.
		CHIANTI <sup>3</sup>	Grape wine produced in Italy unless grandfathered.
		CLARET <sup>3</sup>	Grape wine produced in France unless grandfathered.
		MALAGA <sup>3</sup>	Grape wine produced in Spain unless grandfathered.
		MARSALA <sup>3</sup>	Grape wine produced in Italy unless grandfathered.
		MOSELLE <sup>3</sup>	Grape wine produced in Germany unless grandfathered.
		RHINE WINE OR HOCK <sup>3</sup>	Grape wine produced in Germany unless grandfathered.
		SAUTERNE <sup>3</sup>	Grape wine produced in France unless grandfathered.
		HAUT SAUTERNE <sup>3</sup>	Grape wine produced in France unless grandfathered.
		TOKAY <sup>3</sup>	Grape wine produced in Hungary unless grandfathered.
	27 CFR 4.24(c) and Part 12, Subpart D -  Foreign nongeneric names that are also distinctive designations of specific grape wines.	BERNKASTELER DOCTOR (DOKTOR) <sup>4</sup>	Grape wine designation of the Federal Republic of Germany.
		DEIDESHEIMER <sup>4</sup>	Grape wine designation of the Federal Republic of Germany.
		DEXHEIMER DOKTOR <sup>4</sup>	Grape wine designation of the Federal Republic of Germany.
		ERBACHER MARCOBRUNN <sup>4</sup>	Grape wine designation of the Federal Republic of Germany.
		FORSTER <sup>4</sup>	Grape wine designation of the Federal Republic of Germany.
		FORSTER JESUITENGARTEN <sup>4</sup>	Grape wine designation of the Federal Republic of Germany.
		GRAACHER HIMMELREICH <sup>4</sup>	Grape wine designation of the Federal Republic of Germany.
		LIEBFRAUMILCH <sup>4</sup>	Grape wine designation of the Federal Republic of Germany.
		LIEBFRAUENMILCH <sup>4</sup>	Grape wine designation of the Federal Republic of Germany.
		MOSEL <sup>4</sup>	Grape wine designation of the Federal Republic of Germany.
		MOSEL-SAAR-RUWER <sup>4</sup>	Grape wine designation of the Federal Republic of Germany.
		OCKFENER BOCKSTEIN <sup>4</sup>	Grape wine designation of the Federal Republic of Germany.
		PIESPORTER GOLDTROPFCHEN <sup>4</sup>	Grape wine designation of the Federal Republic of Germany.
	PIESPORTER MICHELBERG <sup>4</sup>	Grape wine designation of the Federal Republic of Germany.	

CLASS	CLASS DESCRIPTION	TYPE	TYPE DESCRIPTION
		PIESPORTER TREPPCHEN <sup>4</sup>	Grape wine designation of the Federal Republic of Germany.
		RUDESHEIMER <sup>4</sup>	Grape wine designation of the Federal Republic of Germany.
		SCHARZHOFBERGER <sup>4</sup>	Grape wine designation of the Federal Republic of Germany.
		SCHLOSS JOHANNISBERGER <sup>4</sup>	Grape wine designation of the Federal Republic of Germany.
		SCHLOSS VOLLRADS <sup>4</sup>	Grape wine designation of the Federal Republic of Germany.
		WEHLENER SONNENUHR <sup>4</sup>	Grape wine designation of the Federal Republic of Germany.
		ZELLER SCHWARZE KATZ <sup>4</sup>	Grape wine designation of the Federal Republic of Germany.
		ALOXE-CORTON <sup>4</sup>	Grape wine designation of France.
		ALSACE OR VIN D'ALSACE <sup>4</sup>	Grape wine designation of France.
		ANJOU <sup>4</sup>	Grape wine designation of France
		BARSAC <sup>4</sup>	Grape wine designation of France.
		BATARD- MONTRACHET <sup>4</sup>	Grape wine designation of France.
		BEAUJOLAIS <sup>4</sup>	Grape wine designation of France
		BEAUJOLAIS VILLAGES <sup>4</sup>	Grape wine designation of France.
		BEAUNE <sup>4</sup>	Grape wine designation of France.
		BONNES MARES <sup>4</sup>	Grape wine designation of France.
		BORDEAUX <sup>4</sup>	Grape wine designation of France.
		BORDEAUX BLANC <sup>4</sup>	Grape wine designation of France.
		BORDEAUX ROUGE <sup>4</sup>	Grape wine designation of France.
		BOURGOGNE <sup>4</sup>	Grape wine designation of France.
		BROUILLY <sup>4</sup>	Grape wine designation of France.
		CHAMBERTIN <sup>4</sup>	Grape wine designation of France.
		CHAMBOLLE- MUSIGNY <sup>4</sup>	Grape wine designation of France.
		CHARMES- CHAMBERTIN <sup>4</sup>	Grape wine designation of France.

CLASS	CLASS DESCRIPTION	TYPE	TYPE DESCRIPTION
		CHASSAGNE-MONTRACHET <sup>4</sup>	Grape wine designation France.
		CHATEAU LAFITE <sup>4</sup>	Grape wine designation of France.
		CHATEAU MARGAUX <sup>4</sup>	Grape wine designation of France.
		CHATEAU YQUEM <sup>4</sup>	Grape wine designation of France.
		CHATEAUNEUF-DU-PAPE <sup>4</sup>	Grape wine designation of France.
		CHENAS <sup>4</sup>	Grape wine designation of France.
		CHEVALIER-MONTRACHET <sup>4</sup>	Grape wine designation of France.
		CHIROUBLES <sup>4</sup>	Grape wine designation of France.
		CLOS DE LA ROCHE <sup>4</sup>	Grape wine designation of France.
		CLOS DE VOUGEOT <sup>4</sup>	Grape wine designation of France.
		CORTON <sup>4</sup>	Grape wine designation of France.
		CORTON-CHARLEMAGNE <sup>4</sup>	Grape wine designation of France.
		COTE DE BEAUNE <sup>4</sup>	Grape wine designation of France.
		COTE DE BEAUNE-VILLAGES <sup>4</sup>	Grape wine designation of France.
		COTE DE BROUILLY <sup>4</sup>	Grape wine designation of France.
		COTE DE NUITS <sup>4</sup>	Grape wine designation of France.
		COTE DE NUITS-VILLAGES <sup>4</sup>	Grape wine designation of France.
		COTE ROTIE <sup>4</sup>	Grape wine designation of France.
		COTEAUX DU LAYON <sup>4</sup>	Grape wine designation of France.
		COTES DU RHONE <sup>4</sup>	Grape wine designation of France.
		ECHZEZAUX <sup>4</sup>	Grape wine designation of France.
		ENTRE-DEUX-MERS <sup>4</sup>	Grape wine designation of France.
		FLEURIE <sup>4</sup>	Grape wine designation of France.

CLASS	CLASS DESCRIPTION	TYPE	TYPE DESCRIPTION
		GEVREY-CHAMBERTIN <sup>4</sup>	Grape wine designation of France.
		GRANDS ECHEZEUX <sup>4</sup>	Grape wine designation of France.
		GRAVES <sup>4</sup>	Grape wine designation of France.
		HAUT MEDOC <sup>4</sup>	Grape wine designation of France.
		HERMITAGE <sup>4</sup>	Grape wine designation of France.
		LA TACHE <sup>4</sup>	Grape wine designation of France.
		LOIRE <sup>4</sup>	Grape wine designation of France.
		MACON <sup>4</sup>	Grape wine designation of France.
		MARGAUX <sup>4</sup>	Grape wine designation of France.
		MEDOC <sup>4</sup>	Grape wine designation of France.
		MERCUREY <sup>4</sup>	Grape wine designation of France.
		MEURSAULT <sup>4</sup>	Grape wine designation of France.
		MONTRACHET <sup>4</sup>	Grape wine designation of France.
		MORGON <sup>4</sup>	Grape wine designation of France.
		MOULIN-A-VENT <sup>4</sup>	Grape wine designation of France.
		MUSCADET <sup>4</sup>	Grape wine designation of France.
		MUSIGNY <sup>4</sup>	Grape wine designation of France.
		NUITS OR NUITS-SAINT-GEORGES <sup>4</sup>	Grape wine designation of France.
		PAUILLAC <sup>4</sup>	Grape wine designation of France.
		POMEROL <sup>4</sup>	Grape wine designation of France.
		POMMARD <sup>4</sup>	Grape wine designation of France.
		POUILLY-FUISSE <sup>4</sup>	Grape wine designation of France
		POUILLY FUME <sup>4</sup>	Grape wine designation of France.

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		PULIGNY-MONTRACHET <sup>4</sup>	Grape wine designation of France.
		RHONE <sup>4</sup>	Grape wine designation of France.
		RICHEBOURG <sup>4</sup>	Grape wine designation of France.
		ROMANEE-CONTI <sup>4</sup>	Grape wine designation of France.
		ROMANEE SAINT-VIVANT <sup>4</sup>	Grape wine designation of France.
		ROSE D'ANJOU <sup>4</sup>	Grape wine designation of France.
		SAINT-AMOUR <sup>4</sup>	Grape wine designation of France.
		SAINT-EMILION <sup>4</sup>	Grape wine designation of France.
		SAINT-ESTEPHE <sup>4</sup>	Grape wine designation of France.
		SAINT-JULIEN <sup>4</sup>	Grape wine designation of France.
		SANCERRE <sup>4</sup>	Grape wine designation of France.
		SANTENAY <sup>4</sup>	Grape wine designation of France.
		SAUMUR <sup>4</sup>	Grape wine designation of France.
		SAVIGNY OR SAVIGNY-LES-BEAUNES <sup>4</sup>	Grape wine designation of France.
		TAVEL <sup>4</sup>	Grape wine designation of France.
		TOURAIN <sup>4</sup>	Grape wine designation of France.
		VOLNAY <sup>4</sup>	Grape wine designation of France.
		VOSNE-ROMANEE <sup>4</sup>	Grape wine designation of France.
		VOUVRAY <sup>4</sup>	Grape wine designation of France.
		ASTI SPUMANTE <sup>4</sup>	Grape wine designation of Italy.
		BARBARESCO <sup>4</sup>	Grape wine designation of Italy.
		BARBERA D' ALBA <sup>4</sup>	Grape wine designation of Italy.
		BARBERA D'ASTI <sup>4</sup>	Grape wine designation of Italy.

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		BARDOLINO <sup>4</sup>	Grape wine designation of Italy.
		BAROLO <sup>4</sup>	Grape wine designation of Italy.
		BRUNELLO DI MONTALCINO <sup>4</sup>	Grape wine designation of Italy.
		DOLCETTO D'ALBA <sup>4</sup>	Grape wine designation of Italy.
		FRASCATI <sup>4</sup>	Grape wine designation of Italy.
		GATTINARA <sup>4</sup>	Grape wine designation of Italy.
		LACRYMA CHRISTI <sup>4</sup>	Grape wine designation of Italy.
		NEBBIOLO D'ALBA <sup>4</sup>	Grape wine designation of Italy.
		ORVIETO <sup>4</sup>	Grape wine designation of Italy.
		SOAVE <sup>4</sup>	Grape wine designation of Italy.
		VALPOLICELLA <sup>4</sup>	Grape wine designation of Italy.
		VINO NOBILE DE MONTEPULCIANO <sup>4</sup>	Grape wine designation of Italy.
		DAO <sup>4</sup>	Grape wine designation of Portugal.
		OPORTO <sup>4</sup>	Grape wine designation of Portugal.
		PORTO OR VINHO DO PORTO <sup>4</sup>	Grape wine designation of Portugal.
		LAGRIMA <sup>4</sup>	Grape wine designation of Spain.
		RIOJA <sup>4</sup>	Grape wine designation of Spain.
	27 CFR 4.21(a)(3), 4.24(b)(2) and 26 U.S.C. 5388 Grape dessert wines that are semi-generic.	SHERRY <sup>3</sup>	Type of grape DESSERT WINE having the taste, aroma and characteristics generally attributed to Sherry and an alcohol content, derived in part from added grape brandy or alcohol, of 17 – 24 percent alcohol by volume. Produced in Spain unless grandfathered.
		LIGHT SHERRY <sup>3</sup>	Type of grape DESSERT WINE having the taste, aroma and characteristics generally attributed to Sherry and an alcohol content, derived in part from added grape brandy or alcohol, of more than 14 percent and less than 17 percent alcohol by volume. Produced in Spain unless grandfathered.



CLASS	CLASS DESCRIPTION	TYPE	TYPE DESCRIPTION
		ANGELICA <sup>2</sup>	Type of grape DESSERT WINE having the taste, aroma and characteristics generally attributed to Angelica and an alcohol content, derived in part from added grape brandy or alcohol, of 18 – 24 percent alcohol by volume. Produced in the United States unless designated with a different appellation of origin.
		LIGHT ANGELICA <sup>2</sup>	Type of grape DESSERT WINE having the taste, aroma and characteristics generally attributed to Angelica and an alcohol content, derived in part from added grape brandy or alcohol, of more than 14 percent and less than 18 percent alcohol by volume. Produced in the United States unless designated with a different appellation of origin.
		MADEIRA <sup>3</sup>	Type of grape DESSERT WINE having the taste, aroma and characteristics generally attributed to Madeira and an alcohol content, derived in part from added grape brandy or alcohol, of 18 – 24 percent alcohol by volume. Produced in Portugal unless grandfathered.
		LIGHT MADEIRA <sup>3</sup>	Type of grape DESSERT WINE having the taste, aroma and characteristics generally attributed to Madeira and an alcohol content, derived in part from added grape brandy or alcohol, of more than 14 percent and less than 18 percent alcohol by volume. Produced in Portugal unless grandfathered.
		PORT <sup>3</sup>	Type of grape DESSERT WINE having the taste, aroma and characteristics generally attributed to Port and an alcohol content, derived in part from added grape brandy or alcohol, of 18 – 24 percent alcohol by volume. Produced in Portugal unless grandfathered.
		LIGHT PORT <sup>3</sup>	Type of grape DESSERT WINE having the taste, aroma and characteristics generally attributed to Port and an alcohol content, derived in part from added grape brandy or alcohol, of more than 14 percent and less than 18 percent alcohol by volume. Produced in Portugal unless grandfathered.
	27 CFR 4.21(a)(3) and 4.28(b)  Grape dessert wine – type designation of varietal significance.	MUSCATEL <sup>5</sup>	Type of grape DESSERT WINE having the taste, aroma and characteristics generally attributed to Muscatel and an alcohol content, derived in part from added grape brandy or alcohol, of 18 - 24% alcohol by volume.

CLASS	CLASS DESCRIPTION	TYPE	TYPE DESCRIPTION
			In addition to the above, Muscatel produced in the U.S. must derive its predominant taste, aroma, characteristics, and at least 75% of its volume from any Muscat grape source.
		LIGHT MUSCATEL <sup>5</sup>	Type of grape DESSERT WINE having the taste, aroma and characteristics generally attributed to Muscatel and an alcohol content, derived in part from added grape brandy or alcohol, of over 14% but less than 18% alcohol by volume.  In addition to the above, light muscatel produced in the U.S. must derive its predominant taste, aroma, characteristics, and at least 75% of its volume from any Muscat grape source.
	27 CFR 4.28(a) –  Grape wine – Type designation of varietal significance.	MUSCADINE <sup>5</sup>	An American grape wine that derives at least 75% of its volume from Muscadinia rotundifolia grapes.
	27 CFR 4.28(c) –  Grape wine - Type designation of varietal significance.	MUSCAT/MOSCATO <sup>5</sup>	For an American wine, a grape wine that derives at least 75% of its volume from any Muscat grape source. For imported wine, see 27 CFR 4.23.
	27 CFR 4.28(d) –  Grape wine - Type designation of varietal significance.	SCUPPERNONG <sup>5</sup>	An American grape wine that derives at least 75% of its volume from bronze Muscadinia rotundifolia grapes.
	27 CFR 4.28(e) –  Grape wine - Type designation of varietal significance.	GAMAY BEAUJOLAIS <sup>5</sup> <b>NOTE:</b> This designation may not be used on any American wine bottled on or after April 9, 2007.	An American grape wine that derives at least 75% of its volume from Pinot Noir grapes, Valdiguié grapes, or a combination of both. See 27 CFR 4.28 for more requirements.
	27 CFR 4.23(b) –  Grape wine – Varietal (grape type) labeling	SINGLE GRAPE VARIETY NAME <sup>6</sup>	A grape wine may be labeled with a type designation consisting of the name of a single grape variety if not less than 75% of the wine is derived from grapes of that variety, the entire 75 percent of which was grown in the labeled appellation of origin. See 27 CFR 4.23 for more requirements.
	27 CFR 4.23(d) –  Grape wine - Varietal (grape type) labeling	TWO OR MORE GRAPE VARIETY NAMES <sup>6</sup>	A grape wine may be labeled with a type designation consisting of two or more grape varieties if all of the grapes used to make the wine are of the labeled varieties, and the percentage of the wine derived from each variety is shown on the label. See 27 CFR 4.23 for more requirements
Sparkling Wine  27 CFR 4.21(b) (Grape wine)	Wine containing more than 0.392 grams per 100 ml carbon dioxide*** resulting	CHAMPAGNE <sup>3</sup>	Sparkling light grape wine that derives its effervescence solely from secondary fermentation within glass containers of not greater than one

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27 CFR 4.21(d)(4) (Citrus wine)	solely from fermentation of the wine within a closed container, tank, or bottle.	(Semi-generic designation for a sparkling grape wine)	gallon capacity. Champagne must be produced in France unless grandfathered.
27 CFR 4.21(e)(5) (Fruit wine)	"Sparkling Wine" is <b>grape</b> wine made effervescent with carbon dioxide*** resulting solely from the fermentation of the wine within a closed container, tank, or bottle. Sparkling citrus, fruit, and agricultural wines must be further identified, e.g., "Sparkling Peach Wine"	27 CFR 4.21(b), 4.24 and 26 U.S.C. 5388	"Champagne" that derives its effervescence from secondary fermentation in containers greater than 1 gallon capacity must be designated as "Sparkling wine" and may be designated as "champagne – bulk process." See 27 CFR 4.21(b) for other labeling terms.
27 CFR 4.21(f)(6) (Agricultural wine)		CRACKLING WINE <sup>2</sup> 27 CFR 4.21(b)(4)	Sparkling light grape wine normally less effervescent than champagne or other similar sparkling wine.
		PETILLANT WINE <sup>2</sup> 27 CFR 4.21(b)(4)	Sparkling light grape wine normally less effervescent than champagne or other similar sparkling wine.
		FRIZZANTE WINE <sup>2</sup> 27 CFR 4.21(b)(4)	Sparkling light grape wine normally less effervescent than champagne or other similar sparkling wine.
		CREMANT WINE <sup>2</sup> 27 CFR 4.21(b)(4)	Sparkling light grape wine normally less effervescent than champagne or other similar sparkling wine.
		PERLANT WINE <sup>2</sup> 27 CFR 4.21(b)(4)	Sparkling light grape wine normally less effervescent than champagne or other similar sparkling wine.
		RECIOTTO WINE <sup>2</sup> 27 CFR 4.21(b)(4)	Sparkling light grape wine normally less effervescent than champagne or other similar sparkling wine.
		BULK PROCESS CRACKLING WINE <sup>2</sup> 27 CFR 4.21(b)(4)	Crackling wine that derives its effervescence from secondary fermentation in containers greater than 1 gallon capacity must be designated as "crackling wine – bulk process."
CARBONATED WINE <sup>2</sup>  27 CFR 4.21(c) (Carbonated grape wine)  27 CFR 4.21(d)(4) (Carbonated citrus wine)  27 CFR 4.21(e)(5) (Carbonated fruit wine)  27 CFR 4.21(f)(6) (Carbonated agricultural wine)	Wine containing more than 0.392 grams per 100 ml carbon dioxide*** which is made effervescent with carbon dioxide other than that resulting solely from the secondary fermentation of the wine within a closed container, tank or bottle.		"Carbonated Wine" is carbonated <b>grape</b> wine.  Carbonated citrus, fruit, and agricultural wines must be further identified, e.g., "Carbonated Honey Wine."

<b>CLASS</b>	<b>CLASS DESCRIPTION</b>	<b>TYPE</b>	<b>TYPE DESCRIPTION</b>
CITRUS WINE – 27 CFR 4.21(d)	<p>Wine produced by the normal alcoholic fermentation of the juice of sound, ripe citrus fruit (including restored or unrestored pure condensed citrus must), with or without the addition, after fermentation, of pure condensed citrus must, and with or without added citrus brandy or alcohol, but without other addition or abstraction except as may occur in cellar treatment.**</p> <p>The regulations at 27 CFR 4.21(d)(1) also set forth the methods by which citrus wine may be ameliorated before, during, or after fermentation.</p>	SPECIFIC CITRUS FRUIT(S) FROM WHICH MADE, E.G., “ORANGE WINE” OR “ORANGE-LEMON WINE” <sup>2</sup>	Wine made by fermenting the juice of one or more citrus fruits.
FRUIT WINE (INCLUDES BERRY WINE) – 27 CFR 4.21(e)	<p>Wine (other than grape wine or citrus wine) produced by the normal alcoholic fermentation of the juice of sound, ripe fruit (including restored or unrestored pure condensed fruit must), with or without the addition, after fermentation, of pure condensed fruit must, and with or without added fruit brandy or alcohol, but without other addition or abstraction except as may occur in cellar treatment.**</p> <p>The regulations at 27 CFR 4.21(e)(1) also set forth the methods by which fruit wine may be ameliorated before, during, or after fermentation.</p>	CIDER OR APPLE WINE <sup>2</sup>	<p>Wine made wholly from apples.</p> <p>See 27 CFR 24.257, 24.331, and 24.332, for regulations under the Internal Revenue Code of 1986 on the labeling of “hard cider” and eligibility for the hard cider tax rate.</p>
		PERRY OR PEAR WINE <sup>2</sup>	<p>Wine made wholly from pears.</p> <p>See 27 CFR 24.257, 24.331, and 24.332, for regulations under the Internal Revenue Code of 1986 on the labeling of “hard cider” and eligibility for the hard cider tax rate.</p>
		SPECIFIC FRUIT(S) FROM WHICH MADE, E.G., “STRAWBERRY WINE” OR “STRAWBERRY-APPLE WINE” <sup>2</sup>	<p>Wine made wholly from one or more specific fruits.</p> <p>See 27 CFR 24.257, 24.331, and 24.332, for regulations under the Internal Revenue Code of 1986 on the labeling of “hard cider” and eligibility for the hard cider tax rate.</p>
WINE FROM OTHER AGRICULTURAL PRODUCTS - 27 CFR 4.21(f)	<p>Wine (other than grape wine, citrus wine, or fruit wine) made by the normal alcoholic fermentation of sound fermentable agricultural products, either fresh or dried, or of the restored</p>	MEAD OR HONEY WINE <sup>2</sup>	Wine made wholly from honey.***
		SAKÉ OR RICE WINE <sup>2</sup>	Wine made wholly from rice, in accordance with the commonly accepted method of manufacture of such products.

CLASS	CLASS DESCRIPTION	TYPE	TYPE DESCRIPTION
	or unrestored pure condensed must thereof, consistent with the standards set forth in 27 CFR 4.21(f).	RAISIN WINE <sup>2</sup>	Wine made wholly from dried grapes.
		SPECIFIC AGRICULTURAL PRODUCT(S) FROM WHICH MADE, E.G., "DRIED APRICOT WINE" or "HONEY-RAISIN WINE" <sup>2</sup>	Wine made wholly from one or more agricultural commodities.
APERITIF WINE <sup>2</sup> - 27 CFR 4.21(g)	<i>Aperitif wine</i> is wine having an alcoholic content of not less than 15 percent by volume, compounded from grape wine containing added brandy or alcohol, flavored with herbs and other natural aromatic flavoring materials, with or without the addition of caramel for coloring purposes, and possessing the taste, aroma, and characteristics generally attributed to aperitif wine	VERMOUTH <sup>2</sup>	See CLASS DESCRIPTION
RETSINA WINE <sup>3</sup> - 27 CFR 4.21(i) and 26 U.S.C. 5388	Grape table wine flavored or fermented with resin. Produced in Greece unless grandfathered.	NO TYPE UNDER THIS CLASS	See CLASS DESCRIPTION
SUBSTANDARD WINE OR OTHER THAN STANDARD WINE – 27 CFR 4.21(h)	Wine having a volatile acidity in excess of prescribed limits; or  Wine, for which no maximum level of volatile acidity is prescribed, having a volatile acidity in excess of 0.14 gram per 100 ml; or  Wine that through disease, decomposition, or otherwise does not possess the characteristics associated with what would otherwise constitute a particular class or type of wine. Grape, citrus, fruit, or agricultural wine produced with sugar and/or water in excess of prescribed limitations.	SPECIFIC CLASS OR TYPE TO WHICH WINE WOULD OTHERWISE BELONG, E.G., "SUBSTANDARD TOMATO WINE" or "OTHER THAN STANDARD ORANGE WINE" <sup>2</sup>	See CLASS DESCRIPTION

CLASS	CLASS DESCRIPTION	TYPE	TYPE DESCRIPTION
IMITATION WINE – 27 CFR 4.21(h)	Wine containing synthetic materials; or  Wine made from water and residue of wine making material; or  Wine treated to acquire taste, aroma, color, or other characteristics that are normally acquired without such treatment. Wine made from must concentrated to more than 80 degrees brix.	SPECIFIC CLASS OR TYPE TO WHICH WINE WOULD OTHERWISE BELONG, E.G., “IMITATION GRAPE WINE” <sup>2</sup>	See CLASS DESCRIPTION
WINE SPECIALTY 27 CFR 4.34(a)	Wine not defined under any other class.  Generally, wine that contains or is treated with flavoring and/or coloring materials and/or treating materials or processes that the TTB regulations do not authorize for standard wines.	NO DEFINED TYPE(S) UNDER THIS CLASS - PRODUCT DESIGNATION IS UNIQUE TO THE COMPOSITION AND PRODUCTION OF THE WINE. <sup>7</sup>	See CLASS DESCRIPTION

\* Unless otherwise specified, TTB regulations in 27 CFR part 4 address wine containing at least 7 percent and no more than 24 percent alcohol by volume.

\*\* See CHAPTER 8, CELLAR TREATMENT

\*\*\* See 26 U.S.C. 5041(h) for temporary provisions of the Internal Revenue Code relating to carbon dioxide limits for “mead” and “low alcohol by volume wine,” as those terms are defined in that subsection. These provisions shall not apply to wine removed after December 31, 2019.

<sup>1</sup> Sufficient as class and type designation. Also sufficient as statement of alcohol content.

<sup>2</sup> Sufficient as class and type designation.

<sup>3</sup> Sufficient as class and type designation. These names are subject to the requirements of 26 U.S.C. 5388(c), which govern the use of certain semi-generic designations and Retsina. These designations may be used to designate wines of an origin other than that indicated by the designation only if certain conditions are met. Among other things, such wines must be labeled with an appellation of origin and must comply with the “grandfather” provisions regarding certificates of label approval or certificates of exemption dated prior to March 10, 2006. See 26 U.S.C. 5388(c) for more detailed information. Pursuant to TTB Ruling 2008-1, a European Union (EU) wine product that bears one of the 17 designations listed in 26 U.S.C. 5388(c)(3)(C)(i) and that conforms to the EU standard for such wine also complies with the United States standard of identity or trade understanding for such wine.

<sup>4</sup> Sufficient as class and type designation. Also, classified as a foreign nongeneric name of

geographic significance, which has been recognized by the Administrator as a distinctive designation of a specific grape wine. For more information on nongeneric names, See 27 CFR 4.24 and 27 CFR Part 12.

<sup>5</sup>Sufficient as class and type designation assuming that the designation and labeling comply with the requirements of 27 CFR 4.28. See 27 CFR 4.28 for more information, including appellation of origin requirements. See 27 CFR 4.25 for rules regarding appellations of origin.

<sup>6</sup>Sufficient as class and type designation, assuming that the designation and labeling comply with the requirements of 27 CFR 4.23. See 27 CFR 4.23 for more information, including special requirements for wine made from any *Vitis labrusca* variety. See 27 CFR 4.25 for rules regarding appellations of origin. See 27 CFR 4.91 for grape variety names approved as type designations for American wines. For foreign wines, TTB accepts the grape variety names approved for use in the country of origin.

<sup>7</sup>A statement of composition (e.g., “Grape Wine with Natural Spice Flavor”), adequately reflecting the composition and character of the product, is sufficient as the class and type designation; See 27 CFR 4.34.