

**CHAPTER 8**  
**CELLAR TREATMENT FOR NATURAL WINE**  
**27 CFR 4.22, 24.246, 24.248, and 24.250**

**1. GENERAL**

Cellar treatment involves the use of various methods or materials to correct or stabilize wine or juice.

The regulations in 27 CFR 4.22 provide for the use of certain cellar treatments that do not alter the class of the wine.

**2. AUTHORIZED CELLAR TREATMENT (27 CFR 4.22(b) and (c))**

The regulations in 27 CFR 4.22, which apply to both imported and American wines, provide that the following types of cellar treatment, within the limits set out in the regulations, do not alter the class or type of the product.

**AUTHORIZED CELLAR TREATMENTS**

<b>AUTHORIZED CELLAR TREATMENT</b>	<b>RESTRICTIONS ON USE</b>
Treatment with filtering equipment	Good commercial practice.*
Treatment with fining agents	Good commercial practice.*
Treatment with sterilizing agents	Good commercial practice.*
Treatment with sulfur dioxide	May not exceed 350 parts per million (ppm) in the finished wine.
Treatment with pasteurization	1) May not change the basic composition of the wine; and 2) May not eliminate any of the wine's characteristic elements.
Treatment with refrigeration	1) May not change the basic composition of the wine; and 2) May not eliminate any of the wine's characteristic elements.
Treatment with methods and materials to correct cloudiness, precipitation, or abnormal color, odor, or flavor developing in wine	May be treated only to the minimum extent necessary to achieve correction.
Treatment with the use of constituents naturally present in the	May be treated only to the extent that these constituents would be present in normal

<b>AUTHORIZED CELLAR TREATMENT</b>	<b>RESTRICTIONS ON USE</b>
kind of fruit or other agricultural product from which the wine is produced to correct deficiencies of these constituents	wines of the same class or type not so treated.
Treatment involving volatile fruit-flavor concentrates as prescribed in 26 USC 5382.	Volatile fruit-flavor concentrates: 1) May be added only to wine of a winemaker's own production; and 2) Must be produced from the same kind of fruit (if made from a fruit other than grapes or berries) or the same variety of berry or grape from which the wine was made, and 3) Proportion of volatile fruit-flavor concentrate added to the wine may not exceed the proportion of volatile fruit-flavor concentrate in the original juice or must from which the wine was produced, and 4) Must be produced at a volatile fruit-flavor concentrate plant.
Use of carbon dioxide to maintain counterpressure during the transfer of finished sparkling wines from bulk processing tanks to bottles, or bottle to bottle	Carbon dioxide may not be increased by more than 0.009 grams per 100 ml during the transfer operation.

\* Good commercial practice: In general, good commercial practices include those practices that address the reasonable technological or practical need to enhance the keeping, stability, or other qualities of the wine and that achieve the winemaker's desired effect, without creating an erroneous impression about the wine's character and composition.

### 3. AUTHORIZED WINE AND JUICE TREATING MATERIALS (27 CFR 24.246)

See 27 CFR 24.246 for a chart that lists the materials that may be used on bonded wine premises in the production, cellar treatment, or finishing of wine, and where applicable in the treatment of juice, within the general limitations provided in that section.

Certain exceptions to those authorizations are provided in the regulation, including the following:

- When the specified use or limitation of any material on this list is determined to be unacceptable by the U.S. Food and Drug Administration (FDA), the appropriate TTB officer may cancel or amend the approval for use of the material in the production, cellar treatment, or finishing of wine;

**AND**

- Where water is added to facilitate the solution or dispersal of a material, the volume of water added, whether the material is used singly or in combination with other water based treating materials, may not total more than one percent of the volume of the treated wine, juice, or both wine and juice, from which such wine is produced.

**Note:** In addition to the materials listed in section 24.246, other materials may be used in formula wine if approved for such use.

#### **4. AUTHORIZED PROCESSES (27 CFR 24.248)**

Any process that changes the character of the wine to the extent inconsistent with good commercial practice is not permitted on bonded wine premises. The regulations in 27 CFR 24.248 provide a chart that lists the processes approved as being consistent with good commercial practice for use by proprietors in the production, cellar treatment, or finishing of wine, juice, and distilling material, within the general limitations of this section.

When the specified use or limitation of any process on that list is determined to be unacceptable for use in foods and beverages by the FDA, the appropriate TTB officer may cancel or amend the approval for use of the process in the production, cellar treatment, or finishing of wine, juice, and distilling material.

#### **5. APPLICATION FOR USE OF NEW TREATING MATERIALS AND PROCESSES (27 CFR 24.250)**

A proprietor of wine premises who wishes to use a material or a process that is not specifically authorized by 27 CFR part 24 must first obtain approval from the appropriate TTB officer. See 27 CFR 24.250 for further information on how to request approval for new materials or processes.

#### **6. IMPORTED WINE**

Imported wine may be subjected to authorized treatments or blended with other wine at the wine premises, within the limitations prescribed by part 24. See 27 CFR 4.22(c) for the types of cellar treatment that do not alter the class and type of the wine under TTB regulations.

Proprietors of wine premises should contact TTB if they have questions about other cellar treatments of imported wines. The eligibility of the imported wine for an appellation of origin is based on the factors set forth in 27 CFR 4.25.

See 27 CFR 4.45, 4.53 and 27.140 for certification requirements applicable to certain imported natural wines.