which is a natural wine. In the refer-
mentation and finishing of a sparkling 
wine, the acids and materials specifi-
cally authorized in § 24.246 may be used. 
(Sec. 201, Pub. L. 85–859, 72 Stat. 1383, as 
amended (26 U.S.C. 5382))
(Approved by the Office of Management and 
Budget under control number 1512-0059)

§ 24.193 Conversion into still wine.
Sparkling wine or artificially carbon-
atated wine may be dumped for use as 
still wine. The dumping process will 
allow the loss of carbon dioxide re-
mainin in the wine.
(Sec. 201, Pub. L. 85–859, 72 Stat. 1331, as 
amended (26 U.S.C. 5041, 5361))

Subpart H—Production of Special 
Natural Wine

§ 24.195 General.
Special natural wine is a flavored 
wine made on bonded wine premises 
from a base of natural wine. The fla-
voring added may include natural 
herbs, spices, fruit juices, natural aro-
matics, natural essences or other nat-
ural flavoring, in quantities or propor-
tions such that the resulting product 
derives character and flavor distinctive 
from the base wine and distinguishable 
from other natural wine. Fruit juices 
may not be used to give to one natural 
wine the flavor of another but may be 
used with herbs or spices to produce a 
wine having a distinctive flavor. Car-
amel and sugar may be used in a spe-
cial natural wine. However, the min-
umum 60 degrees Brix limitations pre-
scribed in the definition of “Liquid 
pure sugar” and “Invert sugar syrup” 
in § 24.10 do not apply to materials used 
in the manufacture of vermouth. Fin-
ished vermouth will contain a min-
uminum of 80 percent by volume natural 
wine. Heavy bodied blending wine and 
juice or concentrated fruit juice to 
which wine spirits have been added 
may be used in the production of spe-
cial natural wine pursuant to formula 
approval.
(Sec. 201, Pub. L. 85–859, 72 Stat. 1386, as 
amended (26 U.S.C. 5386))
(Approved by the Office of Management and 
Budget under control number 1512-0059)

§ 24.196 Formula required.
Before producing any special natural 
wine, the proprietor shall receive ap-
proval of the formula by which it is to 
be made as provided by § 24.80. Any 
change in a formula will be approved in 
advance as provided by § 24.81.
(Sec. 201, Pub. L. 85–859, 72 Stat. 1386, as 
amended (26 U.S.C. 5386))
(Approved by the Office of Management and 
Budget under control number 1512-0059)

§ 24.197 Production by fermentation.
In producing special natural wine by 
fermentation, flavoring materials may 
be added before or during fermentation. 
Special natural wine produced by fer-
mentation may be ameliorated in the 
same manner and to the same extent as 
natural wine made from the same fruit. 
Spirits may not be added to special 
natural wine with the exception of 
spirits contained in the natural wine 
used as a base or in authorized essences 
made on bonded wine premises as pro-
vided in § 24.86 or in approved essences 
made elsewhere. Upon removal of the 
wine from fermenters, the volume of 
liquid will be determined accurately 
and recorded as wine produced. The 
quantity of liquid in fermenters at the 
close of each reporting period will be 
reported on the TTB F 5120.17, Report 
of Bonded Wine Premises Operations.
(Sec. 201, Pub. L. 85–859, 72 Stat. 1386, as 
amended (26 U.S.C. 5386))
(Approved by the Office of Management and 
Budget under control numbers 1512–0216 and 
1512–0298)
[T.D. ATF-299, 55 FR 24989, June 19, 1990, as 
amended by ATF-338, 58 FR 19064, Apr. 12, 
1993]

§ 24.198 Blending.
Special natural wine may be blended 
with other special natural wine of the 
same class and kind, and with heavy 
bodied blending wine, or natural wine 
of the same kind of fruit, in the further 
production of special natural wine. The 
blending of special natural wines pro-
duced under different formulas requires 
the filing and approval of a formula au-
thorizing a blending; however, where 
two or more formulas have been ap-
proved for the production of special 
natural wine of the same type, e.g.,