

Production terms for wines produced in the United States destined for export to the EU - WineAmerica March 2009

Term	Conditions of use	Wine type
Cream	'Cream' describes a style of U.S. fortified sweet wine. The wine will be pale yellow to light amber in color, rich and sweet to taste and typically with a vinous to fruity aroma. However, the wines may reflect the characteristics of careful aging showing 'developed' characters. The wine can be blended from more than one vintage and typically sustaining sweet vinous characters. Ageing takes place in a variety of vessels. Fortification must be from grape spirit.	U.S. fortified wine
Crusted/Crusting	Crusted/Crusting describes a fortified wine in which deposits may develop in the bottle.	U.S. fortified wine
Ruby	Ruby describes a style of U.S. fortified wine aged prior to bottling. At bottling the wine retains a deep ruby color and tends to be robust in character, full bodied and fruity. However, the wines may reflect the characteristics of careful aging showing 'developed' characters. The wine can be blended from more than one vintage, with a view to sustaining the primary characteristics of color and aroma. Fortification must be from grape spirit.	U.S. fortified wine
Solera	Solera describes a system of using casks/ barrels containing wines of varying ages. The wines from the barrel containing the oldest mix of vintages is taken from the solera. All of the wines in the barrels of the solera then cascade in order of age and the barrel containing the youngest mix of wines refreshed with new wine. The process creates a blended product, ranging from pale straw to a dark amber color depending on the style being produced. This process is reserved for the production of fortified wines.	U.S. fortified wine
Tawny	Tawny describes a style of U.S. fortified wine that is aged prior to bottling. At bottling the wine has a red-gold or 'tawny' hue. The wines should reflect the characteristics of careful aging showing 'developed' rather than 'fresh' fruit characters. However, many show the fresh well developed 'fruit' characteristics of younger wine. The wine is usually blended from more than one vintage, may be aged in oak containers and reaches an optimal age before sale. Fortification must be from grape spirit.	U.S. fortified wine

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Vintage/Vintage Character	<p>“Vintage,” either alone or in a descriptive term such as “Vintage Character” describes a style of U.S. wine that is 85% produced from a single vintage year and shows that vintage year on the label. When applied to U.S. fortified wine, the wine would also generally be characterized by relative long periods of bottle maturation and would be generally deep in color, full-bodied and smooth. These U.S. fortified wines also generally would have the ability to improve with aging or cellaring. Fortification must be from grape spirit.</p>	U.S. Wine
Noble	<p>A U.S. fortified wine from an appellation of origin as defined by 27 C.F.R. § 4.25 which has been aged.</p>	U.S. fortified wine
Term	Conditions of use	Wine type
Clos/Chateau	<p>A wine produced by a winery located in an appellation of origin as defined by 27 C.F.R. § 4.25.</p> <p>The term may be used in a brand name of the winery.</p>	U.S. wine
Classic	<p>A wine produced in an appellation of origin as defined by 27 C.F.R. § 4.25 from a specific grape variety</p>	U.S. wine
Sur Lie	<p>Practice of aging wine on the lees after primary fermentation.</p>	U.S. wine