

SAKE & HARD CIDER – Considered Wine

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"Wine" means an alcoholic product obtained by the fermentation of the natural sugar content of fruits, plants, honey, or milk, or other like substances, whether or not another ingredient is added. Wine includes hard cider.



SAKE:

Sake is an alcoholic beverage made from fermenting a highly polished rice. It is not exactly produced as most fruity wine products are because it's brewed first. The brewing process differs a bit from beer because the starch is converted into sugars simultaneously, then fermented into a type of rice wine. The alcohol content ends up being quite high, but it's usually diluted with water prior to bottling.

HARD CIDER:

"Hard cider" is defined in 26 U.S.C. Sec. 5041 (g) and is really just a lower fermented fruit wine which gives it a sweeter flavor. Utah classifies hard cider as fruit wine that is at least .5% but less than 7% alcohol by volume. Wine is fermented longer than the hard cider to give it a higher alcohol percentage. However, hard cider, though it has a lower alcohol content, is still considered a wine product.



PERRY:

Perry is another type of hard cider. The difference is, it's made with fermented pears instead of apples. It has the same regulations and requirements and it is also considered a wine.

Sake & hard cider may be sold in retail businesses whose licenses allow wine – full and limited restaurants, bars, banquet and reception centers.