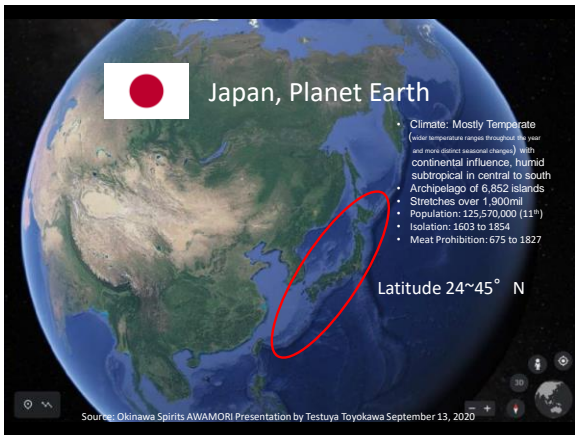
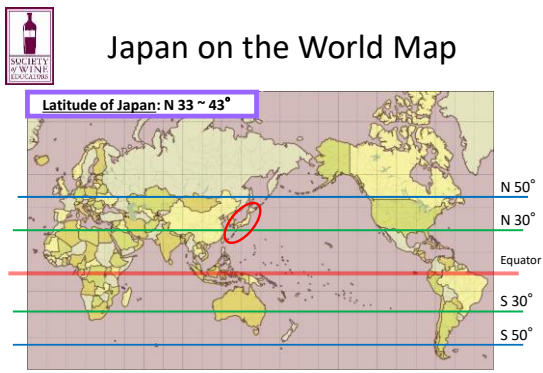




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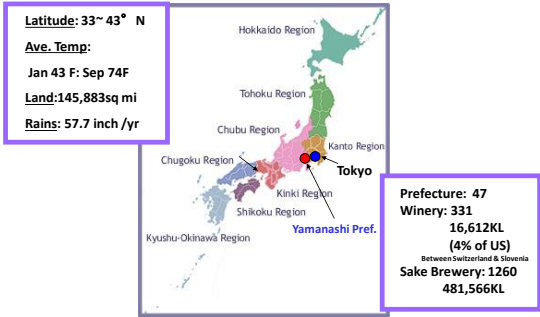
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3



Japan & its Region



4



Four Seasons – North to South



Winter, Niigata Spring, Shizuoka **Fall, Yamanashi** Summer, Okinawa

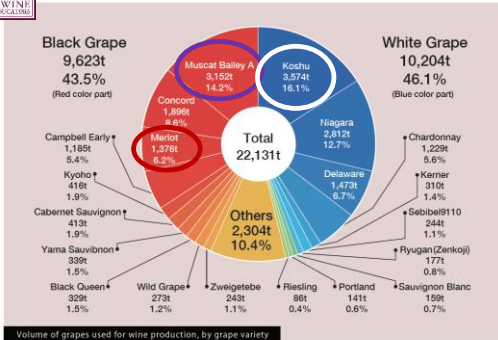
Japan is divided into 6 main climatic zones:

- Hokkaido:** Cool summers, long and cold winters.
- Sea of Japan:** Relatively cool summers, cold winters with heavy snowfalls.
- Central Highland:** Large temperature variance between summers and winters, and between days and nights.
- Seto Inland Sea:** Mild climate throughout the year.
- Pacific Ocean:** Hot and humid summers, cold winters with little snowfall.
- Southwest Islands:** Subtropical climate with hot summers, warm winters with high precipitation.

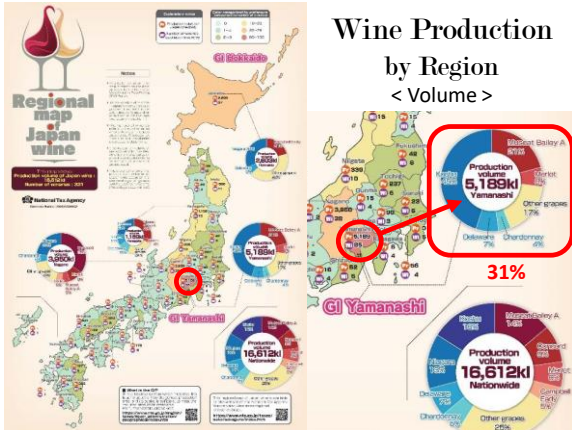
5



Wine Grape Production



6



7



History of Grape-growing



Gyoki, the Buddha Monk

As the story goes, in the year 718 the **Buddha Nyorai** passed vines to a holy man by the name of **Gyoki**, who planted the vines at **Katsunuma** where he built the **Daizenji Temple**. The monk taught locals that grapes had medical value.



Daizenji Temple



In Edo period (AD1603-1867), **Tanashiki-saibai / Budodana (Pagola-style cultivation)** was implemented. And this made great progress in viticulture of Koshu grapes.

8



Koshu Valley

Yamanashi Prefecture



Koshu Valley

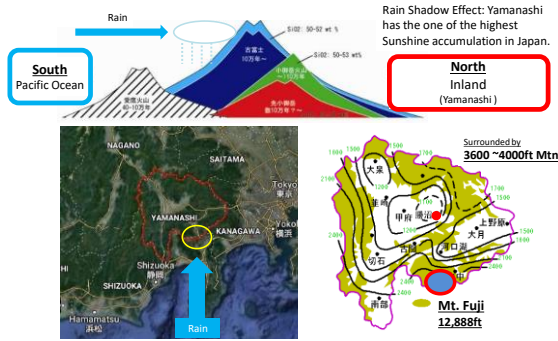


Koshu Valley, Yamanashi	Fujisan 12,388ft (3,776m)	TTL JPN 98,144K	Yamana shu 19,602K (20%)										
1100m~1300m	Sake 20	Wine 80											
3,608~4,265ft	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sept	Oct	Nov	Dec	AVG
High Temp (°F)	46.8	49.3	56.3	68	75.7	80.6	86.9	89.8	81.7	70.5	60.6	51.3	68.2
AVG Temp (°F)	35.6	38.1	44.9	55.6	63.7	69.9	76.5	78.3	71.2	59.9	49.1	39.7	56.8
Low Temp (°F)	26.6	28.8	35.2	45.1	54.1	61.9	69.1	70.7	63.9	51.8	40.1	30.7	48.2
Rain Fall (inch)	1.4	1.6	2.9	2.8	3.3	4.8	4.9	5.9	7.2	4.6	2.1	1.2	42.6

9



Terroir – Mt. Fuji & Rain Shadow Effect



10



Terroir – Mt. Fuji & its Rock



Igneous Rock	Less Dense = lighter	> 66% SiO ₂	> 52% SiO ₂	Dense = Heavier
Volcanic Rock (Cooled Quickly)	600~900°C			1000~1200°C
		Rhyolite	Andesite	Basalt
Plutonic Rock (Cooled Slowly)				
		Granite	Diorite	Gabbro

11



Terroir of Koshu Wine



KATSUNUMA, KOSHU cith, YAMANASHI Prefecture
 Katsunuma (Koshu city) fares considerably better DRAINAGE because of its soil (Clay with lots of Basalt and Andesite) and higher ELEVATION, gets a refreshing breeze which helps control rot and mildew, has a wider diurnal temperature variation and better ripening conditions for wine grapes. Here, and in most of the prefecture of Honshu, vines traditionally have trained on to overhead wires or platforms, Budodana, so that the bunches will hang lower than the foliage and be more freely exposed to circulating air, as a defense against fungal diseases.

12



13



Katsunuma
Koshu City
(Koshu Valley)
Yamanashi Prefecture



Photo: Chateau Mercian

14



Koshu Grape



Koshu is an original Japanese

“*Vitis Vinifera*” with heavy bearing vines, also the oldest variety and indigenous to Japan since the 8th century. It produces big, round, and pink-tinged berries to make white and rose wine. The original “Koshu grapes” were brought from Caucasus through Silk Road and spread in Japan with Buddhism. Generally has nice and sharp acidity, light body with citrus flavors.

Wines made from Koshu have gentle flavors of citrus fruits with a pleasant acidity which contribute to the fresh and delicate style typical to the variety.

Koshu 3,574 t, 16.1% of Japan Total Production

15



Muscat Bailey A Grape



Of the two varieties recognized by the OIV, the **youngest** is Muscat Bailey A. This red skinned grape was bred by the visionary & self-sacrificing aristocrat Kawakami Zenbei in 1927. Muscat Bailey A, a **cross** between **Muscat of Hamburg** with **Bailey**. Has become one of most widely planted varieties in Japan. It buds late, ripens early. Crops reliably, and is disease resistant. For decades, it was 'easy drinking' high volume, fruity, light off-dry quaffing wine. More recently, several producers have shown what can be done with low-yielding versions from prime sites.

Muscat Bailey A 3,152 t, 14.2% of Japan Total Production

16



Katsunuma Winery

Founded in 1937

One of the top Koshu wine producer in Japan. The current owner, Yuji Aruga, is second generation, he is the created Aruga Branca series and purchased Asahi Winery to improve wine quality and increase its production. Also developed Magrez - Aruga Koshu with the owner of Chateau Pape Clement (crus classes in Pessac-Leognan), Bernard Magrez, to export his wine to EU countries, and also developed Nobu private label wine, now along Nobu wine his Koshu wines are available at Nobu restaurants all over the world.



Photo: Katsunuma Winery

17



Aruga Branca Brilhante – Katsunuma, Koshu Valley, Yamanashi Pref.



Winery: Katsunuma Winery Co., Ltd.
Grape Variety: Koshu 100%
 From Katsunuma, Koshu Valley, Yamanashi
Vintage: 2020
Alcohol: 11% **Vine:** AVG 20yr old

Fermentation: Stainless Tank
Second Fermentation: Champagne method

Flavor Profile: Gentle aroma of lemon, yellow apple, white flower, pear, and wet leaves. Refreshing acid, fine moose, simple but appealing fresh fruits. Balanced and very elegant blight finish.

18



19



Aruga Branca Issehara – Koshu,
Koshu Valley, Yamanashi Pref.



Winery: Katsunuma Winery Co., Ltd.
Grape Variety: Koshu 100%
(Single Vineyard, Issehara)
Vintage: 2020
Alcohol: 12.5%
Vine: AVG 24 yr old

Fermented in stainless tank
Matured in Stainless for 5 months

Flavor Profile: Clean, crisp and fruity. Comparable to Pinot Gris and/or Gewurztraminer in the sense that the skins of the grapes are lightly purple in coloration.

20



21



"Finesse and Elegance" of Japan



1877: Dai-Nihon Yamanashi Budoshu Gaisha established, the first private Japanese wine company. The company sent two young men, Masanari Takano and Ryuken Tsuchiya, to France. It then started large-scale wine production using Koshu grapes.

1949: Mercian founded
This year witnessed the creation of the first post-war real wine* brand, "Mercian".

1998: With Paul Pontallier of Chateau Margaux acting as advisor, the quality of iconic single-vineyard wines such as "Kikyogahara", "Jyonohira" and "Mariko" improved in leaps and bounds.

2020: First Japanese Winery Selected for Top Wine Tourism Awards, "World's Best Vineyards 2020" "Chateau Mercian Mariko Winery" Places at 30 in Global Ranking, Selected as Best Vineyard in Asia!



22



Chateau Mercian Hokushin Chardonnay (unwooded) – Hokushin, Nagano Pref.



Winery: Mercian
Grape Variety: Chardonnay 100% from Hokushin, Nagano Pref.
Altitude: 430-600m **Soil:** Gravel
Training System: Vertical shoot positioning
Vintage: 2018
Alcohol: 12%
Fermented in stainless tank. **Blend and Matured** in Stainless.

Flavor Profile: This wine strikes an excellent balance between the abundant fruit flavors and the soft acidity with an elegant floral aroma. This vineyard occupies a steep slope that traces the banks of the Chikuma River. The area is perfect for maturing Chardonnay thanks to the excellent drainage provided by alluvial soil deposited by the Chikuma River, and a climate with low rainfall, high daytime and low night time temperatures.

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24



Chateau Mercian **Yamanashi Koshu** – Fuefuki

Koshu Valley, Yamanashi Pref.



Winery: Chateau Mercian
Grape Variety: Koshu 100% from Fuefuki District, Yamanashi
Altitude: 350m, **Soil :** Gravel, : Overhead trellis
Vintage: 2021
Alcohol: 11.5%

Fermented in stainless tank at 25~28 C for 10 to 30 days and Oak Barrel for 10 days. And **Matured** in Stainless and Oak Barrel for 4 months.

Flavor Profile: Clear pale orange with red tinge in the glass, with aromas of apple compot, apricot, Darjeeling tea, rose pedal and sweet aroma of vanilla from oak will hugs whole flavors. Bitterness and savoriness from fermentation and tannin add body, depth and complexity to this wine.

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Complements: sweet sauced chicken or pork, fried mountain vegetables, grilled fish, white fish tempura, smoked salmon, salmon terrine, miso marinated cod.

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Kurambon Muscat Bailey A – Katsunuma,

Koshu Valley, Yamanashi Pref.



Winery: Kurambon
Grape Variety: Muscat Bailey A 100% from Koshu Valley , Yamanashi
Vintage: 2019
Alcohol: 13%

Fermented in stainless tank for 3 weeks, and **Matured** in Oak Barrel for 6 months.

Flavor Profile: This wine has a very distinctive aroma that blends dried plums, blackcurrants, licorice, miltilles, black pepper, and mint, with hints of mocha and cacao from its barrel aging. It has a fruity, astringent flavor profile, as if it were concentrated, but balanced with a contrasting acidity.

27



28



Chateau Mercian **Nagano Merlot** – Nagano Pref.



Winery: Chateau Mercian
Grape Variety: Merlot 100%
 from Nagano
Vintage: 2017
Alcohol: 12%

This wine displays an exquisite balance between ripe fruit and elegant flavor. A blend of grapes from Nagano Prefecture; the leading Merlot-producing region of Japan. Chateau Mercian started cultivation of Merlot here in 1976.

Fermented at 28~30C in stainless tank for 10 days, and also fermented in Oak Barrel for 10days.

Matured in oak barrel for 10 months.

Flavor Profile: Dark ruby color with purple tinge in the glass. Cassis, black & red cherry, clove, mint, fennel and dry fruits. Chocolate and vanilla from oak add complexity and balances overall flavors of this wine. Integrated gentle and silky tannin with balanced acid make this wine elegant.

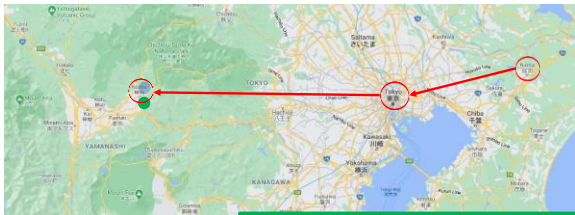
29



Complements:
 Roasted beef, filet glazed with red Wine or Balsamic sauce, red wine sauce with mushrooms, French onion pork chops or roasted pork tenderloin.



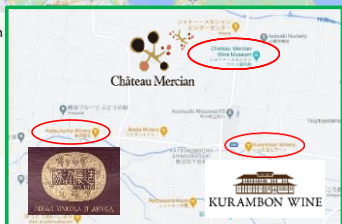
30



Katsunuma: For Enzan Station in Koshu city, **1:20min** from Shinjuku Station by Express Train on Chuo Line.

- From Enzan to wineries, **20min** by a taxi. Between wineries, **10min** walking distance.

VISIT JAPANESE WINERY
<http://visitjapanesewinery.com/>



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Suggested Retail Price




- ①
\$ 100
- ②
\$ 110
- ③
\$ 55
- ④
\$ 40
- ⑤
\$ 45
- ⑥
\$ 65


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Thank You for Your Attention!
Hope You Will Enjoy These Unique
Japanese Wines in The Future!!!