



<http://www.100notami.com>



# HYAKUNOTAMI KOSHU

## 2016

Copyright (c) 2004-2017 HYAKUNOTAMI CO.,LTD. All rights reserved.



## 1. Greeting

Due to the great effort of producers and wineries, in recent years, the number of establishments offering “Japan Wine” has greatly increased. Among these wines, which are brewed in Japan, from grapes harvested in Japan) we at Hyaku-No-Tami are committed to producing from the “Koshu species” which is an age-old Japanese grape variety. We have been making efforts to produce white wines since 2004 based on grapes picked in our field in the Hishiyama area of Katsunuma, in Yamanashi prefecture.

This initiative was started by a single sommelier. Oyama Makihiro, who is our supervisor, produced our first vintage wine, “Hyaku-no-Tami 2004” together with grapes farmers and wineries in the area. Since then, we have been a producer of Koshu wine using high quality Koshu grapes harvested from a single field for about 10 years.

At the end of the vintage year 2011, the field has been restored with grapevine replacement and was resting for the past 5 years. In 2016 we resumed activities to produce a new vintage. Along with this, we have made the organization into a corporation from this time and have increased capital. As experts of Koshu wine, we hope to share our passion, dedication, and expertise through our wine, and take pride in contributing to Japan’s domestic wine industry. We hope to show the fine quality of Koshu wine made from age-old Japanese grapes with people the world over, and to this end, we work diligently.

*HYAKU-NO-TAMI Co.,Ltd. CEO*





HYAKUNOTAI  
KOSHU 2016

## 2. Organization

Organization information, permission acquisition status, etc.

## 2. Orgaization

<b>Bussiness name</b>	HYAKUNOTAMI CO.,LTD.
<b>Location</b>	Nao-BLDG 3F, 9-7 Araki-cho, Shinjuku-ku, TOKYO
<b>Telephone</b>	03-3341-5592
<b>E-Mail</b>	E-Mail info@100notami.com
<b>Representative</b>	CEO Shigehide Eto
<b>Establishment</b>	18th/NOV/2016
<b>Bank</b>	Bank of Tokyo-Mitsubishi UFJ
<b>Capital</b>	¥1,500,000-
<b>Business content</b>	Wine consulting business, Sales of alcoholic beverages, Planning and management of events



“HYAKUNOTAMI-WINE” of the past.



### 3. History (About the history of 'HYAKUNOTAMI-WINE')

#### ■ 2004

10th SEP Mr.Oyama started 'HYAUNOTAMI' business in Kawasaki city.

1st OCT Concluded brewing contract with Diamond Jozo Co.,Ltd.

1st OCT Signed out cultivation consignment agreement with Koshu species specific grape farmer in Koshu city.

#### ■ 2004(~2012)

1st APR 'HYAKUNOTAMI 2004' as the first vintage,

Since then,'HYAKUNOTAMI' until up to 2013, annually release 'HYAKUNOTAMI'

#### ■ 2008

5th AUG 'HYAKUNOTAMI 2007' won a bronze prize at the domestic wine competition  
(Listed through Diamond Jozo Co., Ltd.)

#### ■ 2016

22nd OCT Harvest about 650kg of grapes for 'HYAKUNOTAMI' brewing.

29th OCT Concluded brewing contract with 'chateaux Jun'.

18th NOV Corporate Establishment of HYAKUNOTAMI Co.,Ltd.

#### ■ 2017年

8th MAY Shipments start of "HYAKU-NO-TAMI KOSHU 2016" (limited to 528)





HYAKUNOTAMI  
KOSHU 2016

#### 4. Concept

~ Good wine is made from good grapes ~

#### 4. Concept

The best wines come from the best grapes, and the best grapes come from the best fields. We aspire to have the quality of our fields in the quality of our wine.

##### Crop yield limit

'HYAKUONTAMI-Koshu 2016' is brewed using Koshu grapes harvested from only a single 13-ares field in the Katsunuma Hishiyama area. Our wine is cultivated through a restriction of harvesting that limits 1 ton per 10 ares.

##### Brewed only by the potential of grapes

In order to reach the alcohol degree of wine regulation, it is necessary for the grapes to reach a certain level of sugar at harvest. 'HYAKUONTAMI-Koshu 2016' however does not do any supplementation. Grapes are grown for 'HYAKUONTAMI-Koshu 2016', because of their very high sugar content, and we naturally only brew wine from this grape.

##### Non Bordeaux (low pesticide)

'HYAKUONTAMI-Koshu 2016' In the vineyards used for Koshu, we have cultivated without utilizing the Bordeaux Solution in most of the past vintages. Using the Bordeaux Solution, trees become strong against disease, but on the other hand, white spots as large as a 1 yen coin form on the leaves, causing the photosynthesis area to be reduced and the sugar content of grapes decreased. Although it means extra precaution to prevent diseases, in order to obtain grapes with the best sugar content, in the field of 'HYAKUONTAMI-Koshu 2016', we stick to the non-Bordeaux solution as much as possible.





## 5. About Koshu species

The grapes known as the Koshu species are unique to Yamanashi Prefecture, Japan, and cultivation became popular as a result of the introduction of winemaking technology in the Meiji Period. According to some accounts, the origin of cultivation in Katsunuma dates back to the Nara period however.

In 2010, the Koshu species was registered as a “Japan-specific variety of grape” by the international wine certification organization, OIV.

Later, in the world’s largest wine competition “Decanta World Wine Award 2016” held in London, a Japanese winery exhibited Koshu wine and, and it received a platinum award. As a function of this, Koshu wine became became a recognized name by wine lovers the world over.

The picture is 'Koshu' harvested on October 22, 2016 in the vineyard of 'HYAKUNOTAMI'.





HYAKUNOTAI  
KOSHU 2016

## 6. Field Location

### 6. Field Location

Our vineyard is located on a 13-ares field in the Hishiyama area of the town of Katsunuma, in Yamanashi Prefecture. The Hishiyama area is famous as one of the top areas for grape cultivation in Katsunuma, an area well-known itself for producing excellent grapes. At Hyaku-no-tami we offer visits to our field several times a year, as well as harvest experiences, and winery tours. If you are interested, please contact us.





HYAKUNOTAI  
KOSHU 2016

## 7. Activity

### 7. Activity

In addition to producing top quality wine, we also offer a variety of fun activities to our clients and customers such as tours of our vineyards and harvest experiences.



Pictured above is the “BUDO-NO-OKA Hotel” (managed by the town of Kosu City). Within the facility, there is also a French restaurant, a cave turned wine cellar, and a hot spring.

Pictured at right are the black grapes that are harvested in the field of Mr. Mitsumori, who produces the grapes of Hyaku-no-tami. These grapes can only be harvested for one week in late August and have a diameter of 4cm. By visiting his farm at the season, you can experience the harvest for yourself.







HYAKUNOTAI  
KOSHU 2016

## 8. Producers

### 8. Producers



**Grape farmer: Kiyosi MITSUMORI**  
(Katsunuma Town, Koshu City)

HYAKUNOTAMI' is cultivated with great care by Mr. Mitsumori in the Kazunuma-cho, Hishiyama area of Koshu City. Over the years, we have been devoting much effort to the cultivation and development of grapes.

**Founder: Masahiro Oyama**  
(Supervisor, Senior sommelier)

Mr. Oyama, the promoter, and father of 'HAKU-NO-TAMI'. For many years, he worked as a "missionary of Koshu wine" and has been devoted to the spread of Koshu wine.



**Left: Brewer Ninbayashi Ninbayashi(Chateaux Jun)**  
**Right: HYAKUNOTAMI Ltd.GEO Shigehide Eto**