



HYAKUNOTAMI KOSHU

2021



1. Greeting

In recent years, there are more restrants that line up “Japanese Wine” than before. (Japanese Wine is brewed in Japan using grapes harvested in Japan) It is the result of the great effort of the related people, including producers, or wineries. We are also committed to the “Koshu species”, one of the ancient grape varieties in Japan. We have been also making efforts to produce white wines on grapes picked up in certain fields in Hishiyama area, Katsunuma-cho, Koshu.

The movement above initiated by a sommelier. Our supervisor Masahiro Oyama produced the first vintage Koshu wine, “Hyakunotami 2004” in partnership with farmers and wineries. Since then, we have been producing Koshu wine, using high quality grape species harvested from a single field.

Our field has been restored with grapevine replacement and resting since the end of the vintage of the year 2011. We resumed activities to produce a new vintage in 2016. Along with this, we have made our organization into a corporation since this time and have increased capital. We hope to struggle daily so that a lot of people know the wonder of the Koshu wine made from the ancient Japanese grape varieties. I wish we can contribute even a little to the domestic wine industry, I believe it is a true prospect.

HYAKUNOTAMI Co.,Ltd. CEO Shigehide Eto





[HYAKUNOTAMI
KOSHU 2021](#)

2. About us

Organization information, permission acquisition status, etc.

2. About us

Bussiness name	HYAKUNOTAMI CO.,LTD.
Location	Nao-BLDG 3F, 9-7 Araki-cho, Shinjuku-ku, TOKYO
Telephone	(+81) 3-3341-5592
E-Mail	E-Mail inquiry@100notami.com
Representative	CEO Shigehide Eto
Establishment	18th/NOV/2016
Bank	Bank of Tokyo-Mitsubishi UFJ
Business contents	Wine consulting business, Sales of alcoholic beverages, Planning and management of events



“HYAKUNOTAMI-WINE” so far.



3. History

■ 2004

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

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

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

■ 2005(～2012)

1st APR 'HYAKUNOTAMI 2004' as the first vintage,
from then to 2012, annually released 'HYAKUNOTAMI' series.

■ 2008

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

■ 2016

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

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

18th NOV Established as a corporation reorganization Establishment of HYAKUNOTAMI Co.,Ltd.

■ 2017年(～2022)

8th MAY Shipment start of "HYAKUNOTAMI-Koshu 2016" (528 bottles limited)





[HYAKUNOTAMI](#)
[KOSHU 2021](#)

4. Concept

～Good wine is made from good grapes～

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Terroir of the field is working from grape making to be reflected in wine to the utmost.

Crop yield limit

'HYAKUNOTAMI-Koshu 2016' brewed using Koshu species harvested from a single field in the Katsunuma Hishiyama area, about 13 ares. 'HYAKUNOTAMI' cultivate it by "thorough restriction of harvesting" that limits 1 ton per 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. 'HYAKUNOTAMI-Koshu 2016' has not done any supplementation. Grapes grown for 'HYAKUNOTAMI-Koshu 2016', because of their very high sugar content, raw materials brew wine only from this grape.

Non Bordeaux mixture (Low pesticide)

In the vineyards used for 'HYAKUNOTAMI-Koshu 2016', we have cultivated grapes without spraying 'Bordeaux mixture' in most of the past vintage. If we use Bordeaux mixture, it becomes strong against disease, but on the other hand, white spots as large as coin on leaves are formed, so that the photosynthesis area reduces and the sugar content of grapes decreases. Although it will be a fight against diseases, in order to obtain grapes with a high sugar content even a little, in the field of 'HYAKUNOTAMI KOSHU', we stick not to use Bordeaux mixture as much as possible.





5. About Koshu species

Grapes called Koshu species are unique to Yamanashi Prefecture, and cultivation became popular as a result of the introduction of winemaking technology in Meiji Period. The origin of cultivation in Katsunuma dates back to the Nara period (for one opinion).

And in 2010, Koshu species was registered as “Japan-specific varieties” to International Organisation of Vine and Wine (OIV).

Later, in the world's largest wine competition “Decanta World Wine Award 2016” held in London, Koshu wine, which the Japanese winery exhibited, got platinum (the highest rank), and in both nomenclature. It became a variety recognized by the world wine lovers.

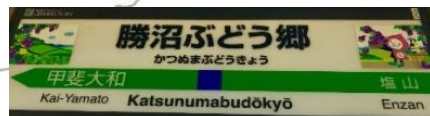
The picture is 'Koshu' species harvested in the vineyard of 'HYAKUNOTAMI'.





6. Field Location

The farmer's field is about 13 ares located in the Hishiyama area of Katsunuma, Yamanashi Prefecture. The Hishiyama area is one of the areas where specially good grapes can be taken, even in Katsunuma, called as one of the best wine's production area. We visit the fields several times a year for harvest experience and winery tours. If you are interested, please contact us.





7. Activity

We will make fun for you planning such as a tour of vineyards in Katsunuma area, harvest experience, communication with grape farmers, grape hunting tour for raw foods, and so on.



Katsunuma camping facilities "BUDO-NO-OKA" and "BUDO-NO-OKA Hotel"
They have French restaurant and natural hot spring 'TENKU'.

The right picture shows black grapes for raw food harvested in the field of Mr. Mitsumori who is making grapes of 'HYAKUNOTAMI'. It is harvested only for one week in late August, with a diameter of 4 cm. If you visit his farm at the season, you can experience the harvest.





[HYAKUNOTAMI](#)
[KOSHU 2021](#)

8. Producers

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Grape farmer: Kiyoshi MITSUMORI
(Katsunuma-cho, Koshu City)

'HYAKUNOTAMI' are cultivated with great emphasis by Mr. Mitsumori in the Katsunuma-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, as a parent naming 'HYAKUNOTAMI'. As "A Missionary of Koshu Wine", he has been devoted to the spread of Koshu wine for many years.



Left: Brewer Kinya Ninbayashi(Chateaux Jun)
Right: HYAKUNOTAMI Ltd.CEO Shigehide Eto