



[HOUSUI WINERY]

The precursor of HOUSUI WINEARY was "Iwamizawa Special Product Grape Promotion Association". The winery obtained the license to make alcohol and started to make wine by themselves in 2006. Beside the vineyard, there is a building with the red gable roof, that has the room for making wine and wine shop on the ground floor, and the lookout on the second floor from where the vineyard can be seen. The room for making wine can be seen through the sheet glass wall and how the grapes are squeezed can be seen at harvest. Their line-up of wine is "the series of snow genealogy" made from only the grapes of their own vineyard, Chardonnay, Kerner and Lemberger. Other than that, they sell various kinds of wine such as "RICCA Series" made from each kind of grapes produced in Hokkaido, and "HOUSUI Series" at reasonable prices. Next to the red gable, an ice cream shop is open from the end of April through the end of October. "Red grape ice cream" and "White grape ice cream" with the sauce made from the grape juice are popular in the shop. Please try them!

1. ワインショップの営業は10:00~17:00。4~12月は無休、1~3月は水曜定休
 2. 自社農園ぶどう100%の「RICCA雪の系譜レムベルガー」。酸味、渋味、苦味、甘味のバランスが絶妙
- 宝水ワイナリー
岩見沢市宝水町364-3
TEL: 0126-20-1810
<http://housui-winery.co.jp/>



SORACHI WINE STORY

~Jaunt in SORACHI Valley, invited by wine~

[MAOI WINERY]

MAOI WINERY is on the backside of Heidi Stock Farm. A couple raises the grapes and sells the wine by themselves. Their annual amount of producing wine is the minimum limit of the license allowed to make alcohol, 6,000 liter. "This is the smallest winery in Japan," said the owner Mr. Takashi MUKAI. The most popular wine produced in this winery is the red wine named "YAMA (Mountain) Sauvignon" which is made from the hybrid of wild mountain grape and Cabernet Sauvignon. It has good reputation that it strikes the balance of the moderate sour taste and the fruit flavor. On top of that, they make very rare wine called "Iwamatsu" made from the hybrid of four kinds of wild grapes, that was developed by the grape researcher Mr. Seishiro IWAMATSU who passed away. There are worshipers who are waiting for the wine every year albeit a bottle of the wine is 31,500 Japanese Yen because each piece of the grape is so small that very little grape juice can be extracted by squeezing them. Their wine shop is open from April through December but only on Saturday, Sunday and holidays, 10:00 to 17:00. As a part of the wine on sale can be tasted, would you find your favorite one?

1. ワイン畑のある馬追丘陵は、苫小牧から積丹まで石狩平野を見渡せるビューポイント
2. 山ぶどうとカベルネソービニオンを交配した山ソービニオン種のワイン

●マオイワイナリー
長沼町加賀団地
TEL: 0123-88-3704
www2.snowman.ne.jp/~maoi-winery/



1. ログハウスからのぞむ畑。ぶどうの垣根が整然と並ぶ
 2. ラベルに描かれた花は、家族一人ひとりの指紋でデザイン。家族5人の結束を象徴している
 3. フレンチオークの樽で熟成。バニラのような香りをワインに添える
- 山崎ワイナリー 三笠市蓮布791-22
TEL: 01267-4-4410 www.yamazaki-winery.co.jp/

Visiting the home of wine ~Wineries in SORACHI~

WINERY

[YAMAZAKI WINERY]

This family winery was founded by Mr. Kazuyuki YAMAZAKI, the third generation of the farmer that had taken root in Mikasa City, after he obtained the license to make alcohol. Mr. Yamazaki and his family, his wife and three sons stand on their own in making wine, shipping and running the shops of direct sales. At the early stage, they tried to raise "Pinot Noir" which was said to be hard to grow in the cold climate in Hokkaido and their wine made from the "Pinot Noir" harvested in 2002 was highly evaluated and got the fame. The kinds of grapes were increased and "Chardonnay", "Kerner" "Bucchus" and "Merlot" are raised in their vineyard of seven hectares that produces about 20 items on sale.

What they have been sticking with since the first shipping is to use only the grapes that they produced by themselves on their own grapevine even if the amount of the harvest is smaller than they expected. Sympathized with their policy that they have abided by, many volunteers come from all over Japan to help the Yamazakis to pick up the grapes ripened enough for making wine in the busy harvest. Next to the winery, there is a log house that contains the wine shop where tasting of wine can be allowed and the limited bottles of wine are sold. But the shop opens only on Saturday, Sunday and holidays and from 10:00 to 18:00 (to 16:00 from November to April). As the shop will be closed when the bottles of wine are sold out, please check out before visiting there in winter. Watching their vineyard and fields can be allowed if you have a contact beforehand.