

- 1.石炭の採掘跡地で栽培している珍しいぶどう園
- 2.「ペンケ・ウタシュナイ」。2010年ものからは「ブラックダイヤモンド・テロワール」に名称変更

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歌志内市上歌32-15
TEL: 0125-42-5555
www.taiyogroup.jp/utashinai/index.html



[UTASHINAI TAIYO FARM]

The experimental cultivation of grapes has been started in Utashinai City in 1992 with the slogan of "The town of black diamond to the hometown colored with grapes." Since 2003, UTASHINAI TAIYO FARM succeeded the company which had run the vineyard and continued to raise grapes. It makes its original red wine "Penke Utaushunai" from the grapes raised in its own vineyard, such as Sibel 13053, Zweigeltrebe, Dornfelder and so on. It is said the wine has the peculiar aroma of some kinds of mineral because the vineyard was developed on the area that has been the place of open-pit coal mining and the ground contains much mineral. Goats and sheep are also raised in the farm and its wine shop is available but a phone call should be placed beforehand for looking around the farm because the farm is run by a few staff. It also sells white wine and web shopping is available on its web site.

SORACHI WINE STORY

●-Jaunt in SORACHI Valley, invited by wine-

- 1.発売早々に完売になる「クリサワブラン」
 - 2.花が咲き蝶が舞うナカザワヴィンヤードのぶどう畑
- ナカザワヴィンヤード
岩見沢市栗沢町加茂川1140
TEL: 0126-45-2102
(18:00~21:00)
www.nvineyard.jp/



[NAKAZAWA VINEYARD]

The people who saw the fields of NAKAZAWA VINEYARD would be astounded. Because various kinds of plants and flowers flourish in the vineyard as if it was the field of wild plant. Since its open in 2002, no weed-killer and chemical synthetic fertilizer have been given to the vineyard and the weeds have been cut and taken off to be used as the natural manure for vineyard and other fields. The vineyard sells its original wine "KURISAWA BLANC" which is made from the grapes raised in the field where various kinds of creatures are co-existing and is made with the natural ferment sticking to the fruit. "KURISAWA BLANC" is blend Vin Blanc made from Gewuerztraminer, Pinot Gris and Kerner. Contracted winery in Tochigi Prefecture is making the wine but the grapes are raised by themselves. Shipping of the wine made from the grapes raised in the vineyard will start in September of the next year of harvest year. Vineyard tour and direct sales can be available but phone call should be placed beforehand because the vineyard is run by Mr. and Mrs.Nakazawa.



Eager to know how the grapes are raised

[TSURUNUMA WINERY]

TSURUNUMA WINERY owned by HOKKAIDO WINE Inc. has the biggest vineyard in Japan. It has the history of about forty years since it started the experimental cultivation by planting the sapling imported from Germany. A variety of awards have been given in the domestic wine competitions again and again to "TSURUNUMA Series" of wine made from the grapes of its own vineyards, such as Müller-Thurgau(white), Bacchus(white), Trollinger(Rose), Lemberger(red), Zweigeltrebe(red). It also produces the very rare wine made from the European high-class grapes such as Weißburgunder, Traminer and Riesling that are rarely raised in Japan. Every year, it starts to sell all kinds of wine on the last Sunday in August after making each barrel of wine matured for two years. On the first day of sale, "TSURUNUMA Wine Festival" is held every year. As the whole-grilled lamb produced in Hokkaido and culinary delicacies cooked by the chef from the very popular restaurants in Sorachi sub-prefectural area can be savored in the festival, over 4,000 people swamp to the festival every year. Other than that, from the middle of September, wine grape and table grape picking can be enjoyable for some cost. (Grape picking ends once all the grapes are picked up.) The grapevine can be seen freely (Please mind P's and Q's) and the limited bottles of wine can be purchased at the wine shop on the premises.

- 1.作付けは120ヘクタール。長野県の醸造用ぶどう畑の総面積よりまだ広い
- 2.ショップの営業は9:00~16:30(11~3月は16:00まで)。常時5種類くらいの試飲もできる(年末年始休業)
- 3.遅摘みの完熟ぶどうで醸造した、鶴沼シリーズのバックス

●鶴沼ワイナリー 浦臼町於札内428-17
TEL: 0125-68-2646 www.hokkaidowine.com/index.shtml

