

Kikyougahara



Vest selection of Kikyougahara's wine from 10 vine yards

The history of Kikyougahara grapes was started by a man called Rikiji Toyoshima. He was born in Yamabe-mura, which was one of Shiojiri's neighboring villages. Influenced by his grandfather who was a grape producer, Toyoshima learned viniculture in Gunma-ken at the age of 19. A year later, he brought back around 300 grape trees to Kikyougahara, and planted the first one in 1980. He tried planting more than 20 different kinds of grapes but found that "Concord" is most suitable to be grown in the climate of Kikyougahara. Since then, Kikyougahara has become one of the major grape-producing places in Nagano-ken, especially for "Concord" and "Niagara" grapes.

In the early 1940's, Kikyougahara produced bottles of wine named "Merlot" and "Chardonnay" which has become famous world-wide. Today, there are 9 vineyards and 1 school in Shiojiri producing red, white, and ice wines.

After "Nagano application control" was introduced in 2002, higher standards have been set for the production of Kikyougahara wine. Application control is a system where the quality of taste, cultivation method, and production process need to meet a certain standard. Agricultural products or manufactured goods are also evaluated from the consumer's point of view. In the wine sector, 68% of the Kikyougahara wine products are certified under the application control, which is highest in the prefecture. Kikyougahara wine producers take pride in producing number one wines in the prefecture.

Kikyougahara Wineries



Alps Wine

Since its establishment, only high quality grapes that are sent directly from selected grape producers are used. In order to produce mellow tasting wines, they pay attentive care and ensure hygienic management throughout the brewing process.



Hayashi Winery

Grapes used for wine making were homegrown or purchased from contracted farms since the year it was established (1919). Regardless, their motto has always been that “good wine is made from quality grapes”. On top of that, they take on the challenge to balance the usage of traditional skills and new techniques in wine making.



Izutsu Wine

Ever since its establishment in 1933, their continuous persistency in pursuing improved products has ensured high quality Kikyougahara wine and has given it unique characteristics. Their commitment is evident throughout the process from viticulture to wine brewing.



JA Shiojiri Wine Factory

Grapes that were grown locally with extensive care are used here. That also makes their wine a 100% Shiojiri product. They put in extra effort to bring out each type of grape's own distinct qualities (color, taste and flavor) for rich wines.



Kido Winery

A boutique vineyard operated by a family of three. Though workers are few, they strive to produce great tasting homemade wine. Thus, in every bottle of wine, there contains the warmth and love of a family.



Mercian Katsunuma Winery

They brew wine that presents the qualities of Kikyougahara, Shiojiri. “Kikyougahara Merlot” (1985) won the gold medal in a world class competition. Thereafter, many awards have been presented to them and Kikyougahara wine has been made known throughout the world.



Shinano Wine

The passion in fine wine making is shared among three generations in the family. They give thanks for the rich blessings of the climate in Kikyougahara and the sustenance from the earth, in which “Shinano Wine” is born.



Suntory Winery

It has provided the original wine ingredients for the infamous “Akadama Sweet Wine” since the year it was established (1936). They now work hand in hand with passionate local grape producers and are committed to produce nothing but Nagano high quality vintage wine.