

# GRACE WINE



## Wine List - December 2016

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Limited production series from selected grapes grown under viticultural specifications of Grace's owner Shigekazu Misawa

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## A. Grace - Cuvée Misawa series

### 1. Cuvée Misawa (R)



The flagship Cuvée Misawa is made predominantly of Cabernet Sauvignon grown from our meticulously maintained Misawa Estate Vineyard in Akeno-cho, Yamanashi. We have employed rigorous field selection and selection tables together with a gentle vinification regime in order to preserve the depth of flavours.

#### **Basic data:**

Vintage : 2014

Grape Origin: Misawa Estate Vineyard in Akeno-cho, Yamanashi prefecture

Grape varieties: Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot

Vintage (year of harvest): 2014

Vinification: Fermentation in open oak vats and maturation in small oak barrels

Alcohol by volume: 13.5 %

Volume: 750ml

Production: 4,300 bottles

Suggested retail price: open / primeur

Wine type: (R) Full body

## 2. Cuvée Misawa (W)



The limited production flagship white Cuvée Misawa uses only grapes grown with the meticulous attention of Shigekazu Misawa, the owner of Grace. We rigorously select grapes grown at Misawa Estate Vineyard at Akeno-cho which boasts the longest growing season sunshine hours in Japan. We strive for a natural vinification to the greatest extent. As one of the top level Chardonnay in Japan, the wine is bottle-aged for a few years before going on sale. In order to preserve terroir, new oak percentages have been lowered.

### **Basic data:**

Vintage: 2014

Grape Origin: Misawa Estate Vineyard in Akeno-cho, Yamanashi prefecture

Grape variety: Chardonnay

Vintage (harvest year): 2014

Vinification: Fermentation and maturation in small oak barrels

Alcohol by volume: 12%

Volume: 750ml

Production: 2,474 bottles

Suggested retail price: Open

Wine type: (W) Dry

### 3. Cuvée Misawa – Akeno Koshu (W)



Decanter World Wine Awards 2014 Gold Medal and Regional Trophy | 2013 vintage

Decanter Asia Wine Awards 2016 Gold Medal | 2015 vintage

This special limited production flagship wine Cuvée Misawa Koshu uses only grapes grown with the meticulous attention of Shigekazu Misawa, the owner of Grace. The wine utilises only the ripest Koshu grapes grown with vertical shoot positioning from Misawa Estate Vineyard in Akeno-cho, a wine with intensity of flavours showcasing the untapped potential of Koshu.

#### **Basic data:**

Vintage: 2015

Grape Origin: Misawa Estate Vineyard in Akeno-cho, Yamanashi prefecture

Grape variety: Koshu

Vintage (harvest year): 2015

Vinification: Fermentation and maturation in stainless tank

Alcohol by volume: 11.5%

Volume: 750 ml

Production: 4,006 bottles

Suggested retail price: Open

Wine type: (W) Dry

#### 4. Cuvée Misawa – Private Reserve (R)



This wine is produced only in years when its quality is expected to surpass the flagship red Cuvée Misawa and is limited to a single barrel only, specially bottled as the Cuvée Misawa – Private Reserve. The wine uses solely Cabernet Sauvignon grapes with concentrated flavours grown from elevated sites of the meticulously maintained Misawa Estate Vineyard in Akeno-cho, followed by a rigorous selection, hand de-stemming, selection tables as well as a gentle vinification regime

##### **Basic data:**

Vintage: 2012

Grape origin: Misawa Estate Vineyard in Akeno-cho, Yamanashi prefecture

Grape variety: Cabernet Sauvignon

Vintage (harvest year): 2012

Vinification: Open oak vats and maturation in small oak barrels

Alcohol by volume: 13.5%

Production: 225 L

Suggested retail price: Open

Wine type: (R) Full body

## 5. Cuvée Misawa – Private Reserve (W)



This wine is produced only in years when its quality is expected to surpass the flagship white Cuvée Misawa and is limited to a single barrel only, specially bottled as the Cuvée Misawa – Private Reserve. We use only the ripest grape grown with great attention from our own Misawa Estate Vineyard in Akeno-cho which boasts the longest growing season sunlit hours in Japan, followed by rigorous de-stemming and a gentle vinification, resulting in a wine with great fruit intensity. As one of the top level Chardonnay in Japan, the wine is bottle-aged for a few years before going to the market.

### **Basic data:**

Vintage: 2012

Grape origin: Misawa Estate Vineyard in Akeno-cho, Yamanashi prefecture

Grape variety: Chardonnay

Vintage (harvest year): 2012

Vinification: Fermentation and maturation in small oak barrels

Alcohol by volume: 13%

Volume: 750ml

Suggested retail price: Open

Wine type: (W) Dry

## B. Grace Koshu series

### 6. Grace – Gris de Koshu



Decanter Asia Wine Awards 2013 Gold Medal and Regional Trophy | 2012 vintage

Decanter Asia Wine Awards 2015 Gold Medal | 2014 vintage

Decanter Asia Wine Awards 2016 Platinum Medal and Best in Show | 2015 vintage

We use Koshu from the Yamanashi prefecture in order to produce a wine which is firstly a food wine and at the same time, a wine easy to get familiar with and pleasant to enjoy. “Gris”, which is French term for the pinkish grey colour, represents the colour of the skin of Koshu.

#### **Basic data:**

Vintage: 2015

Grape origin: Yamanashi prefecture

Grape variety: Koshu

Vintage (harvest year): 2015

Vinification: Fermentation and maturation in stainless steel tank

Alcohol by volume: 12%

Volume: 750ml

Suggested retail price: 1,944 yen

Wine type: (W) Dry

#### **Tasting Note:**

Bright and clear. Lemon yellow with a grey tinge. Medium level aromas of grapefruit, grapefruit peel, coriander; spicy aroma of white pepper, and hints of iodine. Mellow on the palate, with a trace of sweetness. Lively acidity, citrusy fruitiness, spicy flavours, and a faint accent of bitterness. With flavours from the skins of Koshu grapes well brought out, a very pleasant to drink white wine. (Tasting note according to Katsunori KANEKO)

## 7. Grace – Koshu Kayagatake



The foot of the Kayagatake mountains has a micro-climate which boasts the longest growing season sunshine hours in Japan as well as a very low precipitation. Our Misawa vineyard at Akeno, situated at the western slope of the big valley flow, capitalise on the terroir. Grace Kayagatake benefits from the diurnal temperature differences and the cool climate. The resulting wine has a bracing freshness due to its abundant malic acid typical of the terroir. Our winemaking meets the stringent requirements of EU winemaking standards, and the wine is currently exported to London where it has received the promotion of KOJ (Koshu of Japan) as well as other positive comments from various critics. The wine matches well with Japanese cuisine of all sorts.

### **Basic data:**

Vintage 2015

Grape origin: Uenoyama area in the North West of the Yamanashi prefecture

Grape variety: Koshu

Vintage (harvest year): 2015

Vinification: Fermentation and maturation in stainless steel tank

Alcohol by volume: 11.5%

Volume: 750ml

Suggested retail price: 2,160 yen

Wine type: (W) Dry

### **Tasting Note:**

Bright pale yellow with green tinge. Citrus aromas of lime and grapefruit, herb aromas of thyme and freshly mown lawn grass, as well as spice aroma of white pepper, all demonstrating freshness. Bone dry with a smooth attack. Conspicuous but lively acidity reminiscent of cool climates. The palate shows flavours of the same citrus and herb nuances as the nose, firm and opens up to give an impression of plenty of coolness. (Tasting note according to Katsunori KANEKO)

## 8. Grace Koshu



Decanter World Wine Awards 2015 Gold medal and Regional trophy | 2014 vintage

Decanter World Wine Awards 2016 Platinum medal and Best Asia | 2015 vintage

One of the representative Grace wines. The wine has long been recognised overseas for its food matching potential with Japanese cuisine, and was touted as a representative wine of Japan by Jancis Robinson MW. The wine emphasises fruitiness, freshness and a well-defined acidity.

### **Basic data:**

Vintage: 2015

Grape origin: Katsunuma-cho, in the Yamanashi prefecture

Grape variety: Koshu

Vintage (harvest year): 2015

Vinification: Fermentation and maturation in stainless steel tank

Alcohol by volume: 12%

Volume: 750ml

Production: 50,000 bottles

Suggested retail price: Open

Wine type: (W) Dry

### **Tasting note:**

Crystal clear. Light lemon yellow with a green tinge. Quite forceful aromas giving an opulent first impression. Green apple, pear, white flower, fennel leaves, and a mineralic tone reminiscent of seashells. Smooth and gentle on the palate, dry, with flavours consistent with aromas, well-integrated tendering acidity, all giving a coherent whole. A wine in great balance with a youthful elegance. (Tasting note according to Katsunori KANEKO)

## 9. Grace Koshu – Hishiyama vineyard



Hishiyama is a cool area overlooking Katsunuma-cho. From 2002, we strive to reveal the potential of the grapes and terroir by selecting from premium parcels and employing small batches vinification. The wine was made according to EU standards and has been exported to the overseas including London.

### **Basic data:**

Vintage: 2015

Grape origin: Hishiyama area in Katsunuma, Yamanashi prefecture

Grape variety: Koshu

Vintage (harvest year): 2015

Vinification: Fermentation and maturation in stainless tank

Alcohol by volume: 11.5%

Volume: 750ml

Production: 5,400 bottles

Suggested retail price: Open

Wine type: (W) Dry

### **Tasting Note:**

Clear and faultless, bright pale yellow.

On the nose are aromas reminiscent of citrus fruits and their skins, acacia type white flowers, spiciness of coriander seeds and stone-like minerality. The smooth texture on the palate accompanied by intense dryness and well delineated acidity is impressive. The palate shows a purity typical of wines from the high altitude Hishiyama region with a hint of coolness. A classy wine. (Tasting note according to Katsunori KANEKO)

## 10. Grace Koshu - Toriibira vineyard



Toriibira is known in Japan as the place of origin of Japanese wine where high quality grapes were grown from the past. From 2002, we strive to reveal the potential of the grapes and terroir by selecting from premium parcels and employing small batches vinification.

### **Basic data:**

Vintage: 2015

Grape origin: Toriibira area in Katsunuma, Yamanashi prefecture

Grape variety: Koshu

Vintage (harvest year): 2015

Vinification: Fermentation and maturation in stainless steel tank

Alcohol by volume: 11.5%

Volume: 750ml

Production: 6,200 bottles

Suggested retail price: Open

Wine type: (W) Dry

### **Tasting note:**

Clean and faultless, bright pale yellow.

Ripe aromas of golden delicious, white peach and pears with notes of spiciness from white pepper, clove and ginger. The wine is mellow on the palate, showing flavours of ripe fruits and a smooth and rounded acidity. On the back plate comes astringency of grape skin origin and a touch of bitterness. A wine showcasing the mellowness and fullness of the long sunshine hours of the Toriibira region. (Tasting note according to Katsunori KANEKO)

## 11. Koshu Toriibira Vineyard - Private Reserve



Gold medal trophy winner at the 2012 Japan Wine Challenge

Toriibira is known in Japan as the place of origin of Japanese wine where high quality grapes were grown from the past. Only highly concentrated grapes from special parcels are used. Vinification is in small batches.

### **Basic data:**

Vintage: 2015

Grape origin: Toriibira vineyard in Katsunuma-cho, Yamanashi prefecture

Grape variety: Koshu

Vintage (harvest year): 2015

Vinification: Fermentation and maturation in small oak barrels

Alcohol by volume: 12%

Volume: 750ml

Production: 6,651 bottles

Suggested retail price: Open

Wine type: (W) Dry

### **Tasting note:**

Clear with no signs of fault. Bright pale yellow. Medium intense fruity aromas of tangerine and summer mikan, spicy aromas of white pepper and ginger, earthy mineral aromas and toasty aromas of oak, all together giving an impression of complexity. A powerful attack on the palate, bone dry with a tightly knitted acidity which gives structure to the wine. A long finish with some astringency, and a slight bitter aftertaste. A white wine with both finesse and power. (Tasting note according to Katsunori KANEKO)

## C. Grace – Varietal series

### 12. Grace Cabernet Franc



The vinification is gentle with moderate extraction in order to preserve naturalness. Made from Cabernet Franc and Petit Verdot grown in the meticulously maintained Misawa Estate Vineyard in Akeno-cho, new oak barrel percentage was lowered, clarification and excessive filtration suppressed in order to reveal the grape's original potential,

#### **Basic data:**

Vintage: 2014

Grape origin: Misawa Estate vineyard in Akeno-cho, Yamanashi prefecture

Grape variety: Cabernet Franc, Petit Verdot

Vintage (harvest year): 2014

Vinification: Fermentation in stainless steel tank (with a portion in oak vats) and maturation in small oak barrels

Alcohol by volume: 13.5%

Volume: 750ml

Production: 2,209 bottles

Suggested retail price: Open

Wine type: (R) Medium body

### 13. Grace Merlot



Grace Merlot has won the best national wine award during Japan Wine Challenge 2006. The vinification is gentle with moderate extraction in order to preserve naturalness. Made from Merlot and Petit Verdot grown in the meticulously maintained Misawa Estate Vineyard in Akeno-cho, new oak barrel percentage was lowered, clarification and excessive filtration suppressed in order to reveal the grape's original potential.

#### **Basic data:**

Vintage: 2014

Grape origin: Misawa Estate vineyard in Akeno-cho, Yamanashi prefecture

Grape variety: Merlot, Petit Verdot

Vintage (harvest year): 2014

Vinification: Fermentation in stainless steel tank (with a portion in oak vats) and maturation in small oak barrels

Alcohol by volume: 13.5%

Volume: 750ml

Production: 7,800 bottles

Suggested retail price: Open

Wine type: (R) Medium body

#### 14. Grace Cabernet Sauvignon



The wine uses Cabernet Sauvignon grapes with high degree of ripeness from the Misawa Estate Vineyard in Akeno-cho as its base, blended with Petit Verdot. The Cabernet is then carefully vinified to gently extract its powerful tannins, and then rested in 100% new oak barrel for 20 months to obtain a wine with power.

##### **Basic data:**

Vintage: 2014

Grape origin: Misawa Estate Vineyard in Akeno-cho, Yamanashi prefecture

Grape variety: Cabernet Sauvignon, Petit Verdot

Vintage (harvest year): 2014

Vinification: Fermentation in open oak vats, and maturation in small oak barrels

Alcohol by volume: 13.5%

Volume: 750ml

Production: 1,793 bottles

Suggested retail price: Open

Wine type: (R) Full body

## 15. Grace Chardonnay



The wine was carefully made using Chardonnay from the Misawa Estate Vineyard in Akeno-cho, with special attention paid to harvest timing and fruit selection in the field. Grapes from different parcels are fermented separately before blending. In order to reveal the original potential of the grapes, new oak percentage was lowered. The wine was said to evoke impression of Gypsophilia in the popular manga “Drop of God “ (Komi-no-Shizuku)

### **Basic data:**

Vintage: 2015

Grape Origin: Misawa vineyard in Akeno-cho in the Yamanashi prefecture

Grape variety: Chardonnay

Vintage (harvest year): 2015

Vinification: Fermentation and maturation in small oak barrels

Alcohol by volume: 12.5%

Volume: 750ml

Production: 3,480 bottles

Suggested retail price: Open

Wine type: (W) Dry

## 16. Grace - Kayagatake (R)



The foot of the Kayagatake mountains has a micro-climate which boasts the longest growing season sunshine hours in Japan as well as a very low precipitation. Situated at the western slope of the big valley floor, the Misawa vineyard in Akeno capitalise on the terroir. Grace Kayagatake benefits from the diurnal temperature differences and the cool climate. The resulting wine is invigorating, has a bracing freshness due to its abundant acidity with refreshing flavours.

### **Basic data:**

Vintage: 2015

Grape Origin: Foot of the Kayagatake mountains, the Hosaka area in the North West of the Yamanashi prefecture, Misawa Estate Vineyard in Akeno-cho

Grape variety: Cabernet Sauvignon, Muscat Bailey-A, Merlot

Vintage (harvest year): 2015

Vinification: Fermentation in stainless steel tank, maturation in oak barrels

Alcohol by volume: 12.5%

Volume: 750ml

Suggested retail price: 2,160 yen

Wine type: (R) Medium body

## 17. Grace Rosé



100% of the grapes grown in the Misawa Estate Vineyard in Akeno-cho and both the direct pressing and the saignée method are used to produce this Merlot based rosé. This locally made wine matches well with the Japanese dining table.

### Basic data

Vintage: 2015

Origin: Misawa Estate Vineyard in Akeno-cho, Yamanashi prefecture

Grape variety : Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot

Vintage (harvest year): 2015

Vinification: Direct Pressing, Saignée

Alcohol by volume: 13.5%

Volume: 750ml

Suggested retail price: 2,700 yen

Wine type: (Rosé) Dry

### Tasting Note:

Bright rose colour and a lovely red tone give a first impression of brilliance. Aromas of red fruits such as red currants, pomegranate, floral aromas of roses and violets, and a hint of spicy aromas of cinnamon and earthiness. Gentle on the palate, dry but with a faintly perceptible fruity sweetness. Acidity is mild; the palate is juicy with concentration. Made using the saignée method and fermented in oak, the wine is an exemplary blend of both fruitiness and complexity. (Tasting note according to Katsunori KANEKO)

## **D. Grace Sparkling**

The traditional rendition that has inherited the GRACE brand

### **18. Grace Blanc de Blanc Extra Brut**



The classic traditional Grace sparkling utilises chardonnay only grown at the Misawa Estate Vineyard in Akeno-cho which boasts the longest growing season sunshine hours in Japan. Limited production with remuage on pupitres, dégorgement and dosage addition all done by hand.

#### **Basic data**

Vintage: 2012

Origin: Misawa Estate Vineyard in Akeno-cho, Yamanashi prefecture

Grape variety: Chardonnay (Blanc de Blanc)

Vintage and harvest: 2012

Vinification: Second fermentation in bottle; bottle maturation on the lees for 36 months

Alcohol by volume: 12%

Volume: 750ml

Suggested retail price: Open

Wine type: (Sparkling, W) Extra Brut

## E. Fortified wine

### 19. Shūgorō no Vin

A madeira type fortified wine highly commended by and was a personal favourite of the late writer Shūgorō Yamamoto



A personal favourite sweet wine of the late writer Shūgorō Yamamoto. The wine is matured in oak barrels for a few years, resulting in a complex flavour. A perfect match for dessert and blue cheese. The calligraphy on the label was Yamamoto's own handwriting, in the spirit of praising the wine.

#### **Basic data:**

Grape origin: Hosaka area of the Yamanashi prefecture

Grape variety: Muscat Bailey A, Koshu

Fortified spirits: Cognac, France

Vinification: Madeira style

Alcohol by volume: 16%

Volume: 720ml

Suggested retail price: 2,732 yen

Wine type: (R) Very sweet

#### **Tasting Note:**

Calming garnet with an orange rim. Intense and complex ripe bouquet of figs, raisins, dry flowers, bitter chocolate. Richly sweet and mellow on the pallet, pure, with a long finish. (Tasting note according to Katsunori KANEKO)