



Hakushu "Chardonnay" White

Our Chardonnay, raised in the fresh ocean breeze sweeping in from the Sea of Japan, is a dry wine that features a lovely combination of citrus flavors with tart notes. Koshu Chardonnay pairs nicely with seafood rich in ocean minerals.



Hakushu "Koshu" White

This lovely white wine is made from 100% Koshu variety grapes, grown exclusively in Hokuei town, Tottori prefecture. The wine is fermented in stainless steel tanks for 3 months, and is a dry white with a citrus fragrance and acidity reminiscent of grapefruit, with green apple nuances.



Miyu (Cabernet Sauvignon) Red

This offering is made from 90% Cabernet Sauvignon and 10% Yama Sauvignon grapes, all grown in Hokuei-cho, Tottori. Aged six months in stainless steel tanks, this is a dry medium-bodied red wine that is bottled without any clarifying agents. It features violet and raspberry aromas, elaborate tannins, moderate acidity and a rich flavor of the dark colored fruits.



Miyu (Merlot) Red

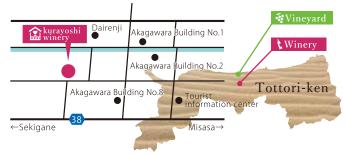
Medium bodied with 100% merlot from Hokuei-cho, Tottori Prefecture, and fermented in a stainless steel tank for 6 months and bottled without using fining agents, featuring supple tannins, moderate acidity and rich fruit flavor. It is red wine. Long-term aging allows you to enjoy a body with a skeleton.



Kurayoshi Winery

From vine to bottle, every step of the creation of Imamura Wines is carefully performed by hand, by local craftsmen and people that truly care about the development of wines in the Sanin Region of Japan, encompassing the mountains of the Mt. Daisen range all the way to the sunny shores of the Japan Sea. The dedicated bunch of people that make up our small team at Imamura Vineyard and Kurayoshi Winery are very 'hands on.' This means we live and breathe every part of the growing winemaking process, which actually takes place in a converted, centuries-old Japanese Sake Factory. The resulting wines offer an authentic expression of the place they are vinted, combined with a certain special something that we believe can only come from passion. We hope you enjoy our seven spectacular offerings!



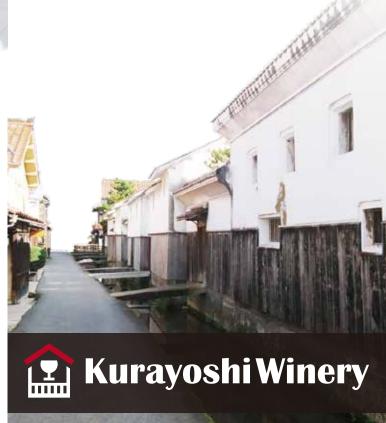


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The ultimate Japanese wine



Our Vineyard The Tottori Chuo Sand Dunes, where

the vineyards of Kurayoshi Winery are located, feature well-drained soil loaded with mineral nutrients from the sea of Japan, as well as a large temperature difference between day and night.

Because of these factors, our vineyard grows Vinifera (European) wine varieties such as Cabernet Sauvignon, Merlot and Chardonnay; the Japanese variety Koshu; and mating varieties Yama-Sauvignon, Muscat Bailey A and Honey Venus, all without chemical fertilizers or herbicides. Muscat Bailey A and Honey Venus, all without chemical fertilizers or herbicides.

About Our Grape Growers

All of the grapes that serve as the source for wines created by Kurayoshi Winery are lovingly grown by staff of our Vineyard and Company (contract farmers). We are continually researching and developing better varieties and new cultivation methods for our grapes, in order to bring you the finest wines possible, right up to today!



Imamura Wine and Company Incorporated Kenji Imamura, Chief Executive Officer

IWC (Imamura Wine & Company) Support Club

We are currently searching for Members that are willing to support the grape cultivation and winemaking activities of Kurayoshi Winery.

Membership provides numerous special benefits!



Our Winery

Kurayoshi Winery is a winemaking facility housed in a renovated former merchant's residence, where one can feel the retro influences and charm of this area that has been designated a National Preservation District for Groups of Traditional Buildings. In our Kurayoshi Winery, we strive to create great "Japan Wines" using traditional hand-vinting methods while at the same time working in a traditional environment.



Japan Wine from Tottori

At Kurayoshi Winery, we exclusively use grapes grown in local soils for our wines. We painstakingly create "Japan Wines" that pay homage to the marriage of mountain flavors and ocean foods found



Upstairs Wine Bar

On the second floor of the winery, we have created a "wine bar," where visitors can enjoy a glass of our wines along with local cuisine, all while viewing the winemaking activities below.

Please enjoy a few elegant moments in this antique, retro space.



Main Floor Wine Shoppe

In our wine shop, we offer tastings of wines created in the winery and you can choose your favorite bottle. We also offer wine glasses and stylish, useful wine accessories.

