

COCO FARM & WINERY

2011 Here Comes The Moon



This wine comes from the 2011 vintage, a year marked by the calamitous earthquake and tsunami that hit northern Japan in March, 2011. Even in such trying times the vine flowers and yields beautiful fruit.

Here Comes the Moon is made from the Kerner grape, a variety relatively unknown to most. It was developed in Germany in the 1950s and is grown to produce outstanding wines in Germany, Austria, northern Italy, and Japan's northernmost island of Hokkaido.

From the first time we attempted making wine from Hokkaido-grown Kerner we've been taken with the tremendous potential that the grape holds. It is marked by an intensity of fruit, strong aromatics, and a crisp spine of acid.

Kerner perhaps reaches its ultimate expression in the coastal hillsides of Yoichi, an hour's drive west of Sapporo. Cooling ocean breezes and fertile, iron-rich soils combine to infuse the wines with an extra depth of flavor. The grapes for this wine were grown by Mr. Yuji Fujisawa, a friend of many years and one of the most accomplished growers that we have ever met. Mr. Fujisawa's Yoichi vineyard stretches over 4 hectares, and is primarily planted to Kerner and the red wine cultivar Zweigeltrebe.

Despite the sad fact of the March disaster, Mr. Fujisawa again performed his magic, turning out grapes with powerful aromas, sturdiness of body, and a beautiful acidic snap.

Careful pressing, fermentation using wild yeasts, and a post-fermentation aging period in stainless steel has yielded a dry, powerful wine showing to great effect Kerner's fruit profile.

The origin of the wine's name, Here Comes the Moon, is from a late Edo Period poem which encourages wisdom, patience, and acceptance... "One should wait for the rising of the moon, yet should not chase after the falling flower petals".

TECHNICAL DATA

VARIETY	Kerner 100%		
VINEYARD	Nobori District, Yoichi, Hokkaido, Japan		
HARVEST DATE	28 th October 2011	Brixl at harvest(average): 21.3oBrix	
BOTTLING	Date of bottling:12nd July 2012 Number of bottles produced: 2,427 (750ml)		
ANALYSIS DATA	Alcohol: 10.6%	Acidity: 0.750gm./100 ml	Residual sugar:0.445%