

2019 Here Comes The Moon



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 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. Fujisawa, Mr. Ara, Mr. Saikawa and Mr. Hasegawa.

They performed fascinating 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 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".

VARIETY	KERNER 93% SAUVIGNON BLANC 7%
VINEYARD	Yoichi, Hokkaido, Japan
HARVEST DATE	15 th 18 th 22 nd 27 th October 2019
Brix @the Harvest (average)	23.7°Brix
BOTTLING	Bottled on: 10 th 11 th June 2020 The number of bottles : 4,747 (750ml)
ANALYSIS DATA	Alcohol : 13.0 % Total acidity : 0.70 g/ 100 ml Residual Sugar : 3.8 %

27/Oct/2020