

Onoyama Bikki Rouge

Red Wine - - - - - 13% ABV Vintage 2021

GRAPE	Merlot/Cabernet Franc/Cabernet Sauvignon
REGION	Onoyama, Ueda, Nagano

WINEMAKERS: *Moe Ozono and Minoru Tamura*

ABOUT THE WINE:

BOTTLES PRODUCED: N/A

— A beautifully expressive and concentrated blend of Bordeaux varieties, this vintage of Onoyama Bikki Rouge holds up well against fuller flavored dishes, while also shows the vivacity and complexity for consumption on its own. This wine offers both a delicate and refined, yet powerful and effusive expression of these familiar grapes. From their home vineyard on an exposed hilltop in Onoyama, Ueda, this wine shows the power of Tomorrow Wines' exceptional care for farming and viticulture. The site is primarily clay, more removed from the volcanic soils further east in the river valley closer to Mount Asama. No pesticides, herbicides or any chemical sprays are ever used in the vineyard, nor is there any tillage. They do practice green fertilization, mowing cover crops and artfully placing the resultant greenery along with the trimmings from vines around the vineyard to aid with water flow off the soil and to help avoid pooling. They work to maintain the local ecosystem, as is reflected on the label of the bottle, showcasing the diverse circle of life around the vineyard.

After harvesting and destemming, the three varieties are added together into one stainless steel tank and fermented. The juice remains on the skins through fermentation, before pressing off into old barrels for 7 months. It is then bottled unfined and unfiltered, with no added sulphur. All wine movements in the cellar happened by gravity.

The wine is black cherry in color, with a mix of olives, bay leaves, ripe black fruits and rose petals on the nose, fresh herbs and raspberries. There is a spiced element of clove and nutmeg, as well. The palate shows a smooth silkiness, with moderate acidity and well integrated soft tannins with fantastic length. The wine embodies Tomorrow Wines' pursuit of balance, elegance, and restrained alcohol, delivering a polished yet approachable character. The winemaker suggests pairing the wine with roasted vegetables, negima yakitori, and also charred beef and chicken. Also ideal alongside seared wagyu, venison, or other richly flavored game meats, it showcases the subtle power and finesse that Nagano's cool mountain terroir can offer.

"Onoyama" refers to the small district outside Ueda in which the vineyard is located, and "Bikki" is the Ainu word for frog. The Ainu are one of the ethnic groups indigenous to Japan and historically local to the region, though they have faced persecution, forced assimilation, and marginalization for centuries.



PRODUCER

Tomorrow Wines

Ueda, Nagano Prefecture

GROWING REGION

