

Summary of Product Specification of Japanese GIs

I . Name of the Geographical Indication

北海道 (Hokkaido)

II . Product Category

Wine – Article 3, Item 13 of Liquor Tax Act

III. Petitioner

Geographical Indication "Hokkaido" Use Management Committee

NPO corporation Wine Cluster Hokkaido, Otaru Canal Terminal, 1-12 Ironai 1-chome, Otaru City, Hokkaido, Japan

IV. Date of Protection in Japan

28/6/2018

V. Product Description

(a) Raw Material and Production Method (See Annex)

(1) Raw materials

i) The wine shall be produced solely from grapes harvested in Hokkaido prefecture (limited to the species listed below).

Vinifera varieties(Muller Thurgau, Kerner, Bacchus, Perle, Gewurztraminer, Riesling, Morio-Muscat, Siegerrebe, Irsai Olivér, Chardonnay, Sauvignon Blanc, Pinot Blanc(Weißer Burgunder), Pinot Gris, Muscat(Muscat Ottonel), Auxerrois, Muskateller, Zweigelt, Lemberger, Trollinger, Dornfelder, Pinot-Noir(Spätburgunder), Merlot, Cabernet Sauvignon, Harmo Noir, Cabernet Franc, Cabernet Cubin, Cabernet Mito, Cabernet Dorsa, Acolon, Palas), *Labrusca* varieties(Niagara, Portland, Delaware, Tabiji, Campbell Early, New York Muscat, Concord, Red Niagara), wild vine varieties(Himaraya, Amurensis, Coignetiae), hybrid varieties(Seibel 9110, Seibel 5279, Seibel 10076, Seibel 13053, Kiyomi, Furano No.2, Kiyomai, Yamasachi, hybrid of Kiyomi and Amurensis, Yama Sauvignon, Yama Fredonia, Zalagyongye, Rondo, Regent, Muscat Hamburg-Amurensis (Hokujun), Iwamatsu No.5)

ii) The wine shall be produced by raw materials for wine with the provision of Article 3, Item 13 of the Liquor Tax Act, provided that flavor which is added to wine with the provision of Article 3, Item13 d., may be used, as long as such flavor is made from grape juice or

concentrated grape juice (limited to juice which raw materials are grapes harvested in Hokkaido prefecture), and contains saccharides which weight do not exceed ten hundreds of the wine after such flavor is added.

iii) The wine shall be produced from grapes with their sugar contents of not less than 16% for *Vitis vinifera* species, not less than 13% for *Vitis Labrusca* species, and not less than 15% for hybrid species. In the case that the weather was bad during the grape cultivation season, the required sugar contents of grapes (limited to be harvested in that calendar year including their cultivation season) may be lowered by 1%.

iv) Basically, the wine shall be made without the use of water, alcohol or spirits as a part of its raw materials. With regard to brandy, it may be added only after fermentation to the containers where wine was fermented and that are scheduled to be shipped without changing containers.

(2) Production method

i) The wine shall be produced in Hokkaido according to the production methods with the provision of Article 3, Item 13 of the Liquor Tax Act and shall be “Japan wine” with the provision of Paragraph 1, Item 3 of the “Labeling Standards for Manufacturing Process and Quality of Wine, Etc. (National Tax Agency Notice No. 18, October 2015).”

ii) When saccharides are added according to production methods with the provision of Article 3, Item 13 b. to d. of the Liquor Tax Act, the total weight of the added saccharides shall be within not greater than the weight of saccharides in grapes.

iii) When flavor with the provision of Article 3, Item 13 d. (hereinafter referred to as “flavor”), is added to wine, the flavor may be used as long as such flavor contains saccharides which weight do not exceed ten hundreds of the wine after such flavor is added.

iv) Acidification in the case that the total acid level of grape juice before acidification is less than 7.5 g/L, is regarded as for the purpose of increasing acidity sensorily, and therefore is not permitted, provided however that only if the fruit juice sugar content is not less than 21%, and the total acid level of grape juice before acidification is not less than 7.5 g/L, acidification as much as 1.0 g/L is permitted, as minimally required for pH adjustment for the purpose of the quality maintenance such as the stabilization of color tone and the sulfite adjustment.

v) Deacidification method may be used until the total acid level is reduced to 2 g/L.

- vi) Liquors shall be stored in Hokkaido, if needed in the producing process
- vii) In the case of bottling in containers to be shipped to customers, liquors shall be bottled in Hokkaido.

(b) Characteristic

(1) Organoleptic characteristics

As for white wine, the color is in general nearly clear or slightly yellow. The flavor is rich and has a fruity aroma of a bright flower, green apple or orange. White wine has a rich acidity. Dry wine makes drinkers clearly feel the acidity and sweet wine has a good balance of acidity and sweetness. Dry and sweet ones are both fruity and light.

As for red wine, the color is in general light cherry red or slightly dark red purple. Some red wines have a spicy or fruity aroma, while others have a light maturing flavor (bouquet). Red wine tastes moderate or light, and has clear acidity and mild astringency, and even after a long maturation, it has a fruity aroma.

As for rose wine, the color is in general purple or orange. Rose wine has a rich fruity aroma. Sweet wine has a good balance of sweetness and acidity which makes drinkers imagine grapes used as ingredients, while dry wine makes drinkers clearly feel its acidity. Dry and sweet ones are both fruity and crisp.

(2) Analytical characteristics

Hokkaido wines, including those with sparkling qualities, are liquors that fulfill the following conditions regarding alcohol content, total sulfur dioxide concentrations, volatile acidity and total acidity:

- Alcohol content is not less than 14.5%.
- Total sulfur dioxide content are not greater than 350 mg/kg.
- Volatile acid content are not greater than 1.5 g/L.
- As a general rule, acidification is not conducted. In the case that grapes which sugar content is less than 21%, are used as raw materials, total acidity for white and rosé wine is not less than 5.8 g/L (conversion to tartaric acid; the same applies hereinafter). For red wine, not less than 5.2 g/L. In the case that grapes which sugar content is not less than 21%, are used as raw materials, total acidity for white and rosé wine is not less than 5.4 g/L (conversion to tartaric acid; the same applies hereinafter). For red wine, not less than 4.8 g/L.

VI. Description of the Geographical Area

Hokkaido Prefecture

VII. Link with the Geographical Area

(a) Natural factor

In Hokkaido, it is colder and has the lower accumulated temperature during the growing season than in other grape cultivation areas in Japan. For this reason, according to the classification by Amerine & Winkler (University of California, Davis), the Hokkaido area is classified as "Region I" of the climatic division. This is rare case in Japan. Therefore, it is said that Hokkaido is suitable for Chardonnay, Pinot Noir and Germany varieties. In particular, the climate in Hokkaido is most suitable for European white varieties in Japan.

In grape cultivation areas in Hokkaido (major areas include Yoichi-Town in Shiribeshi, Iwamizawa-City in Sorachi, Furano-City in Kamikawa and Ikeda-Town in Tokachi), hours of sunshine from April to October are 1,100 hours or longer and the daily range of temperature is wide, and therefore, grapes with a high sugar content can be harvested. Moreover, since average monthly temperature from April to October is 15°C or lower, grapes with a high acid content can be cultivated. Furthermore, in Hokkaido, even if the altitude is 200 m or lower, grapes with a high acid content can be cultivated, though such grapes are cultivated at high altitudes in other domestic areas in Japan.

In addition, the humidity is lower than other domestic grape cultivation areas and the amount of precipitation from April to October is 700 mm or less, and therefore the occurrence of disease caused by mold etc. can be suppressed and, in general, grapes can be harvested in a healthy condition.

The characteristics of the Hokkaido wine are formed by grapes cultivated in such a natural environment. Moreover, the temperature is low throughout the year and the storage temperature for wine after vinification can be maintained low, and therefore the fruity flavor can be maintained until production rollout.

(b) Human factor

In Hokkaido, the American grapes were transplanted to Sapporo in 1875 and the "Budoshu Jozo-sho" was founded to develop business of the Kaitakushi (Development Commission) in 1876. The first wine was manufactured using local wild vines, but afterward the American grapes such as Concord were used. The winery was transferred to the private sector in 1887 and it continued production until the business was discontinued in 1913.

Since then, production of wines as an industry has been discontinued, but since around 1965, research was started on a variety selection for cold climates, breeding by cross-fertilization with wild vines, and wine production methods. In 1984, with the establishment of the Dosan Wine Kondankai (Hokkaido Wine Council), the exchange of information among wineries was activated, and therefore the method of grape cultivation and wine production has made rapid progress.

Wine production in Hokkaido has close relationship with the development of grape cultivation. Since Hokkaido has a vast area and a large-scale production is possible here, the hedge cultivation was mainly used. However, winter is severe and, snow falls heavily in some

areas, unique cultivation methods have been created.

For example, in heavy snowfall areas (Shiribeshi, Sorachi, etc.), the Katagawa Suihei Cordon (one-sided horizontal cordon method), the slanted-vines method is adopted. This method is possible to prevent branches from being broken by snowfall and also prevent vines from freezing. Moreover, in the areas having light snowfall but intense cold (such as Tokachi), vines may be buried in the soil during winter in order to prevent from freezing. Such grape cultivation methods adaptable to the natural environment in Hokkaido have been established by the creative efforts of wineries and the activities of the Hokkaido Wine Council. In addition to the viticultural methods for Wild Vine variety and Hybrid variety which are adaptable to the natural environment in Hokkaido, the development of cold-tolerance varieties has also been actively developed.

Furthermore, the non-acid-addition method has been adopted as a general rule, because grapes with a high acid content are used as ingredients. The use of acid is limited to the case in which the pH adjustment is necessary for the purpose of stabilization of color tone, sulfite adjustment, etc., but not for the purpose of increasing the sensory acidity.

VIII. Control Body

The Management Commission for GI “Hokkaido” conducts quality examinations, etc. And only wines that pass these tests may display the GI“Hokkaido” label. To preserve the natural characteristics of GI “Hokkaido”.

Management Commission for GI “Hokkaido”

1-1-12 Ironai, Otaru City, Hokkaido Otaru Canal Terminal Inside NPO Winecluster Hokkaido

(Annex)

Liquor Tax Act (excerpt)

(Definitions of other terms)

Article 3

(13) "Wine" means the following liquors of less than 20 percent alcohol content (for the liquors stated in b. to d., excluding liquors of 15 percent or more alcohol content and any other liquor provided for by Cabinet Order):

(a) Liquors made by fermenting fruits or fruits and water as raw materials;

(b) Liquors made by adding saccharides (limited to the saccharides provided for by Cabinet Order; the same shall apply to c. and d.) to fruits or fruits and water and fermenting the resultant substance;

(c) Liquors made by adding saccharides to the liquors stated in a. or b. above and fermenting the resultant substance; and

(d) Liquors made by adding brandy, alcohol or the spirits provided for by Cabinet Order (hereinafter referred to in this item and c. and d. of the following item as "brandy, etc."), or saccharides, flavor or water to the liquors stated in a. to c. above (for the liquors to which brandy, etc. is added, limited to the liquors where the total alcohol content of such brandy, etc. (in the case where there is brandy, etc. already added, the total alcohol content including the total alcohol content of such brandy, etc.; the same shall apply to c. of the following item) does not exceed ten hundredths of the total alcohol content of the liquors after such brandy, etc. is added).

(e) Liquors made by exuding the constituent of a plant provided for by Cabinet Order by soaking such plant in the liquors stated in a. to d. above.