

## Summary of Product Specification of Japanese GIs

### I. Name of the Geographical Indication

山形 (Yamagata)

### II. Product Category

wine – Article 3, Item 13 of Liquor Tax Act

### III. Petitioner

Geographical Indication of Wine “Yamagata” Use Management Committee  
2700-1 Oaza Nukanome, Takahata-town, Higashiokitama-county, Yamagata c/o Takahata  
Winery Co., Ltd.

### IV. Date of Protection in Japan

30, June, 2021

### V. Product Description

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

(1) Raw materials

i) Fruit for use must be only grapes (limited to the varieties specified below) harvested within the scope of the geographical origin

[Vinifera varieties]

Muller Thurgau, Kerner, Riesling, Chardonnay, Cortese, Gewürztraminer, Albariño, Petit Manseng, Viognier, Sauvignon blanc, Pinot Blanc, Pinot Gris, Chasselas, Zweigelt-Rebe, Pinot Noir, Pinot Meunier, Merlot, Syrah, Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Malbec, Gamay, Nebbiolo, Tannat

[Labrusca varieties]

Delaware, Niagara, Campbell Early, Concord, Steuben

[Other varieties]

Muscat Bailey A, Black Queen, Bailey Alicante A, Bijou Noir, Koshu, Pione, Yama Sauvignon, Hokuju, Harmo Noir, Riesling Lion, Riesling Forte, Seibel 9110, Shine Muscat, Mondo Briller, Himalaya, Shokoshi, Black Pegal, Wine Grand, Vitis coignetiae (Coignetiae, Amurensis), Neo Muscat

ii) Ingredients for use must be ones specified as raw materials for fruit liquor by Article 3, item 13 of the Liquor Tax Act.

For a flavoring agent specified in Article 3, item 13 (d) of the same Act, only grape juice or concentrated grape juice (limited to those produced only from grapes harvested within

the scope of the geographical origin) may be used.

- iii) Grapes for use must be grapes whose juice sugar content is at least 16.0% for vinifera varieties, 12.0% for labrusca varieties, or 14.0% for other varieties.

If the weather is bad during the grape growing season, the required juice sugar content for each variety may be decreased by 1.0% only with regard to grapes harvested within the calendar year containing the grape growing season.

- iv) In principle, no water, alcohol, or spirits must be used.

Brandy may be used only when it is added into a container after fermentation, where the wine has been fermented in the container and is planned to be shipped without being transferred to another container.

## (2) Production method

- i) Wines must be produced in Yamagata Prefecture by the method of producing “fruit liquor” specified in Article 3, item 13 of the Liquor Tax Act and be “Japanese wine” specified in paragraph 1, item 3 of the Standard for Indication of Production Method and Quality of Fruit Liquor, etc. (National Tax Agency’s Public Notice No. 18 of October 2015).
- ii) When saccharides are added in accordance with the production method specified in Article 3, item 13 (b), (c) and (d) of the Liquor Tax Act, the total weight of the added saccharides must not exceed the weight of saccharides contained in the fruit.
- iii) When a flavoring agent specified in Article 3, item 13 (d) of the Liquor Tax Act (hereinafter referred to as “Flavoring Agent”) is added, the weight of saccharides contained in the added Flavoring Agent must not exceed 10-100ths of the weight of the fruit liquor after the addition of the Flavoring Agent.
- iv) The total weight of acid added from the harvest of grapes through the bottling of wine that is converted to tartaric acid value must be 6.0 g/L or less.
- v) An acid-removing agent may be added until the total acid level that is converted to tartaric acid value is reduced by 4.0 g/L.
- vi) In the process of production, wines must be stored within Yamagata Prefecture.
- vii) Bottling must be completed within Yamagata Prefecture with containers planned to be delivered to consumers.

## (b) Characteristic

### (1) Sensory factors

Yamagata wines are generally characterized by a refreshing aftertaste of acidity that brings out the original grape flavor and aroma.

#### i) White wines

Their colors are greenish yellow to light yellow, light brown or brown. They have a clear grape-derived aroma in the rich and gorgeous scent of flowers and citrus fruits. They have

rich acidity, and for dry wines, you can clearly feel the acidity, which harmonizes with other flavors. Sweet wines have well-balanced sweetness and acidity, and both dry and sweet wines have a refreshing aftertaste.

ii) Red wines

Their colors are bright red to reddish purple or deep red. They have a grape-derived aroma, and long-aged wines have the scent of maturity that harmonizes with the fruit aroma. They have refreshing acidity and mild astringency.

iii) Rose wines

Their colors are light pink to orange, sometimes reddish brown. They have a rich grape-derived aroma. Sweet wines have sweetness distinctive of grapes that is well-balanced with acidity, and dry wines have clear refreshing acidity; both dry and sweet wines are fruity and light.

(2) Chemical factors

Yamagata wines meet the following requirements in terms of alcoholic content, total sulfurous acid level, volatile acid level, and total acid level, and include effervescent wines.

i) Alcoholic content of 7.0% to less than 20.0%.

However, an alcoholic content must be less than 15.0% for chaptalized wines, be 4.5% or more for sweet wines (which mean wines with 45 g/L or more of remaining sugar; the same applies hereinafter).

ii) Total sulfurous acid level of 350 mg/L or less

iii) Volatile acid level of 1.5 g/L or less

iv) Total acid level (converted to tartaric acid value) of 4.0 g/L or more

## VI. Description of the Geographical Area

Yamagata Prefecture

## VII. Link with the Geographical Area

(a) Natural factor

Yamagata Prefecture is located in northern Honshu of Japan and faces the Sea of Japan on the west and mountains such as the Ou Mountains and the Dewa Mountains on the other three directions. Yamagata Prefecture has the Mogami River, which originates from the Okitama region in the south, goes through the prefecture, and flows into the Sea of Japan. Many rivers from surrounding mountains join the Mogami River, formulating several basins in the inland area.

Grape growing is popular in this region around the Mogami River. Yamagata Prefecture is one of the richest grain-yielding areas in Japan with rice fields spreading over plains in the basins, and therefore grapes are grown mainly in areas not suitable for rice fields that lie between plains and mountains.

In this geographical origin, sloped land with good drainage causes appropriate moisture stress to grapes and tends to suppress the enlargement of grape berries and concentrate the

flavor; this is why the geographical origin is suitable for grape growing.

The annual daylight hours of the geographical origin are not long, about 1,600 hours; however, the weather is fine on many days during the grape growing period from April to October, and the hours of daylight during that period are about 1,100 hours with good exposure to sunlight. On the other hand, due to a high latitude, it has a cool climate with the average monthly temperature during the grape harvest season being about 25°C even in the hottest month, and a large temperature difference between day and night facilitates the accumulation of organic acid.

In addition, relatively little rainfall during that season, which is 800 mm or less, suppresses diseases, etc. of grapes and enables grapes to be harvested generally in a healthy condition; however, large snowfall in winter requires the implementation of measures against humidity and snow for grape growing.

(b) Human factor

The grape growing industry in the geographical origin started when a fruit tree experiment station was established in the course of encouragement of new industries in the late 19th century and grew grape varieties such as Black Hamburg, which was a vinifera variety from the West. To establish grape growing in the geographical origin, the use of greenhouses, trellises and other devices were introduced, and vineyards were gradually expanded; however, those vineyards were seriously damaged by the spread of phylloxera pests, which was caused by nursery trees of a labrusca variety introduced in 1910's.

Subsequent introduction of stocks immune to phylloxera and promotion of the planting of Delaware grapes made the geographical origin have 335 ha of grape growing area in 1950, which was the third largest grape growing area following Yamanashi and Osaka. In 1960's, the geographical origin started to produce seedless Delaware grapes through gibberellin treatment and its share in the Tokyo market dramatically increased. In 1980, the total grape growing area was increased to 3,780 ha, and Delaware accounted for 82% of the area.

Winemaking in the geographical origin started around the end of the 19th century as small production of sweet fruit liquors for medical use, but the production was not expanded due to the damage caused by phylloxera. In 1930's, Denbei Kamiya, who opened a winery in Ibaraki Prefecture, commenced the growing of Muscat Bailey A and Black Queen as well as winemaking in the geographical origin, and the volume of supply of grapes as raw materials, etc. to major liquor manufactures outside the prefecture increased, gradually enhancing the area's involvement in winemaking. After 1950, the volume of production rapidly decreased due to the post-war food shortage and a decrease in demand for sweet fruit liquors.

In this situation, from around 1980, grape growers of the geographical origin again introduced high-quality vinifera varieties, and particularly Cabernet Sauvignon and Chardonnay were established there through the introduction of the hedging-style growing method, measures against snow, installation of vinyl tents for protection from rain, raising the soil temperature through the use of stone walls, and other devices, and then winemaking using

those grapes was expanded in earnest.

In 1984, the Yamagata Prefecture Wine Manufacturers' Association, which was the second manufacturers' association related to fruit liquors in Japan, was established to create a system for close information exchange between wine manufacturers.

Since 1995, manufacturers has endeavored to improve winemaking techniques, etc. through sensory evaluation of wine, holding of wine workshops to exchange information on the improvement of winemaking methods, with the aim to make wines by bringing out the original grape flavor and aroma.

In 2008, the Yamagata Young Winemakers Association (Association of Vignerons) was established mainly by young winemaking technicians, and it endeavors to maintain and improve the characteristics of Yamagata wines by improving the quality of wines mainly made from labrusca varieties such as Delaware in cooperation with the Yamagata Integrated Agricultural Research Center and the Yamagata Research Institute of Technology or by other means.

#### **VIII. Control Body**

In order to use "Yamagata," the liquor that uses "Yamagata" is required to be confirmed by the following control body pursuant to guidelines for work implementation, prepared by the organization.

Geographical Indication of Wine "Yamagata" Use Management Committee

2700-1 Oaza Nukanome, Takahata-town, Higashiokitama-county, Yamagata c/o Takahata Winery Co., Ltd.

(Annex)

**Liquor Tax Act (excerpt)**

(Definitions of other terms)

Article 3

In this Act, the meanings of the terms listed in the following items are as prescribed respectively in those items:

(1) ~ (12) .....

(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.

(14) ~ (27) .....

**Order for the Enforcement of Liquor Tax Act (excerpt)**

(Raw materials of wine, etc.)

Article 7

1. The liquors provided for by Cabinet Order as stated in Article 3, Item 13 of the Law shall be the following liquors:

- (1) Liquors made by adding saccharides to fruits (including the substance prepared by drying or boiling down fruits or the fruit juice prepared by concentrating fruits, but excluding dates; the same shall apply hereinafter to this article) or fruits and water and fermenting the resultant substance where the weight of such saccharides added (the weight of saccharides in

terms of invert sugar; the same shall apply hereinafter to this item and the following item) exceeds the weight of the saccharides contained in such fruits;

- (2) Liquors made by adding saccharides to the liquors as stated in Article 3, Item 13, a. or b. of the Law and fermenting the resultant substance, where the weight of such saccharides added (for liquors made by adding saccharides to the liquors stated in b. of such item and fermenting the resultant substance, the weight to which the weight of the saccharides added as a raw material of such liquors is added) exceeds the weight of the saccharides contained in the fruits used as a raw material of the liquors stated in a. or b. of such item; and
- (3) Liquors made by adding, to the liquors as stated in a. to c. of Article 3, Item 13 of the Law, brandy, etc. (the brandy, etc. as stated in d. of such item) or saccharides, spices (flavor) or water (hereinafter referred to in this item as "liquors with brandy, etc.") where the weight of such saccharides added exceeds ten hundredths of the weight of such liquors with brandy, etc.
2. The saccharides provided for by Cabinet Order as stated in Article 3, Item 13, b. of the Law shall be sugar, grape sugar and fruit sugar.
3. The spirits provided for by Cabinet Order as stated in Article 3, Item 13, d. of the Law shall be the spirits made by distilling the alcohol-containing substance prepared by fermenting fruits or fruits and water as the raw materials.
4. The plant provided for by Cabinet Order as stated in Article 3, Item 13, e. of the Law shall be the Oak (limited to the chip or small pieces).