



# DOMAINE ICHI

## PINOT GRIS

### ORIGIN

Yoichi, Hokkaido, Japan.

### VARIETIES

100% Pinot Gris.

### VINEYARD

From the Domaine Ichi vineyard in Niki, Yoichi. The vines are farmed organically and planted on clay and sand over old volcanic Andesite.

### VINIFICATION METHOD

The grapes are harvested by hand, destemmed, and fermented in neutral plastic fermenters with a brief period of skin contact, then aged in used barrels. Bottled without fining or filtering and with only a small addition of SO<sub>2</sub>.



### PRODUCER PROFILE

Ichiro Ueda founded Domaine Ichi in 2015 in Niki, Yoichi, completed conversion to organic farming in the vineyards in 2018, and received organic certification from JAS in 2021. The wines are highly informed by his experiences working with Takahiko Soga and with the Berry Berry Farm & Winery. Ichiro farms Pinot Noir, Pinot Gris, Gewürztraminer and table and hybrid varieties, making wines, juices, and preserves. In the cellar, Ichiro works simply and with limited interventions. The grapes are mostly destemmed, fermented in neutral fermenters and aged in used barrels. There is no fining or filtering, and the only additive is SO<sub>2</sub> at bottling.