

# COCO FARM & WINERY

Welcome to the <http://www.cocowine.com/contents/english>  
PRODUCT OF SUN,SOIL AND SINCERITY

611,Tajima-Cho,Ashikaga-City,Tochigi.,326-0061,Japan  
Phone.(81)284-42-1194  
Fax.(81)284-42-2166  
Mail to:[office-m@cocowine.com](mailto:office-m@cocowine.com)

Throughout the year under the sky, silent farmers tirelessly work at the vineyard of COCOROMI GAKUEN and its winery COCO FARM & WINERY.

In the 1950s, a group of students, who had been categorized as underachievers in the classroom, and their teacher cleared the slopes of the mountains and planted around 600 vines. In 1969, COCOROMI GAKUEN was founded as a residential facility for intellectually handicapped people. In 1984, COCO produced its first batch of wine in a tiny grape cottage located at the foot of the mountain. In 1989, COCOROMI GAKUEN students went to California and planted additional vines. Currently there are about 150 people who are involved in COCO's wine making, supported by wine makers in Japan and around the world.

In the vinyard's steep slope, the students cut grass under the burning summer sun, rattle empty cans to chase away the unwanted crows as the sunrises on the ripening grapes, harvest clusters of grapes one by one using their hands, crush the grapes, and collect the fallen vine branches in the frigid cold of the winter... The days of working closely with nature made the children once called intellectual handicapped into skilled farmers.

We value traditional hand work and dedicate ourselves to brewing technology that enriches the grapes' potential. As a glass of wine will lift one's spirits with pure, simple pleasure, it is our wish that somewhere our wine will be able to fill someone's heart like a beautiful painting or music.

## Brief History

### Around 1950

Students who had been categorized as underachievers in the classroom were given the chance to develop the slopes of the mountains around COCO. These students had little motivation in their studies, but upon their arrival at COCO created something truly special. They cut weeds and grasses along the riverbanks under the burning sun during the summer, collected fallen leaves during the winter, and fertilized the soil in the hills. They connected themselves with nature, and succeeded in planting around 600 of COCO's first vines.

### During the 1950's

COCO plowed the earth's fertile soils, and planted grapevines.

The farmers dug through soils frozen hard, and created compost piles along the steeply angled slopes. They then carried heavy loads of compost up these steep slopes. The days have come to be a flow of seasonal chores: as the sun rises on the ripening grapes, the students start banging bells and empty cans to chase away the unwanted crows.

Later in the day, under the hot summer sun they tend to the care of the vines and grapes. During the fall season, they pick clusters of grapes using their hands, crush the grapes, and then bottle the wine. After this is done they put labels on the bottles, finishing the crafting of COCO's wine. During this entire process of "wine growing", the farmers spend day after day working closely with nature. Once called Intellectual handicapped, these skilled farmers have earned their titles and positions and our thanks without even thinking about it. Their extremely hard work and dedication have yielded many returns, most important being a sense of dignity and honor. They are the farmers of very few words, allowing the fruits of their labors to speak on their behalf.

#### Around 1980

After years of nurturing the vines, COCO produced their first batch of wine using their own grapes. With this initial experience in harvesting grapes, COCO took the first step towards quality wine making. This small amount of wine was fermented and aged in a small tank in the tiny grape cottage located next to the students' residence

#### In 1989

These humble farmers traveled to California to visit COCO's Sonoma vineyard. During the stay, they were able to participate in the vineyard's grape growing work.

#### In 1995

With the money they personally earned, the farmers invited their own families to take part in a memorable trip to California to visit the vineyard.

Around 280 people ended up going, and it was a rewarding trip for everyone.

#### Okinawa Summit Text In 2000

We were extremely honored by the inclusion of our sparkling wine, Novo, in the proceedings of the G7 summit in Okinawa. A panel of sommeliers, led by world-famous wine expert and master sommelier Tasaki Shinya, chose our Novo sparkler to be used as the wine with which Prime Minister Mori toasted the heads of state of Canada, France, Germany, Great Britain, Italy, and the United States of America at the final evening's State Dinner.

This is the first time that a domestic Japanese wine has been used for such an occasion. We are proud to have played a small part in such a prestigious event, and thank all of our supporters who have made this possible.

Although the world may change around us—governmental changes will take place, and generations will pass—there is nothing that can stop the timeless, daily routines of work that the farmers perform. They deal with the earth with a sense of passion and commitment. This very day at COCO FARM & WINERY, these farmers are hard at work.

Each day Nature commands these farmers to plow the earth, grow grapes and make wine. The farmers are encouraged by the results of their endeavors, and by the pure enjoyment of working with Nature's gifts. As a glass of wine will lift one's spirits with pure, simple pleasure, it is their wish that somewhere their wine will be able to fill someone's heart like a beautiful painting or music.

### The Guest Room

The Guest room offers a wide variety of quality wines, wine goods, and gourmet products. All the wines are kept stored in perfect condition, stored in our temperature-controlled wine warehouses. Here you will also find limited release wines, some of which are only available at the Guest Room.

You may also taste several of our wines at the Guest Room as you gaze at the main Fermentation Room through the large picture window, or as you relax on our verandah overlooking the vineyards. (Tasting fee is 500 yen, which includes 5 daily specials of wine)

### Wine Shop

10:00AM ~ 6:00PM

### Coco farm Cafe

11:00AM ~ L.O 5:30PM

CLOSED: December 31 ~ January 2, the 3rd week of January  
(5 days from Monday to Friday), and the day before Harvest Festival.