

The taste of Noto is captured in fresh wine made from locally grown grapes. This is Noto's new local liquor.

Noto Wine

Anamizu, Ishikawa

This small winery started making wine in 2006. In the few years since then, the winery has attracted the attention of wine lovers nationwide, including winning a prize at a domestic wine competition for four consecutive years. Noto Wine is a small winery in Anamizu that started from nothing. With the opening of the Noto Airport, the winery set out to create a new special product representing Noto, a wine made from locally grown grapes. They began by cultivating wine grape saplings. They improved the soil by mixing mineral-rich oyster shells into the red soil and battled a number of diseases that attacked the grapes. It's a continuous process of trial and error.

Despite the fact that it usually takes five years to begin to harvest wine grapes when they are grown from scratch, there is a reason why this young winery is so highly regarded. All of the pruning and defoliation is done by hand and the harvesting done using scissors. Because wine is a beverage made entirely from grape juice, the winemakers believe that "wine-making is grape-making" and take grape cultivation very seriously. We aim to increase the attractiveness and vitality of Noto by introducing Noto's agricultural and nature resources, from its mountains, villages, and seas, to the world along with its cuisine.





Experience program

Tour of the vineyard (time required: about 20 minutes), Secret wine tasting (competition winning wine), 1 glass of Quornes Yamasauvignon at an outdoor table (if sunny the atmosphere is great). Price: 1,650 yen (for 3-5 people)

Characteristics of Noto Wine

Noto wines are made from grapes grown in Noto and are not heat-treated. As the wine matures, it evolves and changes. Noto Wine's signature grape variety is the Yamasauvignon, and the red wines made from this grape are highly regarded at competitions throughout Japan.

to compare them. In addition to wine, the shop offers food made with wine and locally produced souvenirs. We recommend the view from the winery, which is relaxing and reminiscent of being in a European vineyard.

Winery Tour

The winery is located on a hilltop with vineyards and has a gallery where you can taste and learn about the wines. While visiting the winery, there is an opportunity to do a wine tasting. There are about eight different wines to choose from and it's fun



Kokoro no Shizuku

