



Coco Farm & Winery

ココ・ファーム・ワイナリー

ASHIKAGA · TOCHIGI · JAPAN

REGION	Ashikaga, Tochigi
EST.	1958
VINEYARD	6 ha
GRAPES	Muscat Bailey A, Riesling Lion, Petit Manseng, Norton, Tannat, Koshu and 4 more

ABOUT THE WINERY

Coco Farm & Winery is a pioneering Japanese natural winery in Ashikaga, Tochigi Prefecture, founded in 1958 when special education teacher Noboru Kawada and his students with intellectual disabilities carved vineyards into a steep 38-degree mountainside. The winery produces approximately 250,000 bottles annually from 100% Japanese-grown grapes, using wild yeast fermentation and no herbicides or chemical fertilizers.

Their wines have been served at the G8 Summit and other diplomatic occasions, demonstrating that quality craftsmanship transcends conventional ability measures.

WINEMAKING PHILOSOPHY

Rooted in founder Noboru Kawada's belief: 'Put all your strength into something that will ultimately disappear.' Residents of Kokoromi Gakuen work alongside staff on all viticulture tasks.

Guided by minimal intervention: wild yeast fermentation, no chaptalization, minimal SO₂, unfiltered bottling. American enologist Bruce Gutlove applies natural farming principles inspired by Masanobu Fukuoka.

ABOUT TOCHIGI

Tochigi Prefecture, northwest of Tokyo, is best known in wine circles for Coco Farm & Winery (Ashikaga). Founded in 1958 as a vineyard project for adults with developmental disabilities, Coco Farm became the de facto training ground for postwar Japanese winemaking — including for Bruce Gutlove and Takahiko Soga.

www.d-i.wine/library/region/tochigi