



# Torocco Winery

トロッコワイナリー

HOKUTO · HOKKAIDO · JAPAN

|                   |                                                                                                           |
|-------------------|-----------------------------------------------------------------------------------------------------------|
| REGION            | Hokuto, Hokkaido                                                                                          |
| EST.              | 2021                                                                                                      |
| VINEYARD          | 4.5 ha                                                                                                    |
| GRAPES            | Niagara (estate, 30-yr vines), Gewürztraminer, Pinot Meunier, Pinot Gris, Chardonnay, Riesling and 6 more |
| ANNUAL PRODUCTION | 8,000                                                                                                     |

## ABOUT THE WINERY

Torocco Winery sits on a south-facing slope of Mt. Kannon in Hokuto, the small Oshima-peninsula city that looks across the bay toward Hakodate. Founded in 2021 by Sapporo chef Akihiro Nagao — the same hand behind the French restaurant Aki-Nagao — the project took over a long-tended cherry and prune orchard called FRONTIER, kept the thirty-year-old Niagara vines that came with it, and began the slow work of planting vinifera around them: Pinot Noir, Pinot Meunier, Pinot Gris, Chardonnay, Riesling, Gewürztraminer, Gamay, Savagnin. Three hectares, ten varieties, and, because Hokkaido waits for nothing, plenty of wind.

The cellar opened in September 2024; until then the early bottlings — pétillants of estate Niagara, plus Yoichi-sourced Acolon, Kerner and Pinot Noir — were made under contract at 10R in Iwamizawa, where low-intervention is the house language. The name is the giveaway.

## WINEMAKING PHILOSOPHY

Self-rooted, nature-led growing — 自根栽培, ungrafted vines that find the site on their own terms. Low-intervention winemaking that lets the land's character speak through the grape rather than the cellar. The torocco — the small mine-cart railway — is the metaphor: a steady, slow line that moves what matters from the slope to the table, bottle by bottle.

The estate occupies an old cherry-and-prune orchard called FRONTIER, kept on as a tourism farm alongside the wine grapes. Nagao splits his time between Sapporo, where he runs the French restaurant Aki-Nagao, and Hokuto. Vineyard manager Sachiko Ishida runs the day-to-day.

## ABOUT HAKODATE

Hakodate (函館), at Hokkaido's southern tip, hosts Domaine de Montille Hokkaido — Étienne de Montille's Burgundy-meets-Japan estate, established in 2017. It is the warmest of Hokkaido's wine zones and the one most explicitly aimed at long-term cool-climate Pinot Noir as Burgundy warms.

[www.d-i.wine/library/region/hakodate](http://www.d-i.wine/library/region/hakodate)