

How Seiunkan Original PB Shinshu (Nagano) Wine was born:

1. Even before the 1960s, air conditioning became widespread, more than 30 student guesthouse villages, including Seiunkan, flourished as a side job for farmers in the Nukachi area of Komoro City, Nagano, so that people could escape the humid heat of urban areas in the summer and study in the cool highlands of Shinshu all day. However, after the spread of air conditioning and the period of high economic growth, as well as the deterioration of tax revenues and the decline of agriculture in local regional area, due to the detour of the Shinkansen without going through Komoro station and the relocation of domestic factories out of Japan into overseas, Seiunkan is now the only one guest house facility that actually continues to operate more than half decade..
2. Chizuko Miyasaka, the mother of the current head of the company (Kazunobu Miyasaka), participated in the movement for local production for local consumption, and while promoting children's cafeterias and food education based on agricultural experience, she happened to become acquainted with an overseas trader who settled on the Mimakigahara Plateau on the opposite bank of the Chikuma River after being stationed in the United States, and her son, Kazunobu Miyasaka, a chef who trained at a French restaurant. Since around 2016 or so, we have been wondering if we can revitalize a small local community, including landscape conservation and revitalization of abandoned farmland, through cross-cultural exchange with overseas inbound tourists and artists or musicians in the main house, involving local residents and young students, and through traditional Japan culture, Japan food, open-air Goemon baths, and agricultural experiences (rice planting, harvesting, SOBA buckwheat making, Cropping vegetables or picking-up fresh fruits, etc.). We've taken small steps under original concept.
3. During this time, wine cultivation gradually expanded in the area, including Japanese immigrants, as in Tomi City, and the south-facing slope at an altitude of 860 m, where you can see Yatsugatake in the distance, was overgrown as an abandoned farmland, so as an experiment, landscape conservation and apple orchards were used to abandon farmland, and 9 kinds of grape saplings were planted, through practical training experiences and students of the Department of Tourism of Nagano University, and through the volunteer activities of supporters of Seiunkan as well as overseas tourists, artists, musicians. After completing the planting, we would like to entrust the cultivation to the graduates of the Chikuma Wine Academy and use the harvested raw materials free of charge, and apply the experience of Seiunkan

PB wine, original label, which we have been asked to make by a local calligrapher with Junmai Ginjo sake, a Japan native sake, and apply it to our own wine , as Seiunkan Private Original Label.

4. This year, 2024, will already be the fourth wine to be released, but apart from the field blends so far, from this fiscal year, we would like to introduce red and white separately to sell directly to restaurants in the Kansai region, and try marketing with a view to exporting overseas as well..

We are looking forward to having your kind support for our program and come and touch atmosphere of Japan Traditional Woodland Life as a part of Japanese Culture or Life style through exchanging foreign culture with each other with eating local Food and Japanese Wine.

Mr. Miyasaka Kazunobu, Owner Chef,
SEIUNKAN Famer' s Guest House, Woodland Life experience in Komoro, Nagano

<https://seiunkan.jp/index.html>

please click <English> on right side, <Short Promotion Video> as well.