**Visiting the Hiruzen Winery**

Built in 2010, the Hiruzen Winery facility Coignetiae welcomes guests with a café, shop, and tasting counter that showcase the wild grapes of the native *yamabudо̄* species.

**Café**

The café space serves freshly prepared dishes made with local produce and designed to pair well with Hiruzen wines. For a full meal, the daily lunch plate features seasonal produce and is served with bread and soup. Customers can also try local Jersey beef in a flavorful curry or roasted and served over rice in a *donburi* bowl. Wines are available by the glass, as well as small accompanying bites such as olives, nuts, and an assortment of local cheeses. There is even *yamabudо̄* soft-serve ice cream for dessert. Relax in the sunny indoor dining room with views of the surrounding hills, or try the patio for al fresco dining.

**Tasting Counter**

At the tasting counter, visitors can sample a selection of Hiruzen wines. At least ten are on offer at all times, either free or for a small fee, depending on the selection. The knowledgeable staff—and often the owner himself—are standing by to answer any questions.

**Shop**

The wine shop carries the full Hiruzen Winery lineup, including the popular Hillzen series made with 100-percent *yamabudо̄* grapes, the Sanzan series of blends, and the award-winning Okayama Pione dessert wine. The shop also offers brandies and other liqueurs produced in-house, such as a potent grappa made by distilling the *yamabudо̄* wine lees, and tart *yamabudо̄* juice, delicious on its own or as a cocktail mixer. Locally produced cheeses and other specialties like tinned venison are also available to complete a perfect *aperitivo* menu.

**Tour**

A windowed hallway extends from the shop into the production area, so visitors can see the fermentation tanks, bottling machine, and distillation equipment in action. A small vineyard behind the building offers a closer look at the unique trellising used here, as well as the chance to examine *yamabudо̄* vines up close.

**Volunteer**

Visitors looking to learn about *yamabudо̄* cultivation first-hand may wish to assist with the winery’s vine maintenance. Interested parties should inquire at the Maniwa Visitor Center for details.