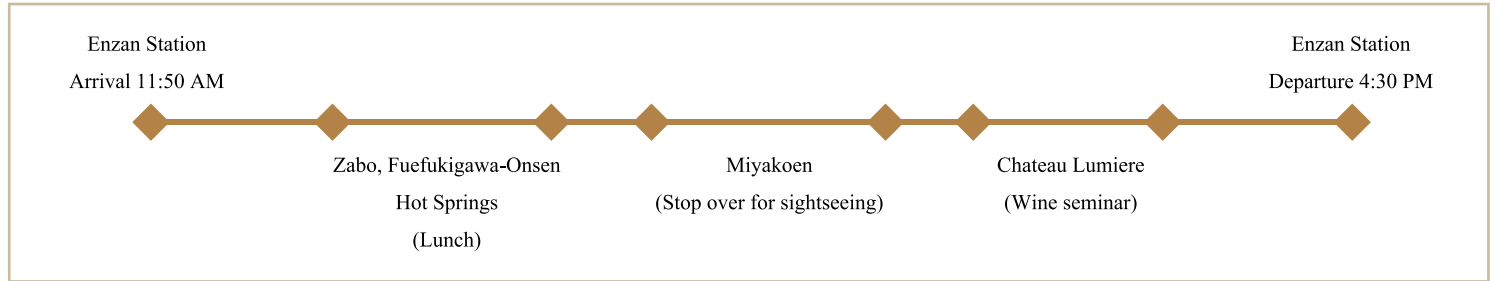


Stopover 1: Enzan (Yamanashi Prefecture), Day 1



Learn all about Koshu wine and try the region's best varieties.

- Yamanashi Wine Guides (Wine Concierges)

One of these three highly knowledgeable wine concierges will accompany you from Enzan Station and share their extensive knowledge of Koshu wine and other wines from Yamanashi Prefecture.



Masaaki Nitta

Masaaki Nitta is the proprietor of Katsunuma Winery Market Nitta Shouten, a local winery in Katsunuma, Yamanashi Prefecture. He is extremely well versed in Yamanashi wines and winemakers, and is also a critic of Koshu wines.



Yasunobu Komaki

Yasunobu Komaki is a representative of Komaki Vineyard. He is also a part-time lecturer at Yamanashi Gakuin Junior College, and has been a sommelier for Imperial Hotel for around 30 years. He was the sommelier to be accredited by JSA.



Ken Hasebe

Ken Hasebe has several qualifications, including accreditation as a wine advisor from SOPEXA, Yamanashi Prefecture's first French food promotion association. He promotes Japanese wines through various activities such as seminars.



- Zabo, Fuefukigawa-Onsen Hot Springs

Enjoy an exquisite pairing of Koshu wine and chakaiseki haute cuisine at Zabo, a restaurant operated by Marquis Winery, the oldest Japanese winery still in existence. The restaurant has a stunning view of the historic region of Koshu-Enzan and the Fuefuki River, with Mt. Fuji and the Yamanashi area as a backdrop. You'll be served Japanese haute cuisine by the head chef of Kaiseki Maruki in a former house built 140 years ago.



- Miyakoen

Miyakoen is a complex containing a tourist vineyard and Miyazaki Winery, a winery that was established in the home of Japanese wine pioneer Kotaro Miyazaki.

Visit what could be called the birthplace of Japanese winemaking and learn about the history and culture of Japanese wine.

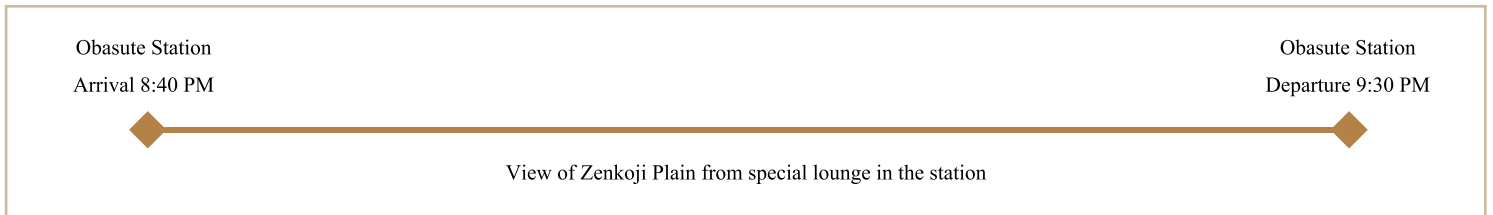


- Chateau Lumiere

Attend a wine seminar by a concierge with extensive knowledge of Koshu wine. Lumiere Winery is one of Japan's oldest and most distinguished wineries, and has won many prestigious international awards.

The seminar includes a tasting of Koshu wines and other local wines, with canapés by Shoji Hirota, the Grand Chef of the winery's restaurant Zelkova.

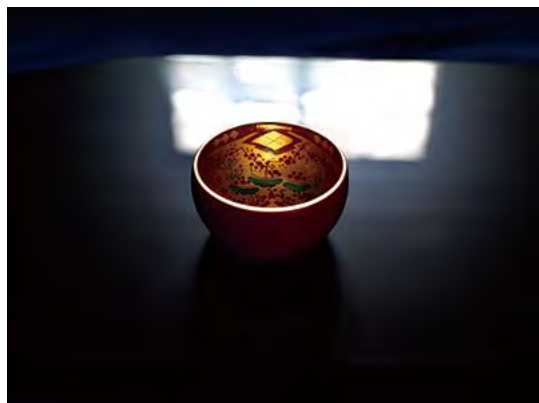
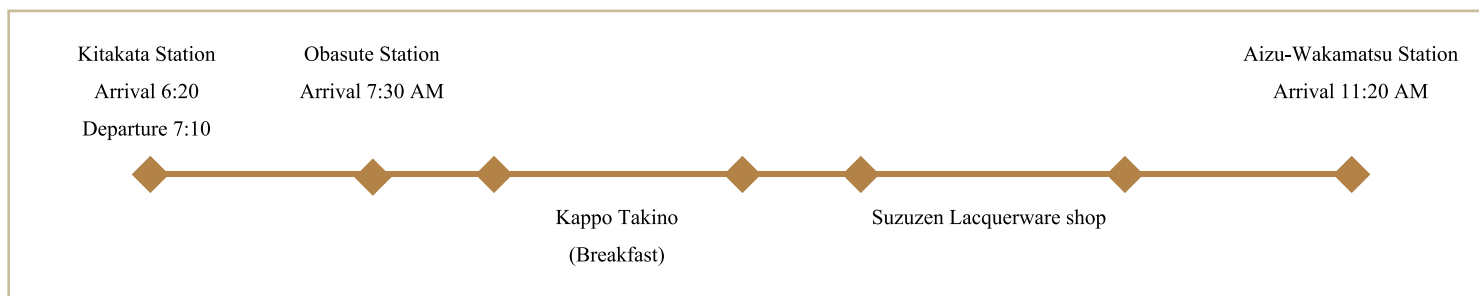
Stopover 2: Obasute (Nagano Prefecture), Day 1



Night View of Zenkoji Plain from Obasute Station/Night View Lounge/Zigzagging Track

The view of Zenkoji Plain from Obasute Station has long been known as one of the three best views from a vehicle window in Japan, along with the Yatake crossing on the Hisatsu Line (Kyushu) and Karikachi Pass on the former Nemuro Main Line (Hokkaido). Train Suite Shiki-shima approaches Obasute Station along a zigzagging track that can usually only be experienced on local trains. Take in the stunning night view while enjoying a drink in a special lounge by the platform, made with plenty of Nagano wood.

Stopover 3: Kitakata and Aizu-Wakamatsu (Fukushima Prefecture), Day 2



Breakfast at Takino, a restaurant serving local cuisine from the Aizu region

Admire the craftsmanship of Aizu lacquerware at Suzuzen Lacquerware shop.

After departing Nagano Station on the previous night, we will pass through Niigata Prefecture and stop at Kitakata Station in the early morning on the way to Aizu. Enjoy an early morning walk in the area around the station.

In Aizu-Wakamatsu, you'll enjoy breakfast at Takino, a traditional kappo restaurant serving local cuisine from the Aizu region. You'll then explore the vivid world of Aizu lacquerware, a craft with around 400 years of history, and see how lacquerware store Suzuzen Lacquerware has kept this craft alive in a traditional building.