

**SUNTORY FROM FARM Tsugaru Chardonnay & Pinot Noir Sparkling  
2019 and SUNTORY FROM FARM Takayamamura Chardonnay 2023  
win Gold Medals at the International Wine Challenge 2025**



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Tokyo, JAPAN (May 30, 2025) – Suntory Spirits, a company that manages Suntory Group’s alcoholic beverage business in Japan, is proud to announce that two of its Japanese wines, SUNTORY FROM FARM Tsugaru Chardonnay & Pinot Noir Sparkling 2019<sup>\*1</sup> and SUNTORY FROM FARM Takayamamura Chardonnay 2023<sup>\*1</sup>, won gold medals at the International Wine Challenge (IWC) 2025. Additionally, SUNTORY FROM FARM Tomi Koshu 2023<sup>\*2</sup> and SUNTORY FROM FARM Tsugaru Chardonnay & Pinot Noir Sparkling 2019 Aging 60 months<sup>\*3</sup> have received silver medals.

Founded in 1984, the IWC is one of the world’s most influential wine competitions. The company considers this result profoundly meaningful, as it is significant recognition of its commitment to winemaking and the quality of its wines.

“Together with the stakeholders from the Tsugaru region in Aomori Prefecture and those from Takayamamura village in Nagano Prefecture, we have worked collaboratively with each group to enhance the quality of these products, from grape cultivation to winemaking at our wineries. We are delighted that these two products won gold medals at the internationally prestigious IWC competition,” said Keiko Yoshio, Managing Executive Officer, Division COO of Wine Brand Division at Suntory Spirits. “We share this joy with everyone involved in these products, especially the local communities. In pursuit of our goal to create Japanese wines that stand among the world's finest, we will continue to embrace new challenges to further enhance the quality of Japanese wine.”

**<About SUNTORY FROM FARM Tsugaru Chardonnay & Pinot Noir Sparkling 2019>**

The Tsugaru region of Aomori Prefecture, characterized by its cool climate and volcanic ash soil from Mount Iwaki, is ideal for cultivating grapes with rich aromas and appealing acidity. The company has been working to expand production and enhance quality by signing agreements with local governments and agricultural cooperatives. This product was crafted in collaboration with local stakeholders through careful selection and harvesting of grapes that strongly exhibit the unique characteristics of the Tsugaru region. After secondary fermentation in the bottle<sup>\*4</sup>, the wine was aged for 36 months. This sparkling wine features a harmonious blend of sweet aromas reminiscent of ripe apples and toasty notes, characterized by rich fruit flavors.

**<About SUNTORY FROM FARM Takayamamura Chardonnay 2023>**

Takayamamura village in Nagano Prefecture provides an ideal environment for grape cultivation, with significant temperature differences between day and night, as well as low precipitation. The grapes were grown in collaboration with local growers, and the base wines were vinified separately for each vineyard where they were harvested before being carefully blended. This wine features flavors of ripe fruit, such as yellow peach and pineapple, which are harmoniously balanced with refreshing acidity to create a smooth and full-bodied taste.

Learn more about SUNTORY FROM FARM [here](#) (Japanese only), and about Suntory's wine business [here](#).

\*1: Limited amount sold in Japan.

\*2: To be launched in limited amount in Japan from September 9<sup>th</sup>, 2025.

\*3: To be launched in limited amount in Japan from August 5<sup>th</sup>, 2025.

\*4: A method of producing sparkling wine by adding sugar and yeast to a sealed bottle of still wine to create bubbles through fermentation.

## About Suntory Group

As a global leader in the beverage industry, Suntory Group aims to inspire the brilliance of life, by creating rich experiences for people, in harmony with nature. Sustained by the gifts of nature and water, the Group offers a uniquely diverse portfolio of products, from award-winning Japanese whiskies Yamazaki and Hibiki, iconic American whiskies Jim Beam and Maker's Mark, canned ready-to-drink -196 (minus one-nine-six), The Premium Malt's beer, Japanese wine Tomi, and the world-famous Château Lagrange. Its brand collection also includes non-alcoholic favorites Orangina, Lucozade, Oasis, BOSS coffee, Suntory Tennensui water, TEA+ Oolong Tea, and V energy drink, as well as popular health and wellness product Sesamin EX.

Founded as a family-owned business in 1899 in Osaka, Japan, Suntory Group has grown into a global company operating throughout the Americas, Europe, Africa, Asia and Oceania, with an annual revenue (excluding excise taxes) of \$20.3 billion in 2024. Its 41,357 employees worldwide draw upon the unique blend of Japanese artisanship and global tastes to explore new product categories and markets.

For more information, visit [www.suntory.com](http://www.suntory.com) and [Drink Smart](#).

