

Celebrating 15 Years of Hospitality and Winemaking The Event at Kenzo Estate | Roppongi Hills, Tokyo



Proprietors Kenzo and Natsuko Tsujimoto outside Kenzo Estate Roppongi Hills

July 5, 2025 | Marking the 15th anniversary since the grand opening of Kenzo Estate winery on July 1, 2010 in Napa Valley, proprietors Kenzo and Natsuko Tsujimoto welcomed select guests to their Kenzo Estate Roppongi Hills restaurant in Tokyo.

Guests were welcomed with a glass of **2024 yui Rosé**, and a greeting from owner Kenzo Tsujimoto, "Thank you for joining us, and for your continued enjoyment of our wines."



Kenzo Tsujimoto shares his experience in building a world-class wine brand

In sharing stories of the start of the business, Natsuko Tsujimoto looked back on her memories of discovering the estate, and Napa Valley 35 years ago.

"Twenty-seven years ago, Kenzo pulled out 140,000 grapevines and replanted them anew, saying that he would make the best wine in the world. Kenzo does a lot of things that are hard to do," she remarked.

"The grand opening of the winery was my birthday. I was happy to see that Kenzo was loved. I also have fond memories of renting out The French Laundry for one week from the grand opening day and inviting Kenzo Estate customers every day. Chef Thomas Keller's French Laundry is the most difficult restaurant to get a reservation in the US. Kenzo was quite audacious to say, 'I will rent out such a store for one week.' Really, Kenzo does a lot of things that are hard to do.

"It is because the owner Kenzo stuck to his passion that we were able to grow into a wonderful winery. Looking back, it's been 15 years in the blink of an eye."



Natsuko Tsujimoto shares her thoughts on 15 years of wine business.

Natsuko's emotional memories were met with sighs of admiration from guests.

Toasts were shared with [2021 suzu Sparkling](#), and the dinner started.

The evening's menu was conceived by Kenzo Napa restaurant chef, and Kenzo Estate Executive Chef Kenji Miyaishi. Chef Kenji is responsible for the Michelin Star rating for Kenzo Napa – maintaining the prestigious award for eight consecutive years.

Chef Kenji presented a new dish in honor of the anniversary event, Edamame Rinashi, featuring a surimi velouté and crispy fried abalone – each representing a visual texture found in the unique terrain of the estate’s landscape.



Head Chef Kenji Miyaiishi share his new dish, honoring the Estate’s lush and rocky landscape. Edamame Rinashi, green surimi velouté and crispy fried abalone – each representing a texture found in the Napa Valley estate’s landscape.

The evening also gave guests the chance to hear from Kenzo Estate’s sommelier-on-staff, Chief Customer Officer Yukiko Horiguchi. She shared her notes on [asatsuyu Sauvignon Blanc](#), the highly allocated white wine:

"asatsuyu, the winery’s flagship white wine is among Kenzo Estate’s most popular wines; there are two key moments that launched it to this envious position, and one of the world’s great Sauvignon Blanc wines.

First, in 2009, the estate’s winery became operational, and the caves were completed. Because Kenzo Estate is growing its own grapes, processing everything on the estate including bottling and even cave-aging, the winery gained the ability to print “Estate Bottled” on the label. This represents a technical winemaking achievement and a literal stamp of quality assurance. Kenzo Estate was now able to quickly transport freshly harvested grapes barely off the vine to the winery for sorting and crush. The estate-bottling process in all brings the highest level of control to the winemaker, with no pinch-points from vineyard to crush to aging to blending and bottling.

Specifically for asatsuyu, a wine that relies on fresh, clean, high-quality fruit, “Estate” winemaking makes a world of difference.

Then, in 2014, the winemaking team moved from utilizing 100% Sauvignon Blanc in asatsuyu, to a blend that included the traditional Semillon varietal, also grown on the estate. The addition of semillon, with its high sugar content, provides a sweet honey-like aroma, bringing to asatsuyu additional depth and complexity in both aroma and body."



Horiguchi outlined the balance of the wines paired with the dishes for the evening, including 2008 rindo (decanted from magnum) – which celebrates the year the wine debuted in Japan, and the 2018 vintage of both murasaki and ai Cabernet. These both have aged beautifully, however, the 2018 750ml bottles of each are sold out in the US and Japan.



The 2008 rindo magnum, and the 2018 vintage ai Cabernet and murasaki Merlot blend.

The event's dessert of mille-feuille was presented by Chef Kenji, "I prepared it with so much passion for Kenzo Estate." And again on theme, "mille" means thousand in French, "And we hope that Kenzo Estate will be able to continue for the next 1,000 years!"



In her closing remarks, Natsuko Tsujimoto commented that the first vintage in 2008 was only 4,000 bottles, “now, 15 years later, we have grown the vineyard acreage with the help of David Abreu Vineyard Management, and now produce many times that. It is all thanks to everyone who loves Kenzo Estate. Thank you for your continued support.”

LEARN ABOUT KENZO ESTATE | JAPAN

Five restaurant/winery tasting rooms feature different menus, décor and seating. Book in at any of them to try Kenzo wines in Tokyo (Hiroo, Roppongi, Ginza), Gion in Kyoto and Osaka.



Kenzo Estate | Hiroo, Tokyo

With a pleasant air, this is the first store in Japan directly managed by a winery.

[See details](#)



Kenzo Estate | Roppongi Hills, Tokyo

A beautiful space in an ex-pat neighborhood with casual elegance.

[See details](#)



Kenzo Estate | Ginza, Tokyo

A refined elegance in a sensible urban retreat.

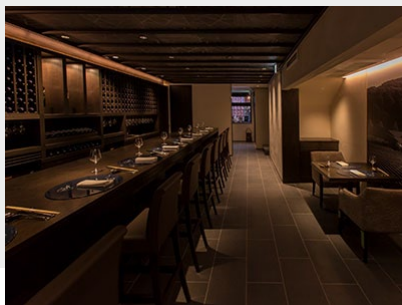
[See details](#)



Kenzo Estate | Osaka

A gracefully appointed tasting room masterfully recreating the experience in Napa Valley

[See details](#)



Kenzo Estate | Gion

A modern Japanese space that blends in with the machiya culture and is full of local color.

[See details](#)