

10 at-home tasting

Sake-to-Me **October 2020**



Awa Yuki
Sparkling Sake



Hakutsuru Superior
Junmai Ginjo



Sayuri
Nigori

Hakutsuru began in 1742 when Mr. Jihei Kanoh fermented his first batch of rice. In 1885, the Hakutsuru name – loosely translating to “White Crane” – was officially registered. The company continued to expand in Japan and Europe before entering the US in 2005.

Hakutsuru benefits from excellent water sources including pristine spring water from Mt. Rokko and the famous Miyamizu located in Nishinonmiya. This, in addition to advanced brewing technologies, allows Hakutsuru to make a wide variety of excellent saké from Futsu to delicate and exclusive Junmai Daiginjo.

One of Hakutsuru’s defining characteristics is its tireless pursuit of innovation. From diving deep into research of its water sources, building its own research facility for proprietary yeast, to developing its own unique sake specific rice, Hakutsuru Nishiki, Hakutsuru has always strived to be at the forefront of sake brewing.

In 2015 Mr. Mitsuhiro Kosa, with Hakutsuru since 1982, was recognized as a member of the prestigious Tamba Toji Group, which only selects the most skilled brewmasters in the region.

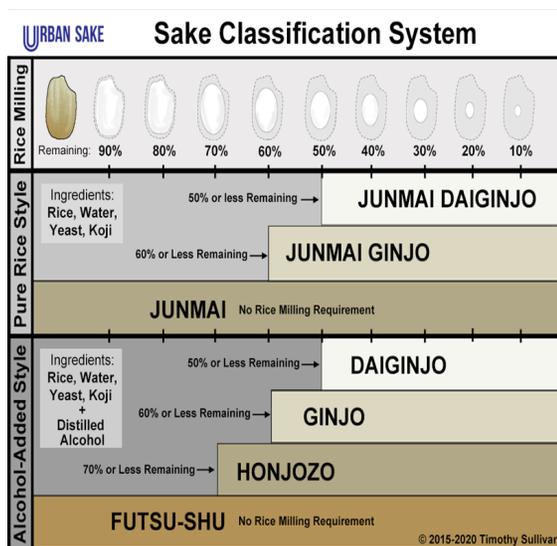
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HAKUTSURU SAKE SINCE 1743



Place Matters

Hyogo prefecture makes up about 30% of domestic sake production and is known as the No. 1 sake place in Japan, founded upon the local water and rice best for making sake, along with skills and traditions which have been inherited from generation to generation.

Many regions of Hyogo are blessed with quality water, which makes them famous as well for the quality of their local sake. Nada in particular is known for its miyamizu spring water, which is of a semi-hard type rare in the Kansai region. It contains the perfect balance of minerals for producing sake, and has been the key to sake brewing in the Nadagogo area since the late Edo Period.

Polishing

The outer layers of a grain of rice contain proteins, fats, and lipids which – although good for eating – are bad for brewing, because they produce off-flavors in the end product. To create as refined and clean a flavor as possible, the outer layers are removed in a process called polishing. In the case of the more premium brews, the rice may be milled to leave just little more than the center of the grain remaining. Most consumed rice is polished to 8% whereas a Daiginjo may be polished to 50%.

Wine	Grape(s)	Place	Polish	Sight	Smell	Sip	Pairings
<p>Awa Yuki</p> 	Japanese Domestic Rice	Hyogo, Japan	70%	clear, small bubbles	cucumber, white peach	hazelnut, banana cream	cheese, fruit, sushi
<p>Hakutsuru Junmai Ginjo</p> 	Japanese Domestic Rice	Hyogo, Japan	60%	clear	melon, pear, grain	honeydew, grape, sweet rice	edamame, tempura, clams
<p>Sayuri Nigori</p> 	Japanese Domestic Rice	Hyogo, Japan	70%	cloudy, white	white flower, cherry	creamy, vanilla, cherry	spicy food, dessert