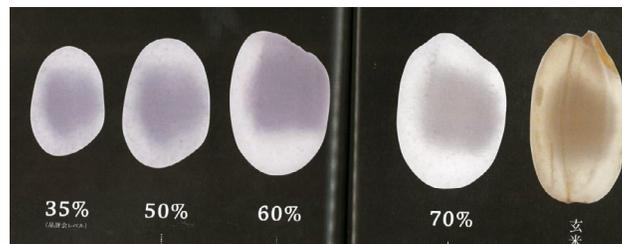


SAKE 101

- Sake is a brewed alcoholic beverage from Japan (generally 15%-18% ABV), that's made from: rice, water, koji mold, yeast and (sometimes) distilled alcohol
- Sake is brewed like beer but enjoyed more like wine. Sake is Sake, and it's pronounced "sa-keh"
- Rice is primarily responsible for flavor, yeast is responsible for aromas, and water tends to affect the texture of the finished sake
- The expression of sake is a result of many brewing decisions and traditions
- Complexity in style, flavor, aroma and texture ranges dramatically from one sake to the next

RICE

- Sake rice = different from table rice—starch concentrated in center, fats and proteins on outer husk
- The degree to which the rice is polished (polish rate or seimaibuai) determines the grade of sake
"Seimaibuai" is expressed as percentage of the rice grain remaining after polishing
- More polish = more refined sake (generally speaking)



WATER

- Hard water = vigorous fermentation & richer sake
- Soft water = more delicate, softer expression
- Sake as a finished product is about 80% water
- Water is responsible for the texture and mouthfeel of sake

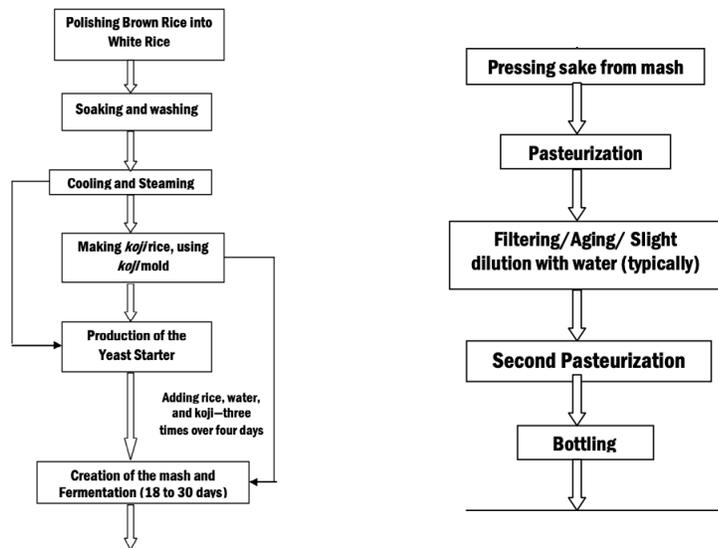
KOJI

- Mold breaks down the starches into simple sugar
- Mold itself doesn't affect the flavor profile of the sake, but the koji making process (Koji also refers to the saccharified rice) is extremely important and labor intensive, and affects the final quality

YEAST

- Yeast converts sugar into alcohol and aromas. Most selections are lab cultured. The Brewers Association maintains pure strains.
- Yeast affects the aroma of finished sake

BREWING PROCESS



CLASSIFICATIONS

Junmai = Pure rice

Junmai: maximum of 70% of the rice grain remaining.

Junmai Ginjo: maximum of 60% of the rice grain remaining.

Junmai Daiginjo: maximum of 50% of the rice grain remaining.

Honjozo = Brewer's alcohol added

Honjozo: maximum of 70% of the rice grain remaining.

Ginjo: maximum of 60% of the rice grain remaining.

Daiginjo: maximum of 50% of the rice grain remaining.

BREWING DECISIONS + SPECIAL STYLES

- Nigori – meaning “cloudy” is unfiltered sake. It is usually creamy in texture, and many are on the sweeter side. Lightly shake the bottle to reintegrate lees before serving.
- Sparkling – a modern expression of sake, generally lower in alcohol (6~10%). Popular as an aperitif, and an easy introduction to sake.
- Namazake – is unpasteurized sake. It's sometimes sold on a seasonal basis, and is very fresh, lively and often has yeasty, nutty, bright-fruit ‘nama’ characteristics.
- Genshu – is undiluted sake. Sake ends fermentation around 20% abv; it's then diluted down with water to 15% to 16%. Genshu is left at original ‘cask strength’. It is very full-flavored and bold.
- Yamahai – Starting batch (yeast starter called ‘shubo’) is not inoculated with lactic acid—warmer temperature and humidity are allowed to induce natural lactic acid while the shubo sits for 30 days. Yamahai sake tends to have distinct wild, gamy notes, with lifted acidity.
- Kimoto – Starting batch (‘shubo’) is rammed with a pole daily for 25 days, inducing natural lactic acid before the introduction of yeast. Kimoto sake tends to be smoky, buttery and flavorful.