

CELEBRATING FEMALE BREWERS

WOMEN'S HISTORY MONTH



YURI HONDA

CHIYONOSONO | GLOBAL SALES DIRECTOR

Soon to take the helm of her family's 5th generation sake brewery.



CHIYONOSONO

Sacred Power

GRADE: Junmai Ginjo

PREFECTURE: Kumamoto, Japan

TASTING NOTES:



White Flowers

Kombu Seaweed

Tropical Fruit

Made with the heirloom rice Kumamoto Shinriki which was revitalized after being out of use for 50-100 years.



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CHIYONOSONO

8000 Generations

SPIRIT: Shochu

PREFECTURE: Kumamoto, Japan

TASTING NOTES:



Honeydew

Rice

Medium Body

8000 Generations is crafted with the care and attention to detail that only a sake Toji can master - the result is a clean, polished, and intensely aromatic shochu.

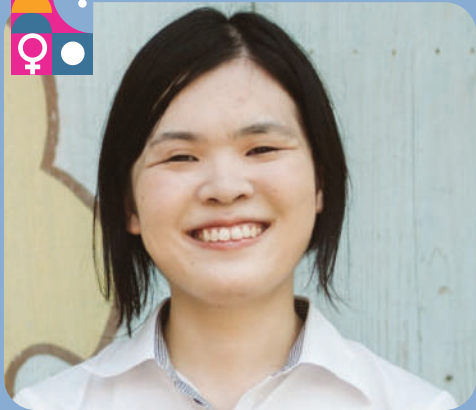


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CHIYONOSONO

Shared Promise

GRADE: Junmai

PREFECTURE: Kumamoto, Japan



TASTING NOTES:

Orange Blossom
Toasted Rice
Sweet Potato

Known as the Junmai experts, the brewer was the first to stop adding distilled alcohol to its sake after the rice shortages of World War II, paving the way for the popular Junmai category.



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MIHO IMADA

FUKUCHO | TOJI & OWNER

Master brewer and one of Japan's leading innovators in the sake space.



FUKUCHO

Seaside Sparkling

GRADE: Junmai

PREFECTURE: Hiroshima, Japan

TASTING NOTES:



Lemon Lime
Apple
Frothy Finish

Sparkling sake made through secondary fermentation in bottle. Toji Miho Imada uses a little white koji in this sake, resulting in citrus notes and refreshing finish.



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Master brewer and one of Japan's leading innovators in the sake space.



FUKUCHO

Forgotten Fortune

GRADE: Junmai

PREFECTURE: Hiroshima, Japan

TASTING NOTES:



Dried Pineapple
Apricot
Earthy Hints

Miho-san revived Hattanso rice, an extinct heirloom breed, by devoting over 10 years of her life to learning how to grow it and brew with it.



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FUKUCHO

Moon on the Water

GRADE: Junmai Ginjo

PREFECTURE: Hiroshima, Japan

TASTING NOTES:



Ripe Pineapple

Violet

Pastis

Brewed in Hiroshima, the birthplace of Ginjo sake, which is known for remarkably soft water that requires expert skill to use in sake production.



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YOSHIKO SATO

KANBARA | CO-OWNER

Yoshiko is a co-owner and oversees the international business for her family brewery.



KANBARA

Bride of the Fox

GRADE: Junmai Ginjo

PREFECTURE: Niigata, Japan

TASTING NOTES:



Grilled Nuts

Pistachio

White Chocolate

This savory sake is inspired by local legends of Niigata's annual fox-bride festival.



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KANBARA

Ancient Treasure

GRADE: Yamahai Junmai
Genshu Koshu

PREFECTURE: Niigata, Japan

TASTING NOTES:



Toffee
Sea Salt
Olive Oil

The intense complexity of this sake is achieved through an abundance of koji, yamahai, no dilution, and over ten years of careful aging.



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MIHO FUJITO

YUHO | BREWERY PRESIDENT

A former businesswoman turned brewery president that does not let rules confine her sake.



YUHO

Eternal Embers

GRADE: Junmai

PREFECTURE: Ishikawa, Japan

TASTING NOTES:



Bread Pudding

Raisin

Fig

Rich texture and bold umami flavors are expressed by Toji Miho-san's experimental brewing methods including one year of bottle aging.



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YUHO

Rhythm of the Centuries

GRADE: Kimoto Junmai

PREFECTURE: Ishikawa, Japan

TASTING NOTES:



Chamomile

Corn Husk

Banana

Made using the 17th-century time and labor intensive 'kimoto' method and aged four years in bottle resulting in rich, earthy, and wild aromas and flavors.



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