

CELEBRATE SAKE



CHIYONOSONO Shared Promise

grade **Junmai**
prefecture **Kumamoto**

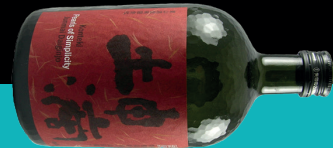
Soft, expansive texture with aromas of orange blossom. Straightforward, with a very subtle sweetness coddled in layers of subtle umami.



RIHAKU Wandering Poet

grade **Junmai Ginjo**
prefecture **Shimane**

Notes of banana and ripe honeydew with a clean, crisp acidity. The lingering finish moves from juicy fruitiness to green, herbal notes.



KONTEKI Pearls of Simplicity

grade **Junmai Daiginjo**
prefecture **Kyoto**

Aromas of white flower, Asian pear & steamed rice. Finishes elegantly with rich minerality and rice texture.



CELEBRATE WORLD SAKE DAY ALL OCTOBER LONG

World Sake Day is celebrated globally
on **October 1st** and recognizes
the start of the brewing season in Japan.

CHIYONOSONO | Shared Promise A commitment from the brewery to make premium sake despite agricultural hardships like those of WWII. Until this sake came along in the 1960's, all sake had distilled alcohol added to it due to rice shortages and war rationing. After the war, Chiyonosono crafted the first junmai sake (brewed without distilled alcohol nor additives of any kind) and celebrated by sharing it from a large, red lacquered sake cup called a *Shuhai*.

RIHAKU | Wandering Poet With broad appeal and a memorable, sturdy flavor, this sake has the ability to complement even the most wine-unfriendly vegetables. This Junmai Ginjo is made with Yamada Nishiki rice, known as the pinnacle of quality for sake rice. It is named after the famous Chinese poet, *Li Po*, who was said to drink a bottle of sake and write one hundred poems.

KONTEKI | Pearls of Simplicity The epitome of purity, this sake is more subtle and nuanced than most highly aromatic Junmai Daiginjos. It is based on the ideals of Zen Buddhism and "*wabi-sabi*", the belief that beauty within the arts should be as understated and pure as a simple strand of pearls.

