

SAKE 101

Ingredients - 4 Key Ingredients in Sake Making -

WATER - The quality of water can affect the quality of sake.
 Hard Water: Dry, Crisp Sake (Rich in minerals that trigger vigorous, quick fermentation)
 Soft Water: Soft Luscious Sake, (Slower fermentation process)
 Sake breweries are located in areas with excellent sources of natural spring water

RICE - Sake uses only the core starch of the rice. Sake rice is not a table rice. Sake rice has a bigger core with dense starch content. One example is YAMADA NISHIKI rice, which is well known for its use in high-quality ginjo sake.

KOJI (*Aspergillus Oryzae*) - Converts the starch of rice to sugar. It is a mold (or spore) that produces a variety of enzymes while growing on steamed rice. When finished growing, koji looks like rice with a touch of frosting.

YEAST - A fungi that turns sugar into alcohol. Sake brewing yeast is a cousin to the yeast used to brew wine and beer, but is far more potent-able to produce an alcohol level up to 20 %.

Types of Sake

JUNMAI - Sake made from rice, koji (rice mold) and water. This is where 30% or more of the outer layer of rice kernel is polished away. Junmai has its own unique character and it can be served with a variety of foods.

70% More than 30% polished away

GINJO - Ginjo ranks high among Junmai. Sake made with rice where 40% or more of the outer layer of rice kernel is polished away and fermented at a low temperature. It's aroma of fruits or flowers is slightly rich and robust with a smooth, light and fruity body.

60% More than 40% polished away

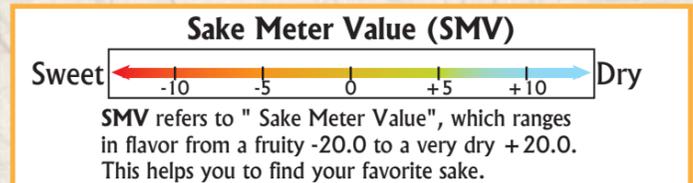
DAIGINJO - Daiginjo ranks as the highest grade of sake. Sake made with rice where 50% or more of the outer layer of rice kernel is polished away and fermented at a low temperature. Daiginjo has pleasant fruity aromas, and retains this fragrance when consumed.

50% More than 50% polished away

Dry? Sweet?

SMV (sake meter value)

A representation of the hydrometer is used to measure the Sake Meter Value (Nihonshu-Do) of sake. It is often printed on it's label with the values presented in a horizontal scale.



八重垣 YAEGAKI



119477 12/720ml
 119491 12/300ml

Mu Junmai Daiginjo

Gold Medal Winner in the Monde Selection for 10 consecutive years. This fruity, dry and perfectly balanced sake has a delicate and brilliantly aromatic character. Best served on its own as an aperitif, it is a good pallet cleanser to enhance the flavors of a delicious meal.
 From: Hyogo, Japan
 SMV: +1



119475 12/720ml
 119481 12/300ml

Kuro-Bin "Black Bottle" Junmai

Due to its subdued alcohol content, it has a gentle aroma yet a full flavor with a clean finish. With a unique acidity which the Yaegaki Brewery is known for, its taste is refined and enhances the flavor of all cuisines, especially Asian.
 From: Hyogo, Japan
 SMV: +2



119478 12/720ml
 119480 12/300ml

Yaegaki Nigori Sake

Nigori is an unfiltered sake with a sweet taste and a milky color. Masterfully blended to create a premium quality that separates itself from the others. Uses "Yamada Nishiki", the best sake brewing rice in Japan. This product's sweetness is all natural.
 From: Hyogo, Japan
 SMV: -12

Yaegaki Draft Sake



119523
 12/300ml

A cold draft sake of unmatched natural fresh flavor. It is classified as Namachozo (fresh stored sake = pasteurized only once). Enjoy its delightfully complex flavors.

From: Los Angeles, CA
 SMV: +2



119471 6/1.5L
 119470 12/750ml
 119472 12/300ml

Yaegaki Sake Junmai

Full-bodied and slightly acidic, with a dry and extra smooth texture. A good choice as an introductory sake for the American market.

From: Los Angeles, CA
 SMV: +3



Alakey Soju



203636
 12/750ml

Traditional Japanese distilled spirits from barley. Great alternative to hard liquor for cocktail mixing at beer & wine licensed restaurants. It has a very competitive price and an almost neutral, spirit-like flavor.

From: Hyogo, Japan

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くろさわ KUROSAWA



Kurosawa Junmai Kimoto

A well-rounded entry leading to an earthy, medium-bodied taste with mineral flavors, this traditional kimoto-style Junmai has an interesting taste that pairs excellent with any food.
From: Nagano, Japan
SMV: +2

119524 119488 119489
6/1.8L 12/720ml 12/300ml

Kurosawa Daiginjo Premium Reserve



A smooth and delicate sake with trace hints of pear, butter, and floral overtones. 10th anniversary, Special Edition.

From: Nagano, Japan
SMV: -1

119492
6/720ml

Kurosawa Nigori Sake



This sake's fruity nose and creamy "umami" flavor make it an excellent compliment to either spicy foods or desserts. Discover the best of premium sweetness in nigori.

From: Nagano, Japan
SMV: -50

119555 119556
6/720ml 13/300ml

初孫 HATSUMAGO



Hatsumago Junmai Kimoto

Characterized by a smooth clean taste and aroma, which is very difficult to create in a traditional kimoto-style sake. Goes well with any kind of seafood, raw or cooked, and opens up when heated to lukewarm or warm temperature.

From: Yamagata, Japan

SMV: +2

197488 197489
6/720ml 6/300ml

Hatsumago "Shozui" Junmai Daiginjo



Very aromatic, delicate, and refined, yet solid in taste. For generations, this "true" sake has been made the same traditional way. It has won numerous awards all over the world, and is the brewery's pride and joy.

From: Yamagata, Japan

SMV: +4

197538
6/720ml

日太刀 KATANA



Katana Junmai Ginjo

Super dry sake that has a strong presence and thick flavor with almost no smell or sweetness. "Nama-Chozo" or "Only Pasteurized Once" type sake.

From: Shizuoka, Japan
SMV: +7

196535 196881
12/720ml 12/180ml

水巴戸 MIZBASHO



Mizbashi Ginjo

A very fruity medium-to-full bodied sake with flavors of ripe golden apple, spicy dried pear, and honeyed nut. Because of the soft water used when brewing, both a sweetness & dry crispness can be found. We recommend serving this sake in a Chardonnay wine glass.

From: Gunma, Japan / SMV: +4

192505 192003 192506
6/720ml 12/300ml 12/180ml

黒 KOKUMI



Kokumi Tokubetsu Junmai

Bright aromas of baked apple, Asian pear, and rice pudding with a medium-to-full-bodied, silky honey finish make this savory, umami-driven sake a perfect partner to any food.

From: Gunma, Japan
SMV: +4

304003 304001
6/720ml 12/300ml

松岡 OKUNOMATSU



Okunomatsu Tokubetsu Junmai

Favored by sake enthusiasts that prefer a more fruity and lighter flavor. Referred to as one of the "Contemporary Junmai" sake. Very vibrant, balanced and satisfying.

From: Fukushima, Japan / SMV: +0

138577 138578
6/720ml 12/300ml



Okunomatsu Ginjo G2

"G2" means "Double Ginjo." To make G2, Junmai sake is distilled, then added to the same batch to make it "Ginjo" sake. The result is an aroma that is much stronger and sweeter.

From: Fukushima, Japan / SMV: +5

138479 138472
6/720ml 12/300ml



Okunomatsu Daiginjo 18th Generation "Ihei"

This high quality daiginjo "SHIZUKU" or "Dripped Filtered" sake is created though a slow fermentation method at low temperature.

From: Fukushima, Japan / SMV: +5

138523
3/720ml



Okunomatsu Sparkling Daiginjo

This sake is "Bottle-Fermented." Fermentation occurs within the bottle naturally. Refreshing fine bubbles with hint of sweetness. Enjoy the full taste of rice and crisp quality that only Junmai Daiginjo can bring.

From: Fukushima, Japan / SMV: -25

138001
12/290ml