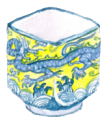


WEDNESDAY LESSONS #33: OKAYAMA SAKE

6/5/2024

SAKE 1



CHIKURIN
Junmai Ginjo "Otoro"
Bottle (720ml): \$39

Junmai ginjo namazake
Rice: Yamadanishiki (org, estate)
Polishing: 50%
Yeast: #1801
SMV: 0, ABV 16%

This sake is made by the Marumoto Brewery, a national cultural landmark. Nicknamed nousan sakagura, "The Farmers' Brewery" because the farmers who grow the rice also brew the sake. An estate-bottled sake, Otoro is made from 100% Yamada Nishiki polished to junmai daiginjo levels & named after a local river, also a nod to its luxurious and creamy mouthfeel. Chikurin brand is named for Mt. Chikurinji, which supplies the brewery with its spring water.

SAKE 2



BIZEN MABOROSHI
Junmai Ginjo Omachi
Bottle (720ml): \$43

Junmai Ginjo
Rice: Bizen Omachi
Polishing: 60%
Yeast: Muromachi Kobo (#9)
SMV: +2, acidity 1.6, ABV: 15.5%

Founded in 1688, Sakuramuromachi is the oldest brewery in Okayama. Regarding their spring water: "It is clean, of course, but it has the same water temperature in winter and summer, and is slightly soft water with a pH of 6.5. The "Omachi Cold Spring," consisting of subsoil water from the Asahigawa River that flows through Okayama City, was used by the feudal lord Lord Ikeda during the Edo period (1603-1868) as his official water supply, and was considered the best water in Bizen Province." It is one of the "100 best waters" in Japan today.

SAKE 3



GOZENSHU
Junmai Bodaimoto Nigori
Bottle (720ml): \$39

Rice: Omachi
Polishing: 58-65%
Method: Gozenshu Bodaimoto
Yeast: #9 SMV: -6, acidity 2.2
ABV: 16.5

Gozenshu is made by one of Japan's most accomplished female toji, Maiko Tsuji, who was also the first female toji in Okayama. In 2023, the company committed to producing 100% of their sake from local Okayama omachi rice, making them the first brewery in Japan to exclusively commit to local Omachi. They are also moving toward 100% "Gozenshu Bodaimoto" method brewing. The woodblock print on the label was made by a local buddhist monk and artist to honor the history of this method.

SAKE 4



TAITEN SHIRAGIKU
Junmai Shiragikumai
Bottle (720ml): \$34

Rice: Shiragiku Nishiki
Polishing: 65%
Yeast: Shiragiku (house)
SMV: +4, ABV: 16%, water: hard
Bicchu Toji

The brewery was first founded in 1886 and saw some hard times when it was submerged in a great flood in 1973. Fortunately they were able to get back on their feet in their current location in Okayama Prefecture. The brewery gets its name from a gorgeous white chrysanthemum that blooms across Japan in autumn. "Taiten" was added to celebrate its winning of a prize at a national competition in the year of the enthronement ceremony of Emperor Showa.

SAKE 5



KAMIKOKORO
White Peach Sake "Momo"
Bottle (500ml): \$29

25% white peach juice from Okayama, 75% sake
Bottled 2024

BONUS



KUHEIJI
Junmai Daiginjo "Betsu Atsurae" (720ml): \$93
Akaiwa Omachi, 40%



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Sunflower Sake is a retail shop, tasting room, and educational center in Portland, Oregon, focusing on craft sake from around the world. Sunflower ships year-round and offers affordable, biweekly Wednesday sake classes. Thank you so much for joining us tonight!

