

1. Denshin Junmai Ginjo Nama "Haru," Spring

\$39 (\$34 today w/ class credit)- 3 bottles available

- Fukui Prefecture: ultra-pure land, air, water, rice
- Proprietary house yeast
- Koshinoshizuku local rice (55% polish), grown in Fukui only

If you enjoyed this, you may also like...

- Chikurin Junmai Ginjo Nama, \$39 (\$34)
- Denshin Junmai Daiginjo Nama Genshu "Natsu," \$49 (\$44)
- Hanahato Hatsushibori Junmai Ginjo Nama Genshu "Colombe," \$38 (\$33)



2. Akishika Shuzo Junmai Ginjo Muroka Nama Genshu Cho-Karakuchi "Super Dry"

\$46 (\$41 today w/ class credit)- 4 bottles available

- Osaka Prefecture: down to earth, baseball lovers, junk food
- Yeast #7: neutral aromatics, strong fermentation
- Yamadanishiki rice (biodynamic, local): strong fermentation, "transparent" to process
- MNG (3U) style

If you enjoyed this, you may also like...

- Kan-Nihonkai Junmai Ginjo Cho-Karakuchi (pasteurized), \$40
- Makiri Junmai Ginjo Kimoto Nama Cho-Karakuchi (Winter release) ~\$42
- Akishika Shuzo Omachi Junmai Nama Genshu, \$51 (\$46)



3. Rihaku Junmai Ginjo Muroka Nama Genshu "Origin of Purity"

\$44 (\$39 today w/ class credit)- 3 bottles available

- Shimane Prefecture: rural/agricultural, home of Izumo-Taisha shrine
- Hana Kobo (flower yeast): rambling rose
- Omachi rice (local), 55% polish: textural, "herbal," heirloom
- MNG (3U) style

If you enjoyed this, you may also like...

- Tamagawa Ice Breaker Junmai Ginjo Nama Genshu, \$30 (\$25)
- Amabuki one-cups: "Himawari," "Yamahai Omachi," & "Ichigo," \$8
- Ohyama Tomizu Junmai Ginjo Nama Genshu, \$25 (sale)



4. Terada Honke Junmai Kimoto Muroka Nama Genshu "Gonin Musume Shizen no Manma"

\$47 (\$42 today w/ class credit)- 2 bottles available

- Chiba Prefecture: warmer than neighbors, lots of agriculture, soy sauce brewing
- Ambient yeast, ambient koji strain
- Estate-grown biodynamic Miyamanishiki (kojimai) & Koshihikari (kakemai), 70%
- MNG (3U) style

If you enjoyed this, you may also like...

- Kidoizumi Junmai Ginjo Yamahai Muroka Nama Genshu "Hyakkugokyo," \$40 (\$35)
- Tae no Hana Junmai Muroka Nama Genshu 90% "Sublime Beauty," \$36 (\$31)
- Hanahato Hatsushibori Junmai Ginjo Nama Genshu "Colombe," \$38 (\$33)



Terminology:

Junmai: pure rice

Muroka: unrefined

Genshu: undiluted

MNG/3U: Muroka-Nama-Genshu or Unrefined-Unpasteurized-Unfiltered

Namazake/ Nama/ Nama-Nama/Hon-nama: unpasteurized, raw

Nama-chozo/Namacho: once pasteurized *after* storage

Nama-zume: once pasteurized *before* storage

Ginjo: 60% or less of the rice remaining

Daiginjo: 50% or less of the rice remaining

Shiboritate: the first fresh sake of the brewing season

Arabashiri: first fraction of the press, the most brash

Hi-ochi/hi-ochi kin: lactic acid spoilage / lactic acid bacteria

Nama-hine-ka: "nama fault"— variously rice vinegar, sauerkraut; hazelnuts, malt, bacon in time

Hi-ire: pasteurization

BY: brewing year (brewing vintage)

Nama seasonality:

Winter: Arabashiri, hatsushibori, live nigori, shiboritate

Spring: hatsushibori, Muku no Sake, arabashiri

Summer: natsuzake (often nama or namazume)

Fall: doburoku, namachozo & namazume
(hiyaoroshi, akiagari)

Styles not covered: ultra-filtered shelf stable (Kikusui Funaguchi), brash young shiboritate and arabashiri, namachozo/namazume (hiyaoroshi), aged nama, bodaimoto, miyamizu and yamahai, tanrei karakuchi and clean waterlike styles, soft understated styles, live nigori/live doburoku, honjozo/aruten, junmai daiginjo, ultra fizzy

