

WEDNESDAY LESSONS 12/28/22

Daiginjo & Junmai Daiginjo



Hakutsuru Ukiyo-e Daiginjo

\$23 w/ class credit (normally \$27: SALE)

- Hyogo prefecture, Kobe city (Mt. Rokko- Miyamizu)
- 50% polish Hakutsuru-nishiki/ Yamadanishiki, proprietary yeast, SMV +3, 15.5% ABV, aruten (alcohol added), automated koji making, generic water, economies of scale



Yucho Shuzo Kaze no Mori "Alpha 3"

\$40 w/ class credit (\$45)

- Nara prefecture, Gose city
- Unique brewery with extensive methodology and equipment to preserve just-pressed effervescence and character, using local rice. "ALPHA" is the progressive label focused on innovation.
- 50% polish Akitsuho rice, Junmai, #7 yeast, SMV +3, acidity 1.0, 14% ABV



Oze no Yukidoke Hiyaoroshi

\$31 w/ class credit (\$36)

- Gunma prefecture, Tatebayashi city
- Very soft water leads to slow fermentations, necessitating a high proportion of ginjo/daiginjo production
- 50% polish Yamadanishiki rice, Junmai Daiginjo, #1001 yeast, very soft water, SMV +0, acidity 1.5, 15% ABV



Kodama Jozo "Tenko 40"

\$62 w/ class credit (\$67)

- Akita prefecture, Akita city
- Multi award-winning since 1934 (IWC gold, NNSTC)
- 40% polish Yamadanishiki rice, Kimoto Junmai Daiginjo, AK-1 prefectural yeast (1501 lineage), medium soft water, SMV +2, acidity 1.5, alcohol 16%



Kameizumi "CEL-24"

By special order: \$40 w/ class credit (\$45)

- Kochi prefecture, Tosa city
- Kochi is a center of yeast research & yeast extremes. CEL-24 is a unique yeast with low potential alcohol production & very high ester production.
- 50% polish Hattannishiki & Matsuyama Mii, Junmai Daiginjo Nama Genshu, CEL-24 yeast, soft water, SMV -20, acidity 2, 14% ABV

BONUS: Akabu Junmai Daiginjo

\$73 w/ class credit (\$83)

- Iwate prefecture, Morioka city
- Total rebuild after 2011 Tohoku earthquake. Reopened in 2014 with a very young and inexperienced crew, and in only 7 years ranked #1 brewery in Iwate.
- 40% polish local Gin ginga rice, Junmai Daiginjo, Iwate Kobo yeast, 15% ABV



ALL in-stock Daiginjo/Junmai Daiginjo may be applied to today's class credit.

♥ 720ml bottles: \$5-10 off with tasting

♥ Total discount= up to tasting fee

♥ 300ml bottles: \$2.50 off

♥ F&B employee? Tell me when you check out!