

USDA

SILVER

MEDIUM RICH SAKÉ



Organic

JUNMAI GINJO - USDA CERTIFIED ORGANIC



USDA Certified, Momokawa Organic is brewed specially using premium organic rice grown in the Sacramento Valley.

It's an idea. An attitude. A belief that there is something more just waiting to be discovered. It drove the pioneers across the Oregon Trail and our microbrew and winery friends to change laws and start a revolution in craft beverage that has become a hallmark for Oregon.

Momokawa is America's premier craft saké brand, brewed with that revolutionary passion to craft the greatest possible expression of what we love.

TASTING NOTES

Notes of refreshing melon and lime combine with delicate pineapple and cola flavors.

SUGGESTED PAIRINGS

Delicious with fresh salads, decadent desserts, and wild salmon.

AWARD

Silver Medal

- TEXSOM Awards '22

86pts, Silver Medal

- Beverage Tasting Institute '21

Silver Medal

- Rodeo Uncorked Int'l Wine Competition '19

the highest quality saké possible. Brewery Location Forest Grove, OR

Founding Date 1992

BREWERY

America's

handcrafted saké.

Brewmaster Takumi Kuwabara

JUNMAI GINJO DEFINED

Junmai indicates the saké is brewed with only rice, water, yeast, and koji.

Momokawa Organic is brewed by SakéOne,

importer of craft saké, where Brewmaster Takumi Kuwabara continues to expand on

28 years of brewing expertise, melding a

diversity of cultures into dynamic premium

Tapping into idyllic Willamette Valley

water sourced from the Coastal Mountain

range in Oregon, and exclusive Calrose rice grown in the renowned region of

Sacramento Valley, CA, SakéOne is driven

by an uncompromised spirit to produce

foremost producer

Ginjo indicates the saké is brewed with rice milled down to 51-60% of its original size.

PRODUCT SPECIFICATIONS

GRADE JUNMAI GINJO

POLISH 58% ALCOHOL 14.5%

USDA CERTIFIED RICE

ORGANIC CALROSE

SMV

YEAST **PROPRIETARY ENJOY CHILLED SERVING TEMP UPC** 12/300ML 7 47846 40051 8 12/750ML 7 47846 40050 1



VEGAN-FRIENDLY | GLUTEN-FREE | KOSHER