



GOLD  
**TEXSOM**  
AWARDS

**AWARD: Gold Medal** – TEXSOM Awards 2023

“Silvery straw color. Aromas of papaya, pickled mango, allspice, shiso, and creme caramel with a satiny, vibrant, fruity medium body and a smooth, layered, long tamarind chutney, lime, and yogurt finish. A fruity, vibrant and outgoing Sake.”



# NAGINATA

SAKÉONE, AMERICA'S FOREMOST PREMIUM SAKÉ BREWER AND IMPORTER OF FINE JAPANESE SAKÉ, ANNOUNCES THE INAUGURAL RELEASE OF ITS "TÊTE DE CUVÉE" SAKÉ - NAGINATA. NAGINATA (PRONOUNCED NAH-GHEE-NAH-TAH) IS A NEW BRAND FROM SAKÉONE CREATED SPECIFICALLY FOR THIS PROJECT WHOSE SOLE PURPOSE WAS TO CREATE THE GREATEST SAKÉ EVER PRODUCED OUTSIDE OF JAPAN. "EXPERIENCE IS EVERYTHING IN SAKÉ BREWING. AFTER TWENTY-PLUS YEARS OF BREWING SAKÉ IN THE PACIFIC NORTHWEST, WE FELT THE TIME HAD COME TO RELEASE OUR BEST-OF-THE BEST EXPRESSION OF WHAT IS POSSIBLE IN U.S. SAKÉ-MAKING," SAYS BREWERY PRESIDENT STEVE VUULSTEKE.

NAGINATA IS AN EXTREMELY LIMITED PRODUCTION JUNMAI DAIGINJO SAKÉ BREWED BY BREWMASTER TAKUMI KUWABARA IN SAKÉONE'S FOREST GROVE KURA (BREWERY) UTILIZING THE ABUNDANT, SOFT WATER OF OREGON'S BEAUTIFUL COASTAL RANGE. A SAKÉ SPECIFIC RICE CALLED YAMADA NISHIKI, GROWN BY A SINGLE GROWER IN ARKANSAS, WAS CHOSEN FOR THIS PROJECT. THE RICE WAS MILLED TO 40%, MEANING THE OUTER 60% OF EACH GRAIN WAS REMOVED IN ORDER TO UTILIZE THE STARCH-RICH CENTER OF THE GRAIN CALLED THE SHINPAKU. POLISHING RICE IN THIS FASHION RESULTS IN A CLEAN, FOCUSED SAKÉ WITH FRUITY AND FLORAL CHARACTERISTICS. A PROPRIETARY YEAST WAS USED FOR FERMENTATION TO FURTHER HIGHLIGHT THE FRUIT AND FLORAL NOTES. "WE MADE MANY TEST BATCHES BEFORE DECIDING ON A FINAL APPROACH," SAYS BREWMASTER TAKUMI KUWABARA. "WE EXPERIMENTED WITH MULTIPLE RICE POLISH LEVELS, YEASTS, AND BREWING TECHNIQUES UNTIL WE GOT IT JUST RIGHT. WE'VE WAITED OVER 20 YEARS FOR THIS, SO WE WEREN'T GOING TO RUSH ANYTHING."

SMALL BATCH | CRAFT BREWED  
JUNMAI DAIGINJO SAKÉ

TOJI / BREWMASTER  
TAKUMI KUWABARA



AMERICAN GROWN: YAMADA NISHIKI RICE	POLISH: 40%
YEAST: PROPRIETARY YEAST	VOLUME: 750 ML
ALCOHOL BY VOLUME: 15.5%	SAKÉ METER VALUE +2.0
PRODUCED/BOTTLED BY: SAKÉONE	ESTABLISHED: 1992
BREWERY / KURA LOCATION: FOREST GROVE, OREGON U.S.A.	





# NAGINATA

## HAND-CRAFTED JUNMAI DAIGINJO



SMALL BATCH / HAND SIGNED & NUMBERED

### NAGINATA

Naginata is a limited production Junmai Daiginjo saké brewed by brewmaster Takumi Kuwabara in SakéOne's Forest Grove kura (brewery) utilizing the abundant, soft water of Oregon's beautiful coastal range.

A saké specific rice called Yamada Nishiki, grown by a single grower in Arkansas, was chosen for this project. The rice was milled to 40%, meaning the outer 60% of each grain was removed in order to utilize the starch-rich center of the grain called the shinpaku. Polishing rice in this fashion results in a clean, focused saké with fruity and floral characteristics. A proprietary yeast was used for fermentation to further highlight the fruit and floral notes.

"We made many test batches before deciding on a final approach," says brewmaster Takumi Kuwabara. "We experimented with multiple rice polish levels, yeasts, and brewing techniques until we got it just right. We've waited over 20 years for this, so we weren't going to rush anything."

### TASTING NOTES

Bright, fruity aromas of blueberry, banana, and grape with a touch of orange blossom, balanced by a subtle dryness and flavors of Fuji apple, melon and guava. With the spices of pepper and hints of liquorice layered in the backdrop leading to a smooth and lingering finish, this is a Junmai Daiginjo that is elegant and complex.

### SUGGESTED PAIRINGS

Delicious by itself or enjoy with Salmon and Hamachi sashimi/sushi, fried chicken and cheese burgers.

### AWARDS

**Silver Medal** – TEXSOM Awards '24;  
**Gold Medal** – TEXSOM Awards '23  
**Best of Year** – American Fine Wine Invitational '21  
**Best of Show** – American Fine Wine Invitational '21  
**Silver Medal** – US National Saké Appraisal  
**94pts, Gold Medal** – Beverage Testing Institute '20

### BREWERY

SakéOne is America's first craft saké producer and complements its own fine products with a growing portfolio of imported premium Japanese saké. Takumi Kuwabara brings more than 28 years of sake brewing experience to SakeOne. A leader committed to saké education at the wholesale, retail and consumer levels, SakéOne is focused on expanding the enjoyment of premium saké in the United States.



**Brewery Location** Forest Grove, OR  
**Founding Date** 1992  
**Master Brewer** Takumi Kuwabara

### JUNMAI DAIGINJO DEFINED

Saké made with rice milled to at least 50% of its original size, and brewed using only rice, water, yeast and koji.

### PRODUCT SPECIFICATIONS



<b>GRADE</b>	JUNMAI DAIGINJO
<b>POLISH</b>	40%
<b>ALCOHOL</b>	15.5%
<b>RICE</b>	YAMADA NISHIKI GROWN IN ARKANSAS
<b>SMV</b>	+2.0
<b>YEAST</b>	PROPRIETARY YEAST
<b>SERVE</b>	ENJOY CHILLED
<b>UPC</b>	6/750ML 7 47846 39060 4