

# MOONSTONE

## Asian Pear

INFUSED JUNMAI GINJO SAKÉ



### MOONSTONE | ASIAN PEAR

The first of its kind, Moonstone Asian Pear begins with premium junmai ginjo saké and is transformed into a delicious treat with the infusion of aromatic and bright natural flavors of Asian pears.

Delicately sweet, Moonstone is the perfect introduction to saké and keeps you hooked and coming back for more.

Whether poured straight into a glass or used to create a new expressive cocktail, Moonstone couldn't be easier to enjoy, providing a flavorful starting point to any occasion. Grab a glass, kick back, and enjoy this simple pleasure.

### TASTING NOTES

A pleasant balance of crisp ginjo saké with a hint of dryness and fresh, lightly sweet pear. Pronounced aroma with a smooth flavorful finish.

### SUGGESTED PAIRINGS

Delicious with gourmet pizza, spicy broth noodles, and grilled meats.

### BREWERY

Moonstone Asian Pear is brewed at SakéOne, America's foremost producer of craft saké, where Brewmaster Takumi Kuwabara continues to expand on 28 years of brewing expertise, melding a diversity of cultures into dynamic premium handcrafted saké.

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 the highest quality saké possible.

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

### INFUSED SAKÉ DEFINED

Moonstone Asian Pear is created by infusing premium junmai ginjo saké with Asian pear essence prior to bottling.

### PRODUCT SPECIFICATIONS

POLISH	58%
ALCOHOL	12%
RICE	EXCLUSIVE CALIFORNIA CALROSE
SMV	-5
YEAST	PROPRIETARY
SERVE	CHILLED, BY ITSELF OR MIXED IN COCKTAILS
UPC 12/300ML	7 47846 24200 2
12/750ML	7 47846 24750 2

VEGAN-FRIENDLY | GLUTEN-FREE | KOSHER