



## *Crafting the Perfect Sake in Kanagawa*

Tues., Dec. 8, 2020

6:30pm EST Live Webinar & Virtual Tasting

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## SPEAKER BIOS

**John Gauntner**, often referred to as the "sake dendoushi," or "sake evangelist" in Japan, is a longtime resident of Japan and a founding member of the Sake Export Association. He is the author of a handful of books about sake, including his most recent book, *Sake Confidential*, and is the co-publisher of the world's only English-language sake magazine, *Sake Today*. He is considered to be the world's leading sake educator, a role he fulfills through writing, and conducting seminars.

**Yuichi Hashiba**, is the sixth-generation president of Izumibashi Shuzo Co., Ltd., founded in 1857 during the Edo-Ansei era. After graduating from university, he joined a security firm and worked in Osaka. Upon return to Izumibashi, he supported and founded the Sagami Sake Rice Association with local farmers and re-formed the brewery to "Cultivation Brewery" and "100% All Pure Rice Brewery," which is very rare among Sake breweries in Japan.

He believes that "Sake brewing begins with rice production," which means Sake is carefully crafted from the rice fields to the bottling. The brewery retains the traditional Japanese sake brewing technique. Its methods require more time and effort, such as making handmade koji, using the Kimoto method, and squeezing the Sake by a boat-shaped press box called "Fune." The brewery collaborated with Kanagawa Institute of Industrial Science and Technology and Keio University to use drones to analyze rice fields before harvesting. He's passionate about growing high-quality rice and making excellent Sake.

**Hitoshi Suzuki** is Director of the Kanagawa Division for JETRO in New York.



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## TASTING NOTES

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### Izumibashi Shuzo

#### **Izumibashi Junmai Black Dragonfly Kimoto 2 Year Aged**

The nose is apricot seed, lychee, complemented by condensed milk with a hint of sudachi-lime. The attack is a milky acidity. Like "a clear Yakult (Japanese probiotic drink)," it is surprisingly light, even though its many layers of sweetness, acidity, and umami create a deep flavor.

#### **Izumibashi Junmai Black Ginjo Blue Megumi**

This bottle highlights the sweetness and purity of the rice. This is a deep, dignified sake that lives up to its status as the signature bottle of Izumibashi. This sake is well balanced from the first taste to the last sip. When cold, it invigorates. When warmed, its delicate sweetness becomes more prominent.

#### **Izumibashi Junmai Genshu Red Megumi**

This Junmai Genshu (undiluted sake) is not like traditional genshu, which can be intense and marred by sake's characteristic alcohol taste. Rather, this bottle balances sweetness, acidity, and bitterness with a dry forward ginjo aroma. You can feel wild acidity and dryness, after which umami hits you. When warmed, it changes to a sophisticated tranquil taste with bitter mellow acidity.

### Kumazawa Shuzo

#### **Tensei Junmai Ginjyo Song of Sea**

This Junmai Ginjyo bottle is made from Yamadanishiki grown in Hyogo Prefecture and No.9 Special yeast. This yeast was specially separated from *moroni* (sake mash) of "Kouro" from Kumamoto-ken Shuzo Kenkyu-sho, the origin of Kyokai yeast #9. This Junmai Ginjyo leaves a refreshing impression but cherishes the balance between aroma and umami. Recommended drinking temperature 46.4° - 53.6°F (8 - 12°C).

#### **Tensei Tokubetsu Honjozo Endless Summer**

This Tokubetsu Honjozo is made of sake rice, Gohyakumangoku from Toyama Prefecture and Yeast No. 9. The bottle has an impression of freshness that makes it easy to drink, and at the same time, it is aromatic and flavorful. Recommended drinking temperature 50° - 59°F(10 - 15°C ) and 109.4°F± (43°C±).



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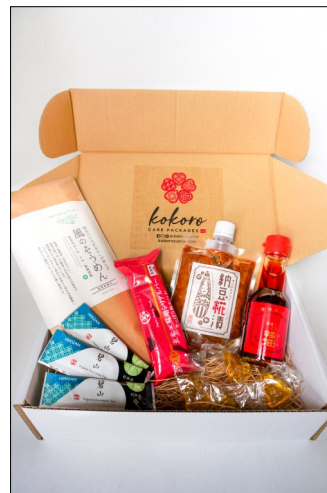


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