

WOMEN'S HISTORY MONTH FLIGHT • CELEBRATING WOMEN IN SAKE



YURI HONDA
GLOBAL SALES DIRECTOR
CHIYONOSONO



CHIYONOSONO

Shared Promise

GRADE: Junmai
PREFECTURE: Kumamoto

TASTING NOTES:
Orange Blossom
Toasted Rice
Sweet Potato



MIHO IMADA
TOJI & OWNER
FUKUCHO



FUKUCHO

Moon on the Water

GRADE: Junmai Ginjo
PREFECTURE: Hiroshima

TASTING NOTES:
Ripe Pineapple
Violet
Pastis



MIHO FUJITA
BREWERY PRESIDENT
YUHO



YUHO

Rhythm of the Centuries

GRADE: Kimoto Junmai
PREFECTURE: Ishikawa

TASTING NOTES:
Chamomile
Corn Husk
Banana





CHIYONOSONO

Shared Promise

Junmai | Kumamoto, Japan

Until this sake came along in the 1960's, all sake had distilled alcohol added to it due to rice shortages and WWII rationing. After the war, Chiyonosono crafted the first junmai sake (*brewed without distilled alcohol nor additives of any kind*) and celebrated by sharing it from a large, red lacquered sake cup called a Shuhai.

RICE: Gohyakumangoku

SEIMAIBUAI: 65%



FUKUCHO

Moon on the Water

Junmai Ginjo | Hiroshima, Japan

This vibrant showstopper is beautifully soft and feminine. Brewed in Hiroshima, the birthplace of Ginjo sake, which is known for remarkably soft water that requires expert skill to use in sake production. Once mastered, it enables a highly controlled, precise fermentation, resulting in vibrant fruit aromas.

RICE: Yamada Nishiki

SEIMAIBUAI: 55%



YUHO

Rhythm of the Centuries

Kimoto Junmai | Ishikawa, Japan

Unapologetically unconventional. Made using the 17th-century time and labor intensive 'kimoto' method and aged four years in bottle resulting in rich, earthy, and wild aromas and flavors. The extensive bottle aging rounds out the edges of the sake's flavor and creates overall smoothness.

RICE: Notohikari

SEIMAIBUAI: 55%