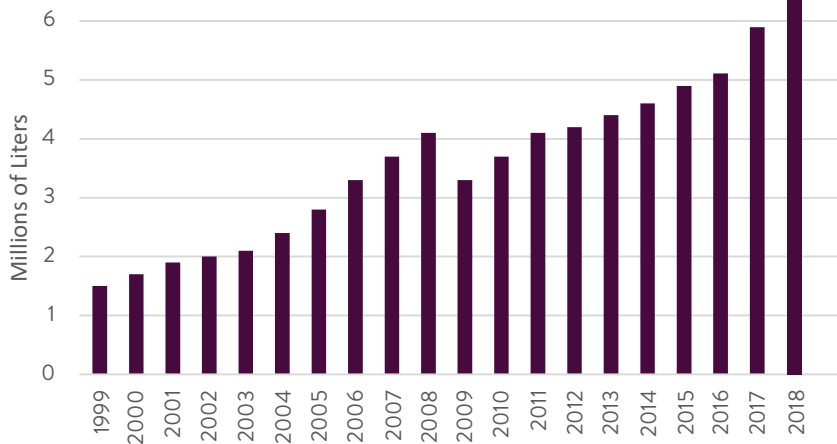


SAKE CONTINUES TO THRIVE

6.4 millions of liters of sake imported to the US in 2015.

42% increase in sake import volume over the last 6 years.

Volume of Sake Imports - Japan to US



Sake imports have **INCREASED** every year for the past 20 years except during the 2009 recession.

SAKE SALES SURGE AT VINE CONNECTIONS

7%

of all sake imports to the US come from Vine Connections

16%

increase in revenue from 2017 to 2018.

15%

increase in new accounts selling sake from 2017 to 2018.

Source: <http://www.fas.usda.gov/gats/default.aspx>

DECODING A BACK LABEL

Vine Connections was the first importer to develop a sake back label that clearly outlines the important facts for describing or learning about each sake. These include:

- BRAND NAME
- PRODUCT NAME
- GRADE
- FLAVOR PROFILE
- ORIGIN
- RICE VARIETY USED
- BREWERY OR SAKE FACT

The bottle graph shows the % of each grade of sake produced in Japan, and the darkened area shows the grade level of the particular sake.

RIHAKU "Dance of Discovery" Sake

Grade: Junmai	Profile: smoky, sweet, clean
Prefecture: Shimane	Rice: Kannomai

Made with a recently developed rice that is only used in Shimane Prefecture. The "mai" in the rice name Kannomai means dance.

premium quality

2.6% ← Junmai Ginjo & Junmai Daiginjo

3.2% ← Ginjo & Daiginjo

6.2% ← Junmai & Tokubetsu Junmai

Horjozo

720ML, ALC. 14.8% BY VOL.

GLUTEN FREE.

SERVE SLIGHTLY CHILLED.

IMPORTED BY
VINE CONNECTIONS
SAUSALITO, CA
www.vineconnections.com

GOVERNMENT WARNING:
(1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

PRODUCED AND BOTTLED BY RIHAKU SHUZO CO. LTD.
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