



NAMAZAKE

Nama means fresh & refers to 'unpasteurized' sake



FUKUCHO MOON ON THE WATER

Intensely aromatic with notes of freshly cut pineapple, violet, and strawberry. Delicious with king crab and drawn butter, goat cheese and figs, citrus-tinged desserts.

GRADE: Junmai Ginjo **PREFECTURE:** Hiroshima **RICE:** Yamada Nishiki



AMA NO TO HEAVEN'S DOOR

This nama showcases the sake's grain & koji. Notes of charred pizza crust and roasted peanuts, rich rice texture. Try it with game birds, pork ribs, or wild mushrooms.

GRADE: Junmai **PREFECTURE:** Akita **RICE:** Ginnosei



RIHAKU ORIGIN OF PURITY

A robust, powerful expression of namazake. The complexity of flower yeast, omachi rice, and genshu result in layers of smoke, molasses, toast cereal & candied nuts. Pair with steak, cured meats, charred onions.

GRADE: Junmai Ginjo **PREFECTURE:** Shimane **RICE:** Omachi



TAKAHIRO NAGAYAMA NOBLE ARROW

Aromas of green melon rind and kaffir lime leaves. Creamy, luxurious mid palate with a spearmint-driven herbal finish. A perfect pairing for seafood dishes.

GRADE: Tokubetsu Junmai **PREFECTURE:** Yamaguchi
RICE: Yamada Nishiki & Hattan Nishiki



BROOKLYN KURA BLUE DOOR

Full bodied, earthy, and dry with umami and subtle notes of banana & ripe melon. Try with grilled cheese, cured meats, or smoky cheeses.

GRADE: Junmai Genshu **PREFECTURE:** New York **RICE:** Yamada Nishiki

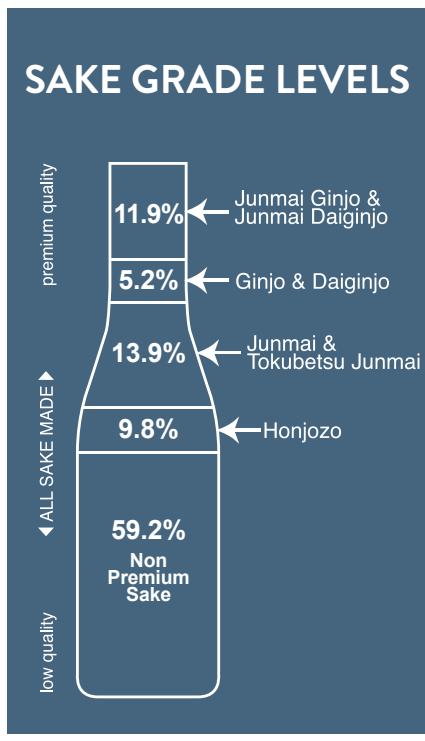


BROOKLYN KURA #14

Notes of white flowers, ripe apple and tropical fruit. Perfect pairing with fresh seafood or your favorite grilled cheese recipe.

GRADE: Junmai Ginjo Genshu **PREFECTURE:** New York
RICE: Yamada Nishiki

- Keep Refrigerated
- Store below 50°F
- Best consumed within the next 6 months
- Enjoy Chilled



Visit www.vineconnections.com to learn more about Japanese Sake