## The Passionate Foodie

Sharing My Passion for Good Food, Wine, Saké & Spirits.

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## **SAKE NEWS**

BY RICHARD AUFFREY

Kanpai! Here is another short list of some of the interesting Sake articles that have been published lately. It is great to see more and more coverage for Sake, though I recommend that anyone seeking to publish a Sake article check it at least a few times for accuracy. A few basic errors continue showing up in introductory Sake articles, and those errors would be easy to eliminate if you had a knowledgeable Sake person check your facts. Let us also hope that we see more than just introductory Sake articles in the future. Sake has many depths and all those varied facets make great material for articles.



1) Wine in kegs is a new trend but a Sake brewery in Oregon, has recenusing their Momokawa Organic Jucertified organic Calrose rice that he 60%. The keg, holding 19.5 liters, fewhich uses 75% nitrogen and 25% freshness and the Sake's flavor pro Junmai Ginjo Saké is now on tap at California, Washington, Illinois, Nev

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1) Wine in kegs is a new trend but what about Sake? **SakéOne, a Sake brewery in Oregon, has recently launched a Sake in a keg, using their Momokawa Organic Junmai Ginjo.** This Sake uses certified organic Calrose rice that has been polished down to 60%. The keg, holding 19.5 liters, features the Nitro Keg system, which uses 75% nitrogen and 25% carbon dioxide to maintain freshness and the Sake's flavor profile. The Momokawa Organic Junmai Ginjo Saké is now on tap at restaurants in Oregon, California, Washington, Illinois, Nevada and New York.

2) Sake brewed in Scotland? Well the Jananese emulator

3) With summer coming, a fresh pitcher of Sangria sounds good but what about some Sake Sangria?

Scotland and Can Scotland Scottish brew The Scotsmar brewery locat in Dreghorn vhave already to take it to a second Sake I

I think this is an excellent idea, and a great way to keep Sake fresh at a bar or restaurant. Having Sake on tap should be a compelling selling point, and a great way to introduce people to Sake. Bars and restaurants can sell the Sake on its own, or integrate it into their cocktail programs. With the trend of wine in kegs, Sake can hop on that wagon and spread to a wider audience. **Kudos to SakeOne for moving forward in this direction.**