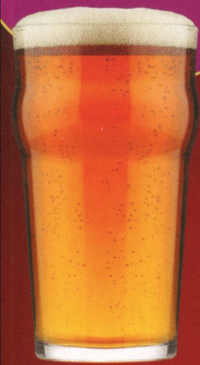


25 Best Beers for Collecting

Beers That Taste Like Food



ALL ABOUT BEER

JAN 2015
V.35 NO.6

BY ALASTAIR BLAND

Ben's Tune up

>>>> EXPLORING AMERICA'S BLOSSOMING SAKE CULTURE

BETTING ON SAKE

At a small restaurant patrons' glances and descriptions and the accompanying atmosphere from each tap. The amber. Rather, they

Momokawa, another Japanese brewery, opened a facility in Portland, OR, in 1997. The brewery was eventually passed off entirely to American ownership, and its name became **SakéOne**. The company has thrived and, while much bigger than most of the new American sake microbrewers, SakéOne remains small compared to the Japanese brewing giants in California. The brewery is widely recognized as the largest of America's craft sake brewers. In 2013, SakéOne bottled 75,000 cases of sake under three different labels—Momokawa, Moonstone and G. The sake is made mostly from Calrose rice—the most available and most commonly used rice variety in



SakéOne makes traditional Japanese sake in Oregon.

existed, it does seem that a New World sake explosion is underway. Some, if not most, of these sake brewers seem to have zeroed in on beer drinkers as their primary target market. "I think craft beer drinkers are more prepared to drink sake than drinkers of wine and spirits," says Todd Bellomy, formerly of the Boston Beer Co. and the co-founder and brewer at Dovetail Sake Co. who will open in early 2015. "Craft beer drinkers are primed to deal with unique brewing and new ingredients and flavors. I've had events where it's always the beer fans asking interesting technical questions and seeing ideas outside the box."

aging it into a beer. Brewing has been a year since the components and measurement of the collabo-



instead quite precisely.

GINJO

to drink in a couple of months of spring fever. The citrusy, energized by a touch of freshly of pineapple or lychee—is the very fish alternates between medium ss intense sushi like salmon, fluke

GINJO

pasteurized draft form, is usually got to try the Nama version of it, pasteurized Ruby tends to version brings some umami to a plate of assorted oshinko (Japanese pickles), specifically shibazuke (eggplant and cucumber in some vinegars). It also has the faintest trace of effervescence, given some slight residual carbon dioxide from fermentation. It also pours a pale

Now a sake revolution seems to be unfurling coast to coast, with Moto-I, along with a brewery called **SakéOne** in Oregon, widely regarded as the innovators.

coast to coast, with Moto-I, along with a brewery called SakéOne in Oregon, widely regarded as the innovators. Newbies to the small but expanding community include Cedar River Brewing Co. in Seattle, Blue Kudzua and Ben's American Sake, both in Asheville, N.C., and Blue Current in Kittery, ME. There is Sidecar Sake in San Marcos, CA; its nearby neighbor Setting Sun Sake in Vista; Artisan Sake/Maker in Vancouver, BC; DoveTail Sake in Waltham, MA; the Portland Sake Co. in Oregon; the Texas Sake Co. in Austin; and the Ontario Spring Water Sake Co. in Toronto.

Many of these sake breweries are still in the process of opening, while others have been operating for only a few months, and across the continent there are probably fewer than 20 sake breweries all told. Considering that a decade ago, none of them—except SakéOne—even

"Beer will supplement in Diego. I know I can't crowd beers and ales."

Ryan Woolverton, owner of Moto-I, in Corvallis, Oregon, has tentative plans to add his own brewery.

"I think that could get interesting," says Woolverton. "People might wonder what that one over at Moto-I, Blue Current are, are sticking to the lines of the innovations among us to get weird as sake makers in the world. Some have used Brettanomyces yeast to give

MOMOKAWA RUBY NAMA JUNMAI GINJO

SakéOne—Forest Grove, OR

Nama, which refers to sake in its unpasteurized draft form, is usually available for a limited time. Luckily, I got to try the Nama version of Momokawa's Ruby variety. The bottled, pasteurized Ruby tends to be on the fruitier side, but the Nama version brings some umami to the equation—it reminded me a bit of a plate of assorted oshinko (Japanese pickles), specifically shibazuke (eggplant and cucumber in ume vinegar). It also has the faintest trace of effervescence, given some slight residual carbon dioxide from fermentation. It also pours a pale straw color, thanks to the lack of additional fining agents that go into the bottled version.

—Jeff Cioletti