

A GRASP ON GRAPPA

Setting the Bar

TO THE NORTHWEST'S TENDERS

SPOTLIGHT

DISCOVERIES & DIVERSIONS

Sake & Shochu Go Mainstream

When was the last time you had a glass of sake? What about shochu? A cocktail made with one of the two? Chances are, you probably did recently if you call the Northwest home. Oregon and British Columbia both boast craft sake breweries, known as kuras, and Washington has one of the country's only shochu producers. Restaurants also put their money on the trend and places like Seattle's **TanakaSan** and Portland's **Biwa** have lined their shelves and cocktail menus with bottles of the culturally-rooted drinks. There are even sake sommeliers now and the Northwest boasts one of the greatest, **Marcus Pakiser**, who makes his home in Oregon.

From kernels to kuras, sake is produced from fermented rice.



BY JENNIFER COSSEY

Saké One
America's Premium Saké Company

THE LOCALS

Deep in the heart of Oregon's Willamette Valley wine region is **SakéOne**. Founded in 1992 as an importer, they had built a brewery and started making their own sake just five years later called Momokawa. The location of the brewery is part of what makes their sake special—it's in the water of the Oregon coastal range, rich in organic sediment from sandstone to basalt. "The result is lush, soft, round and flavorful water that is exceptionally low in iron and manganese, making it ideal for sake brewing," says Steve Vuylsteke, president of SakéOne.

THE BASICS
To clear it up, sake is fermented rice through which then converts sake as rice wine but production technique. On the other hand liquid and can be made as rice, buckwheat, is made with barley that are based on many times it is aged in wood and.

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