

TASTING NOTES

“KUNOICHI” YAMAHAI JUNMAI

Yamahai sakes are fun and funky. Rather than adding lactic acid, the sake is left to ferment naturally. You will notice that the nose and palate on this one is strikingly different than the Daiginjo and Junmai Ginjo Genshu. It has a yeasty nose from Yamahai method of fermentation, but a VERY citrusy, high acid palate. The aroma is quite delicate with faint notes of cold vegetable broth and light cantaloupe with salami penicillium mold (the white casing you see on salami).

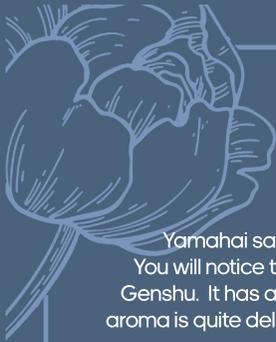
The palate is very tart with notes of citric acid and lemon “flavoring” (much like a lemon carbonated beverage sweetened with Stevia). This sake comes off as VERY TART. You may also notice a yogurt-like profile, somewhat akin to Yakult (rather than a typical western yogurt).

PRAIRIE BREEZE was the perfect match for this cheese. The cheese has a robust savory/sweet combination and a competitive sharpness that was able to ride alongside the citrusy sake.

The pairing made the lemon notes of the sake linger in a light, refreshing way (like having lemon spa water), while toning down the high acidity. Prairie Breeze is often described as having juicy notes of “pink lemonade”.

SENSORY NOTES: Sip or sample cheese in any order. Kunoichi paired with Prairie Breeze makes the pairing taste like a delicious cocktail.

MOONBLOOM SAKE



TASTING NOTES

“KUNOICHI” YAMAHAI JUNMAI

Yamahai sakes are fun and funky. Rather than adding lactic acid, the sake is left to ferment naturally. You will notice that the nose and palate on this one is strikingly different than the Daiginjo and Junmai Ginjo Genshu. It has a yeasty nose from Yamahai method of fermentation, but a VERY citrusy, high acid palate. The aroma is quite delicate with faint notes of cold vegetable broth and light cantaloupe with salami penicillium mold (the white casing you see on salami).

The palate is very tart with notes of citric acid and lemon “flavoring” (much like a lemon carbonated beverage sweetened with Stevia). This sake comes off as VERY TART. You may also notice a yogurt-like profile, somewhat akin to Yakult (rather than a typical western yogurt).

PRAIRIE BREEZE was the perfect match for this cheese. The cheese has a robust savory/sweet combination and a competitive sharpness that was able to ride alongside the citrusy sake.

The pairing made the lemon notes of the sake linger in a light, refreshing way (like having lemon spa water), while toning down the high acidity. Prairie Breeze is often described as having juicy notes of “pink lemonade”.

SENSORY NOTES: Sip or sample cheese in any order. Kunoichi paired with Prairie Breeze makes the pairing taste like a delicious cocktail.

MOONBLOOM SAKE

