



Diamond

JUNMAI GINJO

Diamond is the top-selling signature

It's an idea. An attitude. A belief that

Momokawa is America's premier craft saké brand, brewed with that revolutionary passion to craft the greatest possible expression of what we love.

TASTING NOTES

Medium dry and crisp with a balance of soft water notes and fall flavors of apple and pear. Melon and mild anise on the nose.

SUGGESTED PAIRINGS

Delicious with gourmet burgers, sushi, and grilled meats.

AWARDS

Double Gold

- American Fine Wine Invitational

94pts, Gold Medal

- Tasting Panel '19

92pts, Great Value, Gold Medal - Ultimate Wine Challenge '19



product of the Oregon Craft portfolio.

there is something more just waiting to be discovered. It drove the pioneers across the Oregon Trail and our micro brew and winery friends to change laws and start a revolution in craft beverage that has become a hallmark for Oregon.

Brewery Location Forest Grove, OR

Founding Date 1992

Brewmaster Takumi Kuwabara

the highest quality saké possible.

JUNMAI GINJO DEFINED

BREWERY

Junmai indicates the saké is brewed with only rice, water, yeast, and koji.

Momokawa Diamond is brewed by

SakéOne, America's foremost producer and importer of craft saké, where

Brewmaster Takumi Kuwabara continues

to expand on 28 years of brewing

expertise, melding a diversity of cultures

into dynamic premium handcrafted saké.

Tapping into idyllic Willamette Valley

water sourced from the Coastal Mountain range in Oregon, and exclusive Calrose

rice grown in the renowned region of

Sacramento Valley, CA, SakéOne is driven

by an uncompromised spirit to produce

Ginjo indicates the saké is brewed with rice milled down to 51-60% of its original size.

PRODUCT SPECIFICATIONS

GRADE JUNMAI GINJO

POLISH 58% ALCOHOL 14.8%

RICE **EXCLUSIVE CALIFORNIA**

CALROSE

SMV +4

YEAST **PROPRIETARY ENJOY CHILLED** SERVING TEMP **UPC** 12/300ML 7 47846 23200 3 12/750ML 7 47846 23750 3



VEGAN-FRIENDLY | GLUTEN-FREE | KOSHER