

moonstone

Plum

INFUSED CRAFT SAKÉ



VEGAN-FRIENDLY | GLUTEN-FREE | KOSHER

MOONSTONE | PLUM

The first of its kind, Moonstone Plum begins with premium Junmai Ginjo saké and is transformed into a delicious treat with the infusion of aromatic and bright natural plum flavors.

Delicately sweet, Moonstone is the perfect introduction to saké and keeps you hooked and coming back for more.

Whether poured straight into a glass or used to create a new expressive cocktail, Moonstone couldn't be easier to enjoy, providing a flavorful starting point to any occasion. Grab a glass, kick back, and enjoy this simple pleasure.

TASTING NOTES

Rich and ripe plum flavor accented with a hint of almond and a decadent sweetness with a pronounced aroma and color to match.

SUGGESTED PAIRINGS

Delicious with gourmet pizza, spicy broth noodles, and desserts.

AWARD

Bronze Medal
– Rodeo Uncorked Int'l Wine Competition '19

BREWERY

Moonstone Plum is brewed at SakéOne, America's foremost producer 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 the highest quality saké possible.

Brewery Location Forest Grove, OR
Founding Date 1992
Brewmaster Takumi Kuwabara

INFUSED SAKÉ DEFINED

Moonstone Plum is created by infusing premium Junmai Ginjo saké with plum essence prior to bottling.

PRODUCT SPECIFICATIONS

POLISH	58%
ALCOHOL	7%
RICE	EXCLUSIVE CALIFORNIA CALROSE
SMV	-30
YEAST	PROPRIETARY
SERVE	CHILLED, BY ITSELF OR MIXED IN COCKTAILS
UPC 12/300ML	7 47846 29200 7
12/750ML	7 47846 29750 7