

Junmai Daiginjo/Daiginjo

(At least 50% milled)



Ancient Pillars (Nanbu Bijin)

This is a *nama-chozo* (pasteurized only once) *genshu* (not diluted with water) sake, which means it was pasteurized only once before shipping (rather than twice) and was naturally brewed to 17.9% alcohol.



Divine Droplets (Takasago Ginga Shizuku)

This sake is drip-pressed (*shizuku*), a rarity by itself, and it is the only sake in the world drip-pressed in an ice igloo which is rebuilt every year outside the main brewery building in Hokkaido, Japan's northernmost island.



Garden of Eternity (Chiyonosono)

This sake is also clarified using *shizuku* which is the painstaking manual method of drip-pressing. It requires the coordinated work of many workers using ladles to fill small cotton bags rather than the more common method of pumping the finished mash into large, modern, automated bladder presses. This ultra-gentle gravity pressing rewards us with a more elegant and refined sake.



Pearls of Simplicity (Konteki)

Highly-respected rice farmer Masayasu Tanaka carefully works the naturally fertilized soils of his farm in eastern Tottori prefecture to grow some of Japan's best quality Yamada Nishiki, considered the pinnacle of premium sake rice.



Silent Stream (Tentaka)

Tentaka uses triple-filtered water from an underground stream to brew this sake, then uses the laborious, low-yielding, ultra-gentle drip-pressing method of *shizuku*. Power, purity, and finesse are the result.



Soul of the Sensei (Takatenjin)

A smooth Junmai Daiginjo brewed in memory of former Master Toji, Shokicki Hase, who used the spring water from nearby Takatenjin Castle to create this clean, dry and rich brew that is considered to be one of Japan's most highly regarded sake.



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Tears of Dawn (Konteki)

From one of Japan's smallest breweries, this Daiginjo is made with Japan's highest quality rice and local Fushimi mizu, the soft, pure water from Japan's Eastern Mountains. Maximum annual production of this sake from highly-respected rice farmer Masayasu Tanaka's rice is less than 1,400 6-bottle cases!



Time of Reflection (Ama no To)

Toshio Nishida not only grows Misato Nishiki rice (the rice paddy can be seen from the windows of the brewery) exclusively for Time of Reflection, but he also works alongside Toji Moriya to help brew this sake. That's what we call ground-to-bottle attention, and the results are stunningly delicious.

Junmai Ginjo/Ginjo

(At least 40% milled)



Bride of the Fox (Kanbara)

This sake is named for the famous fox-bride festival held annually in Niigata to celebrate a local legend about mysterious lights that have appeared on nearby Mt. Kirin. Brewed with locally-grown Gohyakumangoku rice.



Moon on the Water (Fukucho)

Miho Imada, Fukucho owner and *toji* (master brewer), is one of the few female *tojis* in Japan. This sake is made with the famous soft water of Hiroshima prefecture which gives it deep, persistent flavor.



Origin of Purity (Rihaku)

Origin of Purity is a unique addition to the VC Ginjo line-up as it is our first sake made with Omachi rice. Omachi is Japan's oldest known pure rice strain and was widely used over a century ago in sake brewing. This genshu (undiluted sake) is as pure as it gets!



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Pride of the Village (Sato no Homare)

This sake is brewed in Japan's oldest active brewery, Sudo Honke (founded in 1141 AD) and the brewery President is the 55th-generation owner. They only brew Junmai Ginjo and Junmai Daiginjo grade sake at Sudo Honke.



Root of Innocence (Mukune)

This sake is crafted in one of a few but growing number of breweries where the brewery owner is also the master brewer (*toji*). Yasutaka Daimon's pride of ownership shows through in the quality of his sake. Brewed with premium Yamada Nishiki rice.



Sacred Power (Chiyonosono)

This is the only Japanese sake brewed with Shinriki, a rare strain of rice that is the ancestor of many of today's sake rices. It was recently revived from small stocks by this brewery.



Shrine of the Village (Takatenjin)

Doi Shuzo is highly regarded in Japan and for good reason. This sake is made from Yamada Nishiki grown in their own rice fields and while labeled as Junmai Ginjo, it's milling of 50% qualifies it as Junmai Daiginjo.



Southern Beauty (Nanbu Bijin)

Truly a "locally-produced" sake. It is made with the local Ginginga rice which took over eight years to develop and perfect. The water, yeast, and brewing team are also all from Iwate prefecture.



Star-Filled Sky (Mantensei)

This sake is made in one of the few breweries that produces only Junmai Ginjo & Daiginjo grade sake. The owner, Masahiko Touda, is also the master brewer (*toji*), a rare dual role in today's Japanese sake industry.



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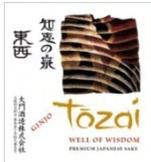
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Wandering Poet (Rihaku)

Rihaku is proud to boast the highest average rice milling rate of all any other brewery in its prefecture (Shimane). This sake also proudly honors famous Chinese poet, Li Po (Rihaku in Japanese).



Well of Wisdom (Tozai)

A unique collaboration between sixth-generation brewer (Daimon Shuzo), museum-collected Kyoto artist (Daniel Kelly), and ginjo sake importer (Vine Connections). Tozai means "East-West" in all senses.



Wings of Fortune (Kanbara)

Wings of Fortune is named after the "kirin", a mythical winged harbinger of good fortune. Sake lovers will enjoy the good fortune of drinking this Junmai Ginjo whose milling rate (50%) qualifies it as a Junmai Daiginjo.

Junmai & Tokubetsu Junmai

(at least 30% milled; Tokubetsu=Special)



Hawk in the Heavens (Tenkata Kuni)

Brewed with water from the area's natural underground springs which goes through triple-filtration to remove any unwanted natural debris. Locally adored, Tentaka Kuni only releases 20% of its brew out of Tochigi prefecture.



Heaven's Door (Ama no To)

"Go local" is the motto of this Akita-based brewery. All the sake brewing resources and staff are from Akita, which is not so usual as breweries often the source rice and even labor from other prefectures. Ginnosei rice is grown within sight of the brewery.



Living Jewel (Tozai)

Produced in Kyoto's ancient brewing town of Fushimi, known for its abundant supply of pure, pristine, and soft water from many nearby mountains. The label image is a Japanese "koi" whose vibrant colors and shimmering scales have earned them the moniker "living jewels".



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Nigori (cloudy sake)



Dreamy Clouds (Rihaku)

This Nigori is quite special because its milling rate of 41% technically qualifies it as Junmai Ginjo grade sake- a rare quality level for a nigori (cloudy) sake.



Shadows of Katano (Mukune)

This Junmai Ginjo Nigori is a rare, high-grade find in the world of cloudy sake. Maintains its finesse along with the body that the rice lees bring to it.



Voices in the Mist (Tozai)

Made with a unique blend of 3 rices: Yamada Nishiki, Gohyakumangoku, and Nihonbare and milled an additional 5% over the grade minimum to create a dry cloudy sake with beautiful finesse.



Snow Maiden (Tozai)

Named Snow Maiden in homage to Japan's most famous koi, "Hanako", which lived 226 years in the icy waters at the foot of Japan's Mt. Ontake.

Other Premium Sake



Blossom of Peace (Tozai)

While most plum wine or sake is made with shochu, fermented plums, or grapes with plum flavors added, this is the only "ume-shu" crafted with premium Japanese sake and the region's highest quality ripe green plums, or "shiro-kaga". The plums are soaked in sake for over three months to achieve a rich, sweet aroma and subtle plum flavors.



Typhoon (Tozai)

This is a versatile premium sake that is delicious not only served chilled but also gently warmed as it is enjoyed during Japanese winters. Or substitute Typhoon for vodka or gin to give cocktails an Asian twist.



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