

Sequoia Sake Coastal Genshu

THE FACTS

COUNTRY: USA - CA

REGION: San Francisco Bay

APPELLATION: San Francisco Bay

WINEMAKING: Bottle pasteurized. Style: Junmai-genshu

THE STORY

Sequoia Sake is a family-run artisan Sake brewery founded in 2014 and located in San Francisco. Five years later in 2019,

Sequoia won gold and bronze medals at the Tokyo Sake

Competition. At Sequoia we are proud to use all locally sourced California ingredients: Water (from the glacier-carved Yosemite watershed), Rice (organically grown in the Sacramento Valley), heirloom Koji and native sake yeast. We have a deep passion for sake and Japanese traditions, we strive to produce sake that reflects our local environment and California culture.

PHILOSOPHY: Strive every day, every time to make the best sake you can. Use local ingredients; organic rice, and pure water.

Always remember someone is going to drink this or serve this and it is a reflection on them as much as on you.

THE ADJECTIVES

OVERALL: Rich & Earthy

MOUTHFEEL: Full-Bodied

THE SELLING POINTS

SUSTAINABILITY: Vegan, Organic In Practice,
Sustainable In Practice, No Sulfites Added

PAIRINGS: Spicy foods, curries, charcuterie

