

Sequoia Sake Hazy Delight

THE FACTS

COUNTRY: USA - CA

REGION: San Francisco Bay

APPELLATION: San Francisco Bay

WINEMAKING: Up and coming female sake producer

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: Hazy is a light sake with a refined refreshing flavor

AROMAS / FLAVORS: hints of melon, mushrooms, and honeysuckle

MOUTHFEEL: crisp with a softness to it

THE SELLING POINTS

light nigori, junmai ginjo

SUSTAINABILITY: Vegan, Sustainable In Practice, No Sulfites Added

PAIRINGS: San Francisco foods, from clam chowder in sourdough bread to vegan sushi

