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Drink This: Oregon's New Craft Sake From SakéOne "G Fifty"

Sip on that sake, son

Posted by Sarah McLellan in Bars, Clubs, Dives, Drink, Drinks, Lounges on July 18, 2014

When you hear Oregon and drinks, you probably think of their amazing craft beer scene, spirits and wines... but what about sake? **SakéOne is brewing sensational sake up in Oregon and it's latest release is g fifty** — a Junmai Ginjo Genshu, which is milled to 50%, a Daiginjo grade. Think about a smooth sip with notes of grape, pear and mint and then some spice and minerality in the background to round it out.

We're down to sip it chilled and alongside a feast of grilled meats and fish, pasta and hard cheeses. If you want to indulge in some without the food to accompany, there are a few recipes for cocktails using g fifty, on the site. **For those in the Bay Area, you can get your fill of fermented rice at Outside Lands this year, where their Momokawa brand will be on tap for the second year in a row.**

Drink up and enjoy a new style of craft from Oregon with g fifty. Want to cop a bottle or case? They're available at the SakéOne site here.

