

1859 LIVE • THINK • EXPLORE Into the Soul of Oregon

TRAVEL | FOOD+DRINK | HOME+DESIGN | OUTDOORS | ART+CULTURE | LOCAL | BLOGS | EVENTS

Oregon's Saké Renovation, Revival and Revolution

Thanks to adventurous sommeliers, curious consumers and domestic producers, this classic rice adult beverage has taken on a fresh life here in Oregon

SEPTEMBER 10 2012
BY Jennifer Cossey

PG 1



Saké (pronounced: sah-keh), the classic alcoholic rice beverage often served with sushi, might have grown up in Japan but has found a second home in Oregon. Founded in 1993 as an importer, [SakéOne](#), located in Forest Grove, became a leader in this move when they built their own brewery in 1998. The inspiration was simply, "To bring premium saké to the United States," says SakéOne President, Steve Vuylsteke.

Forest Grove may, at first glance, seem like an unlikely place to bring a Japanese cultural gift to the states, but it has something special: water. This is not just any water. The Oregon Coastal Range forms a thriving aquifer that filters as much as 120 inches of annual rain through soils of sediment, sandstone, siltstone, igneous rock and basalt. The resulting water is low in iron and manganese which makes it ideal for the production of premium saké.

The inspiration was simply, "To bring premium saké to the United States," says SakéOne President, Steve Vuylsteke.



Kura and cared for by the Sakemaster, the Toji. Like wine grapes, there are thousands of varieties of rice, each one offering a distinctive expression to add character. At SakéOne's Kura, they integrate time-honored techniques with modern technology to create a consistent and handcrafted product in several styles and flavors; from dry to sweet and from classic to flavor infused.

Guided by their sister company in Japan, Momokawa, and their master brewer (Toji), Yoshio Koizumi, SakéOne produces close to 100,000 cases per year of their