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Talk

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## Sake School: A Chat with Greg Lorenz, Sake Brewer

POSTED BY MONICA SAMUELS, APRIL 26, 2011 AT 1:00 PM

Sake comes from Japan, right? Not always. Greg Lorenz, brewmaster of [Momokawa brewery](#) in Oregon, is on a mission to open people's minds about American-brewed sake. I recently had the opportunity to ask him a few questions about how a non-Japanese speaker became a premium sake brewer, what challenges he faces brewing sake in Oregon, and the future of the sake industry in the US.



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Greg Lorenz, brewmaster of [Momokawa brewery](#) in Oregon, is on a mission to open people's minds about American-brewed sake.

and discuss any issues I'm encountering in the US.

photograph: Monica Samuels]

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**How does American-grown sake rice compare to Japanese sake rice?**

It's similar in the sense that we can mill down to similar levels, but we don't have the variety to generate so many different flavor profiles. Because we are just one brewery dedicated to premium sake, we don't have the infrastructure of a whole local industry to cultivate a larger variety of sake rice strains.