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TRAVEL

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## Tasting 2 Sakes From Oregon

Can you even make the fermented rice beverage in Oregon? One sake producer takes on the challenge



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By [Adam Morganstern](#)

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"Sake tastes a lot better than algae," claims brewer Greg Lorenz, and he would know. Ten years ago, the unemployed biologist heard a sake company in Oregon was looking for a brewer, need to

Why even  
Lorenz  
asking  
pinot no  
differen

Two of Lorenz's sakes, produced under the **Momokawa** label, are certified organic: the Organic Junmai Ginjo and the Organic Nigori. The original motivation was to go after green-minded consumers, but Lorenz quickly noticed a quality difference. "As we started to brew we saw better flavor profiles expressed from organic rice. I wish I could say we knew it would happen all along, but we fell into it."

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