

# Sampling Saké in the Willamette Valley

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While Portland remains so far the only city in the US that's home to urban breweries, wineries and distilleries, this city also shares the distinction of having the highest saké consumption per capita in the United States. For those not familiar with this drink, most Americans first encounter this brewed rice beverage made from rice, water, yeast and koji when drinking hot saké at their local chain Japanese restaurant.

However, those with an interest in fine wines, as well as craft beer and spirits may wish to refine their palates by taking a trip to **SakéOne**, America's first craft saké producer and importer of

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facilities in the United States and the only saké brewery in Oregon. Among the accolades they've received to date for their saké include a silver medal at the prestigious all-Japanese U.S. National Saké Appraisal 2010 for their Momokawa "Ruby" junmai ginjo. Also, in 2011, their organic junmai ginjo was awarded double gold while the organic nigori took home double gold and best saké at the San Francisco International Wine Competition.

Start your saké experience with a tour of their kura. Observe how under the watchful eye of Greg Lorenz, the only American sakémaster in the world, this brewery produces award winning saké.

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club. Check out their website for any special events that may be happening both at the brewery and the surrounding area. The tasting room is open from 11:00 am to 5:00 pm, seven days a week.

For more information, visit SakéOne's website at [sakeone.com](http://sakeone.com).

