



Texan turning Japanese sake into a Lone Star tippie

BY JON HERSKOVITZ

AUSTIN, Texas | Sun Feb 16, 2014

What could be more Texas than this? Rice grown in Texas fields first planted by settlers more than a century ago, processed by a Texan in the heart of the capital, Austin, and sold under the product name "Rising Star."

Welcome to the world of sake - only - commercial

Yoed Anis, 30, founder of the Lone Star Sake Company, says he learned Japanese methods

"We want it big and bold"

Anis got into the sake business in 2011, and now produces about 1,000 percent Texas produced



It's certainly the first - and most certainly the only - sake produced in the Lone Star State.

The Lone Star Sake Company started in 2011, and applies traditional Japanese flavor to reflect the character of the state.

"It's appropriately made for being that."

Anis wanted to show that sake could be a 100 percent Texas product

His "Rising Star" is a nigori sake, a coarsely filtered variety that looks cloudy in the glass, is slightly sweet on the tongue, and pairs well with barbecue.

Anis

"When

Japan

Japan

The

The

Anis

*There are only a handful of places in the United States that make premium sake. **SakéOne** of Oregon is one of the largest, shipping about 75,000 cases a year of its craft brews, according to its president Steve Vuylsteke.*

"This is self taught," said Anis, who went on a study tour of Japan before starting up his business.

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The Texas Sake Company produces about 1,000 cases a year, with sales doubling year on year in a niche U.S. marketplace. For every bottle of sake sold, there are 105 bottles of wine sold, industry data show.

"The Japanese sake makers I meet like the fact that a young guy from Texas is trying to do this in a traditional way and honoring the spirit of it - using a local rice and developing a local style."