

Saké first captured my curiosity when I lived in Japan in the 1990s. Saké is a unique beverage because it is brewed like a beer but served like a wine. Although we think of serving saké either warm or cold, higher quality craft sakés are served lightly chilled at about 10° C. It's an obvious match with sushi but one fun trend I've noticed recently is pairing junmai saké with pizza! If you are eager to dive into the world of saké, start with a sparkling saké such as this year's category winner Yoshi no Gawa Inspiration. *Laurie MacKay*

## JUDGES SELECTION



**Tama no Hikari  
Gold Omachi Junmai  
Dai-Ginjo Saké**  
Japan  
\$50-52 (720mL)  
CSPC 153288



**Yoshida - Gassan  
Junmai Ginjo  
Izumo Saké**  
Japan  
\$40-44 (720mL)  
CSPC 814318



## BEST IN CLASS

**Yoshi no Gawa  
Inspiration  
Sparkling Saké**  
Japan  
\$16-18  
CSPC 814197 (300mL)



**LaChamte  
Sparkling Saké**  
Japan  
\$15-18 CSPC 836004



**Masumi Pét-Nat  
Sparkling "Origami"**  
Japan  
\$28-30 CSPC 836948



**Tenzan - Shichida  
Junmai Muroka Saké**  
Japan  
\$38-42 CSPC 831188



TRADITIONAL ENGLISH GIN

# PIONEERS IN GIN DISTILLING

NOW AVAILABLE IN ALBERTA  
PLEASE DRINK RESPONSIBLY

SINCE 1762

DISCOVER MORE AT  
WHITLEYNEILL.COM