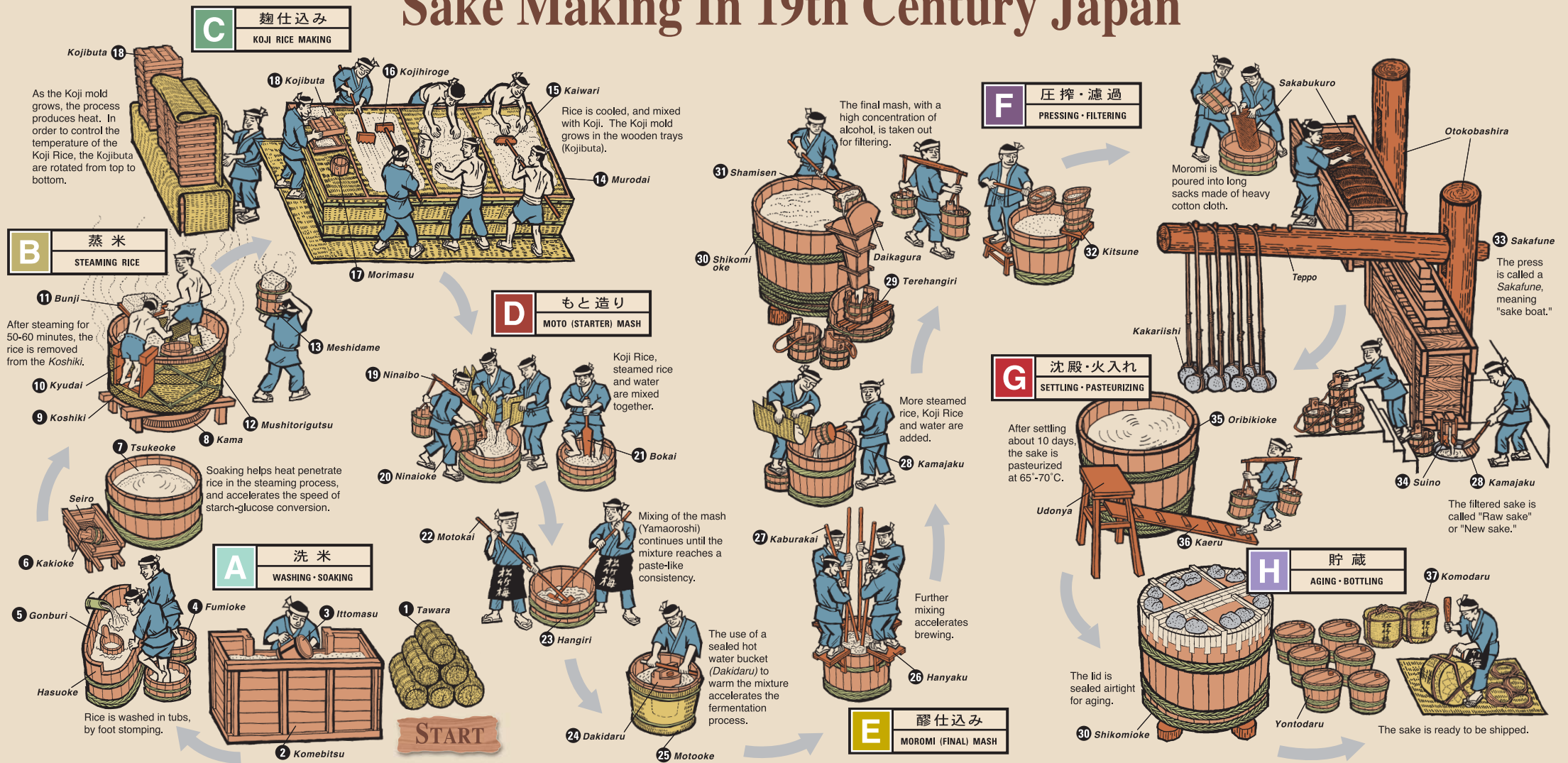


松竹梅
Sho Chiku Bai Sake

Sake Making In 19th Century Japan

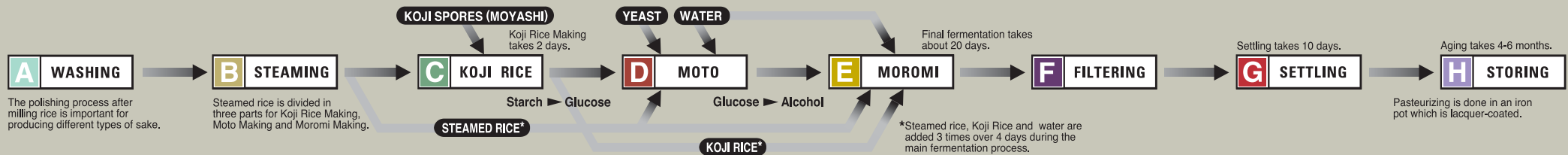
NOTE: Numbered items 1 through 37 are owned by The Takara Sake Museum (some not currently on exhibit). Item numbers match numbers on the exhibit pieces. This illustration shows the sake making process up to the early 20th century. Actual pieces on display date 1900-1940.



NOVEMBER

The process of sake making for a single batch takes about 3 months. Production for the entire season lasts about 5 months.

APRIL



| Sho Chiku Bai | Sho Chiku Bai | Sho Chiku Bai | ShirakabeGura | Sho Chiku Bai Sierra Cold | Sho Chiku Bai Ginjo | Sho Chiku Bai Rei | Sho Chiku Bai Organic Nama | Sho Chiku Bai Nama | Sho Chiku Bai Nigori | Sho Chiku Bai Cremé de sake | Sho Chiku Bai ShirakabeGura MIO |
|--|---|--|--|--|--|---|---|---|--|--|--|
| Classic Junmai Type: Junmai Alcohol: 15% Sake Meter: +3 Serve Warm. | Extra Dry Type: Junmai Alcohol: 15% Sake Meter: +7 Serve Warm. | Tokubetsu Junmai Type: Junmai Alcohol: 15% Sake Meter: +5 Serve Warm. | Tokubetsu Junmai Type: Junmai Alcohol: 15% Sake Meter: +2 Serve Warm. | Junmai Ginjo Type: Ginjo Alcohol: 12% Sake Meter: +5 Serve Chilled. | Premium Junmai Ginjo Type: Ginjo Alcohol: 15% Sake Meter: +3 Serve Chilled. | Junmai Ginjo Draft Type: Ginjo Nama Chozo Alcohol: 15% Sake Meter: +3 Serve Chilled. | Unpasteurized Junmai Type: Nama Alcohol: 15% Sake Meter: +5 Serve Chilled. | Unpasteurized Junmai Type: Nama Alcohol: 15% Sake Meter: +5 Serve Chilled. | Unfiltered Junmai Type: Junmai Nigori Alcohol: 15% Sake Meter: -20 Serve Chilled. | Unfiltered Junmai Type: Junmai Nigori Alcohol: 15% Sake Meter: -15 Serve Chilled. | Sparkling Type: Junmai Alcohol: 5% Sake Meter: -70 Serve Chilled. |