

Harada Gengetsu Muroka Junmai Ginjo Genshu – “The Half Moon”



Producer: Hatsumomiji (株式会社はつもみぢ)

Location: Yamaguchi Prefecture

Rice: Koji: Yamada Nishiki, Kake: Saito No Shizuku

Rice Polished to 55%

Alcohol: 17.0% / **Yeast:** K1801, Yamaguchi 901 / **Acidity:** 1.5 /

Amino Acid: 1.0 / **SMV:** -3

History of Brewery

- Founded in 1819, still family owned and operated by 12th generation owner and brewer.
- Brewery had a 20-year hiatus in the late 1980's but the 12th generation owner, famous as a highly awarded kiki-sake shi (sake sommelier) was encouraged by his friends to restart the brewery in 2004 focusing on crafting sake that reflects the local terroir.

Points of Differentiation:

- Powerful, flavorful, yet fresh and crisp, this sake comes from Yamaguchi Prefecture at the Southern end of Japanese Mainland.
- The brewery appointed its first female Toji (head brewer), Miho Abe, in 2022. Of the brewery's 8 staff, 5 members are female.
- Using a local sake rice called Saito no Shizuku, as well as a special spring water which they drive in from an hour away, the brewing team crafts fresh and flavorful sake that expresses Yamaguchi's terroir.
- Using a traditional method called “funa-shibori,” this sake is pressed gently to retain its full flavor.
- To further maximize flavor and mouthfeel, Harada Gengetsu is unfiltered (muroka) and undiluted (genshu).
- Temperature controlled brewery facilities allows for consistent year-round brewing.
- “Gengetsu” translates as “Half-moon,” a tribute to the moon's reflection on the calm inland ocean in its beautiful city of origin.

Tasting Comment

Aroma: fresh green apple and crisp fruit / **Taste:** smooth flavors of honeyed red crisp apple / **Finish:** layers of umami with hint of fruitiness refreshes the palate
Fruity aromas of fully ripe pear and melon are followed by floral notes of white rose. Mellow, smooth sweetness and gentle acidity contribute to a rich, sophisticated profile. Yamada Nishiki lends power to the blend while Saito no Shizuku brings freshness and elegance in a perfectly balanced blend. The umami and astringency on the finish invite you to take another sip.



Hatsumomiji's Toji, Ms. Miho Abe – the brewery team at Hatsumomiji – Yasuhiro Harada, brewery president, applying koji

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