

Rebel Sake'

LAKE ELSINORE, CALIFORNIA

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SO CAL SAKE'

La Rebelde is your local craft winery dedicated to making all natural wines without unnecessary chemical or human intervention. We decided we could make other products that way, and that is how Rebel Sake' started. While sake' is one of the oldest alcoholic drinks on our planet, it essentially has stayed primarily in Asian countries, not catching on in the more Western countries until the popularity of sushi made it a novelty shot drink, served warm in a ceramic carafe with little cups or dropped in a glass of beer. Not the best sake' experience. Like wine and beer, good sake can be made with a wide range of flavor profiles just based on the four ingredients it requires: milled rice, water, yeast, and koji (*Aspergillus oryzae*). Not being traditionalists, we have decided to make some approachable options for the Southern California market that looks for and appreciates a craft approach to their alcohol, regardless of tradition. We hope you will give it a try!

The Kamikaze Flight: 4 tastes for \$8

What do you need to know about sake' (pronounced sah – kay)?

In Japan it is actually called Seishu; the term Sake' actually means any alcoholic drink.

Sake' has traditionally been a winter season production product as most of the employees are farmers and will go and live in the Kura during production season.

In Japan, there is highly specialized rice, water, mold and yeast for sake' that has been developed over hundreds of years.

La Rebelde is the first licensed winery in the USA that is permitted to make sake' and we had to obtain a Brewers Notice and Bond in order to do that.

All of our Sake' should be consumed and stored cold. We have found them to be very hearty and will last in the refrigerator after opening for weeks. We have had them warmed; they are still good. If you opt to warm, keep them at about 98 degrees. Temperature will change the flavor profile so expect that.

Cucumber

Unfiltered Sake' infused with freshly chopped cucumber. A warm weather treat, at full strength, pour it over ice for a refreshing sipping cocktail. I like to add a salt and Tajin rim with a light squeeze of lime. Use it in a Mojito, Bloody Mary or a Martini; I've added it to a shrimp cocktail and it would be great with Ceviche. This is versatile and definitely a unique sake' experience but very limited. Get it while you can!

Rebel OG Sake' (Orange Ginger)

This is our Claro (clear) sake' infused with real orange zest and ginger for a short term dip. This starts with a big strong dose of those scents but the flavor is smooth and clean with a balance of those flavors and a green earthiness, like freshly mowed grass. This is the one that our Toji has a hard time keeping out of. We have this with my homemade Udon Chicken Soup or a Chinese Chicken Salad.

Cielo Nublado (Cloudy Sky) Sake'

Our unfiltered Nigori style sake' straight with all the lush rice pudding, creamy, sweetness and a touch of raw coconut flavor before you get a little kick of the ABV in this. Our cloudy is bold with a heavy dose of rice solids; it's not just for looks. Try this with spicier Asian or Tai dishes; the slight sweetness will work well.

Cielo Claro (Clear Sky) Sake'

Smooth, delicate, clean with just the right dose of the umami earthiness that finishes with a slight toasted banana coconut flavor. This is made to be sipped but would make any takeout Chinese 10 times better! Semi-dry, it reminds me of a good Sauv Blanc as it would work with any light salad or simple chicken meal.

We have a full tasting room at our industrial park production location. Try the Sake' and then try our wines and sangrias. Make sure you get to meet our winery cat, Sancho, and our winery dog, Brix (who actually loves to eat the sake' rice)! Follow us on Facebook and Twitter at La Rebelde Winery to keep up on events, specials and new releases. Please take the time to Yelp about your experience with us!

Coming Soon: J&J Honey Wine. Yes, more craft beverages will be here in Lake Elsinore soon. I told you we were rebels!!



www.rebelsake.com
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