

Announcing John Gauntner's

## *Sake Professional Course*

Recognized by the Sake Education Council

From Wednesday, September 25 through Friday, September 27, I will hold the 33rd stateside running of the Sake Professional Course at a private venue called The Grae, located at 1458 San Bruno Avenue, in in the historic Mission District in San Francisco, California. The content of this intensive sake course



will be identical to that of the Sake Professional Course held each January in Japan, with the exception of visiting sake breweries. The course is recognized by the Sake Education Council, and those that complete it will be qualified to take the exam for **Certified Sake Specialist**, which will be offered on the evening of the last day of the course.

Also, the day after the course ends, Saturday, September 28, will be the True Sake Sake Day event. Attendees of this course will receive a discount on the admission price to the event, and should definitely stick around and apply your newly-acquired knowledge and tasting experience at the biggest sake event of the year in San Francisco!



The course is geared toward industry professionals wishing to expand their horizons in a thorough manner into the world of sake, and will therefore be somewhat technical in nature, and admittedly somewhat intense. It is likely more than the *average* consumer needs! But the course is open to anyone with an interest in sake and will certainly be enjoyable. The course lectures and tasting will begin with the utter basics, and will thoroughly progress through and cover everything related to sake. There will be an emphasis on empirical experience, with plenty of exposure to a wide range of sake in the tasting sessions throughout the three days. Each of the three days will provide the environment for a focused, intense and concerted training period.

The goal of this course is that “no sake stone remains left unturned,” and my motto is “exceed expectations for the course.” Every conceivable sake-related topic will be covered, and each lecture will be complimented and augmented by a relevant tasting session. Participants will not simply *hear* about differences based on rice types or yeast types, they will *taste and smell* them. Students will not only absorb technical data about yamahai, kimoto, nama genshu, aged sake and regionality, they will absorb the pertinent flavors and aromas within the related sake as well. Participants will taste over 90 sake within five focused tasting exercises across the three days.



Like its counterpart held in Japan each winter, it will be quite simply the most thorough and comprehensive English-language sake education in existence. Participants will also be presented with a certificate of completion at the end of the course.

Also, as mentioned above, an exam is given at the end of the course for those that choose to seek certification. Those that pass receive a “Level I Sake Specialist” certification from the non-profit organization The Sake Education Council.

The cost for the three-day class, including all materials and sake for tasting, is US\$899. Participation is limited and reservations can be made now to secure a seat; full payment will be requested about a month before the course begins. You can read [Testimonials](#) from past participants [here](#). For reservations or inquiries, please send an email to [sakeguy@gol.com](mailto:sakeguy@gol.com).

***“No Sake Stone Remains Left Unturned!”***



## Syllabus and Daily Schedule

### Day I

9:00 – 12:00 Welcome, Orientation, Sake Basics, Sake Types, Terms found on Sake Labels

Tasting I: typical representatives of various grades, milling rates

1:00 – 3:00 Sake Production

3:00 – 4:30 Rice Types, Yeast Types, Water, Koji

Tasting II: Rice types, Yeast types

### Day II

9:00 to 12:00 Sake Chemistry: nihonshu-do, acidity, amino acidity.

Yamahai and Kimoto. All things nama-zake.

Tasting III: Yamahai and Kimoto, Nama-zake.

12:00 to 1:00 Lunch

1:00 – 5:00 Pressing methods. Aging and maturity. Non-standard sake types like nigori, low alcohol sake, sparkling sake, red sake, taruzake etc. Sake competitions. Vessels, temperature, toji guilds.

Tasting IV: Aged sake, various non-standard sake. The same sake in various vessels. Sake suited for warming. Competition sake.

### Day III

9:00 – 12:00 Sake regionality, sake and food, sake competitions, history, the state of the industry.

Tasting V: Sake Regionality, sake made in the USA

12:00- 1:00 Lunch

1:00 – 3:00 Break

3:00 – 4:30 Exam