

SakéOne

SakéOne was founded in 1992 by a group of American and Japanese saké enthusiasts who had a vision to produce world-class saké in the U.S. Although traditionally made in Japan, they believed that premium (ginjo) grade saké could be produced on American soil and in a style targeted to American taste buds.

With water as one of saké's most critical ingredients, a lush aquifer on the east slope of Oregon's Coast Range was identified as an ideal water source for its purity. And so the nation's foremost premium saké brewery was built in Forest Grove in 1997.

Forest Grove has a pioneering spirit that influences the city's budding craft food and beverage scene.

Two decades later, with the popularity of premium saké continuing to rise in the U.S., SakéOne is the nation's fastest-growing craft saké brewery and leading importer of fine Japanese saké. Led by an impressive array of wine industry veterans, SakéOne now distributes its saké in all 50 states, Canada, the Caribbean and South America. Its growing staff of 26 includes Saké Master Greg Lorenz, who trained extensively in Japan.

"We have doubled the number of brands that we craft and import in the past five years and our sales growth in the U.S. continues to exceed our expectations," says SakéOne CEO and President Steve Vuylsteke. In fact, of the top 10 saké brands selling in retail stores, five are SakéOne's brewed and imported brands.

"Forest Grove has a pioneering spirit that influences the city's budding craft food and beverage scene," says

Vuylsteke. "It's this spirit – that we're going to do things differently and do things better – that has allowed SakéOne to thrive here."

Next to water, "Forest Grove's proximity to our local vendors for packaging, printing and shipping needs is a bonus," adds Vuylsteke. Additionally, being close to Portland is especially important to SakéOne as it allows consumers and media easy access to its tasting room as well as a beautiful destination to visit.

SakéOne also benefits from its proximity to Pacific University, which provides a pool of well-educated and customer-focused job candidates. SakeOne's tasting room is open every day and hosts frequent saké events. The tasting room's excellent ratings on sites such as Yelp and TripAdvisor directly reflect its staff's capabilities. "Our relationship with Pacific has garnered us thoughtful and motivated team members for our direct-to-consumer efforts," notes Noal Ronken, tasting room manager.

Vuylsteke's extensive travels to promote SakéOne have given him a unique perspective on doing business in Forest Grove. "It's the pioneering spirit and sense of community that I relish. I can't think of a better place for SakéOne to conduct its business."



A place where businesses and families thrive.

For information about operating a business in Forest Grove, contact the Forest Grove Economic Development Partnership, (503) 992.3293 or (503) 357.3006, or email jking@forestgrove-or.gov



At a glance

First incorporated in Oregon in 1992 as Japan America Beverage Co. (JABC), SakéOne was established through a joint partnership with Momokawa Brewing Inc. Japan, a saké producer since 1856 that brought extensive product knowledge and generations of experience. The new company started as an importer, then built its facility in Forest Grove. In October 1998, JABC changed its name to SakéOne and became the world's only American-owned-and-operated saké brewery.

SakéOne now produces three craft-brewed labels: its signature premium Momokawa saké in six varieties, including two organic; Moonstone brand fruit-flavor-infused saké, and its specially handcrafted "g" (Genshu) label saké using select lots and blending for the American palate.

In 2014, SakéOne was named the exclusive importer for Hakutsuru Brewing Company of Japan – the largest saké brewer in Japan and the number one worldwide exporter of premium Japanese sake. The addition of Hakutsuru to SakéOne's import portfolio more than doubled the company's overall case volume.

SAKÉONE

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