

YOSHI•NO•GAWA

The Oldest
Saké Brewery
in Niigata
Prefecture



吉乃川

Yoshinogawa is the oldest saké brewery in Niigata Prefecture. This ancient brewery was founded in 1548 and retains many of its age-old practices while keeping focused on the changes in the world today. Master Brewer Fujino focuses his team's efforts on crafting the finest saké. Together they draw from centuries-old knowledge and techniques to brew diverse styles that each reflect the lush, fertile agricultural region of Niigata.

Niigata Prefecture has a reputation for producing some of the best saké in Japan. A primary reason for this is that Niigata grows some of the best rice in the world. Niigata's abundant and high-quality rice production is legendary, as is demonstrated in the saké from this beautiful prefecture.

Yoshinogawa not only makes exemplary use of Niigata's delicious rice, it also brews with a very specific and delicate water. Tenka Kanrosen, which translates to "Sweet Water of Heaven and Earth," is a spring water that combines streams of Japan's largest river, the Shinano River, with melted snow from Niigata's eastern mountain range. It is a soft water, yet rich in minerals that promote yeast growth. Since 1548 Yoshinogawa has been using this water to brew its clean and smooth tasting saké.



Daiginjo

Hints of white flower, strawberry and green herbs in the aroma. Mellow sweetness of strawberry and melon, kissed with ginger on the palate leading to a rich and lingering finish. Complex, clean and elegant.

Polish: 40% / ABV: 15.6% / SMV: +3
UPC 720ml: 7 47846 75720 9



Gokujo Ginjo

Delicate and fragrant with a crisp, dry body. Hints of anise, fresh herbs, peach and nectarine on the palate. A medium finish provides a silky, smooth mouthfeel.

Polish: 55% / ABV: 15.5% / SMV: +7
AWARD: Gold Medal - HLSR Rodeo Uncorked Int'l Wine Competition '18
UPC 720ml: 7 47846 73720 1



Junmai Ginjo | "Winter Warrior"

Delightful tropical notes with melon, lightly floral aromatics and a medium body that is refreshing and clean. Subtle flavors of honeydew and lychee.

Polish: 60% / ABV: 14% / SMV: -1
AWARD: 90pts, Gold Medal - Tasting Panel '19
UPC 300ml: 7 47846 78300 0, 720ml: 7 47846 78720 6



Echigo Junmai | "Golden Horizon"

A classic Niigata style Junmai. Citrus and spice overtones give a glimpse into the brewer's craft. A balance of savory and sweet marks this truly expressive yet subtle saké.

Polish: 65% / ABV: 13.7% / SMV: +2
AWARD: Silver Medal, San Francisco Int'l Wine Competition '19
UPC 300ml: 7 47846 79300 9, 720ml: 7 47846 79720 5



Gensen Karakuchi | "Shogun Road"

Layers of subtle fruit flavors and umami, along with water notes portraying its Niigata origins. A timeless dry saké that can be enjoyed either chilled or warm.

Polish: 65% / ABV: 15.6% / SMV: +7
AWARD: 93pts, Gold Medal - Los Angeles Int'l Wine Competition '19
UPC 720ml: 7 47846 71720 3, 1.8L: 7 47846 71018 1

