

YOSHI•NO•GAWA

Golden Horizon

ECHIGO JUNMAI

2022 SILVER
TEXSOM
AWARDS



YOSHI•NO•GAWA | GOLDEN HORIZON

Golden Horizon pays tribute to the beautiful golden rice fields found in the Niigata Prefecture. This stunning landscape produces some of the most highly regarded rice in all of Japan, a reputation of which they are most proud.

This saké is made with Gohyakumangoku rice, a popular saké rice from Niigata prefecture. It was registered in 1957 under its name, which translates to “five million koku,” or approximately nine million liters, as a commemoration of Niigata’s rice yield surpassing the five million koku mark that year.

TASTING NOTES

Lovely water notes express the rich agricultural region of Niigata while 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.

SUGGESTED PAIRINGS

Delicious with roasted pork with fruit chutney, glazed turkey, and pound cake.

AWARD

SILVER MEDAL

- TEXSOM Awards '22

BRONZE MEDAL

- HLSR Rodeo Uncorked Int'l Wine Competition '20

SILVER MEDAL

- San Francisco Int'l Wine Competition '19

BREWERY

Dating back to 1548, Yoshinogawa is the oldest saké brewery in the rice-growing heartland of Niigata Prefecture. Niigata Prefecture has a reputation for producing some of the best saké in Japan due in part to growing some of the best rice in the world. Using this legendary rice, Brewmaster Fujino focuses his team’s efforts on crafting the absolute finest saké. Together they draw from centuries-old knowledge and techniques, crafting diverse styles that reflect their beautiful, lush, and fertile agricultural region.

Brewery Location Niigata Prefecture

Founding Date 1548

Brewmaster Masatsugu Fujino

JUNMAI DEFINED

Junmai indicates the saké is brewed with only rice, water, yeast, and koji.

PRODUCT SPECIFICATIONS

GRADE	JUNMAI
POLISH	65%
ALCOHOL	13.7%
RICE	GOHYAKUMANGOKU
SMV	+2
YEAST	901
SERVING TEMP	ENJOY CHILLED, ROOM TEMP, OR WARM
UPC 12/300ML	7 47846 79300 9
12/720ML	7 47846 79720 5