

g fifty

JUNMAI GINJO GENSHU



VEGAN-FRIENDLY | GLUTEN-FREE | KOSHER

g | FIFTY

Premium, full strength, and American craft. The result of ideas and flavors of the past meeting a dynamic innovative present, **g fifty** brings joy to the saké enthusiast and saké-intrigued, as well as spirit and cocktail lovers across the country. By using customary Japanese traditions and equipment but also experimenting with big and bold layered flavors, **g fifty** is complex yet smooth, and harmoniously melds Japanese and American cultures and tastes.

g fifty differs from its predecessor, **g joy**, by utilizing different yeast strains and increasing the polish level to 50%, taking the aroma and flavor expressions of this Junmai Ginjo saké to new heights. **g fifty** is wonderful served neat or on the rocks. Alternatively, try it as a cocktail base; the soft texture blends seamlessly with fruit juice mixes and provides a smooth alternative to the rougher edges of harder spirits.

TASTING NOTES

Medium dry on the palate, featuring a silky texture with subtle notes suggestive of nectarine, grape, and pear with a balanced finish.

SUGGESTED PAIRINGS

Delicious with rich seafood, grilled meats, and pasta.

AWARDS

Silver
– TEXSOM Awards '23

86pts, Silver
– Beverage Tasting Institute '21

Gold Medal – HLSR Int'l Wine Competition '19

Silver Medal – London Saké Challenge '19

BREWERY

g fifty is brewed at SakéOne, America's foremost producer and importer of craft saké, where Brewmaster Takumi Kuwabara continues to expand on 28 years of brewing expertise, melding a diversity of cultures into dynamic premium handcrafted saké.

Tapping into idyllic Willamette Valley water sourced from the Coastal Mountain range in Oregon, and exclusive Calrose rice grown in the renowned region of Sacramento Valley, CA, SakéOne is driven by an uncompromised spirit to produce the highest quality saké possible.

Brewery Location Forest Grove, OR
Founding Date 1992
Brewmaster Takumi Kuwabara

JUNMAI GINJO GENSHU DEFINED

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

Ginjo indicates the saké is brewed with rice milled down to 51-60% of its original size.

Genshu is "undiluted," meaning this powerful yet elegant saké is cask strength with no water added after brewing, retaining a rich depth of flavors.

PRODUCT SPECIFICATIONS

STYLE	GENSHU
GRADE	JUNMAI GINJO
POLISH	50%
ALCOHOL	18%
RICE	EXCLUSIVE CALIFORNIA CALROSE
SMV	±0
YEAST	PROPRIETARY
SERVING TEMP	ENJOY CHILLED
UPC 12/300ML	7 47846 50300 4
6/750ML	7 47846 50750 7