

# g joy

## JUNMAI GINJO GENSU



VEGAN-FRIENDLY | GLUTEN-FREE | KOSHER

### g | JOY

Premium, full strength, and American craft. The result of ideas and flavors of the past meeting a dynamic innovative present, **g joy** created something that 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 joy** is complex yet smooth and harmoniously melds Japanese and American cultures and tastes.

**g joy** 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

Rich, Genshu style saké that is big and bold with fruit aromas supported on the palate with a velvety, dense body featuring melon, cherry, and a pepper finish.

### SUGGESTED PAIRINGS

Delicious with gourmet burgers, steaks, and spicy Thai cuisine.

### AWARDS

- 90pts, Double Gold**  
– American Fine Wine Competition '22
- 88pts, Silver**  
– Beverage Tasting Institute '21
- 93pts, Best Buy, Gold Medal**  
– World Saké Challenge '19
- 93pts, Gold Medal**  
– Tasting Panel '19

### BREWERY

**g joy** 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 GENSU 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

<b>STYLE</b>	GENSHU
<b>GRADE</b>	JUNMAI GINJO
<b>POLISH</b>	58%
<b>ALCOHOL</b>	17%
<b>RICE</b>	EXCLUSIVE CALIFORNIA CALROSE
<b>SMV</b>	+4
<b>YEAST</b>	PROPRIETARY
<b>SERVING TEMP</b>	ENJOY CHILLED
<b>UPC 12/300ML</b>	7 47846 56375 6
<b>6/750ML</b>	7 47846 56750 1