



Vine Connections Introduces Two Ultra-Premium Artisan Japanese Shochu

Chiyonosono 8,000 Generations

Case Pack-6 bottles (750 ml)

Rice Shochu

Alcohol: 25% (50 proof)

Producer: Chiyonosono Shuzo (founded in 1896).

Location: Kumamoto Prefecture, Kyushu

Tasting Notes

Crisp and clear rice notes—a sake lovers shochu! Hints of honeydew on a medium body finishing as clean and neat as it begins.



Chiyonosono Black Warrior

Case Pack-6 bottles (750 ml)

Barley Shochu

Alcohol: 25% (50 proof)

Producer: Chiyonosono Shuzo (founded in 1896).

Location: Kumamoto Prefecture, Kyushu

Tasting Notes

Robust with caramel, almond and earth tones. A long, complex finish that fills your mind with visions of barley fields blowing in the wind.



About Shochu

Shochu is Japan's other indigenous alcoholic beverage, but unlike sake, shochu is distilled. It is made from one of several raw materials (rice, barley, sweet potato to name a few) and each of these gives a very distinctive flavor and aroma profile to the shochu. These profiles run the gamut from smooth and light (rice) to nutty, earthy and lingering (barley). Indeed, the primary ingredient lends a unique flavor in much the same way that the peat and barley of each region in Scotland determine the character of the final scotch whiskey. Chiyonosono shochu are produced in Kumamoto prefecture located on Kyushu, Japan's largest southern island, which is heralded as the heart of Japan's shochu production.

Serving Suggestions

There are many ways to enjoy premium Japanese shochu. Serve it neat or on the rocks as an aperitif, mixed with lemon, lime or grapefruit juice and a splash of club soda (commonly referred to as chu-hai) or even with a splash of hot water.