

BEST CRAFT DISTILLER IN AMERICA  
THRILLIST

# ST. GEORGE CALIFORNIA SHOCHU



Our friends at Oakland’s Ramen Shop put their own California spin on venerable Japanese culinary traditions. Inspired by their creativity, we sought out to make a full-flavored shochu from California rice that would complement a hearty bowl of ramen.

### WHAT’S IN IT

Calrose rice (grown in California’s Central Valley), non-GMO neutral spirit, and koji spores

### HOW IT’S MADE

We begin with steamed rice and koji spores. Once the koji has enzymatically transformed the starches from the rice into sugar, we inoculate with yeast and ferment cold. Following fermentation, we blend with non-GMO neutral spirit, and then distill in-house on one of our custom-made copper pot stills.

### TASTING NOTES

On the nose, you’ll find cashew, pistachio, sweet mushrooms, and finally, dried cocoa. That sense of cocoa further develops on the palate as bittersweet chocolate.

### ABOUT THE LABEL

St. George master distiller Lance Winters did the art direction for the label in conjunction with artist/illustrator Lauren Asta. The design is a mash-up of the California state flag and the national flag of Japan. The *kanji* (Japanese characters) below the bear translates as “Ramen Shop shochu” and the bear is saying “angry bear sound.”

### SPECS

- ABV: 40%
- Format: 750ml
- Cases: 6 x 750ml
- Availability: Limited



### SUGGESTED RECIPES FROM RAMEN SHOP

#### SHOCHU HIGHBALL

- 1/4 oz St. George California Shochu
  - 2 oz Q Club Soda
  - 3 oz Fever Tree Tonic
- Stir shochu in a highball glass with ice for 10 seconds. Add club soda and tonic with fresh cubes. Squeeze small peel of grapefruit over glass, then wipe rim and place in drink.

#### RIBBON HEAD COCKTAIL

- 2 oz St. George California Shochu
  - 3/4 oz Punt e Mes
  - 1/4 oz Baller Single Malt Whiskey
  - 1 bar spoon Creme de Cacao
  - 1 dash Angostura Bitters
- Stir all ingredients with ice for 20–30 seconds, then strain into a cocktail glass and garnish with a small orange peel.

#### GRASS CUTTER

- 1 3/4 oz St. George California Shochu
  - 1/4 oz St. George Terroir Gin
  - 3/4 oz lemon juice
  - 1/2 oz pineapple juice
  - 1/4 oz Small Hand Foods Orgeat
  - 1/4 oz vanilla syrup
  - 1/4 oz ginger syrup
- Shake all ingredients with ice then strain into a chilled coupe. Garnish with a few dashes of matcha tea.

### ABOUT ST. GEORGE SPIRITS

California’s St. George Spirits was founded in 1982 by master distiller Jörg Rupf. Over more than three decades at the vanguard of the American craft spirits movement, the distillery has grown into a diversified operation with a portfolio that includes single malt whiskey, agricole rum, absinthe, and several gins, vodkas, brandies, and liqueurs. Now owned and operated by master distiller Lance Winters and head distiller Dave Smith, St. George has been inducted into the *Spirit Journal* Hall of Fame and named “best craft distiller in America” by *Thrillist*. The distillery is open to the public for tours and tastings and hosts nearly 30,000 visitors each year.