

Wild Cherry Chase

Sour cherry vodka with gentle sweetness and wild chase



Wild Cherry Chase captures the thrill of summer in a bottle — bold, playful, and irresistibly vibrant. Born from the flavor of untamed cherries ripened by the sun, this liqueur balances their tartness with smooth honey and warm spice. Each sip feels like a joyful pursuit through blooming orchards and golden light — sweet, fiery, and just a bit mischievous. It's the taste of adventure caught mid-chase — a reminder that the best pleasures are often the ones you chase, not plan.

Ingredients

- Vodka - 1 L
- Cherries (Sour) - 1 kg
- Sugar - 100 g
- Cane sugar - 100 g
- Honey - 50 g
- Clove - 3
- Star Anise - ½ star
- Cinnamon - ½ stick



Preparation

1. Rinse the wild cherries well, remove stems, and gently crush them to release their natural juices and color.
2. Transfer the fruit into a clean, sterilized 1.5 L glass jar with a wide neck for easy mixing.
3. Sprinkle in the white sugar, cane sugar, and drizzle honey in layers over the cherries.
4. Add cloves, half a star anise, and a small piece of cinnamon stick to infuse warm spice notes.
5. Slowly pour vodka over the mixture until all ingredients are fully covered.
6. Seal the jar tightly and shake gently to help dissolve the sugars and blend flavors.
7. Store the jar in a cool, dark place for about four weeks, shaking every few days during the first week and occasionally afterward.
8. Once infused, strain through fine cloth or coffee filter into a clean bottle.
9. Let it rest for 3–5 days to settle and smooth before serving.