

RE:FIND

HANDCRAFTED SPIRITS

PASO ROBLES • CALIFORNIA

re:find – FINDing a purpose for saignée, the prized free-run juice removed prior to fermentation to enhance wine quality, and REfining it into top-shelf spirits.

RE:FIND VODKA

DISTILLED FROM GRAPES

One distinct benefit of vodka derived from ripe, red wine grapes is the natural presence of glycerol which bonds with the alcohol during distillation. It forms the 'legs' on a glass and has a sweet quality with lush mouth feel giving our vodka a uniquely smooth, soft characteristic. NATURALLY GLUTEN FREE

RE:FIND [e] BARREL FINISHED VODKA

DISTILLED FROM GRAPES

This unique vodka was finished in new and used whiskey barrels to be enjoyed like a traditional whiskey. It finishes round and luscious with plenty of caramel and cinnamon-clove sparks. 'Watch Bourbon-lovers lose their minds.' - Wine Enthusiast.

RE:FIND GIN

DISTILLED FROM GRAPES

Using our ultra-pure vodka as our base, and pulling from our extensive winemaking roots, we carefully layer a proprietary blend of seven botanicals to impart a rich flavor and opulent, lingering finish. NATURALLY GLUTEN FREE

RE:FIND WHISKEY

DISTILLED FROM RYE, WHEAT, AND BARLEY
DISTILLED, AGED & BOTTLED BY RE:FIND DISTILLERY

We partner with artisan California brewers to secure a high quality, proprietary mash bill that we then double distill. We age in small cooperage resulting in a memorable, well-balanced California Rye Whiskey.

RE:FIND FLAVORS

DISTILLED FROM GRAPES AND RIPE CALIFORNIA PRODUCE
LIMONCELLO LIQUEUR CUCUMBER FLAVORED VODKA KUMQUAT LIQUEUR

Staying consistent with our sustainable roots, Re:Find Distillery is crafting vibrantly flavored spirits using seasonally fresh California fruit. We rely on the expertise of our local farmers to harvest the produce at its optimum ripeness which translates to a more vibrant spirit. NATURALLY GLUTEN FREE

THE STORY BEHIND RE:FIND DISTILLERY

RE:FIND Distillery is taking the Paso Robles wine industry to the next level, literally. RE:FIND's distiller/proprietor, Alex Villicana, has been making highly sought after wines, under the Villicana label, in Paso Robles for over 20+ years. When making premium wines, many artisan winemakers "bleed" a percentage of the prized free-run juice from red wine grapes before fermentation to concentrate and enhance the quality of their red wines. This "bleed," called saignée (son yay), is often discarded. By capturing the saignée from his winery (and other Paso Robles wineries), fermenting it, and meticulously distilling it, Alex Villicana is able to craft luxury spirits that exemplify sustainable practices.

In the 2014 harvest, RE:FIND Distillery was able to save the equivalent of 50 farmed-acres of premium Paso Robles wine grapes from being discarded. That's a lot of water, fuel, and man-power that has been carefully crafted into premium spirits.

RE:FIND is a craft distillery embracing the artisan spirit of distilling. All RE:FIND spirits use only natural ingredients and are fermented, distilled, aged, and bottled at our boutique distillery. RE:FIND Distillery embodies a true farm to bottle passion.



WWW.REFINDDISTILLERY.COM

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