REFIND

HANDCRAFTED SPIRITS

PASO ROBLES . CALIFORNIA



IN 6000 SPIRITS



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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.



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





RE:FIND VODKA

naturally gluten free & bottled unfiltered • 80 PROOF

Re:Find Vodka is crafted from premium
California wine-grapes that are grown,
fermented, distilled, and bottled unfiltered
in Paso Robles' wine country. We believe in
transparency in our distilling practices and the
authenticity of the ingredients distilled.
In doing so, what was once a conversation
about how many times a spirit is distilled and
filtered is now a discussion about the quality
of both the ingredients and fermentation, and
what each brings to the final spirit. Re:Find
Vodka has layers of complexity showcasing a
rose petal characteristic with a textural weight
and lingering finish.

"Genius in a bottle."- SUNSET MAGAZINE







RE:FIND GIN

naturally gluten free & bottled unfiltered 92 PROOF

Re:Find Distillery uses our meticulously clean vodka as the base for our gin. We embrace our 25+ years experience as vintners which gave us the expertise to carefully layer in a proprietary blend of seven botanicals to craft our memorable gin. We achieve the flavor by first steeping and then vapor-passing the botanicals through the still giving us a clean, natural flavoring. The natural viscosity of the wine-grape base provides a textural weight and lingering finish. Our blend of juniper, lemon/orange peels, lavender, grains of paradise, coriander, and orris root is beautifully layered on the palate and has a delightfully floral aromatic note.



"...This herb garden in a bottle [is] amazingly alluring."







RE:FIND CUCUMBER FLAVORED VODKA

naturally gluten free & bottled unfiltered • 80 PROOF

Re:Find Distillery is batch distilling an all-natural, vibrantly flavored Cucumber Vodka using seasonally ripe organic cucumbers grown by family farmers in Arroyo Grande, California. Each week, throughout the summer, we receive ripe cucumbers the day they are harvested. We hand juice them the very same day, then add the juice to the final distillation of our meticulously clean Re:Find Vodka. Bottling without the use of carbon filtration results in a vibrancy that is unparalleled.

"The cucumber flavor is so forward it is like you're smelling a cucumber, getting a massage, and sipping a cocktail all at once."

- LA TIMES



CUCUMBER RE:CIPES



BLACKBERRY **BEES KNEES**

INGREDIENTS

% oz. Fresh Squeezed Lemon Juice | ½ oz. Re:Find Cucumber Vodka % oz. Honey Egg White

6 Blackberries (1 for garnish)

RECIPE

Shake vigorously for 10 seconds. cocktail shaker filled with ice. dry shake (no ice in shaker). Combine ingredients into a Fine strain into a glass and Muddle blackberries in the bottom of a shaker, then garnish.

MONICA'S **WEEKEND AT**



WHITE LINEN

NGREDIENTS

% oz. St. Germain Elderflower Liqueur ½ oz. Re:Find Cucumber Vodka % oz. Fresh Lemon Juice 14 oz. Simple Syrup

Garnish with Cucumber Slice

or Lemon Slice

RECIPE

Shake vigorously for 10 seconds. Strain into a glass and garnish. cocktail shaker filled with ice. Combine ingredients into a

CUCUMBER DRUNKEN



INGREDIENTS

% oz. Re:Find Cucumber Vodka Lemon Shock for Garnish % oz. Creme de Cassis % Fresh Lemon Juice % oz. Aperol

1 ½ oz. Re:Find Cucumber Vodka

½ oz. Fresh Lime Juice % oz. Pineapple Juice

% oz. Simple Syrup

RECIPE

Garnish with Pineapple, Cucumber

Shake vigorously for 10 seconds. Strain into a glass filled with ice cocktail shaker filled with ice. Combine ingredients into a and garnish.

INGREDIENTS

% oz. Fresh Squeezed Lemon Juice Garnish with Maraschino Cherries 1 ½ oz. Re:Find Cucumber Vodka ¼ oz. Maraschino Liqueur 3 Dashes Orange Bitters % oz. Dry Vermouth ¼ oz. Simple Syrup and Lemon Slice

RECIPE

Shake vigorously for 10 seconds. Strain into a glass and garnish. cocktail shaker filled with ice. Combine ingredients into a

Slice, Cilantro Sprig, or Mint

Shake vigorously for 10 seconds. Strain into a glass and garnish. cocktail shaker filled with ice. Combine ingredients into a



DILLICIOUS



INGREDIENTS

3 oz. Re:Find Cucumber Vodka 1½ oz. Dill Simple Syrup Club Soda

RECIPE

syrup into a cocktail shaker filled briefly. Strain into a chilled glass 10 seconds. Top the shaker with with ice. Shake vigorously for a splash of club soda and stir Combine vodka and simple or over ice and garnish with fresh dill.

RECIPE

CUCUMBER GIMLET



NGREDIENTS

CUCUMBER

THYME

3 Mint Leaves (1 for the garnish) % oz. Re:Find Cucumber Vodka % oz. Fresh Lime Juice ½ oz. Simple Syrup 1½ oz. Re:Find Gin Pinch of Salt

1½ oz. Re:Find Cucumber Vodka

INGREDIENTS

RECIPE

loz. Fresh Watermelon Juice

% oz. Dry Vermouth

% oz. Thyme Simple Syrup

% oz. Fresh Lemon Juice

Shake vigorously for 10 seconds. cocktail shaker filled with ice. Combine ingredients into a without, ice. Garnish with a Strain into a glass with, or mint leaf.



CUCUMBER MOJITO

INGREDIENTS

1½ oz. Re:Find Cucumber Vodka % oz. Simple Syrup % oz. Lime Juice 5-6 Mint Leaves Club Soda

RECIPE

Shake vigorously for 10 seconds. Strain into a glass with ice and cocktail shaker filled with ice. Combine ingredients into a garnish with a mint leaf.

Shake vigorously for 10 seconds.

Strain into a glass with, or

without, ice.

cocktail shaker filled with ice. Combine ingredients into a

BASIL SOUR CUCUMBER



INGREDIENTS

1½ oz. Re:Find Cucumber Vodka % oz. Simple Syrup 1 oz. Lime Juice 3 Basil Leaves Club Soda

RECIPE

without, ice. Top with club soda, and garnish with a basil sprig. shaker filled with ice. Shake ingredients into a cocktail Strain into a glass with, or vigorously for 10 seconds. Combine the first four



RE:FIND [e] VODKA FINISHED IN BARREL

bottled unfiltered • 93 PROOF

Our unique barrel finished vodka was derived from the desire to re:use our rye whiskey barrels while producing a wine-grape based spirit brimming with whiskey notes. The base of this unique spirit is our meticulously clean Re:Find Vodka. We finish the vodka in a combination of 10 and 15 gallon new and used American oak whiskey barrels resulting in a unique vodka with a distinctive character that drinks like a smooth whiskey. Staying consistent with our sustainable roots, the [e] gives us a great re:use of our used whiskey barrels before passing them along to craft brewers.

"It's an oak-forward bottling that's remarkably whiskey-like, with lots of caramel and spice."

- WINE ENTHUSIAST





INGREDIENTS

1 oz. Re:Find [e] Barrel Finished Vodka 1 oz. Re:Find Kumquat Liqueur 1 oz. YES Honey Simple Syrup % Fresh Squeezed Lime Juice Garnish: Lime Wheel

RECIPE

Combine ingredients into a cocktail shaker filled with ice. Shake vigorously for 10 seconds. Pour into a coupe or martini glass and garnish.



INGREDIENTS

1½ oz. Re:Find [e] Barrel Finished Vodka
 ½ oz. Carpano Antica Vermouth
 1 Bar Spoon Luxardo Maraschino Liqueur
 4 Dashes Angostura Bitters
 2 Dashes Orange Angostura Bitters
 Garnish: Lemon Peel or Maraschino Cherries

RECIPE

Combine ingredients into a mixing glass and stir. Strain into a chilled cocktail glass and garnish.



INGREDIENTS

2 ½ oz. Re:Find [e] Barrel Finished Vodka 1 oz. YES Honey Simple Syrup 1 oz. Fresh Squeezed Lemon Juice 3 Sage Leaves (1 for garnish)

RECIPE

Combine ingredients into a cocktail shaker filled with ice. Shake vigorously for 10 seconds. Pour into a coupe or martini glass and garnish.



INGREDIENTS

2 oz. Re:Find [e] Barrel Finished Vodka 1 oz. Liquid Alchemist Apple Spice Syrup 1 oz. Fresh Squeezed Lemon Juice Garnish: Apple or Lemon Slice

RECIPE

Combine ingredients into a cocktail shaker filled with ice. Shake vigorously for 10 seconds. Strain into a cocktail glass and garnish.



RE:FIND KUMQUAT LIQUEUR

naturally gluten free & bottled unfiltered • 80 PROOF

Re:Find Distillery's Kumquat Liqueur is crafted from ripe California kumquats that we soak whole in our meticulously clean, high proof vodka. After a few months, we remove the kumquats from the vodka which results in a flavored vodka, press the kumquats, and redistill the pressed portion. Finally, we blend the distilled juice with the flavored vodka, lower the alcohol, and sweeten to taste. Bottling without the use of carbon filtration results in a vibrancy that is unparalleled.

"The Kumquat Liqueur flavor is crazy-real..."

- STEVE'S WINE CELLAR





QUAT YOU TALKING ABOUT

INGREDIENTS

1 ½ oz. Re:Find Kumquat Liqueur % oz. Grenadine (Liquid Alchemist) % oz. Fresh Lime Juice 2 Dashes Angostura Bitters

RECIPE

Combine ingredients into a cocktail shaker filled with ice. Shake vigorously for 10 seconds. Pour into a martini glass and garnish with lime.



INGREDIENTS

1 oz. Re:Find [e] Barrel Finished Vodka 1 oz. Re:Find Kumquat Liqueur 1 oz. YES Honey Simple Syrup % oz. Fresh Lime Juice

RECIPE

Combine ingredients into a cocktail shaker filled with ice. Shake vigorously for 10 seconds. Pour into a coupe or martini glass and garnish with a lime wheel.



INGREDIENTS

1½ oz. Re:Find Kumquat Liqueur 1½ oz. Fresh Grapefruit Juice ½ oz. Fresh Lime Juice ½ oz. Honey Syrup

RECIPE

To make the honey syrup, add 1 part warm water to 1 part honey and shake vigorously until combined. Then, combine ingredients into a cocktail shaker filled with ice. Shake vigorously for 10 seconds. Pour into a Collins glass and garnish with a rosemary sprig.



RE:FIND LIMONCELLO LIQUEUR

naturally gluten free & bottled unfiltered • 80 PROOF

Re:Find Distillery hand zests 10,000 pounds of Femminello St. Teresa lemons, the traditional lemon used for limoncello, grown by California family farmers. The zesting takes 20 people 3-4 days to complete. We then soak the zest in our meticulously clean, high proof vodka for 3-4 months. When all of the oils and aromatic qualities are pulled out of the zest, we remove the zest from the vodka and slowly add a simple syrup, to taste. This results in an ideal balance of fresh lemon flavor, alcohol, and sweetness. Bottling without the use of carbon filtration results in a vibrancy that is unparalled.

"One of the purest limoncellos..."

- THE HOLIDAY WINE CELLAR





RE:FIND RYE WHISKEY

bottled un-chill filtered • 93 PROOF

Re:Find Distillery is committed to crafting our whiskey locally from start to finish. We collaborate with artisanal California craft brewers to obtain a non-hopped wort from a proprietary mash bill consisting of rye, wheat, and barley. We then ferment, distill, age, and bottle the whiskey at our distillery in Paso Robles, California. It is aged for 12-36 months in 10 or 15 gallon barrels giving us total control over the flavor profile which results in a memorable, well-balanced whiskey.

"It's a rare find, but if you're able to get your hands on a bottle...you won't be disappointed."

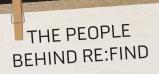
- THE WHISKEY WASH





RE:FIND Distillery is crafting artisan spirits from grape / grain to bottle in the heart of Paso Robles wine country. Proprietors/Distillers, Alex & Monica Villicana, believe in TRANSPARENCY in their distilling practices and the authenticity of the ingredients distilled. In doing so, what was once a conversation about how many times a spirit is distilled and filtered is now turning into a discussion on the QUALITY of both the ingredients and fermentation, and what each brings to the final product. Re:Find Distillery is an INNOVATOR in the craft-distilling movement and is among a small group of distillers

COMMITTED to crafting their spirits from start to finish.





ALEX & MONICA

Villicana have been making small lots of boutique wines in Paso Robles for over 20 years. As of 2011 they launched Paso Robles' first craft-distillery creating a whole new industry in Paso Robles. RE:FIND Distillery was born from sustainable roots in that they handcraft memorable vodkas and gin from the prized freerun juice from premium Paso Robles red wine grapes that isn't being made into wine. This includes red wine grapes they farm from their estate vineyard. RE:FIND Distillery is one of a kind as they collaborate with brewers on the Central Coast to craft local, California whiskeys. The Villicanas are innovators who have achieved unparalleled quality in their spirits by using all natural, premium local ingredients, and distilling 100% of their spirits in Paso Robles. It is a truly sustainable vineyard to bottle California distillery.