

RED RIVER DISTILLERY

IT SAYS SILVER, BUT IT TASTES LIKE GOLD.

Silver King VODKA

Our Silver King Vodka embodies simplicity, purity, and award-winning excellence.

It's divine either neat or mixed. This craft vodka has a unique flavor profile derived from distilling at an 8,750' elevation, using the pure Red River mountain water. Silver King Vodka has won more than 13 double-gold and gold medals in national spirits competitions since its release in 2019.



RED RIVER DISTILLERY

Silver King VODKA

Distilling at 8,750' brings out the taste.

At 8,750 feet elevation, we're the third highest elevation distillery in the world! We all know that liquids boil at lower temperatures at high elevations. This lets us distill our spirits at relatively low temperatures allowing smooth and mellow flavors to come through with fewer harsh flavors that develop at high temperatures. Distillation at 8,750' in the pine-covered mountains comes with its challenges, but we are determined to craft the absolute best spirits anywhere. The best doesn't come easy. Nobody can duplicate the "elevated" flavor profile of our spirits.

Our secret sauce: Red River mountain water.

It makes perfect sense to use crystal-clear, pure Red River mountain water for all our spirits. Nestled high in the Sangre de Cristo Mountains of northern New Mexico, our water source isn't downstream from anyone. We received good news after sending water samples to be tested for quality. We were told Red River's water was darn near perfect, and so naturally pure that we didn't need to treat it or do anything else to it. The quality of our water can't be matched!

Family-owned love poured into every bottle.

The Calhoun family boot-strapped their brewery and distillery businesses. They initially opened a restaurant in the town of Red River, NM, and then brewed a line of craft beers to serve at the bar. Soon after, the Calhouns opened a distillery, starting small until their spirits quickly began to win awards and demand for them grew. Red River products haven't been "watered-down" by corporate bureaucrats. Decisions about taste are made around a dinner table, and measured by how well each new batch lights up the palate. The Calhouns are personally invested in every spirit. This business is their lifeblood. What you are enjoying is small-town Americana in a bottle.

Awards

#5 Best Craft Vodka in the Nation | USA Today 10Best Readers' Choice, 2024
Best of Category, American Vodka | ADI Int'l Spirits Competition, 2021
95 Points – Double Gold | Craft Distillers Competition, 2021
Double Gold | SIP Awards, 2023
Plus ten more that we don't have room to list.

Lemon Drop Recipe

- Silver King Vodka
- Lemon Juice
- Simple Syrup
- Lemon Wedge
- Ice



DISTILLED AND BOTTLED AT 8,750 FT

RED RIVER
DISTILLERY

SEND YOUR MOUTH ON AN ISLAND GETAWAY.

Purkapile RUM

Fill your glass with the sound of steel drums and crashing waves.

This award-winning craft rum is made from pure cane sugar using a traditional Caribbean recipe and double-distilled. Distilling at an 8,750' elevation and using pure Red River mountain water creates a uniquely nuanced flavor profile not present in any other rum.



HAND CRAFTED IN SMALL BATCHES



RED RIVER DISTILLERY

Purkapile RUM

Distilling at 8,750' brings out the taste.

At 8,750 feet elevation, we're the third highest elevation distillery in the world! We all know that liquids boil at lower temperatures at high elevations. This lets us distill our spirits at relatively low temperatures allowing smooth and mellow flavors to come through with fewer harsh flavors that develop at high temperatures. Distillation at 8,750' in the pine-covered mountains comes with its challenges, but we are determined to craft the absolute best spirits anywhere. The best doesn't come easy. Nobody can duplicate the "elevated" flavor profile of our spirits

Our secret sauce: Red River mountain water.

It makes perfect sense to use crystal-clear, pure Red River mountain water for all our spirits. Nestled high in the Sangre de Cristo Mountains of northern New Mexico, our water source isn't downstream from anyone. We received good news after sending water samples to be tested for quality. We were told Red River's water was darn near perfect, and so naturally pure that we didn't need to treat it or do anything else to it. The quality of our water can't be matched!

Family-owned love poured into every bottle.

The Calhoun family boot-strapped their brewery and distillery businesses. They initially opened a restaurant in the town of Red River, NM, and then brewed a line of craft beers to serve at the bar. Soon after, the Calhouns opened a distillery, starting small until their spirits quickly began to win awards and demand for them grew. Red River products haven't been "watered-down" by corporate bureaucrats. Decisions about taste are made around a dinner table, and measured by how well each new batch lights up the palate. The Calhouns are personally invested in every spirit. This business is their lifeblood. What you are enjoying is small-town Americana in a bottle.

Awards

Silver, Best White Rum | The Fifty Best, 2022

Daiquiri Recipe

- Purkapile Rum
- Lime Juice
- Simple Syrup



DISTILLED AND BOTTLED AT 8,750 FT

**RED
RIVER**
DISTILLERY

**EVERY SIP
TASTES LIKE A
LIGHTNING
STRIKE.**

Cabresto Cañon AGAVE SPIRIT

A prickly, Mexico-originated classic that'll raise the hairs on the back of your neck.

Distilled at 8,750 feet elevation from 100% organic Mexican Blue Weber Agave sourced from Jalisco Mexico, fermented using an imported strain of Mexican yeast, and blended with pure, cold Red River mountain water. This unique combination of sun-kissed Mexican agave and high-mountain distillation results in a uniquely nuanced flavor you can't get anywhere else.



HAND CRAFTED IN SMALL BATCHES

RED RIVER DISTILLERY

Cabresto Cañon AGAVE SPIRIT

Distilling at 8,750' brings out the taste.

At 8,750 feet elevation, we're the third highest elevation distillery in the world! We all know that liquids boil at lower temperatures at high elevations. This lets us distill our spirits at relatively low temperatures allowing smooth and mellow flavors to come through with fewer harsh flavors that develop at high temperatures. Distillation at 8,750' in the pine-covered mountains comes with its challenges, but we are determined to craft the absolute best spirits anywhere. The best doesn't come easy. Nobody can duplicate the "elevated" flavor profile of our spirits

Our secret sauce: Red River mountain water.

It makes perfect sense to use crystal-clear, pure Red River mountain water for all our spirits. Nestled high in the Sangre de Cristo Mountains of northern New Mexico, our water source isn't downstream from anyone. We received good news after sending water samples to be tested for quality. We were told Red River's water was darn near perfect, and so naturally pure that we didn't need to treat it or do anything else to it. The quality of our water can't be matched!

Family-owned love poured into every bottle.

The Calhoun family boot-strapped their brewery and distillery businesses. They initially opened a restaurant in the town of Red River, NM, and then brewed a line of craft beers to serve at the bar. Soon after, the Calhouns opened a distillery, starting small until their spirits quickly began to win awards and demand for them grew. Red River products haven't been "watered-down" by corporate bureaucrats. Decisions about taste are made around a dinner table, and measured by how well each new batch lights up the palate. The Calhouns are personally invested in every spirit. This business is their lifeblood. What you are enjoying is small-town Americana in a bottle.

Awards

Gold | San Francisco World Spirits Competition, 2019

Bronze | Las Vegas Global Spirits Awards, 2024

Bronze | ADI International Spirits Competition, 2021

Oaxaca Old Fashioned Recipe

- Cabresto Cañon Agave Spirit
- Aromatic Bitters
- Agave Nectar
- Orange Peel
- Orange Bitters



DISTILLED AND BOTTLED AT 8,750 FT

**RED
RIVER**
DISTILLERY

A FLORAL ARRANGEMENT FOR YOUR TONGUE.

Mallette Bros. **GIN**

Piney juniper, citrus, flowers, and a hint of mountain sage; distilled into a heavenly aromatic and intoxicating elixir.

This craft gin has a uniquely nuanced flavor profile derived from distilling at an 8,750' elevation and using pure Red River mountain water. Named after Red River's original homesteaders: George, Orin, and Sulvester Mallette.



HAND CRAFTED IN SMALL BATCHES

RED RIVER DISTILLERY

Malette Bros. GIN

Distilling at 8,750' brings out the taste.

At 8,750 feet elevation, we're the third highest elevation distillery in the world! We all know that liquids boil at lower temperatures at high elevations. This lets us distill our spirits at relatively low temperatures allowing smooth and mellow flavors to come through with fewer harsh flavors that develop at high temperatures. Distillation at 8,750' in the pine-covered mountains comes with its challenges, but we are determined to craft the absolute best spirits anywhere. The best doesn't come easy. Nobody can duplicate the "elevated" flavor profile of our spirits

Our secret sauce: Red River mountain water.

It makes perfect sense to use crystal-clear, pure Red River mountain water for all our spirits. Nestled high in the Sangre de Cristo Mountains of northern New Mexico, our water source isn't downstream from anyone. We received good news after sending water samples to be tested for quality. We were told Red River's water was darn near perfect, and so naturally pure that we didn't need to treat it or do anything else to it. The quality of our water can't be matched!

Family-owned love poured into every bottle.

The Calhoun family boot-strapped their brewery and distillery businesses. They initially opened a restaurant in the town of Red River, NM, and then brewed a line of craft beers to serve at the bar. Soon after, the Calhouns opened a distillery, starting small until their spirits quickly began to win awards and demand for them grew. Red River products haven't been "watered-down" by corporate bureaucrats. Decisions about taste are made around a dinner table, and measured by how well each new batch lights up the palate. The Calhouns are personally invested in every spirit. This business is their lifeblood. What you are enjoying is small-town Americana in a bottle.

Awards

Double Gold, Best Gin | The Fifty Best, 2024

Double Gold, Best Gin | The Fifty Best, 2022

Tom Collins Recipe

- Mallette Bros. Gin
- Lemon Juice
- Simple Syrup
- Maraschino Cherry



**RED
RIVER**
DISTILLERY

**A DELICIOUSLY
MELLOW,
SLOW-BURNING
EMBER.**

Vermejo AÑEJO

*Single barrel, 100% Organic Blue Agave Spirit.
Aged one year in white oak bourbon barrels.*

If there's an agave spirit that's tested our patience, it's Vermejo Añejo. Red River Distillery's latest and greatest is aged one year in white oak ex-bourbon barrels. Every day is a lifetime when taming the wild out of 100% organic Blue Agave. We so badly wanted to taste it, but classics like this one take time to mature. Vermejo Añejo extracts flavors from its bourbon barreling that result in a mellower, more refined flavor profile with notes of caramel, vanilla, earthy oak, and spice. This agave spirit treats your palate with dignity and respect but doesn't hold back either. Every sip carries a satisfying kick imported from the Jalisco region of Mexico. As for its namesake reddish tint, wow, does it look attractive in a glass.



HAND CRAFTED IN SMALL BATCHES

RED RIVER DISTILLERY

Vermejo AÑEJO

(VER-meh-hoh ahn-EH-hoh)

Distilling at 8,750' brings out the taste.

At 8,750 feet elevation, were the third highest elevation distillery in the world! We all know that liquids boil at lower temperatures at high elevations. This lets us distill our agave spirits at relatively low temperatures allowing smooth and mellow flavors to come through. We aged this single-barrel label one year in white oak ex-bourbon barrels. The extended aging period distinguishes it from younger and less-refined counterparts such as blanco and reposado, and imparts a light amber color and mellow flavors of caramel, vanilla, earthy oak, and spice. Smoother on the palate, Vermejo Añejo Agave Spirit is proof that some things improve with age.

Family-owned love poured into every bottle.

The Calhoun family boot-strapped their brewery and distillery businesses. They initially opened a restaurant in the town of Red River, NM, and then brewed a line of craft beers to serve at the bar. Soon after, the Calhouns opened a distillery, starting small until their spirits quickly began to win awards and demand for them grew. Red River products haven't been "watered-down" by corporate bureaucrats. Decisions about taste are made around a dinner table, and measured by how well each new batch lights up the palate. The Calhouns are personally invested in every spirit. This business is their lifeblood. What you are enjoying is small-town Americana in a bottle.

Añejo Old Fashioned

- 2 oz Vermejo Añejo Agave Spirit
- 1/4 oz simple syrup or agave syrup
- 1 dash bitters
- 1 or 2 strips of orange peel



PRODUCED AND BOTTLED AT 8,750 FT

**RED
RIVER**
DISTILLERY

DRINKING IT IS NO LONGER PUNISHABLE BY DEATH.

Gila Monster BACANORA

A peppery, spicy, mule kick to the mouth.

Derived from Agave Pacifica grown on the hillsides of Sonora, Mexico. Once referred to as "Mexican Moonshine," for many generations Bacanora was bootlegged by vinateros because its distillation was illegal until 1992. We import the best Bacanora available south of the border, proof and bottle it in Red River, NM, and make it available for you to enjoy here.



HAND CRAFTED IN SMALL BATCHES



RED RIVER DISTILLERY

Gila Monster BACANORA



Our secret sauce: Red River mountain water.

It makes perfect sense to use crystal-clear, pure Red River mountain water for all our spirits. Nestled high in the Sangre de Cristo Mountains of northern New Mexico, our water source isn't downstream from anyone. We received good news after sending water samples to be tested for quality. We were told Red River's water was darn near perfect, and so naturally pure that we didn't need to treat it or do anything else to it. The quality of our water can't be matched!

Family-owned love poured into every bottle.

The Calhoun family boot-strapped their brewery and distillery businesses. They initially opened a restaurant in the town of Red River, NM, and then brewed a line of craft beers to serve at the bar. Soon after, the Calhouns opened a distillery, starting small until their spirits quickly began to win awards and demand for them grew. Red River products haven't been "watered-down" by corporate bureaucrats. Decisions about taste are made around a dinner table, and measured by how well each new batch lights up the palate. The Calhouns are personally invested in every spirit. This business is their lifeblood. What you are enjoying is small-town Americana in a bottle.

Awards

Best Bacanora, Gold | Las Vegas Global Spirits Awards, 2024
Bronze | ACSA Spirits Judging Competition, 2024

Spicy Margarita Recipe

- Gila Monster Bacanora
- Agave Nectar
- Lime Juice
- Muddled Jalapeno

RED RIVER DISTILLERY

EARTH, WIND, FIRE, WITH A GRIT FINISH.

Rio Grande SOTOL

Created from wild-harvested Sotol shrub, aka the desert spoon, which grows in the deserts of northern Mexico and the desert southwest.

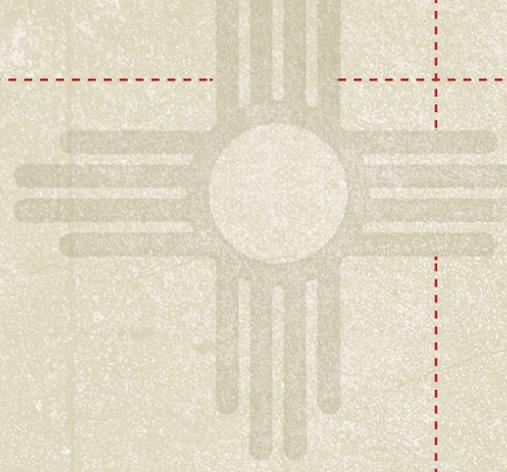
This south-of-the-border cult following has familiar agave nectar notes but is a little zippier and smokier on the palate. We import the best Sotol available south of the border, proof and bottle it in Red River, NM, and make it available for you to enjoy here.



HAND CRAFTED IN SMALL BATCHES

RED RIVER DISTILLERY

Rio Grande SOTOL



Our secret sauce: Red River mountain water.

It makes perfect sense to use crystal-clear, pure Red River mountain water for all our spirits. Nestled high in the Sangre de Cristo Mountains of northern New Mexico, our water source isn't downstream from anyone. We received good news after sending water samples to be tested for quality. We were told Red River's water was darn near perfect, and so naturally pure that we didn't need to treat it or do anything else to it. The quality of our water can't be matched!

Family-owned love poured into every bottle.

The Calhoun family boot-strapped their brewery and distillery businesses. They initially opened a restaurant in the town of Red River, NM, and then brewed a line of craft beers to serve at the bar. Soon after, the Calhouns opened a distillery, starting small until their spirits quickly began to win awards and demand for them grew. Red River products haven't been "watered-down" by corporate bureaucrats. Decisions about taste are made around a dinner table, and measured by how well each new batch lights up the palate. The Calhouns are personally invested in every spirit. This business is their lifeblood. What you are enjoying is small-town Americana in a bottle.

Awards

Double Gold | Sip Awards, 2023

Silver | Las Vegas Global Spirits Awards, 2024

Saladito Recipe

- Rio Grande Sotol
- Simple Syrup
- Lime Juice
- Salt

**RED
RIVER**
DISTILLERY

WHY CHANGE IT IF IT'S PERFECT ALREADY?

Black Copper RYE WHISKEY

This is America's original style of whiskey having been produced since the mid 1700's.

Each sip features a spicy bite with lingering flavors of pepper and oak. Made from a very rye-forward grain bill of 95% rye and 5% barley, and aged 5 years in new charred American white oak barrels.



RED RIVER DISTILLERY

Black Copper RYE WHISKEY



Our secret sauce: Red River mountain water.

It makes perfect sense to use crystal-clear, pure Red River mountain water for all our spirits. Nestled high in the Sangre de Cristo Mountains of northern New Mexico, our water source isn't downstream from anyone. We received good news after sending water samples to be tested for quality. We were told Red River's water was darn near perfect, and so naturally pure that we didn't need to treat it or do anything else to it. The quality of our water can't be matched!

Family-owned love poured into every bottle.

The Calhoun family boot-strapped their brewery and distillery businesses. They initially opened a restaurant in the town of Red River, NM, and then brewed a line of craft beers to serve at the bar. Soon after, the Calhouns opened a distillery, starting small until their spirits quickly began to win awards and demand for them grew. Red River products haven't been "watered-down" by corporate bureaucrats. Decisions about taste are made around a dinner table, and measured by how well each new batch lights up the palate. The Calhouns are personally invested in every spirit. This business is their lifeblood. What you are enjoying is small-town Americana in a bottle.

Whiskey Sour Recipe

- Black Copper Rye Whiskey
- Egg White
- Lemon Juice
- Simple Syrup

**RED
RIVER**
DISTILLERY

WHAT FIRE EATERS LIKE TO DRINK.

Goose Creek **BOURBON WHISKEY**

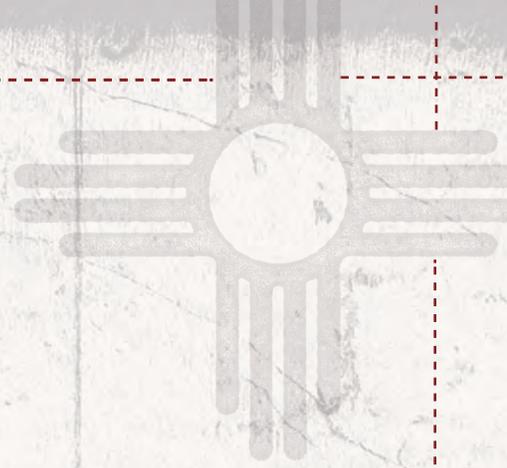
Smoldering perfection in a tumbler.

This spirit opens with strong notes of vanilla and oak, with a lingering smooth full flavor of caramel on the finish. Made from 75% corn, 21% rye, and 4% barley and aged 6 years in new charred American white oak barrels.



HAND CRAFTED IN SMALL BATCHES

RED RIVER DISTILLERY



Goose Creek BOURBON WHISKEY

Our secret sauce: Red River mountain water.

It makes perfect sense to use crystal-clear, pure Red River mountain water for all our spirits. Nestled high in the Sangre de Cristo Mountains of northern New Mexico, our water source isn't downstream from anyone. We received good news after sending water samples to be tested for quality. We were told Red River's water was darn near perfect, and so naturally pure that we didn't need to treat it or do anything else to it. The quality of our water can't be matched!

Family-owned love poured into every bottle.

The Calhoun family boot-strapped their brewery and distillery businesses. They initially opened a restaurant in the town of Red River, NM, and then brewed a line of craft beers to serve at the bar. Soon after, the Calhouns opened a distillery, starting small until their spirits quickly began to win awards and demand for them grew. Red River products haven't been "watered-down" by corporate bureaucrats. Decisions about taste are made around a dinner table, and measured by how well each new batch lights up the palate. The Calhouns are personally invested in every spirit. This business is their lifeblood. What you are enjoying is small-town Americana in a bottle.

Goose Creek Mule Recipe

- Goose Creek Bourbon Whiskey
- Mint
- Lime Juice
- Ginger Beer
- Copper Mug



DISTILLED AND BOTTLED AT 8,750 FT

**RED
RIVER**
DISTILLERY

**SITS LIKE
SUNSHINE
IN YOUR
BELLY.**

Jacks & Sixes **SPICED RUM**

*Cardamom, cinnamon, vanilla beans, and
cloves roll warmly over your body like a
Caribbean beach party.*

This craft spiced rum – created from our award-winning white rum – sweetens any occasion with a uniquely nuanced flavor profile derived from distilling at an 8,750' elevation and using pure Red River mountain water.



HAND CRAFTED IN SMALL BATCHES

RED RIVER DISTILLERY

Jacks & Sixes SPICED RUM



Distilling at 8,750' brings out the taste.

At 8,750 feet elevation, we're the third highest elevation distillery in the world! We all know that liquids boil at lower temperatures at high elevations. This lets us distill our spirits at relatively low temperatures allowing smooth and mellow flavors to come through with fewer harsh flavors that develop at high temperatures. Distillation at 8,750' in the pine-covered mountains comes with its challenges, but we are determined to craft the absolute best spirits anywhere. The best doesn't come easy. Nobody can duplicate the "elevated" flavor profile of our spirits

Our secret sauce: Red River mountain water.

It makes perfect sense to use crystal-clear, pure Red River mountain water for all our spirits. Nestled high in the Sangre de Cristo Mountains of northern New Mexico, our water source isn't downstream from anyone. We received good news after sending water samples to be tested for quality. We were told Red River's water was darn near perfect, and so naturally pure that we didn't need to treat it or do anything else to it. The quality of our water can't be matched!

Family-owned love poured into every bottle.

The Calhoun family boot-strapped their brewery and distillery businesses. They initially opened a restaurant in the town of Red River, NM, and then brewed a line of craft beers to serve at the bar. Soon after, the Calhouns opened a distillery, starting small until their spirits quickly began to win awards and demand for them grew. Red River products haven't been "watered-down" by corporate bureaucrats. Decisions about taste are made around a dinner table, and measured by how well each new batch lights up the palate. The Calhouns are personally invested in every spirit. This business is their lifeblood. What you are enjoying is small-town Americana in a bottle.

Cuba Libre Recipe

- Jacks & Sixes Spiced Rum
- Cola
- Lime Wedge