

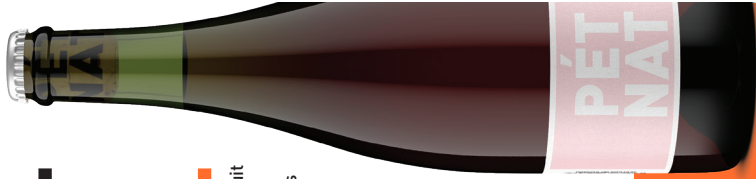
PÉT NAT ROSÉ

Mix of organic and sustainably farmed fruit sent directly to the press and fermented cold and slow on native yeast for 120 days until bottling.

TASTING NOTES // OXNARD PLAINS STRAWBERRIES, FRESH ROSEMARY SOURDOUGH LOAVES AND A HINT OF JADE CITRUS MINT TEA

PAIRINGS // EARLY SPRINGS, GIANT BOWLS OF FRUIT SALAD, SUNDAY FUNDAY

FIELD RECORDINGS.



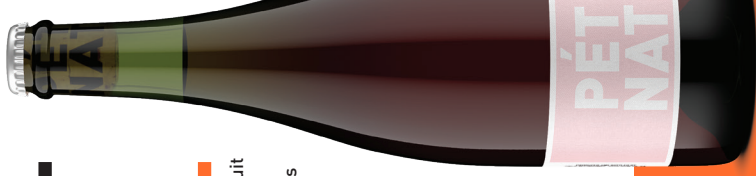
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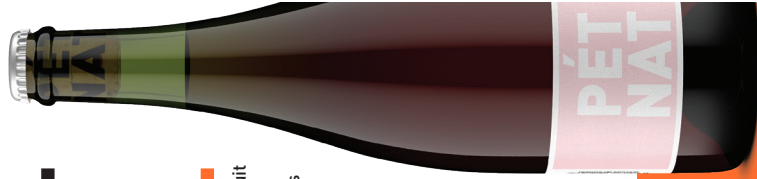
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