

FARELLA

SNAP



Farella SNAP is a co-fermentation of red and white grapes meant to straddle the line between chilled red and rosé. Bursting with bright raspberry and candied red fruit, it finishes with a savory herbacious finish.

Color: Rosé

Area of Production: Napa Valley, California

Varietals: Merlot, Sauvignon Blanc

Soil: Stony and gravelly loam and volcanic ash

Elevation: 300-500 feet

Farming Practices: Sustainable

Yeast: Indigenous

Fermentation: Partially destemmed and whole cluster Merlot and destemmed Sauvignon Blanc

Aging: In stainless steel and neutral barrel