

SKULL WINES

2021 Red Wine

Appellation: California

Varietals: 30% Zinfandel, 20% Syrah, 20% Mission, 10% Petite Sirah, 10% Cabernet Sauvignon, 10% Alicante Bouchet

Winemaking: Varietals were fermented separately. 100% whole cluster Carbonic Maceration for 6-10 days in stainless steel. Pressed into a mix of concrete and stainless steel for 8-12 days. Natural yeast fermentation.

Farming: Practicing Organic

Aging: 10 months in old wood barrels.

ABV: 12.5 %

Production: 2100 cases

