

SKULL WINES

2022 Sparkling Wine

Appellation: California

Varietals: 25% Pinot Gris, 25% Sauvignon Blanc, 20% Vermentino, 20% Verdelho, 10% Torrontes

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Winemaking: Each grape variety was fermented separately. Whole cluster fruit hand harvested directly to our press. Fermentation took place in a combination of stainless steel and concrete tanks. Natural yeast fermentation. Charmat method.

Farming: Organic

Aging: Aged in old wood barrels for 5 months

ABV: 12.5%

Production: 600 cases

