

SKULL WINES

2021 White Wine

Appellation: California

Varietals: 25% Pinot Gris, 25% Sauvignon Blanc, 25% Vermentino, 25% Verdelho

Winemaking: Each grape variety was fermented separatel. Whole cluster fruit hand harvested directly to our press. Fermentation took place in a combination of stainless steel tanks and old wood barrel. Natural yeast fermentation.

Farming: Organic

Aging: Aged in old wood barrels for 5 months

ABV: 12.5%

Production: 600 cases

