

ROMI selects

GLASSMAKER LA CIENEGA

Jonathan Walton started Glassmaker in 2015 after years of grinding away in tasting rooms and wineries from New Zealand to New York. "Glassmaker", Jonathan's mother's maiden name, pays homage to his lowan farming roots. It's a project with a lens focused on the future, asking questions of what California wine will be as our climate dramatically changes. Jonathan is an incredibly thoughtful winemaker producing beautiful, natural wines that anyone can enjoy.

VINTAGE: 2022

REGION: Cienega Valley, California

VINEYARD: Gemelli

GRAPES: 70% Viognier, 30% Chardonnay

YEASTS: Native

**MACERATION: 7 days no cap
manipulation, Chardonnay direct press
blended after aging**

FERMENTATION VESSEL: Stainless steel

AGING: 7 months in old barrel

**CLARIFICATION/FILTRATION: Unfiltered,
unfined**

ADDED SO2: 5ppm post-malo

FARMING: Organic

SOIL: Decomposed granite

ALCOHOL CONTENT: 12.2%

TOTAL PRODUCTION: 16 kegs

VOLUME: 20L Keg



Glassmaker

LA CIENEGA