

ROOM

selects

GLASSMAKER ZINFANDEL

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 Iowan 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: 2020

APPELLATION: Mendocino, California

GRAPES: Zinfandel

YEASTS: Native

MACERATION: 12 days, destemmed

FERMENTATION: Pump over then punch down alternating daily in S-48 bins

AGED: 6 months in old oak

CLARIFICATION/FILTRATION: Unfiltered, unfined

ADDED SO2: 20ppm

SO2 REGIME: At bottling

ALCOHOL CONTENT: 12.5%

FARMING: Organic

VINE AGE: 20 years

SOIL: Loam

TOTAL PRODUCTION: 600 bottles

VOLUME: 750mL



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