

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 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: 2019

APPELLATION: Mendocino, California

GRAPES: Zinfandel
YEASTS: Natural

FERMENTATION: 35% carbonic, 40%

destemmed, 35% whole cluster

AGED IN: Barrel

AGED FOR: 15 months

CLARIFICATION/FILTRATION: Unfiltered,

unfined

VEGAN: Yes

TOTAL SO2: 15ppm

SO2 REGIME: At 1 year in elevage

FARMING: Organic

ALCOHOL CONTENT: 14.1%

VOLUME: 750mL

