

ROMI

s e l e c t s

GLASSMAKER CO-FERMENT

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: 2022

REGION: Redwood Valley, California

VINEYARD: Deanda and Rawles

GRAPES: 85% Zinfandel, 15% Carignan

YEASTS: Native

MACERATION: 8 days reverse saignée

FERMENTATION VESSEL: Stainless steel

AGING: 7 months in old barrel

CLARIFICATION/FILTRATION: Unfiltered, unfined

ADDED SO2: 10ppm at bottling

FARMING: Organic, dry farmed

ALCOHOL CONTENT: 12.6%

TOTAL PRODUCTION: 10 kegs/50 cases

VOLUME: 20L Keg



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