

ROOM

selects

GLASSMAKER SAUVIGNON BLANC

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: 2021

REGION: Mendocino, California

GRAPES: Sauvignon Blanc

YEASTS: Ambient

MACERATION: 12 days

FERMENTATION VESSEL: S-48 bin

AGED: 6 months in barrel

**CLARIFICATION/FILTRATION: Unfiltered,
unfined**

TOTAL SO2: 13ppm

SO2 REGIME: At bottling

FARMING: Organic

ALCOHOL CONTENT: 12.4%

VINE AGE: 30 years

SOIL: Loam

TOTAL PRODUCTION: 200 cases

VOLUME: 750mL



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