

ROMI

selects

GLASSMAKER TEMPRANILLO

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: 2017

APPELLATION: Monterey County,
California

GRAPES: Tempranillo

YEASTS: Natural

FERMENTATION: 35% carbonic, 40%
destemmed, 35% whole cluster

AGED IN: Barrel

AGED FOR: 9 months

CLARIFICATION/FILTRATION: Unfiltered,
unfined

VEGAN: Yes

TOTAL SO2: 20ppm

SO2 REGIME: At 4 months in elevage

FARMING: Organic

ALCOHOL CONTENT: 13%

SOIL: Chalk, limestone, granite

VOLUME: 750mL

750 ml

2017

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