

Marine Layer Chardonnay Aries

THE FACTS

COUNTRY: USA - CA

REGION: Sonoma

APPELLATION: Sonoma Coast

CEPAGE: 100% Chardonnay

WINEMAKING: Hand-picked at night, whole cluster direct to press. Cold settled for 24 hours, then put into concrete egg and oak puncheon, 20% new. Cool native ferment at 58-60°F for 10-14 days. Spontaneous/native fermentation; the wine undergoes 100% malolactic. Gentle lees stirring once per month through May. After aging 11 months, the blend is assembled and racked gently to tank. Unfined and lightly filtered.

ALCOHOL BY VOLUME: 13.0%

THE STORY

Driven by a commitment to exploration, precision, and ingenuity, Marine Layer Wines embraces an artisanal approach to winemaking. Our dedication to sustainability, heritage clones, meticulous hand-harvesting, and an unwavering pursuit of excellence serves as the cornerstone of our ethos.

THE SELLING POINTS

AWARDS: 94pts Vinous, 93pts James Suckling

