

Marine Layer Vermentino

THE FACTS

COUNTRY: USA - CA

REGION: Sonoma

APPELLATION: Sonoma Coast

CEPAGE: 100% Vermentino

WINEMAKING: Fruit harvested by hand at night/first light on September 16th, 2025.

Whole cluster direct to press. The wine does not undergo malolactic fermentation.

Fermented in neutral 500L puncheon (33%), concrete egg (33%), and stainless steel drum (33%). Aged 5 months. Bottled unfined and lightly filtered.

ALCOHOL BY VOLUME: 12.4%

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.

