

MARINE LAYER

W I N E S
✱

2024 ARIES

CHARDONNAY

**VARIETAL**

Chardonnay

VINTAGE

2024

ALCOHOL

13.0%

REGION

Sonoma Coast AVA

CLONES

Wente, Mt Eden,
Montrachet, Robert Young

VITICULTURAL AREA & THE STORY OF ARIES

Aries is one of twelve constellations of the Zodiac and is depicted as a majestic golden-fleeced Ram in the northern sky. Aries comes into view as our Chardonnay vines begin to awaken from their long winter's rest. It's thought that the celestial pull of these new Spring constellations help draw the life-force back up from root to vine, as they begin their annual rebirth.

The 2024 Aries Chardonnay is a carefully curated selection of premier lots from Sonoma Coast's finest vineyards, including Green Valley, Petaluma Gap, and our own Marine Layer Vineyard in the Sebastopol Hills. Bathed in cool, foggy nights and nurtured by diverse soils and distinctive microclimates, these sites yield a Chardonnay that is bright and vibrant, yet beautifully mineral-driven, layered with nuance and elegance.

VINIFICATION

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.

TASTING NOTES

The 2024 Aries Chardonnay shines with a pale yellow hue and aromas of lemongrass and Meyer lemon curd, wrapped in notes of brioche and graham cracker. On the palate, it's bright and quenching, with citrus peel, subtle hints of straw, and a clean, mineral backbone. Vibrant acidity carries the layered flavors seamlessly, while a touch of barrel influence adds depth. With its poised structure and refined character, the 2024 vintage is a classic, cool-climate, coastal Californian Chardonnay: elegant and expressive, yet layered with depth and effortlessly graceful.

