

RAEN

Research in Agriculture and Enology Naturally



THE 2017 VINTAGE

In 2017, Mother Nature yielded a beautiful growing season. The persistent winter rains ended five years of drought, giving way to a beautiful spring followed by a cool, even growing season. Mid-August heat waves moved the final stages of ripening along rapidly, concentrating the aromas and flavors of the wine. Our location on the Coast and early pick dates – up to several weeks earlier than the vintage prior - allowed us to capture acidity and freshness of fruit from our vineyards.

These wines will evolve beautiful with the years in bottle, showcasing the cellaring potential of these grand cru quality sites along the rugged Sonoma Coast.

CHARLES RANCH VINEYARD FORT ROSS-SEAVIEW

Varietal	CHARDONNAY
Vine Age	PLANTED IN 1981
Farming	ORGANIC, REGENERATIVE, & BIODYNAMIC PRACTICES
Soils	JOSEPHINE & GOLDRIDGE
Clones	WENTE
Fermentation	100% WHOLE CLUSTER & NATIVE
Alc %	12.5%
Associate Winegrower	MELANIE MCINTYRE
Proprietors / Winegrowers	CARLO & DANTE MONDAVI

RAEN's Chardonnay bottling is from the rugged 35-year-old Charles Ranch hillside vineyard, with some of the oldest pre-phylloxera plantings of Chardonnay in California. Between 1,100 and 1,200 feet of elevation, the vineyard sits on well-drained, rocky clay soils. These old Sonoma Coast vines yield naturally shy crops that offer incredible depth, density, and concentration. In the bowl, aromas of crushed wet gravel and white spring flowers give way to lime and meyer-lemon. On the palate, you will find just-ripe honeydew melon giving way to stone fruits of white peach and nectarine. Bright fresh acidity gives balance, lift, and verve to the rich, full mid-palate that these older coastal vines offer.

