

RAEN

Research in Agriculture and Enology Naturally



THE 2016 VINTAGE

In 2016 Mother Nature brought rains that helped to replenish our vines, restoring our vineyards from the previous drought. These rejuvenating spring storms were followed by a beautiful growing season that was cooler than average, resulting in wines with incredible balance and finesse, and remarkable ability to age, and one of RAEN's most significant to date.

The coolest vintage on record for RAEN, 2016 also represents the first year we incorporated a majority percentage of whole cluster fermentations. With years still ahead for continued aging and evolution, these expressive, elegant wines demonstrate the cellaring potential of these grand cru quality sites along the rugged Sonoma Coast.

BODEGA VINEYARD, FREESTONE OCCIDENTAL

Varietal	PINOT NOIR
Vineyard	1.8 ACRES
Farming	ORGANIC, REGENERATIVE, & BIODYNAMIC PRACTICES
Soils	GOLD RIDGE / SANDY LOAM
Clones	667, 115, 777
Fermentation	100% WHOLE CLUSTER & NATIVE
Annual Production	200 9L CASES
Associate Winegrower	MELANIE MCINTYRE
Proprietors / Winegrowers	CARLO & DANTE MONDAVI

Our Bodega vineyard is our coolest, most exotic site, situated directly behind Bodega Bay between the villages of Freestone and Occidental and within miles of the Pacific Ocean. Lower in elevation, Bodega is engulfed in refreshing, morning fog and constant coastal breezes. This 1.8 acre site is the oldest meter- by-meter planting of pinot noir on the Sonoma Coast. Due to its high density and steepness, this site is farmed 100% by hand.

The 2016 Bodega opens to smashed wild strawberry, black cherry, rose petals, wet earth, and exotic spice that fill the bowl with sweet resin, forest floor, earl grey tea, wet rock and more rose petals. On the palate, the wine opens with bright acidity backed by youthful, fine grained-tannins. Flavors of wild red and dark berries and crushed stone lead to a wonderfully long finish.

