



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 ageability, 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.

2016 ROYAL ST. ROBERT, SONOMA COAST

Varietal	PINOT NOIR
Vineyard	10 ACRES
Farming	ORGANIC, REGENERATIVE, & BIODYNAMIC PRACTICES
Soils	GOLD RIDGE, IRON RICH FRANCISCAN
Clones	CALERA, SWAN, 667, 115, 777, and VR1
Fermentation	80% WHOLE CLUSTER & NATIVE
Annual Production	2,000 9L CASES
Associate Winegrower Proprietors / Winegrowers	MELANIE MCINTYRE CARLO & DANTE MONDAVI

This bottling is dedicated to our grandfather Robert, who taught and inspired us each and every day and who continues to do so on this journey. A selection of our coastal vineyard sites, this special cuvée gives us a window into the cool, rugged hills of the West Sonoma Coast.

Aromas of fresh cut wild strawberries and rose petals, with dark Bing cherries and hibiscus flowers that fade to crushed berries, thyme, and forest floor, transporting us to the Sonoma Coast line.