

RAEN

Research in Agriculture and Enology Naturally



THE 2022 VINTAGE

We are incredibly honored to announce our annual RAEN release of the 2022 vintage, marking the milestone of our 10th harvest on the Sonoma Coast. Over the last 10 years, we have learned so much through our dedication to permaculture, biodynamic and organic practices and we continue to learn more each year. With these lessons, one thing has not wavered - our deep belief that these grand cru sites paired with our farming practices lend us the incredible opportunity to produce world-class wines. With each vintage, we become more in tune with our farms and vines, and in the cellar, our native, whole cluster fermentations followed by gentle oak aging, allow us to capture the vibrant voice of our farms. With each harvest and bottling, we are honored to see Mother Nature's beauty turn into wine.

We are grateful to have celebrated this 10-year milestone with the 2022 vintage, a growing season that allowed for wines with an incredible depth of flavors. The 2022 vintage wines are lifted, expressive and elegant, and will age beautifully for decades to come.

2022 CHARLES RANCH VINEYARD, FORT ROSS-SEAVIEW

Varietal	CHARDONNAY
Vineyard	1 ACRE
Farming	ORGANIC, REGENERATIVE, & BIODYNAMIC PRACTICES
Soils	JOSEPHINE & GOLDRIDGE
Clones	WENTE
Fermentation	WHOLE CLUSTER & NATIVE
Annual Production	300 9L CASES
Associate Winegrower	MELANIE MCINTYRE
Proprietors / Winegrowers	CARLO & DANTE MONDAVI

This hillside site in rugged Fort Ross-Seaview sits at 1,200 feet in elevation, only a couple of miles inland from the Pacific Ocean and just up the road from Sea Field. The vines, planted over 40 years ago, represent some of the oldest plantings of chardonnay on the coast. Sitting atop well-drained, rocky soils, the yields are naturally low, giving wines of incredible depth, concentration and minerality.

Aromas of fresh white and yellow flowers jump from the glass, followed by white nectarine, crunchy apricot and cool elderflower. Lime blossom and lemon zest are followed by just-ripe yellow peaches. Crushed seashells, wet rock, and a dash of sea salt transport us to the site where these vines are rooted, giving way to a depth of flavors and aromas that provide a racy yet elegant finish.

