

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 LADY MARJORIE, SONOMA COAST

Varietal	CHARDONNAY
Vineyards	5 ACRES
Farming	ORGANIC, REGENERATIVE, & BIODYNAMIC PRACTICES
Soils	JOSEPHINE, GOLD RIDGE
Clones	WENTE, 4
Fermentation	WHOLE CLUSTER, NATIVE
Annual Production	450 9L CASES
Associate Winegrower	MELANIE MCINTYRE
Proprietors / Winegrowers	CARLO & DANTE MONDAVI

This bottling is dedicated to our grandmother Marjorie, who will always be a bright light of inspiration for us. An incredible woman, her hard work and steadfast determination led us to where we are today.

Born from the remote, rugged landscape of the Sonoma Coast, our second vintage release of our Lady MarjorieChardonnay hails from the rocky soils of Fort-Ross Seaview, resulting in a wine of incredible depth and vibrancy. White peach, crunchy nectarine, crushed wet gravel and white spring flowers jump from the glass. On the palate, these aromas are spliced with zesty lime blossom, stone fruits and fresh apricot, which integrates seamlessly with a backbone of mineral-laced acidity and subtle notes of salinity that all lead to a long, bright finish.

