

RAEN



Research in Agriculture and Enology Naturally



THE 2023 VINTAGE

A Vintage to Remember

The 2023 vintage on the west Sonoma Coast is one of the best we have experienced since founding RAEN.

The growing season began with heavy winter rainfall, cleansing the thirsty forests, rivers, and meadows, nourishing our vines and all the microflora, fauna, and nature surrounding them. A cool, breezy spring gave way to a beautiful, mild summer. As harvest approached, coastal fog engulfed the grapes, sunlight shone softly above, and with each day, slowly and evenly, the grapes approached ripeness. As we began harvest without rush, the beautiful aromatics from each of our sites slowly began to fill the cellar air. The cool 2023 growing season on the Coast has imparted its mark of near perfection for what we love in wine - lifted aromatics, elegance, and depth that reflect the incredibly biodiverse sites where our vines are rooted.

Enjoyable now, this vintage is one we can't wait to tuck away in the cellar and watch evolve for many more decades to come.

2023 BODEGA VINEYARD, FREESTONE OCCIDENTAL

Varietal	PINOT NOIR
Vineyard	1.8 ACRES
Farming	ORGANIC & REGENERATIVE PRACTICES
Soils	GOLD RIDGE / SANDY LOAM
Clones	667, 115, 777
Fermentation	100% WHOLE CLUSTER & NATIVE
Alc %	12.5%
Winemaker	MELANIE MCINTYRE
Proprietors / Winegrowers	CARLO & DANTE MONDAVI

Steep, raw and powerful, this hillside monopole vineyard sits mere miles from the Pacific Ocean and represents our coolest and most exotic terroir. Facing Bodega Bay in between the coastal villages of Freestone and Occidental, the fog from the Pacific engulfs our vineyard each morning. This 1.8-acre site is the oldest meter-by-meter planting of pinot noir on the Sonoma Coast and, due to both its high density and steep slope, is farmed 100% by hand. Morning mist, rose petals, ripe red cherries, and muddled blackberries fill the bowl. This is followed by notes of black tea, thyme, coastal fern and forest floor that transport us to the redwoods surrounding this site. On the palate, there is a beautiful ballet between wild blackberries, bramble, and wild thyme that is seamlessly intertwined with warm exotic spice box, zesty orange pith and crushed gravel, all giving way to a seemingly everlasting finish.

