

RAEN

Annual Release

MMXXV





ARTIST
Chiara Mondavi

WORK
Arrowhead

LOCATION
Sonoma Coast

THE RARE BEAUTY OF COMPLETENESS

One of the Greatest Vintages of RAEN

The 2025 vintage on the Sonoma Coast represents the culmination of an extraordinary string of growing seasons, and one we believe to be one of the greatest vintages in our history at RAEN.

As farmers and winegrowers, we are ever connected to Mother Nature. Our goal is to capture her unique voice with each vintage, every growing season representing its own moment in time. Many vintages, if not most, will come with extremes and challenges, which makes experiencing a truly exceptional year all the more rare and special. With the 2025 vintage, we are grateful to Mother Nature for the gift of an incredible vintage on the Sonoma Coast. The 2025 vintage represents everything we strive for in wine: the finesse and elegance we adore from cooler vintages, and the structure and power that we love from a warm vintage. Capturing both has given this vintage a true sense of completeness.

In our vineyards, the year begins with a cold and rainy winter, replenishing our soils, streams, and surrounding forests while sending our vines into deep dormancy. With the warmth of spring, vines awaken, buds break, and the first delicate shoots begin reaching toward the sun. Flowering follows, one of the most beautiful and vulnerable moments of the entire growing season, when frost, rain, or extreme wind or weather can alter the course of the vintage. Then comes summer with its long days, cool nights, and the slow accumulation of flavor and energy within the fruit. And finally, harvest, the moment when an entire year of farming and weather arrives at the cellar door. Wine's second journey begins as we guide these wines through the seemingly magical alchemy of rain transforming into wine with fermentation, élevage, and eventually bottling. At every stage in the cellar, our role is not to impose upon the vintage but to listen and to protect what the vineyard and season have given us, allowing each site to reveal itself as purely as possible.

During the 2025 growing season on the Sonoma Coast, something rare happened, and all of these elements came together in perfect harmony: the cold and rain of winter, the awakening of spring and the flowering of the vines, a mild summer, and a long, gentle progression towards harvest. This is all part of what determines a great vintage and much remains beyond our control, entirely in the hands of Mother Nature.

What emerged from this remarkable vintage is what we believe to be our most complete vintage to date. The wines possess structure without weight, concentration without heaviness, elegance and finesse alongside incredible depth and power. They express themselves with freshness, energy, and length and above all with balance, the sense that no single element asks for attention because everything belongs together.

We are incredibly grateful to share these bottlings from our Sonoma Coast sites with you. We hope these wines find their way to your table alongside great friends, family and loved ones, and that they continue to tell the story of this remarkable moment on the Sonoma Coast for decades to come.

Carlo Mondavi
Winegrower

Dante Mondavi
Winegrower







Freestone Occidental
BODEGA
*Sonoma Coast, California,
Pinot Noir*

Steep, raw and powerful, this hillside monopole vineyard sits mere miles from the Pacific Ocean and represents one of our coolest and most exotic terroirs. Facing Bodega Bay between the coastal villages of Freestone and Occidental, this site is often engulfed in fog from the Pacific Ocean each morning. With a total of 1.8-acres, this site represents 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.

The 2025 vintage fills the bowl with boysenberry, huckleberry and wild blackberry, layered with delicate notes of pansy blossom and gardenia. On the palate, the dark fruit continues alongside a subtle savory quality, with the wild florals of the nose carrying through the wine. A beautiful tension between fruit, earth and flower is expressed, all framed by a pronounced yet elegant floral tannin that carries the wine into a long, persistent finish.

100% whole cluster • natively fermented • 1.8 acres • bottled without fining

Fort Ross-Seaview
SEA FIELD
*Sonoma Coast, California,
Pinot Noir*

From a beautiful, rocky, and remote pocket of Fort Ross-Seaview, this 4.8-acre monopole vineyard represents our most elegant terroir. The vines are rooted deeply in an ancient layered seabed, soaring high above the ocean at over 1,000 feet in elevation. Mere miles from the powerful Pacific Ocean, this is our highest-elevation pinot noir bottling.

The 2025 vintage opens with rose petals, red cherry and dark stone fruits, followed by notes of sweet blood orange pith, sea moss, and white tea. On the palate, ripe red berries persist, followed by chamomile flower, wet rock and a kiss of salinity that transports us to the sea that sits just beyond. Violet floral notes and hints of crushed wild berries follow. A mineral tension runs through the wine, giving way to a beautifully persistent finish that transports us back to this wild, windswept Pacific site.

100% whole cluster • natively fermented • 4.8 acres • bottled without fining

Sonoma Coast
ROYAL ST ROBERT
*Cuvée
Pinot Noir*

Our Royal St. Robert bottling is dedicated to our grandfather Robert, who has been our greatest philosophical teacher on our journey in wine. This special cuvée is a selection from our coastal vineyards, giving a window into the rugged hills of the westerly Sonoma Coast.

The 2025 vintage fills the bowl with vibrant red fruit, crushed ripe raspberry, wild strawberries and sun-ripened red cherries, followed by layered notes of coastal moss, black tea, violet and rose petals. On the palate, the bright fruit core is intertwined with forest floor, exotic spice, and the warmth of a dense forest after the rains. As the wine opens, the fruit deepens, moving from brilliant red fruit to dark blue and black fruit tones, while the florals remain lifted throughout. All of these elements come together seamlessly, giving the wine remarkable dimension. The wine finishes with a persistent, seemingly everlasting finish, which will evolve to tighten levels for decades to come.

100% whole cluster • natively fermented • 18.3 acres • bottled without fining





Sonoma Coast

LADY MARJORIE

Chardonnay

Carlo Mondavi *Dante Mondavi*
CARLO MONDAVI WINEGRAPPER DANTE MONDAVI WINEGRAPPER

PRODUCED AND BOTTLED BY RAEN WINERY
SEBASTOPOL, CA

750 ML
Alc. 12.9% By Vol. **USA** 13024



Fort Ross-Seaview

CHARLES RANCH

*Sonoma Coast, California,
Chardonnay*

Carlo Mondavi *Dante Mondavi*
CARLO MONDAVI WINEGRAPPER DANTE MONDAVI WINEGRAPPER

PRODUCED AND BOTTLED BY RAEN WINERY
SEBASTOPOL, CA

750 ML
Alc. 12.9% By Vol. **USA** 00060

Fort Ross-Seaview

CHARLES RANCH
*Sonoma Coast, California,
Chardonnay*

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 our Sea Field vineyard. 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.

The 2025 vintage opens with wet rock, fresh white flowers, chamomile blossom, and summer apricot. Honeycomb and lemon meringue persist, with a subtle note of just-ripe, crunchy tropical fruits emerging from the bowl. On the palate, the wine is broad and beautifully textured, balanced by the freshness that define this rugged coastal site. The aromas are followed by just-ripe white nectarine, lemon zest, crushed seashells and a touch of sea salt. All of this transports us to the site where these old vines are rooted and gives way to a persistent and long lasting, elegant finish.

100% whole cluster pressed • natively fermented in barrel • 10 barrels • bottled without fining

Sonoma Coast

LADY MARJORIE
*Cuvée
Chardonnay*

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. Our Lady Marjorie Chardonnay hails from the rocky soils of the true Sonoma Coast, resulting in a wine of incredible depth and vibrancy.

The 2025 vintage fills the bowl with citrus blossom, honeysuckle, crushed gravel and just-ripe nectarine, followed by delicate white-petaled floral notes. On the palate, these aromas come together with summer-ripened stone fruits, lemon blossom, and crushed wet rock minerality. A beautiful thread of salinity runs through the wine, balancing its floral, stone fruit and citrus character and carrying everything into a vibrant, mineral-driven and persistent finish.

100% whole cluster pressed • natively fermented in barrel • 5 acres • bottled without fining

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