

# RAËN

== THE ==

# TERROIR

## Sonoma Coast

Hailing from the coolest appellation in the Russian River Valley (Green Valley) our Sonoma Coast fruit is grown high upon a hilltop. Overlooking Tamales Bay and the Sonoma Coast line, weather is turbulent leaving the vines exposed at this site. On summer mornings pacific fog engulfs the vineyard, covering the fruit with essential ocean mist. Our selection from this vineyard carries a clear mark of its cold coastal origin. Planted to 4 unique clones, Calera, Pomard, VR1 and 667 they all offer layers to our final wine and all express a unique interpretation of this cool site.

ELEVATION: 658 feet

SOIL: lower rows, well-drained Goldridge Sandy Loam, Steinbeck Fine Sandy Loam. Upper parcel Iron rich Franciscan

EXPOSURE: South East

CLONES: 667, Calera, PN-VR1



## Fort Ross-Seaview

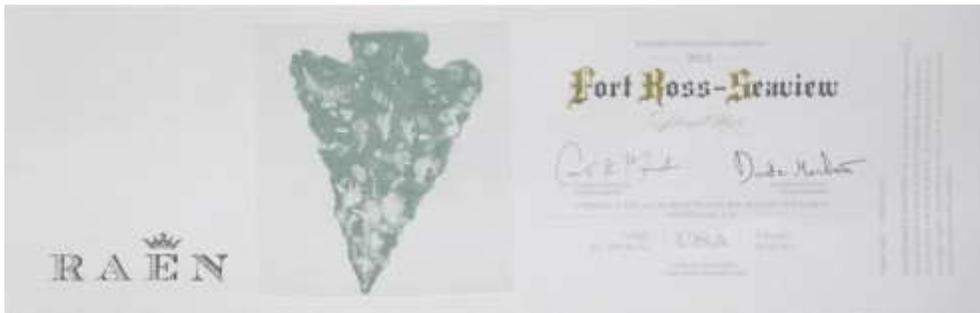
Our Fort Ross Seaview wine grows in the Western Sonoma Coast overlooking the Pacific Ocean just north of Jenner. The weather is cool creating an environment where our grapes struggle to mature within the growing season. On summer mornings our vines sit just above the fog line allowing our foliage to photosynthesize. The afternoon sun warms the canopy and slowly ripens our grapes. Late August heat and longer days help ripen our coolest site making this our latest site to be harvested.

ELEVATION: 1,025 – 1,270 feet

SOIL: well drained decomposing iron rich sandstone of the Franciscan series

EXPOSURE: South East

CLONES: 777



---

## Occidental

Lower elevations and our close proximity to the Sonoma Coast line make Occidental our coolest daytime site. Surrounded by redwoods, wildflowers, coastal oaks and native grasses this site is truly blessed. With the cool evenings and lower daytime highs our fruit ripens slowly allowing this site to have incredible balance and depth.

ELEVATION: 750 feet

SOIL: Goldridge Sandy Loam, Iron rich Franciscan

EXPOSURE: South - South west

CLONES: 667, Calera, Pomard

