RAEN

ARTIST Chiara Mondavi WORK Arrowhead

LOCATION Sonoma Coast



As brothers, we are honored, humbled and incredibly excited to announce our annual RAEN release with the 2022 vintage, marking the milestone of our 10th harvest on the Sonoma Coast.

With what seems like the blink of an eye, a decade has flown by us. In 2013, we set out on our dream to farm California sites of grand cru quality along the cool, rugged Sonoma Coast. We have since devoted ourselves as farmers to capturing the voices of these prized vineyards through our small-production bottlings of pinot noir and chardonnay. Neither of us could have imagined how challenging yet fulfilling this road has been that has led us to where we are today.

A decade into this journey, our coastal roots have grown deeper as we continue to commit ourselves to our vision of farming with the utmost respect for and protection of Mother Nature, with her bountiful soils, beautiful biodiversity, clean air and pure water. We have learned so much through our dedication to permaculture, biodynamic and organic practices and we continue to humbly learn more each year. With these lessons, one thing has not wavered - our deep belief that these grand cru sites coupled with our farming practices lend us the incredible opportunity to produce world-class wines.

We are encouraged to see that these sacred approaches to farming are being adopted in an increasing number of farms both near and far. We remind ourselves that these practices are not new and they, in many ways, tie us back to our wise ancestral roots. With each harvest and each bottling, we are honored to see Mother Nature's beauty turn into wine. In our cellar, we ensure this purity of site expression through our native and whole cluster fermentations followed by gentle oak aging.

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

We could not be here without your support, so we thank you for being a part of this journey with us. We cannot wait to share this milestone vintage with you and will continue our farming on the coast and our work in our cellar to ensure you enjoy each vintage of RAEN for decades to come.

CARLO MONDAVI

While lovely in their youth, these wines will benefit from cellar aging in a cool, dark environment with a humidity of 80 to 85%. Following these guidelines, these bottles will evolve to heightened levels for many decades. If you would like to enjoy them now, please consider opening one hour prior to pouring, and serve at cellar temperature (between 53°-60° F or 12°-16° C).



Steep, raw and powerful, this hillside monopole vineyard sits mere miles from the Pacific Ocean, representing our coolest and most exotic terroir. Facing Bodega Bay in between the villages of Freestone and Occidental, the fog from the coast engulfs this 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. Sun-warmed rose petals, wild strawberries, black cherries, and a rainy forest floor fill the bowl. This is followed by notes of muddled blackberry, thyme, pine branches and forni brown mushrooms that transport us to the redwood forest surrounding this site. On the palate, there is a beautiful ballet between red berries and dark fruit that is seamlessly intertwined with exotic spice box, zesty orange pith and crushed gravel, giving way to a seemingly everlasting finish.

80% whole cluster • natively fermented • bottled without fining or filtration
96pts Vinous



From the rugged and remote pockets of Fort Ross-Seaview, this 4.8-acre monopole vineyard represents our most elegant terroir. Vines sit atop an ancient sea bed that dates back more than 200 million years and soars high above the sea at 1,000 feet in elevation. Mere miles from the ocean, this is our highest elevation and most coastal pinot noir bottling. Delicate white rose petals, orange peel and crushed pomegranate are followed by freshly picked raspberries, wild strawberries, and white tea. Coastal wet rock, sea moss, ripe red berries and a kiss of salinity transport us to the sea that sits just beyond Sea Field. Floral and violet notes follow, with lingering hints of crushed wild strawberries, offering an incredibly long and vibrant finish.

80% whole cluster • natively fermented • bottled without fining or filtration
96pts Vinous



Our Royal St. Robert bottling is dedicated to our grandfather Robert, who has been our greatest teacher in 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. Captivating aromas of crushed blackberries, just-ripe plum and sour black cherries fill the bowl. Floral notes of fresh roses and black tea with bergamot follow, giving way to wet gravel and warm, sun-dried forest floor. The powerful red and black fruit core is delicately interlaced with these floral tea notes and it couples with exotic spice box, which seamlessly comes together in a persistently long, bright and youthful finish.

80% whole cluster • natively fermented • bottled without fining or filtration 94pts Vinous



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 Marjorie Chardonnay 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 knitted with zesty lime blossom, stone fruits and fresh apricot, which integrate seamlessly with a backbone of mineral-laced acidity and subtle notes of salinity that all lead to a long, bright finish.

Whole cluster pressed • natively fermented in barrel • bottled without fining or filtration 91pts Vinous