

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 BODEGA VINEYARD, FREESTONE OCCIDENTAL

Varietal	PINOT NOIR
Vineyard	1.8 ACRES
Farming	ORGANIC, REGENERATIVE, & BIODYNAMIC PRACTICES
Soils	GOLD RIDGE / SANDY LOAM
Clones	667, 115, 777
Fermentation	80% WHOLE CLUSTER & NATIVE
Annual Production	150 9L CASES
Associate Winegrower	MELANIE MCINTYRE
Proprietors / Winegrowers	CARLO & DANTE MONDAVI

Steep, raw and powerful, this hillside monopole sits mere miles from the Pacific Ocean, facing Bodega Bay in between the villages of Freestone and Occidental, where morning fog from the coast engulfs the vineyard. This 1.8 acre site is the oldest meter-by-meter planting of pinot noir on the Sonoma Coast, and due to its high density and steepness, is farmed 100% by hand. This site in wine represents our coolest, most exotic terroir. Rose petals, wild strawberries, black cherries, and forest floor after the rain fills the bowl. This is followed with notes of muddled blackberry, thyme, pine branches and forni brown mushrooms transporting us to the Redwood forest surrounding our 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, dark berries, and crushed gravel, giving way to a seemingly everlasting finish.

