RAEN

Research in Agriculture and Enology Naturally



The 2024 Vintage

A Vintage of Excellence and Legacy

As winegrowers, the 2024 vintage on the far Sonoma Coast will be remembered as a year when winter rains, coastal breezes, and a long, patient ripening came together in perfect harmony.

The season began with the extraordinary gift of rain. At 140% of our annual average, it was the second consecutive winter of abundance, replenishing our soils, rivers, and forests, while restoring balance and health to our sites. This pulse of energy carried beautifully through this remarkable growing season.

The resulting wines are world-class, carrying a remarkable depth and concentration from the season's perfect rhythm, yet remain defined by the lift, energy, and perfume we treasure along the Coast. A vintage of brilliance, purity, and remarkable balance, 2024 has made its mark in our history and, 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.

2024 Lady Marjorie, Sonoma Coast

Varietal	CHARDONNAY
Vineyards	5 ACRES
Farming	ORGANIC & REGENERATIVE PRACTICES
Soils	JOSEPHINE, GOLD RIDGE
Clones	WENTE, 4
Fermentation	WHOLE CLUSTER, NATIVE
Alc %	12.5%
Winemaker Proprietors / Winegrowers	MELANIE MCINTYRE CARLO & DANTE MONDAVI

This bottling is dedicated to our grandmother Marjorie, who has always been a guiding light and inspiration for us. From the remote, rocky soils of the Sonoma Coast, this wine shines with depth and vibrancy.

Lively aromas of lemon pith, key lime, honeysuckle blossom, and summer-ripened nectarine jump from the glass, followed by crushed wet rock and distinct mineral tones that transport us to the coast where the vines are rooted. Bright citrus, stone fruit and beeswax are beautifully intertwined on the palate, reminding us of the pollinators that come alive in our vineyard, leading to a vibrant, zesty finish that balances richness and precision.