

RGNY - North Fork

RGNY SAUVIGNON BLANC SEMILLON



ORIGIN North Fork of Long Island
VINTAGE 2022
COLOR White
WINE TYPE Still wine

TASTING NOTE
Aromas of mango with a hint of vanilla and almond. Crisp acidity with a smooth, long finish. 15% aged in new french oak, 15% in neutral french oak, 70% in stainless steel. Hand-harvested. Minimal intervention. Certified Sustainable.

PRODUCER
Located in Long Island’s wine country, RG|NY is one of the storied region’s newest vineyards that aims to honor the Rivero González’s family tradition of winemaking into a new era on the North Fork. With a deep-rooted Mexican heritage, RG|NY is the Rivero González family’s first segue into the US. Their certified sustainable wine demonstrates a regard for old world quality and the many advantages of new world innovations.



ALCOHOL 12.6%	TOTAL ACIDITY 6.71 g/l (Tartaric)	RESIDUAL SUGAR 2.2 g/l	PH 3.24
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BLEND
76% Sauvignon Blanc, 24% Semillon

HIGHLIGHTS

Silver
WEST COAST
WINE
COMPETITION
(EAST MEETS
WEST)

Vegan

Vegetarian

CERTIFICATIONS

Vegan

Vegetarian

AWARDS

Silver
WEST COAST
WINE
COMPETITION
(EAST MEETS
WEST)