

RG NY

2023 RGNY BLANC DE BLANC

ESTATE GROWN | CERTIFIED SUSTAINABLE | TRADITIONAL METHOD

COLOR:

Pale Gold

TASTING NOTES:

Lively citrus and pomme fruit followed by toasted brioche and almonds. Bright acidity with a core of salinity, spirited bubbles.

VARIETAL:

100% Chardonnay

ELEVAGE:

3 months in stainless-steel

MATURATION:

Bottle-aged on the lees for 18 months

TOTAL PRODUCTION:

817 Cases

PAIRING:

Fish and chips, chicharron gorditas, sushi

VINEYARD:

RGNY Vineyard.

AVA:

North Fork of Long Island.

SOIL:

Sandy Loam.

ABV:

11.4%

WINEMAKING:

Traditional method.

pH: 3.14 TA: 7.71 g/L



FROM MEXICO
TO NEW YORK

RG BLANC DE BLANCV WHEEL OF AROMA

