

RG NY

# 2023 RG SAUVIGNON BLANC SEMILLON

ESTATE GROWN | CERTIFIED SUSTAINABLE | AGED ON LEES

**COLOR:**

Textured Yellow

**TASTING NOTES:**

The nose has a pleasant oak influence with notes of poached pear, toasted coconut, and vanilla. This wine is ready to drink now but will age gracefully and build complexity.

**VARIETAL:**

72% Sauvignon Blanc, 28% Semillon

**ELEVAGE:**

Aged in 40% new French oak

**MATURATION:**

Left on lees for 10 months,  
Bottled August 2024

**TOTAL PRODUCTION:**

350 Cases

**PAIRING:**

Flounder Muniere, chicken tortilla soup, orange and fennel salad

**VINEYARD:**

RGNY Vineyard.

**AVA:**

North Fork of Long Island.

**SOIL:**

Sandy Loam.

**ABV:**

10.6%

**WINEMAKING:**

Certified Sustainable

pH: 3.46 TA: 6.27 g/L



FROM MEXICO  
TO NEW YORK

# RG SAUVIGNON BLANC SEMILLON 2023 WHEEL OF AROMA

