

RG|NY

2024 SCIELO SAUVIGNON BLANC

ESTATE GROWN, CERTIFIED SUSTAINABLE, INCLUSIVE

COLOR:

Sea salt

TASTING NOTES.

A light body, saline minerality, and zippy acidity give this wine a crisp, refreshing texture. Starfruit and sea salt make up a lingering palate.

VARIETAL:

100% Sauvignon Blanc

ELEVAGE:

10 months in neutral French oak barrels.

MATURATION:

Stainless-steel aged for 5 months

WINEMAKING:

Minimal Intervention

TOTAL PRODUCTION:

200 CASES

PAIRING:

Oysters on the half shell, fluke crudo, or grilled swordfish tacos

VINEYARD:

RGNY Vineyard

AVA:

North Fork of Long Island AVA.

SOIL:

Sandy loam.

ABV:

12.1%

AGRICULTURE:

LISW Certified Sustainable

PH: 3.38 TA: 6.33 g/L





FROM MEXICO
TO NEW YORK

AROMA WHEEL
2024 SCIELO SAUVIGNON BLANC

