

RG | NY

HARVEST SERIES



DINNER IN THE VINES
STOMP PARTY
HELP US HARVEST
DIA DE LOS MUERTOS



FOR IMMEDIATE RELEASE

RGNY Announces 2026 Harvest Series for a season of celebration, connection, and craftsmanship at North Fork vineyard in partnership with James Lane Post.

Riverhead, NY — Riverhead, NY — RGNY is proud to unveil its 2026 Harvest Series, an annual lineup of immersive events that invite guests to experience the vineyard's most exciting season: HARVEST.

At RGNY, harvest is so much more than a season — it is a return to what matters most. To the land. To the table. To community. Guided by our philosophy of Menos es Más, each moment throughout harvest reflects our belief that beauty lives in simplicity, intention, and connection.

Rooted in our Mexican heritage and the Rivero González family tradition, Menos es Más shapes everything we do. It is found in the rhythm of the vines, the care behind every bottle, and the experiences we create to bring people together. Harvest becomes a living expression of our values: Quality, Innovation, Sustainability, and Community.





DINNER IN THE VINES

SATURDAY AUGUST 15TH, 2026

FEATURING CHEF NOAH SCHWARTZ • Surrounded by nature's quiet abundance, guests will gather for an open-air, communal dinner amidst the vines. The evening's seasonal menu is crafted by acclaimed local chef Chef Noah Schwartz of **Noah's Restaurant**, known as a champion of the slow food movement and for his farm-to-table cuisine. Expect an unforgettable night of fine wine, flavorful dishes, and the simple joy of a shared table.

STOMP PARTY

SUNDAY OCTOBER 4TH, 2026

AL SON QUE ME TOCAN, ¡PISO! • One of the most festive events of the season! Slip off your shoes, stomp grapes, and dance to live salsa music at this interactive vineyard party. Wines will be flowing and spirits soaring. Lunch by Ammirati's of Love Lane includes artisanal sandwiches and sweet moments with Dos Ositos Paletas.—perfect



MENOS ES MÁS
WWW.RGNYWINE.COM

IN PARTNERSHIP WITH
James Lane
— POST —



HELP US HARVEST

SATURDAY OCTOBER 24TH, 2026

THE SPIRIT IS IN THE HARVEST • For those curious about what it takes to craft exceptional wine, Help Us Harvest offers a rare behind-the-scenes opportunity. Participants will hand-pick grapes, sort fruit alongside the farm team, and toast their efforts with sparkling wine, brunch bites by RGNV, and two additional glasses of wine. Experience the vineyard's rhythm and the heart of winemaking first-hand.

DÍA DE LOS MUERTOS

SATURDAY NOVEMBER 7TH, 2026

WHERE MEMORY IGNITES THE FLAME • The season closes with Día de los Muertos, a celebration deeply connected to our Mexican roots and the cycles of life, memory, and harvest. Through music, ceremony, food, wine, and community, we honor those who came before us while embracing the beauty of togetherness in the present moment as we finish off the season with the last harvest of the Petit Verdot.



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For inquiries, please contact estefany@rgnywine.com.





A practice of balance, cultivation, and vision

At RGNY, we embrace the philosophy of **Menos es Más**. Our journey is one of harmony: where innovation meets tradition, and nature's rhythms guide our craft. Every bottle we produce is a reflection of our fidelity to the land, the people, and the art of winemaking.

Rooted in simplicity and intentionality, **Menos es Más** is grounded by our Mexican heritage and the Rivero González family tradition. We honor Quality, Innovation, Sustainability, and Community in everything we do.

We are fortunate to be a company that is multi-national, multi-cultural, and fully human. Each of our pillars touches upon these seemingly dueling facets, coexisting in harmony for one delicious purpose: to create wines that reflect balance and connection.

In 2026, we reaffirm our commitment to crafting exceptional wines with a sustainable heart—nurturing our roots while looking to the vanguard of possibility. **Menos es Más** isn't just a statement; it's a way of life. It's less about what we strip away and more about the space we create for what truly matters.