

# Apollo's Praise

## CHARDONNAY - LAHOMA VINEYARDS

APOLLO'S  
PRAISE

ORIGIN	Seneca Lake AVA
VINTAGE	2023
COLOR	White
WINE TYPE	Still wine

### TASTING NOTE

A Chardonnay for (wine) lovers! Elegant yet rich, this Chardonnay is why we think this grape is a wonderful part of the regional tableau. Flavor ripeness can be attained and built with lees in large format French Oak puncheons without losing the refreshing aspect of the wine. We're not sure what style this would be in the larger, very territorial, Chardonnay world - but we know we can make it beautifully every year. Call it Finger Lakes style.

### PRODUCER

Founded in 2023 by winemaking couple Kelby James Russell and Julia Rose Hoyle, Apollo's Praise is a winery committed to expressing the world class, and artistic, nature of Finger Lakes wines. Based primarily around fruit from their Lahoma Vineyard site on Southwest Seneca Lake, the portfolio stretches from powerful, dry Rieslings to Chardonnay, Grüner Veltliner, Cabernet Franc, and surprises yet to come. Weaving in their love for music, art, and their home region, Apollo's Praise is a winery for wine lovers.

### VINEYARD INFORMATION

Hailing from The Knoll at Lahoma Vineyards, the pedigree of this fruit is to come off the small sandstone hill that we consider our best terroir. Much like the other wines from The Knoll, there is a density and weight to this wine that is unmistakable. Curiously, the Chardonnay is grown in an 'old fashioned' training system known as Umbrella, rather than more modern alternatives such as VSP (Vertical Shoot Positioning). Long considered a lazier style of growing, as the vines are much messier looking, with Chardonnay we've gone back to our roots. Umbrella training may result in more shading - although that is key for helping retain acidity now! - but it also results in looser clusters that are less disease prone.

### VINIFICATION

After careful fruit thinning, the grapes were harvested and then crushed to cold soak overnight on the skins. Pressed off the following morning, the juice was clarified by floating and sent to three French Oak large format puncheons to ferment with a mixture of wild yeast and a Swiss selection called W15. Following smooth fermentations, the puncheons were lees stirred regularly for 10 months to support the midpalate weight of the wine. The following August the wine was racked out of barrel, blended, pad filtered, and bottled.

### ALCOHOL

13 %

### TOTAL ACIDITY

6.2 g/L

### RESIDUAL SUGAR

g/L

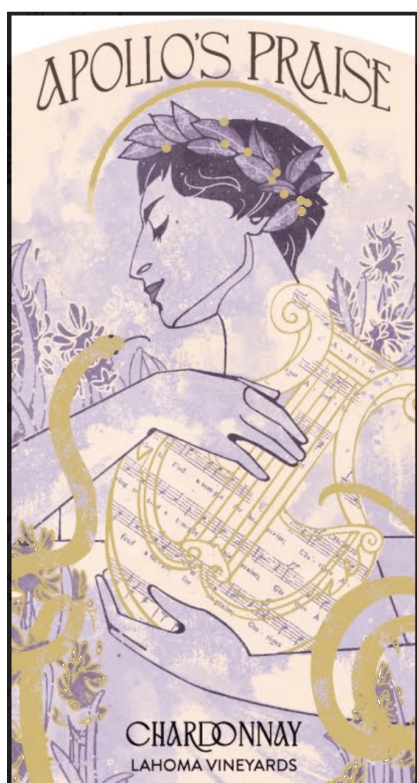
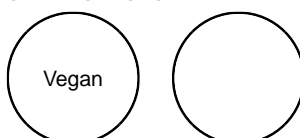
### PH

3.6

### BLEND

100% Chardonnay

### CERTIFICATIONS



### BOTTLE

SIZE 75cl

# Apollo's Praise

## DRY RIESLING - LAHOMA VINEYARDS

APOLLO'S  
PRAISE

ORIGIN	Seneca Lake AVA
VINTAGE	2023
COLOR	White
WINE TYPE	Still wine

### TASTING NOTE

Dry Riesling is our flagship wine, and the main demonstration of what Lahoma Vineyard is capable of. An opulent style thanks to the sandstone that underlays our site and the ripeness the Riesling is able to achieve, we work in the cellar to complement this richness with a backbone from cold soaking and slow fermentation. This is what Riesling is all about: enjoyable straight away, but imminently age-worthy.

### PRODUCER

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### VINEYARD INFORMATION

The Pentecostal Block is so named because of the amount of effort required to yield a healthy crop from it, but also for the heights that can be reached if those sacrifices are made. One would be hard pressed to think of a better exemplar of that than the 2023 vintage. While half the crop was wiped out on the historic frost morning of May 18th, 2023, the block soldiered through to a cool, sunny, and glorious autumn. Ideal flavor ripeness was underpinned by bright acidity, and the unintentional fruit thinning provided by Mother Nature only concentrated the fruit character.

### VINIFICATION

Three days cold soaking on the crushed skins prior to being pressed off in an old-fashioned screw press, both for the purpose of expressing every bit of ripeness and texture in the full grape berry. After cold settling, the juice was racked into a mix of neutral barriques and small tanks for fermentation with both wild yeast and Epernay II yeast. Fermentations were smooth and lasted one to two months on average, after which the wine was allowed to rest on the lees until April 2024. The wine was then racked off lees, pad filtered, and bottled.

### ALCOHOL

12.7 %

### TOTAL ACIDITY

8 g/L

### RESIDUAL SUGAR

3 g/L

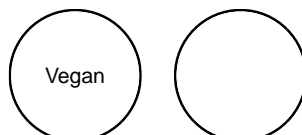
### PH

3.15

### BLEND

100% Riesling

### CERTIFICATIONS



### BOTTLE

SIZE 75cl

# Buttonwood Grove Winery

## CABERNET FRANC



<b>ORIGIN</b>	Finger Lakes
<b>VINTAGE</b>	2021
<b>COLOR</b>	Red
<b>WINE TYPE</b>	Still wine

### TASTING NOTE

Our 2017 Cabernet Franc represents cool climate viticulture at its best! Bright, fresh cherry aromas are complemented by the slightest hints of vanilla and almond.- Well defined tannins provide structure without being overpowering, and lead to a characteristic black pepper finish. Medium bodied with a light garnet color, it pairs well with beef, tomato dishes, and sharp cheeses. 0% RS

### PRODUCER

Buttonwood Grove winery has established a reputation for producing some of the most noteworthy wines in the Finger Lakes. When the unique opportunity arose to purchase the beautiful Buttonwood property in early 2014, Dave and Melissa Pittard leapt at it. Since their purchase of the winery, they have greatly expanded the vineyards and completed the construction of a new wine-making building, along with other upgrades. In 2017, their efforts led to being awarded the Governor's Cup, designating the 2016 Riesling as the Best Wine in New York State.

### VINEYARD INFORMATION

Cool climate terroir.

### VINIFICATION

Aged in used French oak barrels



### ALCOHOL

12 %

### TOTAL ACIDITY

6.5 g/L

### RESIDUAL SUGAR

g/L

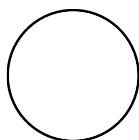
### PH

3.41

### BLEND

100% Cabernet Franc

### CERTIFICATIONS



## RIESLING PETILLANT NATURAL (PÉT-NAT)

**ORIGIN** Finger Lakes  
**VINTAGE** 2021  
**COLOR** White  
**WINE TYPE** Sparkling wine

### TASTING NOTE

Hints of ripe pink grapefruit, pineapple, and subtle herbs on the nose lead to vibrant notes of lemon curd and starfruit on the palate. The oldest known method of producing sparkling wine, the Méthode Ancestrale used to create our Pét-Nat dates back to at least the 1500s. Fermented in the bottle and unfiltered, this wine has a lower alcohol content (10%) and will contain sediment. Delightfully bubbly, it pairs well with seafood, creamy white sauces, and spicy dishes. 1% RS.

### PRODUCER

Buttonwood Grove winery has established a reputation for producing some of the most noteworthy wines in the Finger Lakes. When the unique opportunity arose to purchase the beautiful Buttonwood property in early 2014, Dave and Melissa Pittard leapt at it. Since their purchase of the winery, they have greatly expanded the vineyards and completed the construction of a new wine-making building, along with other upgrades. In 2017, their efforts led to being awarded the Governor's Cup, designating the 2016 Riesling as the Best Wine in New York State.



### ALCOHOL

10 %

### TOTAL ACIDITY

9.3 g/L

### RESIDUAL SUGAR

10 g/L

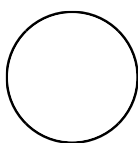
### PH

2.8

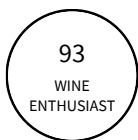
### BLEND

100% Riesling

### CERTIFICATIONS



### AWARDS



# CLASSIC DRY RIESLING



**ORIGIN** Finger Lakes  
**VINTAGE** 2022  
**COLOR** White  
**WINE TYPE** Still wine



**TASTING NOTE**

A wine of wonderful intensity, varietal character and balance. Aromatically the wine shoots from the glass with peach, lemon, lime, floral, honey and mineral notes. The palate is medium bodied with energetic acidity, balancing sweet fruit, and superb length. This wine will certainly do well with 8-12 years in bottle.

**PRODUCER**

Family founded and operated by John and Josephine Ingle since 1977, they were the second farm winery to receive the NY Farm Winery license in NY. Sustainable growers with vineyard locations on Keuka and Canandaigua Lakes. Producing Vinifera based, varietally correct dry aromatic white wines, red wines and sparkling.

**VINEYARD INFORMATION**

Morris Vineyard Block 6 – Results in more bracing acidity, fruit and floral driven notes.

Morris Vineyard Block 1 –The resulting wines are slightly austere but concentrated and rely more on the savory and minerality.

Doyle Cross Street – Results in some levels of noble rot adding honey and tropical notes to the more savory and austere nature of the site.

Keuka Estate – Results to fruit with wonderful purity, mineral expression and fresh acidity.

Sheldrake Point – Provides a complex balance of ultra ripe fruit, married with some still austere citrus notes, great length and power.

**VINIFICATION**

All lots were fermented separately and went through similar processing prior to fermentation. After cold settling, the Morris and Doyle Cross Street sites were racked to stainless steel for fermentation and the Keuka Estate and Sheldrake Point to neutral French oak for fermentation. Post fermentation the stainless portions were racked, but the barrel portions were simply topped up and left on their lees for bi-weekly batonnage for 3 months. The lots were blended together after multiple trials. The end wine required no fining and was sterile filtered prior to being bottled in July 2023.

**PAIRING DESCRIPTION**

While this is a great aperitif wine that is also great for larger crowds, it will be equally at home with grilled brats and sauerkraut, a summer tomato salad seasoned with sumac, or ripe soft cheeses like Brie de Meaux.

**ALCOHOL**

11.8 %

**TOTAL ACIDITY**

8.6 g/L

**RESIDUAL SUGAR**

7 g/L

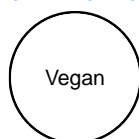
**PH**

3.06

**BLEND**

100% Riesling

**CERTIFICATIONS**



**AWARDS**



**BOTTLE**

**SIZE** 75cl

**CASE**

**BOTTLES** 12

New York Wine & Grape Foundation  
[www.newyorkwines.org](http://www.newyorkwines.org)



## CLASSIC SEMI-SWEET RIESLING



**ORIGIN** Finger Lakes  
**VINTAGE** 2022  
**COLOR** White  
**WINE TYPE** Still wine



### TASTING NOTE

A wildly aromatic wine showing grapefruit, floral, peach and ginger notes. The palate is all about textures and balance with bracing acidity held in check with lush sweetness and phenolic weight and textures. The fruit comes forth on the palate as well showing stone fruit, pear and honey leading to a long finish.

### PRODUCER

Family founded and operated by John and Josephine Ingle since 1977, they were the second farm winery to receive the NY Farm Winery license in NY. Sustainable growers with vineyard locations on Keuka and Canandaigua Lakes. Producing Vinifera based, varietally correct dry aromatic white wines, red wines and sparkling.

### VINEYARD INFORMATION

Morris Vineyard Block 2 – Vineyard is high up on the hill and in the southern portion with more silt loam soil over the shale. Results in cooler, slower ripening soil that gives more fruit driven wines with fresh acidity.

Morris Vineyard Block 4– Lower down the slopes is more shale driven with great drainage. The resulting wines are slightly austere but concentrated and give more savory and mineral aspects.

Doyle Pulteney- West side of Keuka Lake with steep east facing slopes, little top soil and lots of shale. Slow to ripen and is shaded creating levels of noble rot that adds honey and tropical notes to the more savory and austere nature of the site.

### VINIFICATION

The Semi-Sweet Riesling is made largely from press fractions of the juice in order to offer a textural experience and balance the sweetness combined with the fresh acidity. This also tends to give the wine more perceived volume. About half of the wine is made from press fractions and the remaining portion is free run. The lots were fermented separately at max temperatures of 61 degrees to preserve aromatics. The fermentations were very closely watched to ensure we stopped the ferments at exactly the right time with a perfect balance of acid and sweetness maintaining a lower alcohol. Post fermentation the lots were blended together and filtered and bottled with no need for additions or manipulations.

### PAIRING DESCRIPTION

Great with spicy Thai curries, white flesh fish topped with a spicy and tropical (mango) salsa, or around summer salads loaded with berries.

### ALCOHOL

9 %

### TOTAL ACIDITY

8.8 g/L

### RESIDUAL SUGAR

40.2 g/L

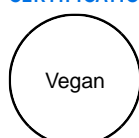
### PH

3.06

### BLEND

100% Riesling

### CERTIFICATIONS



### BOTTLE

SIZE 75cl

### CASE

BOTTLES 12

# Hosmer Winery

## CABERNET FRANC



<b>ORIGIN</b>	Finger Lakes
<b>VINTAGE</b>	2022
<b>COLOR</b>	Red
<b>WINE TYPE</b>	Still wine

### TASTING NOTE

12.26 tons of Cabernet Franc were harvested 10/24/21-11/1/21. The fruit was fermented with D254 and Alchemy III yeasts. Once primary fermentation was complete, the bins were pressed off and the wine was allowed to settle. The wine was racked into a mix of neutral French and neutral American oak barrels.

The Cabernet Franc vines on the Hosmer farm date to 1990, with the youngest vines dating to 2017. The vines are trained on V.S.P. (vertical shoot positioning) and Scott Henry trellis systems.

### PRODUCER

Hosmer Winery, a fourth generation family farm, is located on Cayuga Lake in the Finger Lakes. With grapevine plantings dating back to the 1970s, and early experiments with plantings of classic Vinifera. Owners Cameron and Maren Hosmer established their estate winery in 1985 on the principle that great wine starts in the vineyard. The next generation in the Hosmer family, Timothy Hosmer and Brooke Hosmer, have recently stepped into vineyard and office management roles. Since late 2016, Julia Hoyle has stepped into the role of winemaker at Hosmer Winery.

### VINEYARD INFORMATION

The first Cabernet Franc vines were planted in 1990, some of the oldest in the Finger Lakes region. The vines are trained on V.S.P. (vertical shoot positioning) and Scott Henry trellis systems, both allow for optimum sun and air exposure.

### VINIFICATION

10.43 tons of Cabernet Franc were harvested 10/9/20-10/14/20. The fruit hand-harvested 10/9/20 and 10/10/20 were the first and second crops off of the "Middle" and "Lower" Cabernet Franc blocks. Post primary fermentation, the pressed wine was aged in neutral French and American oak barrels where it completed malolactic fermentation.



### ALCOHOL

12.4 %

### TOTAL ACIDITY

6.6 g/L

### RESIDUAL SUGAR

g/L

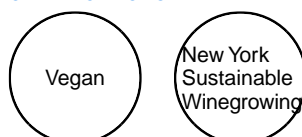
### PH

3.67

### BLEND

100% Cabernet Franc

### CERTIFICATIONS



### AWARDS



### BOTTLE

SIZE 75cl



# Hosmer Winery

## DRY RIESLING



<b>ORIGIN</b>	Finger Lakes
<b>VINTAGE</b>	2023
<b>COLOR</b>	White
<b>WINE TYPE</b>	Still wine



### TASTING NOTE

Vines planted in 2002, 100% estate fruit. Rose petal and lime blossom carry the nose, leading to a taught midpalate of lime pith. The finish is long and lightly tropical, carried by mandarin.

### PRODUCER

Hosmer Winery, a fourth generation family farm, is located on Cayuga Lake in the Finger Lakes. With grapevine plantings dating back to the 1970s, and early experiments with plantings of classic Vinifera. Owners Cameron and Maren Hosmer established their estate winery in 1985 on the principle that great wine starts in the vineyard. The next generation in the Hosmer family, Timothy Hosmer and Brooke Hosmer, have recently stepped into vineyard and office management roles. Since late 2016, Julia Hoyle has stepped into the role of winemaker at Hosmer Winery.

### VINEYARD INFORMATION

The oldest Riesling vines on the farm date to 1980. They are planted on high lime Cazenovia loam soils. Our Riesling blocks are trained on V.S.P. (vertical shoot positioning) and Scott Henry trellis systems. This is block dependent, we chose the training system that best matches each block's vigor.

### VINIFICATION

The 2022 Dry Riesling is blend of Riesling lots from the "Challen", "Upper North (clone 90)", and "Lower Shop" blocks at the North end of our farm, Patrician Verona. The fruit was machine-harvested between 9/30/22-10/18/22. Roughly 65% of the fruit was 24-hour coldsoaked at 44 degrees before pressing. The juice was settled and racked, shortly after which it was inoculated with GRE, 58W3, Fermivin, Steinberger, and Epernay II yeasts. Separate juice lots fermented at 54-58° Fahrenheit four to eight weeks. Fermentations were stopped between 0-6 g/L residual sugar to retain the natural sweetness. The wine was left on the gross lees for 4 months until it was racked. 3 French oak barrels are a component of the 2022 blend, making up just 1% of the overall blend.

### ALCOHOL

12.9 %

### TOTAL ACIDITY

7.6 g/L

### RESIDUAL SUGAR

4 g/L

### PH

3.2

### BLEND

100% Riesling

### CERTIFICATIONS



### BOTTLE

SIZE 75cl

### CASE

BOTTLES 12

# Mazza Chautauqua Cellars

## RIESLING, NUTT ROAD



**ORIGIN** Finger Lakes  
**VINTAGE** 2017  
**COLOR** White  
**WINE TYPE** Still wine



### TASTING NOTE

Delicate notes of tropical fruits, sweet citrus with spicy minerality, brisk acidity and a crisp finish

### PRODUCER

Mazza Chautauqua Cellars is the Mazza family's third winery location. The winery's opening in 2005 represented the realization of a long-standing goal to expand into New York. Establishing a home base in New York provided a foundation for the Mazza family to create long-lasting partnerships with a network of well-respected local farmers and to craft a unique new collection of wines rooted in the Mazza family's traditional Italian winemaking heritage and strongly influenced by our international winemaking team. This blend of experience, approach and perspective can be tasted in every bottle.

### VINEYARD INFORMATION

From the Martini Vineyards, Nutt Road Block. Honeoye Silt Loam soil and some Lansing-Danley Silt Loam composition. Block located on the western slopes of Seneca Lake with eastern exposure. The deep waters (188m) ensures the lake does not freeze in the winter and normalize extreme temperatures in the summer. The lake provides cool nights that help retain acidity in the grapes. Elevation ~ 215 meters.

### VINIFICATION

Grapes gently pressed, juice cold settled and clear juice racked to ferment. No oak used.

### ALCOHOL

12 %

### TOTAL ACIDITY

7.12 g/L

### RESIDUAL SUGAR

6.9 g/L

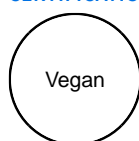
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3.29

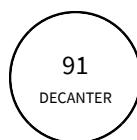
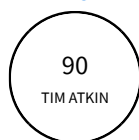
### BLEND

100% Riesling

### CERTIFICATIONS



### AWARDS



### BOTTLE

SIZE 75cl

### CASE

BOTTLES 12

## THE PERFECT BUBBLY



**ORIGIN** Lake Erie  
**VINTAGE** NV  
**COLOR** White  
**WINE TYPE** Sparkling wine

### TASTING NOTE

Cool fermented in stainless steel tanks prior to careful blending. Residual sweetness brightens the fruit and is balanced by lively carbonation.

### PRODUCER

Mazza Chautauqua Cellars is the Mazza family's third winery location. The winery's opening in 2005 represented the realization of a long-standing goal to expand into New York. Establishing a home base in New York provided a foundation for the Mazza family to create long-lasting partnerships with a network of well-respected local farmers and to craft a unique new collection of wines rooted in the Mazza family's traditional Italian winemaking heritage and strongly influenced by our international winemaking team. This blend of experience, approach and perspective can be tasted in every bottle.



### ALCOHOL

12 %

### TOTAL ACIDITY

6.2 g/L

### RESIDUAL SUGAR

16 g/L

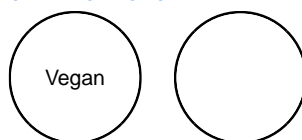
### PH

3.6

### BLEND

31% Vidal, 49% Cayuga White, 7% Riesling, 13% Traminette

### CERTIFICATIONS



# THE PERFECT ROSÉ



**ORIGIN** Lake Erie  
**VINTAGE** 2022  
**COLOR** Rosé  
**WINE TYPE** Still wine



**TASTING NOTE**

Gently pressed Chambourcin grapes give this wine a hint of color, delicate berry flavors, and crisp acidity. Aged in stainless steel tanks. A touch of sweetness and delicate fruit flavors finishes the wine.

**PRODUCER**

Mazza Chautauqua Cellars is the Mazza family’s third winery location. The winery’s opening in 2005 represented the realization of a long-standing goal to expand into New York. Establishing a home base in New York provided a foundation for the Mazza family to create long-lasting partnerships with a network of well-respected local farmers and to craft a unique new collection of wines rooted in the Mazza family’s traditional Italian winemaking heritage and strongly influenced by our international winemaking team. This blend of experience, approach and perspective can be tasted in every bottle.

**VINEYARD INFORMATION**

Various vineyards throughout the Lake Erie AVA. Prevailing winds are West to East across the deep waters of Lake Erie. The Lake provides cool nights for acidity retention as well as mitigating extreme heat and cold.

**VINIFICATION**

Chambourcin grapes picked at the desired color and gently pressed, juice cold settled and clear juice racked to ferment. No oak used.

**ALCOHOL**

12 %

**TOTAL ACIDITY**

8.7 g/L

**RESIDUAL SUGAR**

3 g/L

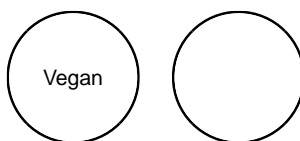
**PH**

3.53

**BLEND**

100% Chambourcin

**CERTIFICATIONS**



**AWARDS**



**BOTTLE**

**SIZE** 75cl

**CASE**

**BOTTLES** 12

RGNY - North Fork

# RGNY SAUVIGNON BLANC SEMILLON



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

## TASTING NOTE

A balance of crisp and creamy on the palate with notes of mango, hints of vanilla and almond from French oak aging followed by a long smooth finish. Excellent with fresh pasta, herb roasted chicken and cheese courses.

## 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.

## VINEYARD INFORMATION

Glacial soils, mainly sandy loam, on a maritime climate . 87 acres of vineyard in production with 14 different grape varieties planted, mainly Merlot, Cabernet Franc, Chardonnay and Sauvignon Blanc.

## VINIFICATION

Hand-harvested

Minimal intervention

Cold soak in half-ton bins to sit on the skins for 24 hours before pressing into barrels (50% new French oak) and clay amphora for fermentation, slow fermentation, left on the dirty lees until bottling 10 months later with occasional bâtonnage for the first three months.



## ALCOHOL

12.6 %

## TOTAL ACIDITY

6.71 g/L

## RESIDUAL SUGAR

2.2 g/L

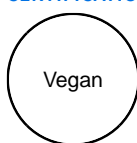
## PH

3.24

## BLEND

76% Sauvignon Blanc, 24% Semillon

## CERTIFICATIONS



## AWARDS



## BOTTLE

SIZE 75cl

## CASE

BOTTLES 12

RGNY - North Fork

# RGNY SCIELO SAUVIGNON BLANC



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

## TASTING NOTE

Glittering pale yellow in color. Citrusy notes of grapefruit and lime with a hint of passion fruit. Bright and fresh with a long, clean finish. Certified sustainable. Hand-harvested.- Minimal intervention.

## 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.

## VINEYARD INFORMATION

The North Fork of Long Island is an agricultural peninsula pushing into the Atlantic Ocean where most of the vineyards are within two miles of one of the three surrounding bodies of waters. Our own RGNY property is a mere mile away from the Long Island Sound which separates the island from Connecticut. The marine influence and humidity from this positioning makes the region more hospitable to white wines. Marine fossil and shale offer minerality and salinity, both common profiles of wines from the North Fork. As the climate shifts into the future, the region is getting drier and warmer which allows for more consistent red wine production though the terroir of the North Fork is going to give a lighter, more delicate profile than other regions growing the same varietals.

## VINIFICATION

Direct to press and settled cold for 24 hours, racked clean and inoculated, fermented slowly at 65F, after fermented to dry cold settled again for 48 hours and racked clean to prepare for bottling

## ALCOHOL

11.2 %

## TOTAL ACIDITY

6.4 g/L

## RESIDUAL SUGAR

1.7 g/L

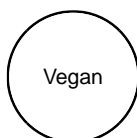
## PH

3.27

## BLEND

100% Sauvignon Blanc

## CERTIFICATIONS



## AWARDS



## BOTTLE

SIZE 75cl

## CASE

BOTTLES 12

RGNY - North Fork

# RGNY SCIELO SPARKLING RIESLING "ON THE LEES"



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

**TASTING NOTE**  
100% fermented in stainless steel tanks; 2nd fermentation took place in the bottle. Left on the lees during 2nd fermentation.

**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.

**VINEYARD INFORMATION**  
Glacial soils, mainly sandy loam, on a maritime climate . 87 acres of vineyard in production with 14 different grape varieties planted, mainly Merlot, Cabernet Franc, Chardonnay and Sauvignon Blanc.

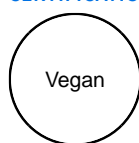
**VINIFICATION**  
100% fermented in stainless steel tanks; 2nd fermentation took place in the bottle. Left on the lees during 2nd fermentation.



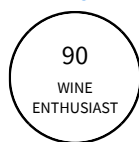
<b>ALCOHOL</b> 10 %	<b>TOTAL ACIDITY</b> 7.18 g/L	<b>RESIDUAL SUGAR</b> 0.18 g/L	<b>PH</b> 3.28
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**BLEND**  
100% Riesling

**CERTIFICATIONS**



**AWARDS**



**BOTTLE**

**SIZE** 75cl

**CASE**

**BOTTLES** 12

# RGNY - North Fork

## RGNY SCIELO TINTO



**ORIGIN** Long Island  
**VINTAGE** 2022  
**COLOR** Red  
**WINE TYPE** Still wine



### TASTING NOTE

Bright ruby color with aromatic expression of raspberries, plums, chocolate, vanilla and baking spices. Elegant and soft tannin structure.

### 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.

### VINEYARD INFORMATION

RGNY Wines are estate grown on our certified sustainable, glyphosate free North Fork vineyard with sandy loam soils and a cool, humid marine influence from being surrounded by the Long Island Sound and the Atlantic Ocean. The North Fork of Long Island is a unique though challenging terroir for red wine production. The cool weather and humid influences are tempered just enough by the coastal breeze to allow enough ripening to occur that produces complex and earth driven red wines.

### VINIFICATION

All grapes were fermented separately in stainless steel tanks at 75°F; punch downs were done 2 to 3 times per day and left one extra week macerating once alcoholic fermentation was completed.

### PAIRING DESCRIPTION

Enjoy with evening tapas of smoked meats and hard cheeses, also lovely with roast chicken, grilled lamb and vegetable couscous, and wood fired pizzas.

### ALCOHOL

11.8 %

### TOTAL ACIDITY

5.32 g/L

### RESIDUAL SUGAR

2.1 g/L

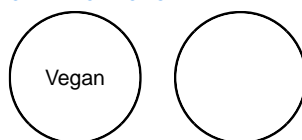
### PH

3.54

### BLEND

20% Merlot, 36% Cabernet Sauvignon, 29% Cabernet Franc, 8% Petit Verdot, 7% Malbec

### CERTIFICATIONS



### BOTTLE

**SIZE** 75cl

### CASE

**BOTTLES** 12

**WEIGHT** 6480 g



# CABERNET FRANC



**ORIGIN** Finger Lakes  
**VINTAGE** 2023  
**COLOR** Red  
**WINE TYPE** Still wine

**PRODUCER**

Ria and Mike founded Ria's Wines with their first vintage of Riesling from a small vineyard near Seneca Lake. In May of 2024, they purchased the 40-year old Poplar Ridge Vineyard and Winery, and are planning to revitalize the vineyard and work toward biodynamic and organic certification in the coming years. They seek to make world-class wines using artisan winemaking techniques and no additives.

**VINEYARD INFORMATION**

Ria's Estate Vineyard  
 40-year old vines  
 Honeoye soils  
 Seneca Lake AVA

**VINIFICATION**

In 2023 our Cabernet Franc was harvested at the end of a warm September. The grapes were destemmed and gently crushed into small bins for fermentation. The wines are pressed off after 10-14 days and aged in used barrique. The wine was racked off after 9 months of aging and bottled unfiltered and unfiltered.



**ALCOHOL**  
 12 %

**TOTAL ACIDITY**  
 4 g/L

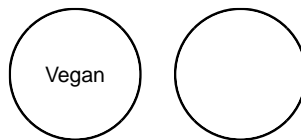
**RESIDUAL SUGAR**  
 1 g/L

**PH**  
 3.4

**BLEND**

100% Cabernet Franc

**CERTIFICATIONS**



**AWARDS**



**BOTTLE**

**SIZE** 75cl

# VIVA RIESLING



**ORIGIN** Finger Lakes  
**VINTAGE** 2022  
**COLOR** White  
**WINE TYPE** Still wine



**TASTING NOTE**

This site preserves high acidity, which means we try to keep yields down to concentrate ripening and wait to pick until the grape's acidity comes into balance. We get tons of fresh lime and zest off the wine, mixed in with slight lavender, ginger and beeswax. The slightest hint of off-dryness (3 g/L), and the developed texture from aging on lees for 9 months pairs well with the mouth-watering acid and delicate phenolic notes.

**PRODUCER**

Ria and Mike founded Ria's Wines with their first vintage of Riesling from a small vineyard near Seneca Lake. In May of 2024, they purchased the 40-year old Poplar Ridge Vineyard and Winery, and are planning to revitalize the vineyard and work toward biodynamic and organic certification in the coming years. They seek to make world-class wines using artisan winemaking techniques and no additives.

**VINEYARD INFORMATION**

Viva Vineyard  
 10 miles south of Geneva NY  
 100 feet from the lakeshore of Seneca Lake

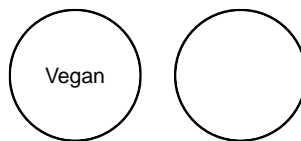
**VINIFICATION**

We wait to harvest until we see the acidity begin to develop, which typically happens around 12-12.5% alc. The grapes are given a gentle and long press cycle, 4-8 hours depending on maturity, that allows an extraction of the floral and citrus terpenes hiding in the skins. The juice is settled in tank overnight, and then racked into stainless steel for a cool fermentation. Native yeasts are utilized by developing a pied de cuve from the vineyard. Before primary fermentation comes to an end, the wines are racked into stainless steel barrels for sur lies aging. The wines are bottled after ample time in elevage to stabilize on their own, and then hand bottled.

<b>ALCOHOL</b> 11.4 %	<b>TOTAL ACIDITY</b> 7 g/L	<b>RESIDUAL SUGAR</b> 3 g/L	<b>PH</b> 2.8
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**BLEND**  
100% Riesling

**CERTIFICATIONS**



**AWARDS**



<b>BOTTLE</b>	<b>CASE</b>
<b>SIZE</b> 75cl	<b>BOTTLES</b> 12

## CHARDONNAY SANDSTONE



**ORIGIN** Finger Lakes  
**VINTAGE** 2022  
**COLOR** White  
**WINE TYPE** Still wine



### TASTING NOTE

Fermented in a single 1000 Liter French Sandstone "Jarre", this rich and complex Chardonnay was bottle unfined and unfiltered, so some sediment in the bottle is expected.

### PRODUCER

At Six Eighty Cellars, many of our winemaking vessels are a departure from the stainless steel and oak traditionally seen in our region. We are using old world, traditional style amphorae that enhance the natural characteristics of the grapes. From Italy we have imported a Terracotta Cigar, Cocciopesto Opus, five clay clayvers and a concrete tulip. Our three vin et terre sandstone vessels in jarre and egg form originated in France. Explore the unique grapes and wines we have to offer and learn something unexpected.

### VINEYARD INFORMATION

Cool climate growing region

### VINIFICATION

Low intervention winemaking.

### ALCOHOL

11.4 %

### TOTAL ACIDITY

6.1 g/L

### RESIDUAL SUGAR

g/L

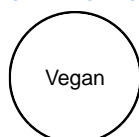
### PH

3.49

### BLEND

100% Chardonnay

### CERTIFICATIONS



# Six Eighty Cellars

## PINOT NOIR



<b>ORIGIN</b>	Finger Lakes
<b>VINTAGE</b>	2022
<b>COLOR</b>	Red
<b>WINE TYPE</b>	Still wine

### PRODUCER

At Six Eighty Cellars, many of our winemaking vessels are a departure from the stainless steel and oak traditionally seen in our region. We are using old world, traditional style amphorae that enhance the natural characteristics of the grapes. From Italy we have imported a Terracotta Cigar, Cocciopesto Opus, five clay clayvers and a concrete tulip. Our three vin et terre sandstone vessels in jarre and egg form originated in France. Explore the unique grapes and wines we have to offer and learn something unexpected.



### ALCOHOL

11 %

### TOTAL ACIDITY

6.6 g/L

### RESIDUAL SUGAR

16 g/L

### PH

3.57

### BLEND

100% Pinot Noir

### CERTIFICATIONS

