



## ABOUT US

BY COMBINING ANCIENT-STYLE AMPHORAE VESSELS WITH MODERN TECHNIQUES, SIX EIGHTY CELLARS STANDS OUT WITH A DEPTH AND CHARACTER RARELY FOUND ELSEWHERE. ESTABLISHED IN 2020 IN THE FINGER LAKES REGION, NEW YORK, OUR WINERY SITS 680 FEET FROM THE BOTTOM OF CAYUGA LAKE AND PRODUCES SMALL-BATCH WINES IN UNEXPECTED STYLES. AS A CERTIFIED SUSTAINABLE WINERY, WE PRIORITIZE THE ENVIRONMENT WITH OUR MINIMAL INTERVENTION APPROACH AND SUSTAINABLE FARMING PRACTICES, ENSURING THE PUREST EXPRESSION OF THE GRAPES AND THE VITALITY OF OUR VINEYARDS AND EARTH.



## 2019 RIESLING BARREL AGED

### ABOUT THIS RIESLING

CRAFTED FROM A BLEND OF ESTATE-GROWN GRAPES AND CAREFULLY SELECTED GRAPES SOURCED FROM OTHER ESTEEMED FINGER LAKES VINEYARDS. AFTER PRESSING, THE JUICE WAS LEFT TO SETTLE OVERNIGHT BEFORE BEING TRANSFERRED TO OLDER FRENCH OAK BARRELS. THE FERMENTATION PROCESS OCCURRED SPONTANEOUSLY, AND THE WINE WAS LEFT TO REST ON THE LEES FOR APPROXIMATELY SIX MONTHS, ENHANCING ITS COMPLEXITY AND DEPTH OF CHARACTER.

### TASTING NOTES

OAK, VANILLA, TOASTED COCONUT, AND APPLE BLOSSOM ON THE NOSE. LOOK FOR NOTES OF GREEN APPLE, ZESTY/ZIPPY LIME ON THE FINISH.

### TECHNICAL NOTES

<b>COUNTRY:</b>	USA
<b>REGION:</b>	NEW YORK
<b>AVA:</b>	FINGER LAKES
<b>VARIETAL:</b>	RIESLING
<b>BOTTLING DATE:</b>	5/14/2020
<b>WINEMAKER:</b>	IAN BARRY
<b>FERMENTATION:</b>	FRENCH OAK
<b>RESIDUAL SUGAR:</b>	0.00%
<b>TITRABLE ACIDITY:</b>	5.9
<b>PH:</b>	3.22
<b>ALCOHOL:</b>	12.5%
<b>CASES PRODUCED:</b>	142