



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.

2020 RIESLING ESTATE RESERVE

ABOUT THIS RIESLING

PRODUCED EXCLUSIVELY FROM RIESLING GROWN IN OUR ESTATE VINEYARDS. THE GRAPES WERE HARVESTED ON THREE SEPARATE OCCASIONS, SPACED APPROXIMATELY ONE WEEK APART, TO CAPTURE DIFFERENT LEVELS OF RIPENESS. THE FIRST HARVEST PRESERVED THE VIBRANT ACIDITY AND FRESHNESS, THE SECOND WAS DONE AT THE OPTIMAL RIPENESS, WHILE THE THIRD HARVEST OFFERED MORE DEVELOPED FLAVORS AKIN TO LATE HARVEST WINES. THE WINE UNDERWENT A COOL FERMENTATION IN STAINLESS STEEL, UTILIZING ONLY AMBIENT YEAST FOR THE PROCESS.

TASTING NOTES

THIS BRIGHT, SWEET KABINETT STYLE RIESLING IS EASY DRINKING AND GREAT FOR THE HEALTH CONSCIOUS CONSUMER LOOKING FOR A LOWER ALCOHOL OPTION. THIS WINE IS BURSTING WITH MANDARIN ORANGE NOTES ON THE PALATE. CANDIED STONE FRUIT DELIGHTS WITH REFRESHING ACIDITY BALANCED BY 6% RESIDUAL SUGAR. PAIR WITH SPICY FARE OR A CHARCUTERIE BOARD DURING A HOT SUMMER DAY.

AWARDS

92 POINTS / GOLD MEDAL, NEW YORK WINE CLASSIC
GOLD MEDAL, FINGER LAKES INTERNATIONAL WINE & SPIRITS COMPETITION



TECHNICAL NOTES

COUNTRY:	USA
REGION:	NEW YORK
AVA:	FINGER LAKES
VARIETAL:	RIESLING
BOTTLING DATE:	7/23/21
WINEMAKER:	IAN BARRY
FERMENTATION:	STAINLESS STEEL
RESIDUAL SUGAR:	6%
TITRABLE ACIDITY:	7.3 G/L
PH:	3.2
ALCOHOL:	9%
CASES PRODUCED:	220