



ABOUT US

BY COMBINING ANCIENT-STYLE AMPHORA 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

ABOUT THIS RIESLING

CRAFTED FROM A BLEND OF ESTATE RIESLING GRAPES, MACHINE-PICKED DURING MID-HARVEST TO ACHIEVE A HARMONIOUS BALANCE OF FLAVORS, SUGARS, AND ACIDITY. AFTER HARVEST, THE GRAPES WERE IMMEDIATELY PRESSED AND LEFT TO SETTLE OVERNIGHT BEFORE BEING RACKED AND FERMENTED USING AMBIENT YEASTS.

TASTING NOTES

LOOK FOR NOTES OF LIME, YELLOW APPLE AND FENNEL SEED WITH A FLASH OF WHITE NECTARINE ON THE FINISH. A TOUCH OF RESIDUAL SUGAR BALANCES THIS WINE AND BRINGS THE FRUIT INTO THE SPOTLIGHT.

AWARDS

91 POINTS, WINE SPECTATOR
GOLD MEDAL, INTERNATIONAL EASTERN WINE COMPETITION
90 POINTS / GOLD MEDAL, NEW YORK WINE CLASSIC
GOLD MEDAL, JEFFERSON CUP INVITATIONAL



TECHNICAL NOTES

COUNTRY: USA
REGION: NEW YORK
AVA: FINGER LAKES
VARIETAL: RIESLING
BOTTLING DATE: 5/3/2021
WINEMAKER: IAN BARRY
FERMENTATION: STAINLESS STEEL
RESIDUAL SUGAR: 2.1%
TITRABLE ACIDITY: 7.4 G/L
PH: 3.15
ALCOHOL: 12.1%
CASES PRODUCED: 288