



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.



2021 CABERNET FRANC CARBONIC

ABOUT THIS CABERNET FRANC

PRODUCED IN THE "CARBONIC" METHOD, WHOLE CLUSTERS WERE LOADED INTO OUR COCCIOPESTO, THEN SEALED OFF WITH A BLANKET OF CARBON DIOXIDE, SO AS TO PURGE THE FRUIT OF OXYGEN. THE GRAPES UNDERGO A BRIEF PERIOD OF INTERCELLULAR FERMENTATION, BEFORE BEING GENTLY PRESSED AND RETURNED TO THE VESSEL.

TASTING NOTES

A SAVORY RED WITH NOTES OF JALAPEÑO, CRUSHED HERBS AND A FRESH, FRUITY CORE. LIGHT TANNINS PROVIDE JUST THE RIGHT AMOUNT OF STRUCTURE, MAKING THIS A VERSATILE OPTION FOR ALL PALATES. SERVE AT CELLAR TEMP OR LIGHTLY CHILLED.

TECHNICAL NOTES

COUNTRY:	USA
REGION:	NEW YORK
AVA:	FINGER LAKES
VARIETAL:	CABERNET FRANC
BOTTLING DATE:	7/21/2023
WINEMAKER:	IAN BARRY
FERMENTATION:	COCCIOPESTO
RESIDUAL SUGAR:	0.00%
TITRABLE ACIDITY:	5.8 G/L
PH:	3.44
ALCOHOL:	11.5%
CASES PRODUCED:	208