



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 CHARDONNAY SANDSTONE

ABOUT THIS CHARDONNAY

CRAFTED FROM OUR ESTATE-GROWN GRAPES ON CAYUGA LAKE. THE JUICE WAS GENTLY PRESSED OUT OF THE GRAPES AND ALLOWED TO SETTLE OVERNIGHT BEFORE BEING RACKED INTO A SANDSTONE “JARRE” WHERE IT FERMENTED SPONTANEOUSLY WITH INDIGENOUS YEAST.

TASTING NOTES

A FULL-BODIED WHITE WITH RICH NOTES OF RIPE APPLES AND PEARS AND AN EARTHY CORE. THIS WINE HAS A SOFT, PLUSH TEXTURE WITH MEDIUM ACIDITY. PLUSH TEXTURE WITH MEDIUM ACIDITY.

AWARDS

92 POINTS / GOLD, NEW YORK WINE CLASSIC, 2023

TECHNICAL NOTES

COUNTRY:	USA
REGION:	NEW YORK
AVA:	FINGER LAKES
VARIETAL:	CHARDONNAY
BOTTLING DATE:	10/18/2022
WINEMAKER:	IAN BARRY
FERMENTATION:	SANDSTONE
RESIDUAL SUGAR:	0.00%
TITRABLE ACIDITY:	5.1
PH:	3.68
ALCOHOL:	12.7%
CASES PRODUCED:	115