



## 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 FIELD REPORT RED

### ABOUT THIS RED WINE

PRICING: MSRP \$19 / 750 ML

OUR "HOUSE" RED IS DESIGNED TO SHOWCASE THE TERROIR OF OUR HOME ON THE WEST SIDE OF CAYUGA LAKE. CABERNET FRANC, CABERNET SAUVIGNON, PINOT MEUNIER AND SYRAH WERE AGED IN NEUTRAL FRENCH OAK FOR 18 MONTHS BEFORE THE FINAL BLEND WAS CREATED.

### TASTING NOTES

RIPE, JAMMY RASPBERRY, WILD STRAWBERRIES AND HINTS OF CEDAR ON THE NOSE. A MEDIUM BODIED, EASY-DRINKING DRY RED WINE THAT DOESN'T LACK IN COMPLEXITY.

### TECHNICAL NOTES

<b>COUNTRY:</b>	USA
<b>REGION:</b>	NEW YORK
<b>AVA:</b>	FINGER LAKES
<b>VARIETAL:</b>	40% CAB FRANC, 40% CAB SAUV, 10% PINOT MEUNIER, 10% SYRAH
<b>BOTTLING DATE:</b>	6/27/2024
<b>WINEMAKER:</b>	IAN BARRY
<b>FERMENTATION:</b>	FRENCH OAK
<b>RESIDUAL SUGAR:</b>	0.00%
<b>TITRABLE ACIDITY:</b>	6.7 G/L
<b>PH:</b>	3.57
<b>ALCOHOL:</b>	12.3%
<b>CASES PRODUCED:</b>	204