



## 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.



## 2021 PINOT GRIS RAMATO

### ABOUT THIS PINOT GRIS

PINOT GRIS IS LEFT TO FERMENT ON THE SKINS FOR 5 DAYS, AND IS THEN PRESSED INTO OUR CONCRETE DIAMOND TO FINISH FERMENTATION. THE STYLE, KNOWN AS RAMATO IN ITALIAN FOR ITS COPPER HUE, IMPARTS SUBTLE TANNINS AND STRUCTURE TO THIS OTHERWISE LIGHT AND MINERAL WINE.

### TASTING NOTES

THINK OF IT AS A COMPLEX LIGHT RED OR A FULL BODIED WHITE. DRIED APRICOTS AND ALMONDS ON THE NOSE, DRINKS EASILY WITH A CRISP AND MINERAL PALATE. A TOUCH OF TANNIN WILL LINGER.

### TECHNICAL NOTES

<b>COUNTRY:</b>	USA
<b>REGION:</b>	NEW YORK
<b>AVA:</b>	FINGER LAKES
<b>VARIETAL:</b>	PINOT GRIS
<b>BOTTLING DATE:</b>	7/20/2022
<b>WINEMAKER:</b>	IAN BARRY
<b>FERMENTATION:</b>	CONCRETE DIAMOND
<b>RESIDUAL SUGAR:</b>	0%
<b>TITRABLE ACIDITY:</b>	5.3 G/L
<b>PH:</b>	3.63
<b>ALCOHOL:</b>	10.0%
<b>CASES PRODUCED:</b>	225