



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 MEUNIER PÉT-NAT

ABOUT THIS PÉT-NAT

MACHINE PICKED IN THE COOL EARLY HOURS AND BROUGHT RIGHT TO THE PRESS FOR MINIMAL SKIN CONTACT. THIS WINE FERMENTED SPONTANEOUSLY AND WAS BOTTLED WITH JUST ENOUGH RESIDUAL SUGAR TO PRODUCE FINE BUBBLE AS IT COMPLETED FERMENTATION IN THE BOTTLE.

TASTING NOTES

SAVORY AROMAS OF CLAY, WET EARTH AND RED FRUIT LEATHER ON THE NOSE, WITH SPICED CRANBERRY, BLACK CHERRY AND COOKED RASPBERRIES ON THE PALATE. WILD AND RUSTIC.

TECHNICAL NOTES

COUNTRY:	USA
REGION:	NEW YORK
AVA:	FINGER LAKES
VARIETAL:	PINOT MEUNIER
BOTTLING DATE:	2/3/2022
WINEMAKER:	IAN BARRY
FERMENTATION:	STAINLESS STEEL
RESIDUAL SUGAR:	0.50%
TITRABLE ACIDITY:	6.4 G/L
PH:	3.40
ALCOHOL:	11.5%
CASES PRODUCED:	178