



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.

2022 CABERNET FRANC APPASSIMENTO

ABOUT THIS APPASSIMENTO

MADE IN THE "APPASSIMENTO" STYLE TRADITIONALLY ASSOCIATED WITH AMARONE, WHOLE CLUSTER CABERNET FRANC FROM OUR 89 BLOCK WAS HAND PICKED AT OPTIMAL RIPENESS THEN SORTED AND LEFT TO DRY IN OUR HUMIDITY-CONTROLLED "HOT-HOUSE" FOR 90 DAYS TO DEHYDRATE. THE RAISING PROCESS ALLOWS THE SUGARS TO CONCENTRATE, ULTIMATELY GOING TO PRESS AT 31 BRIX. THE WINE COMPLETED FERMENTATION WITH 2% RESIDUAL SUGAR, AND WAS THEN AGED FOR 12 MONTHS IN TERRACOTTA.

TASTING NOTES

A LUSCIOUS AND DELICIOUSLY FULL-BODIED MEDITATION WINE WITH NOTES OF STEWED BLACKBERRY, DRIED PRUNES, CURRANTS, LICORICE ON THE NOSE. OFF-DRY AT ABOUT 2% RESIDUAL SUGAR, THE PALATE OFFERS A VELVETY MOUTHFEEL WITH GRIPPY BUT BEAUTIFULLY-INTEGRATED TANNINS AND A LONG FINISH.



TECHNICAL NOTES

COUNTRY:	USA
REGION:	NEW YORK
AVA:	FINGER LAKES
VARIETAL:	CABERNET FRANC
BOTTLING DATE:	5/22/2024
WINEMAKER:	IAN BARRY
FERMENTATION:	TERRACOTTA
RESIDUAL SUGAR:	2.40%
TITRABLE ACIDITY:	6.2 G/L
PH:	3.66
ALCOHOL:	15.5%
CASES PRODUCED:	102