



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.



2022 CHARDONNAY CLAYVER

ABOUT THIS CHARDONNAY

FERMENTED AND AGED IN A 400L ITALIAN CLAYVER WITH INDIGENOUS YEAST. BOTTLED UNFINED AND UNFILTERED.

TASTING NOTES

A MINERAL-DRIVEN WINE REMINISCENT OF RAIN ON A WARM SUMMER DAY. SOURDOUGH ON THE NOSE BRINGS THIS WINE TO LIFE, LEADING TO A BRIGHT AND FOCUSED PALATE, WITH NOTES OF TART GREEN APPLE AND WET STONE.

TECHNICAL NOTES

COUNTRY: USA
REGION: NEW YORK
AVA: FINGER LAKES
VARIETAL: CHARDONNAY
BOTTLING DATE: 2/7/2024
WINEMAKER: IAN BARRY
FERMENTATION: CLAYVER
RESIDUAL SUGAR: 0.37%
TITRABLE ACIDITY: 6.3 G/L
PH: 3.32
ALCOHOL: 11.5%
CASES PRODUCED: 85