



## 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

### ABOUT THIS CHARDONNAY

THE GRAPES WERE HARVESTED AT OPTIMAL RIPENESS FROM OUR ESTATE VINEYARD AND THE JUICE WENT IMMEDIATELY INTO OLDER FRENCH OAK BARRELS WHERE THEY FERMENTED SPONTANEOUSLY. BOTTLED UNFINED AND UNFILTERED.

### TASTING NOTES

A CLASSIC, BURGUNDIAN STYLE CHARDONNAY WITH ORCHARD FRUIT AND LEMON ZEST ON THE NOSE, LEADING TO A VOLUPTUOUS PALATE WITH BEAUTIFULLY INTEGRATED OAK AND BALANCED ACIDITY.

### TECHNICAL NOTES

<b>COUNTRY:</b>	USA
<b>REGION:</b>	NEW YORK
<b>AVA:</b>	FINGER LAKES
<b>VARIETAL:</b>	CHARDONNAY
<b>BOTTLING DATE:</b>	5/7/2024
<b>WINEMAKER:</b>	IAN BARRY
<b>FERMENTATION:</b>	FRENCH OAK
<b>RESIDUAL SUGAR:</b>	0.00%
<b>TITRABLE ACIDITY:</b>	6.4 G/L
<b>PH:</b>	3.37
<b>ALCOHOL:</b>	11.4%
<b>CASES PRODUCED:</b>	207