



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 SANDSTONE

ABOUT THIS CHARDONNAY

PRICING: MSRP \$32 / 750 ML

ESTATE CHARDONNAY MACHINE HARVESTED IN THE EARLY MORNING, THE COOL GRAPES WENT DIRECT TO PRESS. AFTER BEING GENTLY PRESSED AND SETTLED OVERNIGHT, THE MUST WENT DIRECTLY INTO OUR SANDSTONE JARRE TO FERMENT SPONTANEOUSLY. FERMENTED TO DRY WITH COMPLETE MALOLACTIC FERMENTATION AND AGED FOR 8 MONTHS. BOTTLED UNFINED UNFILTERED.

TASTING NOTES

MINERAL NOTES DOMINATE THE NOSE WITH RIVER STONE, PETRICHOR AND FRESH LIME PITH. THE PALATE IS BRINEY AND REFRESHING WITH A NUTTY FINISH.

TECHNICAL NOTES

COUNTRY: USA
REGION: NEW YORK
AVA: FINGER LAKES
VARIETAL: CHARDONNAY
BOTTLING DATE: 4/2/2024
WINEMAKER: IAN BARRY
FERMENTATION: SANDSTONE
RESIDUAL SUGAR: 0.0%
TITRABLE ACIDITY: 6.1 G/L
PH: 3.49
ALCOHOL: 11.4%
CASES PRODUCED: 108