



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 PINOT NOIR CARBONIC, CONCRETE DIAMOND

ABOUT THIS PINOT NOIR

PRICING: MSRP \$28 / 750 ML

A BLEND OF OUR SIX ESTATE CLONES, THIS WINE WAS FERMENTED IN THE CARBONIC METHOD IN A CONCRETE DIAMOND, PRESSED OFF AND RETURNED TO AGE IN ITS VESSEL FOR EIGHT MONTHS.

TASTING NOTES

SAVORY AND UNAPOLEGETICALLY EARTHY, THIS WINE IS MINERAL DRIVEN WITH HINTS OF CACAO, CRUSHED RASPBERRY AND MINT.

TECHNICAL NOTES

COUNTRY:	USA
REGION:	NEW YORK
AVA:	FINGER LAKES
VARIETAL:	PINOT NOIR
BOTTLING DATE:	2/28/2024
WINEMAKER:	IAN BARRY
FERMENTATION:	CONCRETE DIAMOND
RESIDUAL SUGAR:	0.00%
TITRABLE ACIDITY:	7.7 G/L
PH:	3.61
ALCOHOL:	11.1%
CASES PRODUCED:	204