



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, GEWÜRZTRAMINER CO-FERMENT, CONCRETE DIAMOND

ABOUT THIS CO-FERMENT

PRICING: MSRP \$28 / 750 ML

THIS IS A 50/50 BLEND OF DE-STEMMED PINOT NOIR AND GEWÜRZTRAMINER, LAYERED TOGETHER AT HARVEST TO CO-FERMENT SPONTANEOUSLY IN OUR 2000L CONCRETE DIAMOND. THE WAS PUMPED OVER DAILY, FERMENTED DRY AND THEN PRESSED AND RETURNED TO CONCRETE.

TASTING NOTES

THE GEWÜRZTRAMINER IMPARTS ITS SIGNATURE FLORAL AND SPICED AROMATICS COMPLEMENTED BY BRIGHT RED FRUITS FOR A LIVELY NOSE. FOR SUCH A PLAYFUL, EASY-DRINKING WINE, IT IS FULL OF INTRIGUE AND COMPLEX FLAVORS AND JUST A TOUCH OF TANNIN. IT MAY BE SERVED AS A FULL-BODIED, STRUCTURED ROSÉ OR A LIGHT, CHILL-ABLE RED.

TECHNICAL NOTES

COUNTRY:	USA
REGION:	NEW YORK
AVA:	FINGER LAKES
VARIETAL:	PINOT NOIR, GEWÜRZTRAMINER
BOTTLING DATE:	10/15/2023
WINEMAKER:	IAN BARRY
FERMENTATION:	CONCRETE DIAMOND
RESIDUAL SUGAR:	0.13%
TITRABLE ACIDITY:	6.2 G/L
PH:	3.37
ALCOHOL:	10.9%
CASES PRODUCED:	222