



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 SANDSTONE

ABOUT THIS PINOT NOIR

PRICING: MSRP \$42 / 750 ML

OUR FIVE ESTATE CLONES WERE PICKED FROM OUR CERTIFIED SUSTAINABLE VINEYARDS AND FERMENTED SEPARATELY WITH NATIVE YEAST BEFORE BEING BLENDED TOGETHER TO AGE IN OUR SANDSTONE "JARRES" FOR ABOUT 10 MONTHS. BOTTLED UNFINED AND UNFILTERED.

TASTING NOTES

CRANBERRY AND RIPE CHERRY ON THE NOSE WITH BALSAMIC AND HERBAL NOTES. LIGHT BODIED WITH A SOFT, VELVETY MOUTHFEEL AND ELEGANT ACIDITY.

TECHNICAL NOTES

COUNTRY:	USA
REGION:	NEW YORK
AVA:	FINGER LAKES
VARIETAL:	PINOT NOIR
BOTTLING DATE:	5/9/2024
WINEMAKER:	IAN BARRY
FERMENTATION:	SANDSTONE
RESIDUAL SUGAR:	0.00%
TITRABLE ACIDITY:	6.4 G/L
PH:	3.55
ALCOHOL:	10.60%
CASES PRODUCED:	124