



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 RIESLING COCCIOPESTO

ABOUT THIS RIESLING

ESTATE RIESLING FROM OUR SKIFF BLOCK WAS DESTEMMED AND FED INTO OUR COCCIOPESTO AMPHORA WHERE IT FERMENTED ON THE SKINS FOR 10 DAYS, WITH DAILY PUMP OVERS. ONCE DRY, THE JUICE WAS PRESSED OFF THE SKINS AND RETURNED TO THE VESSEL, WHERE IT CONTINUED TO AGE FOR SIX MONTHS. BOTTLED UNFINED AND UNFILTERED.

TASTING NOTES

NOT YOUR AVERAGE FINGER LAKES RIESLING. A MEDIUM-BODIED ORANGE WINE WITH NOTES OF DRIED AND CANDIED FRUIT, APRICOT AND NUTMEG. MICRO-OXYDATION FROM THE POROUS VESSEL IMPARTS A TEXTURE IS DENSER THAN MOST RIESLINGS, WITH JUST THE RIGHT AMOUNT OF PHENOLIC TANNINS TO BALANCE BOTH THE FRUIT CHARACTER AND ACIDITY.

TECHNICAL NOTES

COUNTRY:	USA
REGION:	NEW YORK
AVA:	FINGER LAKES
VARIETAL:	RIESLING
BOTTLING DATE:	4/20/2023
WINEMAKER:	IAN BARRY
FERMENTATION:	COCCIOPESTO
RESIDUAL SUGAR:	0.16%
TITRABLE ACIDITY:	7.5 G/L
PH:	2.98
ALCOHOL:	11.4%
CASES PRODUCED:	95