



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 CONCRETE DIAMOND

ABOUT THIS RIESLING

PRICING: MSRP \$34 / 750 ML

ESTATE GROWN RIESLING FROM OUR SKIFF BLOCK WAS PICKED IN EARLY OCTOBER AND ALLOWED TO FERMENT WITH AMBIENT YEAST IN OUR CONCRETE DIAMOND. THE NATURAL THERMO-REGULATION OF THE CONCRETE KEPT THE FERMENTATION COOL, SLOW AND STEADY, ALLOWING COMPLEX FLAVORS TO DEVELOP. THE FERMENTATION WAS STOPPED WITH AMPLE RESIDUAL SUGAR TO BALANCE THE FIRM ACIDITY, IN THE STYLE OF A GERMAN KABINETT.

TASTING NOTES

WHITE PEACH, BANANA CUSTARD AND A LUSCIOUS MOUTHFEEL. THE PERFECT COMPANION FOR SPICY CUISINE OR AN AFTER DINNER TREAT ALIKE.

TECHNICAL NOTES

COUNTRY:	USA
REGION:	NEW YORK
AVA:	FINGER LAKES
VARIETAL:	RIESLING
BOTTLING DATE:	5/18/2023
WINEMAKER:	IAN BARRY
FERMENTATION:	CONCRETE DIAMOND
RESIDUAL SUGAR:	4.90%
TITRABLE ACIDITY:	8 G/L
PH:	2.96
ALCOHOL:	9.0%
CASES PRODUCED:	183