



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.



2023 FIELD REPORT WHITE

ABOUT THIS WHITE BLEND

PRICING: MSRP \$19 / 750 ML

AN EASY-DRINKING WHITE FOR ANY OCCASION. A BLEND OF ESTATE CHARDONNAY, RIESLING AND GRUNER VELTLINER BEGAN ITS LIFE COFERMENTING IN CONCRETE, AND WAS THEN TRANSFERRED TO STAINLESS STEEL TO FINISH FERMENTATION.

TASTING NOTES

ORCHARD FRUIT, WHITE PEACH AND LIME WITH MEDIUM ACIDITY AND A SUPPLE FINISH. OFF-DRY.

TECHNICAL NOTES

COUNTRY:	USA
REGION:	NEW YORK
AVA:	FINGER LAKES
VARIETAL:	42% CHARDONNAY, 36% RIESLING, 22% GRUNER VELTLINER
BOTTLING DATE:	7/24/2024
WINEMAKER:	IAN BARRY
FERMENTATION:	CONCRETE, STAINLESS STEEL
RESIDUAL SUGAR:	1.00%
TITRABLE ACIDITY:	6.4 G/L
PH:	3.25
ALCOHOL:	12.7%
CASES PRODUCED:	189