



## ABOUT US

FOUNDED IN 2020 IN NEW YORK'S FINGER LAKES REGION, SIX EIGHTY CELLARS IS A BOUTIQUE WINERY CRAFTING SMALL-BATCH, EARTHENWARE-AGED WINES IN UNEXPECTED STYLES. THEIR CERTIFIED SUSTAINABLE ESTATE VINEYARD ON THE WEST SIDE OF CAYUGA LAKE SERVES AS THE FOUNDATION FOR THEIR INNOVATIVE APPROACH, BLENDING ANCIENT AND MODERN TECHNIQUES TO CAPTURE THE PUREST EXPRESSION OF THE GRAPE. THEY ARE COMMITTED TO SUSTAINABILITY AND MINIMAL INTERVENTION, ENSURING EACH WINE REFLECTS THE RESPECT FOR THE ENVIRONMENT AND UNIQUE TERROIR. THEY INVITE WINE ENTHUSIASTS EVERYWHERE TO DISCOVER SOMETHING NEW AND EXCITING.



# 2023 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

ELEGANT BUT VOLUPTUOUS, THIS SEMI-SWEET RIESLING COATS THE PALATE WITH DELICATE NOTES OF LEMON CURD, GREEN APPLE AND WHITE PEACH.

## TECHNICAL NOTES

**COUNTRY:** USA  
**REGION:** NEW YORK  
**AVA:** FINGER LAKES  
**VARIETAL:** RIESLING  
**BOTTLING DATE:** 11/5/2024  
**WINEMAKER:** IAN BARRY  
**FERMENTATION:** CONCRETE  
**RESIDUAL SUGAR:** 3.90%  
**TITRABLE ACIDITY:** 6.8 G/L  
**PH:** 3.27  
**ALCOHOL:** 10.1%  
**CASES PRODUCED:** 196