

Six Eighty Cellars

PINOT NOIR SANDSTONE

VESSEL



ORIGIN	Finger Lakes
VINTAGE	2021
COLOR	Red
WINE TYPE	Still wine



TASTING NOTE

A blend of all six clones grown in the Estate Vineyard. Hand picked and fermented with about 25% whole clusters. Pressed off and finished in a single 1200 L Sandstone "Jarre" where it aged for 10 months. This pinot shows nice complexity on the nose. It starts with red cherry and cranberry fruit but also hints of blood orange, woody spice, and dried flowers. Supple and lighter-bodied, the palate is framed by soft tannins and gentle acidity. Flavors of strawberries and cranberries are layered with more dried flowers and some savory herbs.

PRODUCER

At Six Eighty Cellars, many of our winemaking vessels are a departure from the stainless steel and oak traditionally seen in our region. We are using old world, traditional style amphorae that enhance the natural characteristics of the grapes. From Italy we have imported a Terracotta Cigar, Cocciopesto Opus, five clay clayvers and a concrete tulip. Our three vin et terre sandstone vessels in jarre and egg form originated in France. Explore the unique grapes and wines we have to offer and learn something unexpected.

VINEYARD INFORMATION

Cool climate region.

VINIFICATION

Wines are aged in a combination of oak barrel, stainless steel tank, and amphorae.

ALCOHOL

12.6%

TOTAL ACIDITY

6.2 g/l (Tartaric)

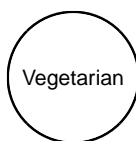
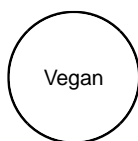
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BLEND

100% Pinot Noir

HIGHLIGHTS



CERTIFICATIONS

