



THE ATWATER TIMES

June 2022

NEW RELEASE
Cabernet Sauvignon 2019



Cabernet Sauvignon 2019

100% Cabernet Sauvignon

47 Cases Produced

This 2019 Cabernet Sauvignon begins with a fruit-forward nose of blackberry, black cherry, raspberry fruit leather, and moves on to hot earth, petrichor, leather, and light tobacco. It pairs well with rich and savory foods and meats like lamb and steak or with grilled vegetables, aromatic cheeses, mushroom risotto, grilled radicchio, tomato bruschetta, and olive tapenade appetizers.

Purchase Cabernet Sauvignon 2019

END OF VINTAGE Big Blend 2018



Smoky and peppery upfront that mingles with sour cherry and plum. Fine gentle tannins, cedar, and molasses round out the wine and extend the finish. We are down to only 25 cases of this perennial favorite, and we won't be releasing another vintage for some time, so we encourage you to stock up now before they are gone!

Purchase Big Blend 2018



ATWATER AFTER HOURS Singer-Songwriter Series

Our singer-songwriter series continues on Thursday evenings. Please join us for original live music by local musicians, wine by the glass or bottle, cocktails, mocktails, cheese plates, and snacks. Watch our social media channels for the performer of the week!

Thursdays
5:30 - 8:00 p.m.

Industry and club discounts.





The Vineyard Table: New Date Added!

Tyler Bowers Catering will be catering The Vineyard Table on Sunday, August 7. Tyler is a fervent advocate of the Finger Lakes and its rich agricultural heritage. He received his culinary training from the Western Culinary Institute in Portland, Oregon and moved back to the Finger Lakes after graduating. For five years he was sous chef at Suzanne's Fine Regional Cuisine, a standard-bearer for pairing local food and wine on Seneca Lake. He also spent time at Hazelnut Kitchen in Trumansburg, NY and Commander's Palace in New Orleans as well as running a private dining business during the restaurant off-season. He currently lives in Rochester with his wife and daughter.

Sunday, August 7
5:00 - 9:00 p.m.

Maximum four tickets per individual. Club members, please sign in using your account credentials to receive your club discount. To view menus, please visit the [Vineyard Table page](#) on our website.



[Purchase Vineyard Table Tickets](#)



IN THE VINEYARDS

While there are many tasks to do and lots of things going on in the vineyard, the most important is that the vines are going through bloom and fruit set. We all hope for the best weather at this time, as the newly forming clusters can be sensitive to rain and cold during this time. Grapes are self-fertile, and do not require pollinators. However, they do have the same challenges any flowering and fruiting plant might have. For that reason, this is a critical time from a management perspective. We are diligently making sure that we have the proper shoot density, sunlight exposure, and airflow. In just one month, the vines have gone from bud break to an almost completely full canopy!



FROM THE CELLAR

This month we are bottling our very first tank-fermented, unoaked Chardonnay from the 2021 vintage. This iteration of Chardonnay was tank-aged on its lees for 7 months, allowing it to develop a more enhanced mouthfeel and texture while preserving its varietal character. We bottled our first red blend from the 2021 vintage, the Stone Bridge Red which consists of 42% Blaufränkisch, 33% Marechal Foch and 25% Cabernet Sauvignon. Each lot was fermented and barrel-aged separately for 6 months

in a mix of American and French oak barrels, then racked and blended in May in preparation for bottling.



CLUB HOUSE

Amanda Gumtow has been an important member of the Atwater team for twenty years. While you have probably known her as the Tasting Room Manager, she has recently switched roles within the winery and now is working full-time as the Wine Club Manager.



As our wine club grows I'm so excited to take on this role full-time so that I can meet the needs of our members. Whether it is introducing you to a new wine, helping navigate a wine club customization, securing the last few bottles of your favorite wine, or just having a conversation to catch up on life in general. Many of you have become friends and part of the Atwater family over the years. You put a smile on my face and I love making you happy in return, so if there is anything I can do to help you please reach out.

Amanda can be reached at amanda@atwatervineyards.com or (607) 546-8463 x 2. You can learn more about Amanda or the rest of our staff [online](#).

EXPLORE OUR WINE CLUBS

Wine Club memberships make a special gift that lasts all year! If you'd like to arrange for a gift membership, please contact Amanda at amanda@atwatervineyards.com or (607) 546-8463.



WORK AT ATWATER

Atwater offers fabulous, award-winning wine, amazing co-workers, and one of the best views of Seneca Lake! We'd love you for to join our team. The following positions are currently available. Please send your resume with three references to info@atwatervineyards.com.

Bartenders/Tasting Room Associates

We are looking for Part-Time team members to join us who are outgoing, enthusiastic regarding hospitality, and passionate about wine. Our winery provides curated indoor tasting experiences and a large outdoor space for guests to enjoy wine flights and wine by the glass or bottle. This position requires applicants to have some knowledge of wine as well as an eagerness to learn. Applicants should be dedicated to providing

excellent customer service as they engage with and enlighten guests. Flexible schedule with weekends and holidays required. Must be of legal drinking age and have reliable transportation.

Barbacks/Bussers

We are looking for friendly, responsible, and punctual candidates to join our team as a barback/busser. The right candidate may be additionally cross-trained for a service position. This person will help our hosts run the tasting room and outside bar smoothly by keeping areas stocked and cleaned.

Harvest/Cellar Assistant

We are seeking candidates for the upcoming harvest season (August through mid-November) to assist our small but dedicated team making award-winning wines. Job duties include assisting in all aspects of wine production including:

- Sampling and analysis
- Fermentation management (punchdowns and pumpovers)
- Sorting fruit
- Lots and lots of cleaning
- Racking, filling, stirring, and topping barrels
- Tank and barrel additions



UPCOMING EVENTS

All Times Eastern

Sunday, July 10

6:30 - 9:00 p.m.

The Vineyard Table - SOLD OUT

Seafood

Sunday, July 24

6:30 - 9:00 p.m.

The Vineyard Table - SOLD OUT

Mediterranean

Sunday, August 7

6:30 - 9:00 p.m.

The Vineyard Table - New Date!

FLX Agriculture

Sunday, August 21

6:30 - 9:00 p.m.

The Vineyard Table - One Ticket Left!

Asian Fusion

MAKE A TASTING RESERVATION

HOURS

Daily: 11:00 - 6:00 p.m.

Atwater After Hours Singer-Songwriter Series

Thursday: 5:30-8:00 p.m.

Atwater After Hours

Friday through Sunday: 6:00 - 9:00 p.m.



We'd love to see your posts on social media! Please tag us #atwaterwine.



Must be 21+ to click this email, browse our website, and purchase wine.
Adult signature required on all shipments.



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