



THE ATWATER TIMES

July 2022

NEW RELEASE
Stone Bridge Red 2021



Stone Bridge Red

42% Blaufränkisch, 33% Maréchal Foch, 25% Cabernet Sauvignon
415 Cases Produced

Aromas of dark fruit, black plums and lightly herbaceous. Soft tannins on the palate with ripe jammy flavors. The plush fruits are nicely balanced by smoky, leathery, earthy components with a slightly tart finish.

The Blaufränkisch, Maréchal Foch, Cabernet Sauvignon were fermented separately in open-top bins for six to ten days and aged separately for seven months in neutral

French barrels before being blended on May 26, 2022.

Purchase Stone Bridge Red 2021



La Monarka Mexican Food Truck

Enjoy delicious Mexican food from La Monarka food truck with your wine. Their menu includes quesabirra, tacos, tamales, and more. Vegetarian options available! Use our picnic tables or bring a blanket.

2:00 - 9:00 p.m.

Saturday, 7/16

Saturday, 7/30

Saturday, 8/13

Sunday, 8/14

Saturday, 9/3



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.

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

7/21 | Sarah Noell
7/28 | High Fidelity
8/4 | Scott Adams
8/11 | Jessie Baldassari
8/18 | Good Dog Band
8/25 | Rena Guinn

Industry and club discounts.



IN THE VINEYARDS

We have passed the halfway mark for the season—1200 growing degree days. Growing degree days are calculated based on averages of day and nighttime temperatures. Many different formulas have been created for things such as pest and disease life stage modeling and plant growth stage. For example, at 1200 GDD, grape clusters are fully formed and about half of their final weight. While many factors that contribute to our final yields, this is a good time to check the status of the crop so that we can plan for harvest.



FROM THE CELLAR

The cellar will be a bit quiet the first half of July while the winemaking team takes a breather before the mad dash to finish up bottling and prepare for harvest. Once we return to work, we plan to tackle the last whites of the 2021 vintage, which include our Reserve Chardonnay, a blend of tank, barrel and skin fermentations, barrel-fermented Dry Riesling and Gewurztraminer, and the 2021 Cuvee, a barrel-fermented and aged Pinot Noir and Chardonnay blend. In addition, we also have a small batch of the 2019 Pinot Gris skin ferment that was recently racked out of barrels after 33 months aging in neutral French oak.



FROM THE TASTING ROOM

Now Shipping to Kansas



We are thrilled to announce that we are now licensed to ship directly to consumers in Kansas!

Orders may be placed via our [website](#).



CLUB HOUSE

Wine Club Pick-Up Weekend



We are looking forward to seeing those of you who are picking up your wine club orders in person Saturday, August 13 and Sunday, August 14. Dean Lane Catering will be back with a delicious Black Eye Pea Fritter served with sweet pea puree and chipotle aioli. This is vegan and can be made gluten-free with advanced notice. We expect appointment slots to fill up quickly, so please make your reservation soon. Log

in using the link below and choose the "Wine Club Pick Up Party Tasting Experience." If you have any questions, please email Amanda at amanda@atwatervineyards.com.

MAKE A TASTING RESERVATION

Behind the Label Virtual Tasting

Our winemakers will be hosting a "Behind the Label" virtual tasting exclusively for club members on Thursday, September 8, from 6:30 to 8:00 p.m. ET. and hope you can be there. They will discuss this quarter--winemaker's selections include our Pinot Gris 2021, Riesling 2021, and Blaufränkisch 2020--along with any other Atwater wine you might have on hand. We'll cover vintage, the winemaking process, wine characteristics, and leave ample time for you to ask questions. There is no charge but we ask you to preregister. We look forward to "seeing" you!

Register for "Behind the Label" Virtual Tasting

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.



UPCOMING EVENTS

All Times Eastern

Thursday, July 21

5:30 - 8:00 p.m.

Atwater After Hours Singer-Songwriter

Series with Sarah Noell

Sunday, July 24

6:30 - 9:00 p.m.

The Vineyard Table - SOLD OUT

Mediterranean

Saturday, July 30

La Monarka Mexican Food Truck

2:00 - 9:00 p.m.

Sunday, August 7

6:30 - 9:00 p.m.

The Vineyard Table - SOLD OUT
FLX Agriculture

Saturday and Sunday, August 13 & 14

2:00 - 9:00 p.m.

La Monarka Mexican Food Truck

Saturday and Sunday, August 13 & 14

Wine Club Exclusive
Wine Club Pick-Up Weekend

Sunday, August 21

6:30 - 9:00 p.m.

The Vineyard Table - One Ticket Left!
Asian Fusion

Saturday, August 27

2:00 - 9:00 p.m.

La Monarka Mexican Food Truck

Thursday, September 8

6:30 - 8:00 p.m.

Wine Club Exclusive
Behind the Label Virtual Tasting

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.



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