



THE ATWATER TIMES

November 2022

IN THE VINEYARDS



The unseasonably warm and dry fall has given us more time to prepare for winter. We have winterized and put away all our weather-sensitive equipment and are working on projects that have to get done before the ground freezes such as post installation and replacement and row middle renovation. We have installed the trellis in our new block of Syrah that was planted this spring (see photo) and are repairing some areas of the mature vineyards that are difficult to drive through because of the slope of the land. Periodically we have to break up the soil and re-level it to make it easier to pass through the vineyard. There is a lot of work to do, and we'll be quite busy until the ground freezes too much (probably in December) and we switch over to pruning for the rest of the winter.



WINE CELLAR UPDATE

The 2022 harvest is now officially over! We pressed off the last of the reds and finished barreling down the Cabernet Sauvignon and Cabernet Franc where they will

complete malolactic fermentation and begin the barrel aging process. This year's cellar crew was truly exceptional and their efforts will undoubtedly show once we start rolling out the 2022s early next year and beyond. Though we did have a warm and dry summer, the September rains challenged us to move quickly and efficiently to bring in the early varieties before they began to break down. Fortunately, at the beginning of October, the rain stopped and the sun reappeared which allowed the reds a few more weeks of ripening hang time. It was the perfect end to an almost perfect vintage!



NEW RELEASES



Chardonnay 2021

100% Chardonnay
221 Cases Produced

This Chablis-style Chardonnay offers notes of green apple and key lime without the pie. Chalk, salinity, and hints of thyme also appear. Aged on lees for seven months in stainless steel for a clean, round mouthfeel. A perfectly versatile holiday dinner wine.

Symvolí 2021

33% Cabernet Franc, 33% Syrah, 15% Cabernet Sauvignon, 10% Blaufränkisch, 10% Merlot
497 Cases Produced

Symvolí is the Greek word for confluence: where two or more bodies of water join or where people or things come together. This embodies Atwater's signature red blend, a merging of red fruit inspired by our belief that wine is created through the interconnections among our sun, moon, earth, vines, and people. The wine is a handcrafted blend of Syrah, Cabernet Franc, Cabernet Sauvignon, Blaufränkisch, and Merlot. Notes of figs, berries, dried cranberries, and black pepper. Easy drinking with pizza or pasta, aged cheddar with charcuterie, and red meats. Yamas!

Release Party
Sunday, December 11
5:00 - 7:00 p.m.

Please join us to celebrate this new wine paired with special Greek dishes! We'll have Big Blend library wines, music, and free stickers!

END OF VINTAGE



Put in your order before this vintage is gone for good!

Skin-Fermented Pinot Gris 2019

100% Pinot Gris

48 Cases Produced

Only 16 Cases Left!

Club Exclusive

Pétillant Naturel Rosé of Lagrein/Zweigelt 2021

50% Lagrein, 50% Zweigelt

Best in Class—Pétillant Naturel, NY Wine Classic

57 Cases Produced

Only 5 Cases Left!



TASTING ROOM NEWS



Holiday Gift Guide

From wine club memberships to Atwater merchandise and gift cards, we have perfect gifts for all the wine lovers on your list.

If you would like assistance selecting wine, please contact our tasting room at info@atwatervineyards.com.



CLUB HOUSE



Club Exclusive New Releases

Pétillant Naturel Riesling 2021

100% Riesling

Only 61 Cases Produced

The Riesling Pét-Nat is cloudy and alive. With fermentation completed under crown cap, each bottle is unique. A bit of funk on the nose transforms into notes of golden delicious apple and melon on the palate. Slightly off-dry and very crushable.

Gewürztraminer 2021

100% Gewürztraminer

Only 130 Cases Produced

Notes of Lychee, grapefruit, and white flowers find balance alongside petrol and candied ginger. Clean, crisp, and golden in the glass, the 2021 Gewürztraminer is off-dry with medium acidity. Pair with mild cheeses, duck, or curry for a delicious meal.

Behind the Label Virtual Tasting

Thursday, December 15

6:30 to 8:00 p.m

Please join us for a "Behind the Label" Virtual Tasting. Our winemakers will discuss the

vintage, winemaking process, and wine characteristics of the Winemaker's Selections as well as any other Atwater wines you're interested in. We'll also leave ample time for you to ask questions. Register [here!](#)

Wine club members receive early access to many of our wines, exclusive club releases, and special library wines. Interested in joining or giving a membership as a gift? Visit the link below!

EXPLORE OUR WINE CLUBS



UPCOMING EVENTS

All Times Eastern

Thursday, November 24

Closed for Thanksgiving

Thursday, December 1

6:00 - 8:00 p.m.

Atwater After Hours Singer-Songwriter Series with Joe Lule

Thursday, December 8

6:00 - 8:00 p.m.

Atwater After Hours Pub Night - BYOV: Bring Your Own Vinyl

Sunday, December 11

5:00 - 7:00 p.m.

Symvolí Release Party

Thursday, December 15

6:30 - 8:00 p.m.

Wine Club Exclusive

[Behind the Label Virtual Tasting](#)

Saturday - Sunday,

December 24 - 25

Closed for Christmas

Sunday, January 1

Closed for New Year's Day

HOURS

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

MAKE A TASTING RESERVATION



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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