



# THE ATWATER TIMES

## December 2022



## IN THE VINEYARDS

2022 was a year for the record books in the vineyard. We started out the growing season with a little bit of bud damage from a cold snap last winter. Fortunately, our site is exceptional for its ability to protect us from events like this. We did not end up with very much damage overall and were able to make some adjustments to our pruning to make up the difference. The rest of the season turned out to be very dry, which made things easier in the vineyard. We were able to get through our work without much delay from rain days or poor conditions. As we got to the halfway point of the season, however, we began to realize the impact of the drought on the vines. While the vines did not look terribly stressed, the clusters had not gained much size. As we were completing yield estimates to prepare for harvest, we found that the cluster weights were about 60% of average. We ended the season with much smaller

clusters and berries, which significantly reduced our final yield. On a positive note, the weather continued to hold out, and we picked clean fruit with ripe and concentrated flavors. While we would always love to have more fruit in vintages like these, we can't complain about the quality. We are excited to see how the 2022 wines turn out!



## **WINE CELLAR UPDATE**

With the 2022 growing cycle and harvest season in our rear view mirror, we can safely say that optimism is running high in bringing you some terrific wines in 2023! It truly takes a village to produce that bottle year in and year out, so hats off to our dedicated vineyard team, tasting room and office staff! Happy New Year!



## **New Wine Release**



Our [Cuvée Brut 2018](#) is here just in time for the holidays. Only 83 cases are available from our initial disgorgement.

Created méthode champenoise, this cuvée (or blend) of Riesling, Pinot Gris, and Gewüztraminer feels opulent on the palate. Extended lees contact during the aging process creates a creamy mouthfeel and delicate bubbles. Notes of white peach, citrus fruits, and brioche. A holiday treat.

*Order by December 23 for New Year's Eve!*





## TASTING ROOM NEWS



### Gift Cards

Shopping at the last minute? Just remembered you needed to add someone to your gift list? We have you covered!

In just a few clicks, you can order an Atwater Gift Card in amounts ranging from \$25 to \$250! We will send it directly to your gift recipient, or if you prefer, you can download it and print it to yourself.

As a bonus, you'll know your gift recipient will be getting exactly what they want since they can purchase anything in our online shop or tasting room!

[PURCHASE GIFT CARDS](#)

*We will be closed the following days:*

Christmas Eve, Saturday, December 24

Christmas Day, Sunday, December 25

New Year's Day, Sunday, January 1



## **Winter Hours Begin January 2**

**Thursday - Monday, 11:00 a.m. to 5:00 p.m.**

**Tuesday - Wednesday: Closed**



## **CLUB HOUSE**

Transitioning full-time into the Wine Club Concierge role this year, I have had the privilege to connect with many of you and hope to connect with even more of you in the new year. You make my job more fulfilling. We truly appreciate your loyalty and look forward to providing you with delicious wine, camaraderie, and memories in 2023. May your holiday season be filled with joy and wine!

Wishing you all a healthy and happy holiday season!

—Amanda

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*

**Saturday - Sunday,  
December 24 - 25**

Closed for Christmas

**Sunday, January 1**

Closed for New Year's Day

**Monday, January 2**

Winter Hours Begin

**Thursday, February 2**  
Time TBA

Atwater After Hours Singer-Songwriter  
Series with Scott Adams

**Thursday, February 9**  
Time TBA

Atwater After Hours Singer-Songwriter  
Series with Jaimie Lee

**Saturday and Sunday,  
February 10 - 11**

[Seneca Lake Wine & Experience  
Auction](#) (Bid on a lot of our library  
orange wines!)

**Sunday, February 12**  
Time TBA

*Save the Date!*  
Valentine's Dinner

**Thursday, February 16**  
Time TBA

Atwater After Hours Singer-Songwriter  
Series with Oliver Bundo

**Thursday, February 23**  
Time TBA

Atwater After Hours Singer-Songwriter  
Series with Sarah Noelle

HOURS THROUGH DECEMBER 31

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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