



THE ATWATER TIMES

September 2023



IN THE VINEYARDS

Our big project over the last couple of weeks has been trellis installation in our newly planted vineyards. Over the course of a week, we installed over 1200 posts. Trellis installation is a major undertaking, and we are appreciative of the cellar staff for helping us. It took a lot of hands and eyes to make it happen. Next will be hardware on the posts and running wire. Each post gets six catch wire clips and two staples. We will run approximately 123,420 feet of wire—over 23 miles!



Harvest has also begun. We finished our post installation on the same day as our first harvest of the year. Pinot Noir for sparkling was the first to come off the vines. We

progression of ripeness, so we have our fingers crossed for a good stretch.



WINE CELLAR UPDATE



The cellar team is all gas and no brakes for the month of September!

The cellar team started off this September by picking a small amount of Pinot Gris and Gewurztraminer for our Pied de Cuve. Meaning 'foot of the vintage' or 'foot of the tank' in French-- a Pied de Cuve is a starter culture that spontaneously starts to ferment on its own in order to capture the wild yeast that is already on the grapes. We have been using this system for many years to inoculate the red wines, pet-nats, skin-fermented whites, and other specialty wines. We will be furthering our use of this style of inoculation in some of our other wines such as the Riesling and Chardonnay going forward.

As mentioned, our first pick of the 2023 harvest is Pinot Noir from our North 4 block. This Pinot Noir is destined for our sparkling wine program and will be whole cluster pressed but allowed to receive some color in order to make it a sparkling Rosé. The Pinot Noir will be fermented in neutral oak and aged on its lees until June or July before it's fermented for a second time, then immediately bottled where it will finish its second fermentation and be further aged 3 to 4 years before being disgorged.



We also spent time at Rock House Vineyards hand-picking Diamond grapes which our winemakers will use in a 2023 pét-nat. We're all excited about this new-to-us grape!

Hopefully September will continue with only a little rain and plenty of sunshine—September is known to make or break a vintage. At this point the vintage is reminiscent of a more "classic" year in the Finger Lakes, similar to 2017 or 2019, but we won't know for sure until it's over.

Follow us on [Facebook](#) or [Instagram](#) for lots of harvest photos!



END OF VINTAGE



We are down to our last cases of the Chardonnay and Chardonnay Reserve 2021. Order them now before they are gone for good!

[Chardonnay 2021](#)

Tank-fermented and aged on lees for seven months in stainless steel tanks.

[Chardonnay Reserve 2021](#)

70% barrel fermented and aged on lees in neutral French barrels; 20% tank fermented and aged on lees; 10% skin-fermented for 10 days in open-top bins and aged in neutral French barrels on lees. Blended prior to bottling in June 2022.



TASTING ROOM NEWS



New Closing Time for Atwater After Hours

Now that the sun is setting earlier, we're closing our outdoor bar at 8:00 p.m. for the rest of the season. Our new hours are:

Monday to Wednesday: 11:00 a.m. to 6:00 p.m.

Thursday to Sunday: 11:00 a.m. to 8:00 pm.

The tasting room is open until 6:00 p.m. daily, with the last seating at 5:15 p.m., and we have our Atwater After Hours Singer-Songwriter Series on Thursday evenings from 6:00 p.m. to 8:00 p.m. After Hours ends Sunday, October 8, so please visit us soon and see the gorgeous sunsets while enjoying our wine before the end of the season.

[Pinot Noir Vertical Tasting](#)

The Pinot Noir Vertical Tasting was so popular during Finger Lakes Wine Month, we are extending it through September. In this special tasting, you'll receive library samples of our 2013, 2014, and 2015 Pinot Noirs to see the effect of weather, environment, and wine-makers' decisions on the taste, smell, and aroma of the wine. (Make a reservation at the link below: select curated wine tasting then add Pinot Noir upgrade.)

Register for Pinot Noir Vertical Tasting





Harvest Jubilee

Monday, October 9

10:00 a.m. to 1:00 p.m.

Limited to 30 Participants!

We are thrilled to invite you to this year's Harvest Jubilee, an event exclusively for wine club members.

We'll start the day with pastries and coffee before a tour of the vineyard with our vineyard manager, Chris King. You'll be able to see grapes on the vine, sample wine, and learn about the decisions that go into harvest. You'll also get to spend time with our winemakers to hear about what happens to the grapes once they arrive on the press pad and taste samples from the tank. The jubilee will end with a light lunch.

Please be prepared for vineyard conditions. Wear weather-appropriate clothing and footwear adequate for muddy and uneven terrain. We will hold the event rain or shine!

Use your wine club credentials to [log in to Tock to register](#).

Register for Harvest Jubilee

EXPLORE OUR WINE CLUB

Job Opportunities

[Wine Educators](#)

We are looking for Part-Time Wine Educators to join us who are outgoing, enthusiastic regarding hospitality, and passionate about wine. 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 guests in a lively atmosphere. Flexible schedule with weekends and holidays required. Must be of legal drinking age and have reliable transportation.



UPCOMING EVENTS

All Times Eastern

Saturday, September 16 2:00-7:00 p.m.	La Monarka Mexican Food Truck
Saturday, September 16 6:00-8:00 p.m.	Atwater After Hours SunSET Series with Astro Hawk
Thursday, September 21 6:00-8:00 p.m.	Atwater After Hours Pub Night: BYOVinyl <i>With Guest DJ Astro Hawk</i>
Thursday, September 28 6:00-8:00 p.m.	Atwater After Hours Singer-Songwriter Series with Rev Ezra
Thursday, October 5 6:00-8:00 p.m.	Atwater After Hours Singer-Songwriter Series with Raedwald Howland-Bolton
Monday, October 9 10:00 a.m.-1:00 p.m.	<i>Wine Club Exclusive</i> Harvest Jubilee REGISTRATION
Thursday, October 12 6:00-8:00 p.m.	Atwater After Hours Singer-Songwriter Series with Young Legs
Thursday, October 19 6:00-8:00 p.m.	Atwater After Hours Singer-Songwriter Series with Scott Tremolo
Thursday, October 26 6:00-8:00 p.m.	Atwater After Hours Singer-Songwriter Series with Rev Ezra Trio

Tuesday, October 31

5:00-8:00 p.m.

Howl-O-Ween Party with DJ Astro Hawk 🦉

Benefits the Humane Society of Schulyer County

Thursday, November 2

6:00-8:00 p.m.

Atwater After Hours Singer-Songwriter Series with

Louiston Trio

MAKE A TASTING RESERVATION

Visit our [online calendar](#) for updates!

Interested in an overnight visit?
Check out available lodging from our [business partners](#).

HOURS

Open Daily 11:00 a.m. to 6:00 p.m.

Atwater After Hours Thursday through Sunday 6:00 to 8:00 p.m.



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