



THE ATWATER TIMES

October 2023



In the Vineyards

Although this year has been far from lacking in meteorological challenges, September was kind to us, and the weather for harvest has been near-ideal. It is always nice when there is less pressure to harvest based on weather. We are currently about 75% done with harvest.

However, we are quickly approaching the last fast and furious push to get things in before Mother Nature forces our hand. Our average first frost date is around October

rest of what happens to the fruit can be attributed to dehydration. It can sometimes be a tricky balance to find the optimal time without waiting too long.

Wine Cellar Update



The cellar team wrapped up a busy September by picking the Chardonnay and bottling the first wines of the 2023 vintage—a Diamond/Zweigelt pét-nat and an Aromella/Gewürztraminer pét-nat—both a first here at Atwater Vineyards. Normally the pét-nats aren't bottled until mid to late November; however, this year the fermentations were going quicker than usual so we had to bottle them on the same days we were processing the Chardonnay. We weren't expecting it, but when you make pét-nats you have to be flexible. More details to come on those wines when they are released!

The Riesling is still finishing up its ripening, but will be on the crush pad before we know it. Merlot and Blaufränkisch are next up. These grapes will be crushed and bin fermented for two to three weeks, pressed off, and racked into barrels where they will undergo malolactic fermentation and age for the next eight to nine months.

The skin-fermented Pinot Gris and Gewürztraminer have also finished their

fermentations and have been pressed off. They are currently settling in tanks as they await their descent into the barrel hall.

Lastly, the Pinot Noir is at the tail end of its tank fermentation. It has been getting two daily pump overs since the start of fermentation and will continue to macerate on its skins and stems for another week or so. Towards the end of its fermentation, the Pinot Noir is tasted daily and the number of pump overs decreases in order to make sure that the wine doesn't begin to extract bitter tannins from the stems and seeds. The stem inclusion this year is about 70%. This aids in a multitude of ways: it allows better aeration in the cap, which makes for a cooler fermentation since the CO₂ escapes more easily and the stems help raise the pH of the wine due to the large amount of potassium inside them which ensures a smoother malolactic fermentation and helps with mouthfeel. Stems also add their own flavors as well as tannin, usually in the realm of black tea, baking spices, and occasionally floral aromas.

We had great weather in September, let's hope that the rest of October treats us just as kindly.

MACERATION

"The technique of cold-soaking unfermented grape juice in the crushed skins, seeds and stalks of the grape. This maceration process helps to leach tannins, anthocyanins (responsible for colour) and flavour compounds from the crushed grapes and into the grape juice."--*Decanter*

Meet Tim, Our New Harvest Intern



season. Tim went to school at VCU and Kutztown University for a BFA in Furniture. He worked in the furniture industry for 5 years then got involved with the Cannabis industry.

He wanted to join the winemaking team at Atwater because he wanted to experience a new industry still focused in horticulture. He thinks Atwater is a great opportunity as our reputation is well known and even recommended by other industry workers.

He is hoping to gain a firm grasp on “a day in the life” in the vineyard and winery. He’s enjoyed his time as a horticulturist from a cultivator’s perspective but is looking for a change and to gain a new perspective.

When he’s not working, he’s tending a garden to feed his wife and himself, snowboarding, attending music festivals/concerts, and is back in school for his BS in Soil Science at Oregon State University.

Tim is a super easy-going person; if you see him on site or at a show go tell him “Hello!”



Tasting Room News



5:00-8:00 p.m.

Please join us on Halloween for a party to benefit the Humane Society of Schuyler County! Dress up with your dog and come for a costume contest with local celebrity judges and great prizes (\$5 optional entry fee—all goes directly to HSSC!).

In addition to great wine, we'll have:

- La Monarka Food Truck
- Dogs of the Finger Lakes
- A Photo Booth
- Astro Hawk Spinning Spooky Tunes

We hope to see you and your pup(s)!

Reminder: New Hours

Now that the sun is setting earlier and the weather is cooling down, we've closed weekend Atwater After Hours for the season. Weather permitting, the Vista Bar (outdoors) will be open through the end of October.

Our new hours are:

Daily
11:00 a.m. to 6:00 p.m.
Last seating at 5:15

Atwater After Hours Singer-Songwriter Series
until November 2
Thursdays, 6:00-8:00 p.m.

End of Vintage



Don't miss out on these fabulous wines! Order now before they are gone for good.

[Chardonnay 2021](#)

Only 18 cases left!

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.

[Chardonnay Reserve 2021](#)

Only 12 cases left!

Dried apricots and orange blossom bloom from the Chardonnay Reserve 2021, as do notes of almond, olive, and a hint of toasted caramel. Salinity on the palate coaxes another sip—velvety, creamy, delicious. Pair with lobster, oysters, or roasted root vegetables.



Club House



Harvest Jubilee

Thank you to all the club members who braved the cold to spend Monday, October 9th with us for our second Harvest Jubilee! We hope you all had as much fun learning about the vineyard and winemaking—as well as eating delicious treats from Amanda and drinking special library and preview wine as we did!

If you'd like copies of the recipes, they are available online; just use your club credentials to log in!

[Harvest Jubilee Recipes](#)

END OF VINTAGE



Club Exclusive

[Dry Rosé of Pinot Noir 2022](#)

Only 13 cases left!

Cherry cola garnished with mint. The crunch of cold blueberries straight from the fridge. With its medium acidity and mild tannins, the Dry Rosé of Pinot Noir 2022 is a delicious sipper. Pair with mild soft cheeses like brie and goat, or seafood on the grill.

Wine Club Pick-Up Weekend **November 18-19**

Wine club pick-up weekend will be Saturday to Sunday, November 18-19. Dean Lane will be preparing a special appetizer to pair with the winemaker's selections. If you would like to schedule a tasting, please make your reservation as soon as possible since appointments fill up quickly. Use your wine club credentials to [log in here](#). Please contact Amanda if you need a vegetarian or vegan option or help with your reservation.

[Make a Tasting Reservation for Pick-Up Weekend](#)

Behind the Label Virtual Tasting **Thursday, December 7** **6:30-8:00 p.m.**

Please join us for a club-exclusive “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](#)!

If you've missed past Behind the Label Virtual Tastings, you can watch the replays on our [YouTube channel](#).

[Register for Beyond the Label Virtual Tasting](#)



Job Opportunities

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. If you are interested, please email us a cover letter and resume!

[Wine Educator Job Description](#)



Upcoming Events

All Times Eastern

Thursday, October 12 6:00-8:00 p.m.	Atwater After Hours Singer-Songwriter Series with Young Legs
Saturday, October 14 2:00-6:00 p.m.	La Monarka Mexican Food Truck
Thursday, October 19 6:00-8:00 p.m.	Atwater After Hours Singer-Songwriter Series with Scott Tremolo
Saturday, October 21 2:00-6:00 p.m.	La Monarka Mexican Food Truck
Thursday, October 26 6:00-8:00 p.m.	Atwater After Hours Singer-Songwriter Series with Rev Ezra Trio
Saturday, October 28 2:00-6:00 p.m.	La Monarka Mexican Food Truck
Tuesday, October 31 2:00-7:00 p.m.	La Monarka Mexican Food Truck
Tuesday, October 31 5:00-8:00 p.m.	Howl-O-Ween Party and Costume Contest for Dogs & People -DJ Astro Hawk -Celebrity Judges & Prices -Photo Booth -Benefits Humane Society of Schuyler County

**Saturday-Sunday,
November 18-19**

Wine Club Exclusive
[Wine Club Pick-Up Weekend](#)

Thursday, December 7

Wine Club Exclusive
[Behind the Label Virtual Tasting](#)

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.

Last seating at 5:15 p.m.



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