



THE ATWATER TIMES

November 2023



Harvest Postcards





In the Vineyards



With another successful harvest in the books, we change our focus to getting everything ready for winter. The equipment that has served us so well all season gets special attention and repairs as needed. Trellises are all checked and repaired as well. Every post and wire is checked to make sure that our trellis is strong and in good shape for next year. After broken posts and wires are fixed we can start to think about some early pruning.

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Wine Cellar Update



harvested in early October have been pressed off and racked into neutral barrels where they will go through malolactic fermentation and age for the next nine or so months. The Cabernet Franc was barreled on the 9th of November after an 18-day fermentation in tanks. The only remaining red fermentation is the Cabernet Sauvignon, which will be pressed and barreled at the beginning of the 3rd week of November—putting it around 17 days on the skins. The average length of skin maceration for the red wines this year was roughly 16 days. The range varied from as little as eight days to upwards of 25 days. The maceration time is determined by variety as well as vintage—some varieties need less while others need more.

Many of the white wines are still fermenting in their tanks. Only a hand full have finished their fermentations but many of them are not far behind. Most of the primary fermentations will finish this month and only a few will push into December and 2024.

malolactic fermentation

"A process where tart malic acid in wine converts to softer, creamier lactic acid. The process reduces acidity in wine and also releases some carbon dioxide"

—Wine Folly

Tasting Room News



From wine club memberships to Atwater merchandise and gift certificates, we have perfect gifts for all the wine lovers on your list, whether you are giving to friends and family or if you need the ideal present for clients or employees.

We can help you select the wines and ship them for you to any of the states in which we're licensed. Please call 607-546-8463 or email info@atwatervineyards.com and we will be happy to assist you.

HOLIDAY HOURS

Closed

Thanksgiving, Thursday, November 23, 2023

Christmas Eve, Sunday, December 24, 2023

Christmas, Monday, December 25, 2023

New Year's Day, Monday, January 1, 2024

New Releases



[Dry Riesling 2022](#)

280 Cases Produced

Notes of melon and citrus fruit appear on the nose of our Dry Riesling 2022. 25% of the grapes were whole cluster pressed and fermented in neutral French oak for 8 months on lees, adding texture to the palate alongside flavors of pear and green apple. Pair with Thai salad, duck, or Tikka Masala.

[Chardonnay Reserve 2022](#)

697 Cases Produced

A classic take on New York Chardonnay. White floral aromatics are joined by notes of apple, vanilla, and almond. Full-bodied with moderate acidity, this wine aged in neutral French oak for 7 months. Consider pairing with full-bodied foods like lobster rolls, pierogies, or creamy risotto.



Club House



Club Exclusive

[Dry Rosé of Blaufränkisch 2022](#)

115 Cases Produced

The Dry Rosé of Blaufränkisch 2022 is rich in quaffability. Notes of watermelon, blackberry, strawberry, and the light crunch of pomegranate seeds are balanced by refreshing acidity. Pair with Caprese salad or goat cheese crostini topped with prosciutto, melon, and honey.



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

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](#)



Upcoming Events

All Times Eastern

Thursday, November 23

Closed for Thanksgiving

Thursday, December 7

Wine Club Exclusive

[Behind the Label Virtual Tasting](#)

**Sunday, December 24-
Monday, December 25**

Closed for Christmas

Monday, January 1, 2024

Closed for New Year's Day

Tuesday, January 2, 2024

Winter Hours Begin:

Thursday–Monday, 11:00 a.m.–5:00 p.m.

[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.



We'd love to see your posts on social media! Please tag us #atwaterwine.



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Adult signature required on all shipments.



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