



THE ATWATER TIMES December 2023



In the Vineyards



2023 proved to be an interesting "average" year. The interesting part is that sometimes, an average is met by wild and unpredictable swings in every imaginable direction.

Last winter was relatively mild, which is always welcome for those of us who grow more sensitive varieties. We came through winter with almost no measurable bud damage. Spring came a little earlier and drier than usual but overnight May 17-18, the temperature dropped with catastrophic results. While Atwater did not experience the devastation that some did, many shoots (and therefore grapes), were lost. Initial statewide estimates were as much as 50% or more crop loss. Thankfully, the final results are probably closer to 30% but the jury is still out.

The season was warmer than normal, except for when it was a lot cooler than normal. There was also less rain, except when there was more. Rainstorms seemed to come

generally a good thing. The grapes were very juicy, which caused an interesting phenomenon when a hotter, sunnier stretch came—some of the outsides of the clusters stewed. Instead of getting sunburn like normal, a few berries essentially boiled. Weird stuff! Fortunately, the end result was very minimal crop loss and no quality impact, as the affected berries just shriveled and were left behind at harvest.

In spite of the ups and downs, the season ended up with excellent fruit quality. Though yields were a little lower than we would have liked, the fruit came in surprisingly clean and everyone was happy with flavors and chemistries. We hope the wines are as exciting as the year was!



Wine Cellar Update

The 2023 vintage was an overall great success from the perspective of the winemaking team. We produced over 22,000 gallons of wine—one of the most productive years in Atwater Vineyards history. The team also had the opportunity to get creative with some new varieties that we've never used before.

harvest. White grapes were found growing in our new Syrah block. It seems that at the nursery, these mystery vines were accidentally mixed in with our Syrah vines that we planted in 2022. With this being the first crop of the vines' life the vineyard team only now noticed the imposters this year after veraison had started and the real Syrah vines began to change color, exposing the fraudulent white grapes. After much speculation and a long wait, a DNA test revealed the vines' heritage was that of Albillo Mayor, a grape that is primarily grown in the Ribera del Duero region of Spain.

The winemaking team decided to take advantage of this conundrum and get creative with the mystery white grape. Since the Syrah vines were only two years old and produced a small crop, they had to be handpicked. Considering the circumstances, the winemakers chose to do a co-ferment of the Syrah and the mystery white grape (note: the winemaking and vineyard team didn't know the variety until several weeks after it was harvested) and also decided to take advantage of the fact that they were handpicked by using a technique called cold carbonic fermentation.

Cold Carbonic Fermentation

Cold carbonic fermentation is where whole grapes and a small amount of juice are placed inside of a vessel, covered with CO₂ gas to displace the oxygen, and then completely sealed off. When done correctly, the whole berries begin to ferment intracellularly (inside of the whole intact berry), creating unique flavors and aromas that aren't commonly found in standard fermentation. Once the berries begin to burst due to fermentation, the wine is then pressed off immediately to prevent any skin contact from occurring. The result is a very fruity and sometimes floral wine that has light to medium color and body depending on the variety. We are very excited to taste this wine!

With all of the grapes that came with the 2023 vintage also comes new wines. We will release two new Pét-Nats in the spring of 2024 (join us for a release party on Saturday, March 23), a stainless steel aged red wine later in the summer, and many more as 2024 progresses.

The Atwater Vineyards winemaking team thanks you for your support, and we hope to see you in the tasting room or at one of our many events, both in person and virtual.



Vineyard Manager Chris King holds our mystery grapes, revealed through a DNA test to be Albillo Mayor.



cold carbonic fermentation.



Tasting Room News



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 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!

If you are local or in the area, you can stop by the tasting room daily between 11:00 a.m. and 6:00 p.m. through December 23 to pick up gift cards, wine, or merchandise!

[Purchase Gift Certificates](#)

HOLIDAY HOURS

Closed

Christmas Eve, Sunday, December 24, 2023

Christmas, Monday, December 25, 2023

Winter Hours



Winter Hours Begin January 2

Please note that our winter schedule will begin Tuesday, January 2. We look forward to seeing you Thursday through Monday from 11:00 a.m. to 5:00 p.m.

Thursday–Monday: 11:00 a.m. to 5:00 p.m.
Tuesday–Wednesday: Closed

End of Vintage



Don't miss your last chance to purchase our Chardonnay 2021! Only five cases remain.

[Chardonnay 2021](#)

Only 5 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.



Club House

The holiday season is a time for celebration and reflection. As another year wraps up our thoughts turn to our loyal customers who are more like family. We appreciate your continued support, and we couldn't be more grateful to you all. In this spirit, we raise a glass in celebration to you and say sincerely, *Thank You!*

As always, if there is anything we can do to assist you, please let us know. Best wishes for a wonderful holiday season and a joyous New Year.

—Amanda and the Atwater Team



Upcoming Events

All Times Eastern

**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.

Thursday, February 1
5:00 p.m.–9:00 p.m.

Atwater After Hours: "Pug" Night

Thursday, February 8
5:00 p.m.–9:00 p.m.

Atwater After Hours: "Pug" Night

Thursday, February 15
5:00 p.m.–9:00 p.m.

Atwater After Hours: "Pug" Night

Saturday, February 17
6:00-9:00 p.m.

Mardi Gras Party

Thursday, February 22
5:00 p.m.-9:00 p.m.

Atwater After Hours: "Pug" Night

Thursday, February 29
5:00 p.m.-9:00 p.m.

Atwater After Hours: "Pug" Night

Saturday, March 23
4:00-9:00 p.m.

Pét-Nat Release Party

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.

WINTER HOURS BEGIN 1/2/24

Thursday–Monday: 11:00 a.m. to 5:00 p.m.

Tuesday–Wednesday: Closed



Subscribe

Past Issues

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

Translate ▼

 Share  Forward  Pin

Must be 21+ to click this email, browse our website, and purchase wine.
Adult signature required on all shipments.



This email was sent to <<Email Address>>

[why did I get this?](#) [unsubscribe from this list](#) [update subscription preferences](#)
Atwater Vineyards, LLC · 5055 State Route 414 · Burdett, NY 14818-9816 · USA