



# THE ATWATER TIMES

## April 2023



### IN THE VINEYARDS



Spring is a very busy time in the vineyard! We are finishing up some pruning, doing some last-minute trellis work, and starting to tie. We will have vines coming soon, both to replace missing vines and for new plantings. There are a lot of things to coordinate and do in a short amount of time. Wish us luck!

Our big drainage tile project is also wrapping up. When we plant our new blocks, they will all have pipe beneath every other row to take away subsurface water. This is critical for the health of the vines in our region. Poorly drained vines do not grow as well and are more susceptible to winter injury. Drainage also allows us to get into the vineyards with equipment sooner without as much risk of damaging the soil—a good sustainable practice.



## WINE CELLAR UPDATE

Our winemakers have finalized the Chardonnay blend—a combination of both tank and barrel—and have one more round of Riesling blending trials to do towards the end of the month. Pinot Gris, Gewurztraminer, Dry Riesling, Gruner Veltliner, Chardonnay, and the Cuvee base are all resting on their lees in their designated vessels, waiting to be bottled this upcoming Spring and Summer. The reds are showing nicely—big and bold like 2020 but with a little more finesse and nuance such as you might expect from a year like 2019. The Cabernet Franc in particular will be one of the stars of the vintage.

Our winemaker Wes is taking a wine tasting tour in France this month, and we look forward to hearing about his travels!

Our winemakers have finalized the Chardonnay blend— a combination of both tank and stainless steel— and have one more round of Riesling blending trials to do towards the end of the month. Pinot Gris, Gewurztraminer, Dry Riesling, Gruner Veltliner, Chardonnay, and the Cuvee base are all resting on their lees in their designated vessels, waiting to be bottled this upcoming Spring and Summer. The reds are showing nicely—big and bold like 2020 but with a little more finesse and nuance than you might expect from a year like 2019. The Cabernet Franc in particular will be one of the stars of the vintage.

look forward to hearing about his travels!



## END OF VINTAGE



Almost sold out. Stock up before these vintages are gone for good.

### **Rosé of Pinot Noir 2021**

100% Pinot Noir

237 Cases Produced

89 Points, *Wine Enthusiast*

**\*\*Only 15 Cases Left\*\***

### **Dry Riesling 2021**

100% Riesling

365 Cases Produced

**\*\*Only 20 Cases Left\*\***



## TASTING ROOM NEWS





# Spring Hours

Daily 11:00 a.m. to 6:00 p.m.  
Atwater After Hours Singer-Songwriter Series Thursday 6:00-8:00 p.m.

---

**Sparkling Cranberry-Lime Cocktail**



brunch, by the poolside, or on the deck watching the sunset.



### Ingredients

- 1/2 cup cold cranberry juice cocktail
- 2 tablespoons freshly squeezed lime juice
- 2 cups chilled [Bubble Riesling](#)
- Cranberries or thin slices of lime for garnish

### Instructions

1. Mix cranberry juice and lime juice and divide among 4 champagne flutes.
2. Fill each glass with Bubble Riesling (about 1/2 cup each).
3. Float the cranberries or the thin lime slice on top for garnish.

*Adapted from The Kitchen Treaty*



**CLUB HOUSE**



## Wine Club Pick-Up Weekend

May 13-14

Saturday-Sunday

Wine club pick-up weekend will be Saturday to Sunday, May 13-14. As a special treat to pair with the Winemaker's Selections, Dean Lane will be preparing a crispy pork belly crostini dressed with arugula and hot honey. 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.

---

## Behind the Label Virtual Tasting

Thursday, June 15

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](#).

releases, and special library wines. Interested in joining or giving a membership as a gift? Visit the link below!

## EXPLORE OUR WINE CLUBS



## JOB OPPORTUNITIES

Atwater offers fabulous, award-winning wine, amazing co-workers, and one of the best views of Seneca Lake! Get to know us through our website and consider joining our team. We currently have openings in our Tasting Room and for a part-time gardener. Please visit our website to review the job descriptions and application instructions.

## JOB OPENINGS



## UPCOMING EVENTS

*All Times Eastern*

**Thursday, April 20**  
6:00-8:00 p.m.

Atwater After Hours Pub Night: Bring Your Own Vinyl

**Saturday, April 22**  
7:00-9:00 p.m.

[Atwater Educational Wine Tasting: Chardonnay](#)

**Thursday, April 27**  
6:00-8:00 p.m.

Atwater After Hours Singer-Songwriter Series with Lora Pendleton

**Thursday, May 4**  
6:00-8:00 p.m.

Atwater After Hours Singer-Songwriter Series with Joe Lule

**Saturday, May 6**  
7:00-9:00 p.m.

[Atwater Educational Wine Tasting: Champagne & Traditional Method](#)



**Saturday, May 13 -  
Sunday, May 14**

*Club Exclusive*  
[Pick-up Weekend](#)

**Thursday, May 18**  
6:00-8:00 p.m.

Atwater After Hours Pub Night: Bring  
Your Own Vinyl

**Saturday, May 20**  
7:00-9:00 p.m.

**\*\*Final Session in the Series\*\***  
[Atwater Educational Wine Tasting:  
Rosé](#)

**Thursday, May 25**  
6:00-8:00 p.m.

Atwater After Hours Singer-Songwriter  
Series with Sarah Noell

**Thursday, June 1**  
6:00-8:00 p.m.

Atwater After Hours Singer-Songwriter  
Series with Rev Ezra and Monallo

**Thursday, June 8**  
6:00-8:00 p.m.

Atwater After Hours Singer-Songwriter  
Series with Oliver Burdo

**Thursday, June 15**  
6:00-8:00 p.m.

Atwater After Hours Singer-Songwriter  
Series with Louiston

**Thursday, June 15**  
6:30-8:00 p.m.

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

---

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

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

---

### SPRING HOURS

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

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

**MAKE A TASTING RESERVATION**



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



Share



Forward



Pin

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

