



IN THE VINEYARDS

The weather has been relatively mild compared to most years, so we have continued work on trellis repair and upgrades. As long as the ground is not frozen too deeply and we can keep our hands warm enough with thin gloves, we can keep working on those projects. We will start pruning on the days that are too cold to do other things, as we can bundle up and wear thicker gloves.

Our friends Scott and Jesse from Scott Karius Excavation have been working on some drainage tile projects for us as well. Before we plant the rest of the open fields on the

farm, we are making sure that they have adequate water drainage. Wet soil is bad both for the health of the vines and the health of the soil. By burying perforated pipe at set intervals in the field prior to planting, we can make sure that any excess water is carried away more quickly. It allows us to get back into the vineyards more quickly without compacting the soil as much and also helps the vines to be more winter hardy. It is a significant expense and takes a bit of time but pays off quickly in fruit quality and vine health.

The first block they finished, pictured here, will be planted with Syrah this spring.



FROM THE CELLAR

As we begin a new year, the cellar is already busy planning for the first round of the 2021 wines. We will begin with a slew of estate grown Rosés, including our very first limited production offering of Lagrein/Zweigelt, followed by another first for us, Rosé of Cabernet Franc/Blaufränkisch and finally an Atwater favorite, Rosé of Pinot Noir. To round out what's looking like a busy start to winter, we are also slated to bottle the 2021 Riesling Bubble at the end of January. This blend is composed from five blocks of Atwater Riesling, 60% of which was yielded from our “bio intensive” acreage which was farmed using organically approved methods and practices.

However, our first 2021 wine bottled was the Pétillant-Naturel Riesling which finishes

fermentation in the bottle. The fruit comes from the S7 block: our go to block for Pét-Nat because it ripens at a lower brix while also maintaining high acidity. Our 2021 Pét-Nat will be on sale early this spring.



FROM THE TASTING ROOM

Tasting Room Upgrades



We are upgrading our tasting room! We're painting and opening the space for more seating for a better guest experience. We will be closed January 17- 30, with tastings resuming on Monday, January 31.

During this time, the office will be open, and we will routinely be checking our email and phone. If you want to schedule a pick-up or have other questions, please contact us. Our online store will be open during this time, and we'll be shipping regularly.

We can't wait for you to visit and see the changes!

Vertical Virtual Tasting Series



Join us for one, all, or any combination of our spring Vertical Virtual Tasting Series. Vertical tastings provide insight as to how both the growing season and the winemakers' choices affect characteristics of wine. During these interactive events, we'll taste, enjoy, and discuss a different

wine each session with ample time for questions.

With each bundle, you'll receive a guide to the wine along with suggested food pairings or a recipe. There is no charge for the virtual event which is conducted over Zoom, but we ask you preregister for planning purposes.

These vintages come from our library and are only available through this offer. Club discounts apply. Purchase all four bundles in one transaction and receive a flat \$10 shipping rate!

[Syrah 2015 & 2016](#)

Thursday, February 3

6:30 -7:30 p.m.

[Registration](#)

[Cabernet Franc 2013 & 2014](#)

Thursday, February 24

6:30 - 7:30 p.m.

[Registration](#)

[Pinot Noir 2013 & 2015](#)

Thursday, March 24

6:30-7:30 p.m

[Registration](#)

[Dry Riesling 2006 & 2010](#)

Thursday, April 28

6:30 - 7:30 p.m.

[Registration](#)

Purchase all wines for the [spring vertical virtual tasting series](#) in a single transaction and receive \$10 flat rate shipping!

Purchase Vertical Virtual Tasting Bundles

WINTER HOURS

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

Tuesday and Wednesday: Closed



CLUB HOUSE

Wine Club Exclusive Library Wines



Merlot 2015

100% Merlot

Only 10 cases left!

An Atwater first, the Merlot 2015 is 100% carbonic macerated. In this process, whole clusters are placed in a sealed tank and fermentation occurs from the inside out.

Pleasingly soft on the palate, this French oak-aged wine is classically rich with well integrated tannins. Reminiscent of black cherry aromas, ripe plum and toasted chocolate.

Pair with curries, roasted vegetables, or filet mignon.

Serve at 60° to 65° F

Riewurz 2016

56% Riesling, 44% Gewürztraminer

Only 10 cases left!

Tremendously fragrant, with a flamboyant aroma that recalls roses, lychee nuts and spices like clove and allspice. The delicate finish melds into soft flavors of apricot and lime.

Pair with roast pork, autumn vegetables, and blue cheeses.

AWARDED BEST VINIFERA WHITE BLEND NY WINE CLASSIC, 8/8/18

Serve at 48° to 53° F

Purchase Merlot 2015

Purchase Riewurz 2016

EXPLORE OUR WINE CLUBS



UPCOMING EVENTS

All Times Eastern

**Monday, January 17 through
Sunday January 30**

Closed for Upgrades

Tuesday, January 25

Last day to sign up for Wine Club in order to receive February shipment

**Thursday, February 3
6:30 - 8:00 p.m.**

Syrah Vertical Virtual Tasting
[Registration](#)

Thursday, February 24

6:30 - 8:00 p.m.

Cabernet Franc Vertical Virtual Tasting
[Registration](#)

Thursday, March 24

6:30 - 8:00 p.m.

Pinot Noir Vertical Virtual Tasting
[Registration](#)

Thursday, April 28

6:30 - 8:00 p.m.

Dry Riesling Vertical Virtual Tasting
[Registration](#)

MAKE A TASTING RESERVATION



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



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



