



## IN THE VINEYARDS

We've begun pruning and will work diligently at that task until the end of March or the beginning of April. We had a decent cold snap that causes a little concern, but it is not something we haven't experienced before. After a more extreme cold event, we often check the health of the buds. Each growing point on a cane contains three buds: a primary, secondary, and tertiary. We are able to visually assess whether or not they are viable by dissecting a sample amount. The primary buds are the most fruitful, so we try to get a percentage of damaged primary buds and make adjustments to our pruning based on that number. Secondaries are less tender but also less fruitful and

tertiaries are very hardy but are not usually very fruitful. In most years, the tertiaryaries are out-competed by primaryaries or secondaryaries or are removed by our crew. They are the vine's last defense against extreme cold and can keep a vine alive if all else fails. Thankfully, this year has not been too extreme. While we do have a little damage, we should not have too much trouble adjusting and should have a normal quantity and good quality crop if all else goes well.



**FROM THE CELLAR**



The mid-winter bottling season is underway. Kicking things off was the Riesling Bubble 2021, after which we turned our attention to three new 2021 Rosés. Two of the three are first time Rosé blends, including our very first estate grown Rosé of Zweigelt/Lagrein and Rosé of Cabernet Franc/Blaufränkisch. We very excited to begin working with Zweigelt, an Austrian import with a few local plantings, and Lagrein, a more obscure varietal from the mountains of Northeast Italy. To round out February, we plan to bottle an Atwater favorite, our Rosé of Pinot Noir, widely considered the most delicate and intriguing varietals in the wine world.



## FROM THE TASTING ROOM

### Tasting Room Reopen



We are pleased to reopen the Tasting Room after spending three weeks upgrading the interior to give you a better experience during your wine tastings. The next time you visit, you'll see new paint, refinished floors, and beautiful chandeliers. It's brighter and feels bigger. We can't wait for you to see it.

## Make a Tasting Reservation

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### WINTER HOURS

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

Tuesday and Wednesday: Closed

## New Logo Beanies



Our new [AV logo beanies](#) feature:

- Super Slouch Fit
- Performance Acrylic
- Cuffable Multi Fit
- Small/Mid Gauge Soft Knit

They are warm and comfortable and are available in our Tasting Room or our [online shop](#).

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## Spring Vertical Virtual Tasting Series Continues



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 these bundles. Club discounts apply.

[Syrah 2015 & 2016](#)

[Watch Replay](#)

*Sold Out, But Spots in Virtual Tasting Still Available*

[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 Vertical Virtual Tasting Bundles



# CLUB HOUSE

## Wine Club Pick-Up Weekend

We've planned a special treat for those of you picking up your wine club order Saturday, February 26th, or February 27th. [Dean Lane Food & Farmstead](#) catering is making a delicious Smoked Chicken Chili with homemade croissant croutons which we're complimenting with a tailor-made cheeseboard exclusively for wine club members. This hearty pairing is perfect for a cold winter weekend tasting new wines. You must have a tasting reservation to enjoy this specially curated experience. Slots are filling up quickly, so please make your reservation soon. Please email [Amanda](#) if you have any questions.



## Make a Tasting Reservation

## Winemaker's Selection Virtual Tasting

This quarter, our winemaker's selections include our Bubble Riesling 2021, Dry Rosé of Cabernet Franc-Blafränkisch 2021, and Pinot Noir 2020. Our winemakers will be hosting a virtual tasting on Thursday, March 31st, from 6:30 to 8:00 p.m. ET. and hope you can join us. They will discuss the vintage, winemaking process, and wine characteristics. We'll leave ample time for you to ask questions, and we would be happy to discuss any other Atwater wine you have on hand. There is no charge but we ask you to [preregister](#). We look forward to "seeing" you there.

## Register for Winemaker's Selection Virtual Tasting

### EXPLORE OUR WINE CLUBS



## UPCOMING EVENTS

*All Times Eastern*

**Thursday, February 24**

6:30 - 7:30 p.m.

Cabernet Franc Vertical Virtual Tasting

[Registration](#)

**Saturday and Sunday,**

**February 26-27**

*Wine Club Exclusive*

Wine Club Pick-Up Weekend

**Thursday, March 24**

6:30 - 7:30 p.m.

Pinot Noir Vertical Virtual Tasting

[Registration](#)

**Thursday, March 31**

6:30 - 8:00 p.m.

*Club Exclusive*

Winemaker's Selection Virtual Tasting

[Registration](#)

**Thursday, April 28**

6:30 - 7:30 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.



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



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