



THE ATWATER TIMES

October 2022



IN THE VINEYARDS

We have already completed this year's harvest, about two weeks earlier than average. The yields have been light, but the quality is excellent. While we would love to have more volume, having fruit that is this high quality is always what we hope for. In between harvest days, the vineyard crew has been checking and repairing trellises and getting ready for the installation of the trellis in our block of Syrah that we planted this spring. The new vines have grown very well and are in need of some support. We will be taking soil samples in the near future as well so that we can monitor our soil health as part of our ongoing maintenance.



WINE CELLAR UPDATE

The cellar team spent most of September dodging the rain and picking fruit on the sunny days we were lucky to get. That being said, the fruit that we've brought in so far has all been very clean and tasted great.

The Pinot Noir and the Foch have finished their primary fermentations. They are now aging in barrels where they will undergo malolactic fermentation and continue to age and develop over the coming months. The Rosés and white wines are still fermenting away in their tanks, while the Syrah has just begun to ferment in their bins.

Meet Our Harvest Interns



Sam Stouffer

Sam has degrees in Environmental Geography (Ohio University) and Urban Planning (Ohio State University). He's currently working for a real estate firm and concentrating on economic development research in Columbus, Ohio.

He's been a home winemaker for six years and has always wanted to work harvest at a commercial winery. He's visited the region with his fiancé, Katherine, and Atwater is their favorite winery in the Finger Lakes. Sam hopes to learn as much as possible with respect to operating a winery while playing a role in creating some great wines this vintage.

When he's not working, Sam enjoys traveling, hiking, walking his dog, Doug, and supporting local restaurants. Sam and Katherine are getting married in Geneva next year and look forward to continuing to visit the region and drink Finger Lakes wines. Cheers to them!



Alex Yeater

Alex graduated a year early from South Seneca High School near Ovid. In his free time, Alex enjoys playing basketball and being active as well as seeing live music and traveling to new places.

He's previously worked at Atwater on our bottling line and assisting in other capacities. When this internship came up, he was more than excited to learn about winemaking. Currently, he doesn't have a lot of experience with wine and the winemaking process but is excited to learn this season and explore the possibility of a career in the wine industry.

Despite just graduating high school and not even consuming wine, he's really enjoyed learning about the process so far and working with the harvest crew. It's been some of the most enjoyable but hard work he's had.



END OF VINTAGE




Put in your order before this vintage is gone for good!

Syrah 2020

100% Syrah

57 Cases Produced

 Only 13 Cases Left!



TASTING ROOM NEWS



Staff Appreciation

Thanks to our Tasting Room staff for all of their excellent service during a very busy season. We appreciate all they do to give you, our visitors, a wonderful time while visiting Atwater.

Fall Hours

Starting on Monday, October 31, we return to our Fall hours, open 11:00 a.m. to 6:00 p.m. daily. Our Vista Bar will be closed for the season.



CLUB HOUSE



Harvest Jubilee

Thanks to those club members who were able to attend the Harvest Jubilee earlier this month. We hope you enjoyed spending the day with us learning about the harvest season as much as we enjoyed hosting you. Special thanks to Amanda, Max, and Toni's Diner for providing excellent food for the event.

Save the Dates

Wine club pick-up weekend will be Saturday to Sunday, November 19 to 20. If you would like to have a tasting, please make your reservation as soon as possible since appointments fill up quickly. Use your wine club credentials to log in [here](#).

The Behind the Label virtual tasting with our winemakers will be Thursday, December 15 from 6:30 to 8:00 p.m. Register [here](#)!

Wine club members receive early access to many of our wines, exclusive club releases, and special library wines. Interested in joining or giving a membership as a gift? Visit the link below!

EXPLORE OUR WINE CLUBS



UPCOMING EVENTS

All Times Eastern

Saturday, October 22 2:00 - 8:00 p.m.	La Monarka Mexican Food Truck
Saturday, October 22 5:30 - 7:30 p.m.	Outdoor Music "SunSET" with Astro Hawk
Thursday, October 27 6:00 - 8:00 p.m.	Atwater After Hours Singer-Songwriter Series with Raedwald Howland-Bolton
Saturday, October 29 2:00 - 8:00 p.m.	La Monarka Mexican Food Truck
Saturday, October 29 5:30 - 7:30 p.m.	Outdoor Music "SunSET" with Astro Hawk
Sunday, October 30	Last Day of Vista Bar for the Season
Saturday and Sunday, November 19-20	<i>Wine Club Exclusive</i> <u>Wine Club Pickup Weekend</u>
Thursday, November 24	Closed for Thanksgiving
Sunday, December 11 5:00 - 7:00 p.m.	Symvolí Release Party
Thursday, December 15 6:30 - 8:00 p.m.	<i>Wine Club Exclusive</i> <u>Behind the Label Virtual Tasting</u>

MAKE A TASTING RESERVATION

HOURS

Daily: 11:00 - 6:00 p.m.



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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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