



# THE ATWATER TIMES

## February 2023

### Mardi Gras Wine Dinner



**Saturday, February 25**  
**5:30-8:00 p.m.**

No city celebrates quite like New Orleans where cocktail culture is A. Thing. (Seriously, there is a whole museum dedicated to them). Chef Tyler Bowers will pay tribute to four classics with this menu populated with dishes inspired by New Orleans' most famous cocktails. Sit back, relax, and Laissez Les Bon Temps Rouler (*let the good times roll*).

For the menu and more information, please visit our [Wine Pairing Dinner](#) page!

## MARDI GRAS WINE DINNER TICKETS



### IN THE VINEYARDS



With the unseasonably mild weather, we're continuing our drainage tile project. The equipment in the pictures above place drainage pipes (called tiles) in the vineyard to remove excess water and help keep the vines' roots healthy.

We have also started pruning regularly now and will keep at it through March. Although it is a long and repetitive process, for those of us that enjoy it, it can be quite meditative. It is truly the start of the growing season and a lot rides on it being done properly.

We are also excited to be participating in the inaugural year of the Vine Balance Sustainability Certification program. We have completed a self-assessment workbook detailing all aspects of our vineyard management. We will be audited by a third-party inspector and receive a trust mark to go on our bottles. The goal of the program is to encourage best practices and to highlight growers who are acting as good stewards of the environment and resources. Growers who choose to participate must show a history of thoughtful management and continuous improvement. We are proud to be a part of it!



## WINE CELLAR UPDATE



We've completed the first bottling of the year with Stone Bridge White, which is a blend of Vidal, Chardonnay, Vignoles, Cayuga White, and a small amount of Gewürztraminer. (Alex, our 2022 Harvest Cellar Intern has been helping us!)

We are also hoping to bottle some of the 2022 Rosés towards the end of the month as well. Along with bottling, we continue to rough filter wines and top barrels as needed. Almost every wine has finished fermentation except for the Dry Riesling 2022 that is still fermenting away the last of its residual sugar.



## END OF VINTAGE



Start your summer early! Get these 2021 Rosés before they are gone for good.

### Rosé of Blaufränkisch/Cabernet Franc 2021

69% Cabernet Franc; 31% Blaufränkisch

530 Cases Produced

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

### Rosé of Pinot Noir 2021

100% Pinot Noir

237 Cases Produced

89 Points, *Wine Enthusiast*

**\*\*\*Only 26 Cases Left\*\*\***

### Celsius

Late Harvest with Botrytised Riesling

92% Botrytised Riesling, 8% Vignoles

123 Case Produced

**\*\*\*Only 18 Cases Left\*\*\***



## TASTING ROOM NEWS

**Atwater After Hours  
Singer-Songwriter Series**



Please join us for live music, wine by the glass or bottle, cocktails, mocktails, cheese, vegan, or charcuterie boards, and small bites.

**Thursdays**  
**5:00–8:00 p.m.**

2/23 | Sarah Noell  
3/2 | Pub Night: Bring Your Own Vinyl  
3/9 | Louiston  
3/16 | Rena Guinn

*[Check our calendar for more!](#)*

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## Educational Wine Tasting Series

Join us in the Atwater tasting room for a series of interactive and educational wine tastings. We will be sampling wines from Atwater's esteemed vineyard site alongside wines from around the world. Each tasting will focus on a single varietal or style of wine with topics covering how to taste wine; the history of the grape; wine-making techniques; differences in place, terroir, and climate; as well as much more! With only sixteen tickets available per session, these tastings won't be lectures but engaging conversations.



Everyone in attendance will receive a complimentary glass of sparkling wine and will then taste five wines (approximately two glasses) with a cheese and charcuterie board—vegan options available—to compliment your tasting. Ticket price includes a tasting

notebook, pen, and logo item.

**Saturdays**

**7:00-9:00p.m.**

3/4 | Pinot Noir

3/11 | Cabernet Franc

3/25 | Orange Wine

4/8 | Riesling

4/22 | Chardonnay

5/6 | Champagne & "Traditional Method"

5/20 | Rosé

**EDUCATIONAL WINE TASTING TICKETS**



**CLUB HOUSE**

**Wine Club Exclusive  
New Release**



## **Cabernet Sauvignon Reserve 2020**

100% Cabernet Sauvignon

120 Cases Produced

The Cabernet Sauvignon Reserve 2020 features gorgeous depth of color in the glass. Each sip of this big, bold red is teeming with flavor: pomegranate, sticky blackberry jam, currants, menthol. Strong grippy tannins make this a food-friendly wine. Pair with steak and chimichurri sauce or grilled portobello mushrooms.

## Behind the Label Virtual Tasting

Thursday, March 9

6:30 to 8:00 p.m

Please join us for a "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!](#)

This month's Winemaker's Selections:

- [Chardonnay Reserve 2021](#)
- [Merlot/Cabernet Sauvignon 2021](#)
- [Dry Riesling East-West 2021](#)





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*

**Thursday, February 23**

5:00-8:00 p.m.

Atwater After Hours Singer-Songwriter Series with Sarah Noelle

**Saturday, February 25**

5:30-8:00 p.m.

[Mardi Gras Wine Dinner](#)

**Thursday, March 2**

5:00-8:00 p.m.

Atwater After Hours Pub Night: Bring Your Own Vinyl

**Saturday, March 4**

7:00-9:00 p.m.

[Atwater Educational Wine Tasting: Pinot Noir](#)

**Thursday, March 9**

5:00-8:00 p.m.

Atwater After Hours Singer-Songwriter Series with Louiston

**Thursday, March 9**

6:30-8:00 p.m.

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

**Saturday, March 11**

7:00-9:00 p.m.

[Atwater Educational Wine Tasting: Cabernet Franc](#)

**Thursday, March 16**

5:00-8:00 p.m.

Atwater After Hours Singer-Songwriter Series with Rena Guinn

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

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

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WINTER HOURS  
Thursday - Monday, 11:00 a.m. to 5:00 p.m.  
Tuesday - Wednesday: Closed

MAKE A TASTING RESERVATION



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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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