



THE ATWATER TIMES

June 2024



Tasting Room News



Winemaker's Dinners

Sundays, 6:00-9:00 p.m.

We're thrilled to announce this year's Winemaker's Dinners with Dean Lane Dining, each a five-course delight with a focus on local and seasonal ingredients thoughtfully paired with Atwater wines—including some library wines unavailable for sale. You'll meet our winemakers, learn about the chefs and the passion they bring to their craft,

June 30 | [British Bistro Menu](#)

July 21 | [Surf and Turf Menu](#)

August 25 | [Asian Fusion Menu](#)

Maximum four tickets per individual. Club members, please sign in using your account credentials to receive your club discount. To view menus, please visit [the Wine Pairing Dinners page](#) on our website. If you have dietary restrictions or allergies, please provide them in the pre-visit questions or email us at info@atwatervineyards.com.



Vegan Boards

Our Vegan Boards are back for the season! These boards include Bandit plant-based Maverick and Fruit'N Nut cheeses, Medjool dates, cornichons, Top Seedz crackers, stuffed grape leaves, and raspberry rosé wine jam. Each gluten-free board serves two to three people.

We are thrilled to once again bring Bandit cheese to Seneca Lake! Both vegans and non-vegans love the delicious, traditionally-made cheeses that are dairy-free and soy-free with a cashew base that provides a rich, creamy foundation for both the cave-aged Maverick and the Fruit'N Nut log.

In the Vineyards



May was a busy month! Vines are growing rapidly, and we are now in bloom. In a few weeks, we will have a better idea of what the crop load looks like. Grapevines are self-fertile and do not need pollinators but the weather around bloom can have a big influence on fruit set.

We are also in full canopy management mode in mature vineyards. Leaf pulling, shoot thinning, shoot positioning and fruit thinning are all happening in earnest to dial in our fruit quality.

The new plantings are in and grow tubes are on. We use grow tubes to create a mini greenhouse around each vine. The tubes help to encourage growth focused on one or two shoots, which allows us to get them trained on a wire sooner. They will stay on until early fall. We will then take them off to allow the vines to acclimate to ambient conditions before winter.



The winemaking team has been busy bottling this month! Stone Bridge Red 2023—a blend of Leon Millot, Chancellor, Noiret, and a splash of Cabernet Franc—was bottled during the first week of June. The Stone Bridge Red blend changes depending on the vintage. For comparison, the [Stone Bridge Red 2022](#) is 78% Maréchal Foch and 22% Noiret.

We will also be bottling our first ever “Non-Estate” Dry Riesling later in the month which is a blend of four different vineyards from across the Finger Lakes, from both Seneca and Cayuga Lake. The Riesling from each vineyard was fermented separately in stainless steel tanks and then aged on its lees for seven months prior to blending. We also assembled and blended the Chardonnay Reserve 2023—more on that next month!



Club House



[Dry Rosé of Barbera/Blafränkisch 2023](#)

82% Barbera, 18% Blafränkisch

320 Cases Produced

Deep in both color and flavor, this Rosé is reminiscent of that from Tavel, France. Red berries on the nose sharpen to expressive strawberry, rhubarb, and pomegranate arils on the palate. A crack of black pepper, chalky minerality, moderate acidity, and a supple mouthfeel make this a great dry wine for pairing heavier fare. Your summer barbeque wine.

[Explore Our Wine Club!](#)

Job Opportunities



We are seeking qualified and passionate individuals to join our small but dedicated team making award-winning wines for the upcoming harvest season. The successful candidate will assist in all aspects of wine production.

For more information and instructions for applying, please review the [job description](#).



Upcoming Events

All Times Eastern

Thursday, June 13
4:00 p.m.-7:00 p.m.

Yummy Burger Food Stand

Thursday, June 13
6:00 p.m.-9:00 p.m.

Atwater After Hours Wine & Cocktail Bar
Singer-Songwriter Series with Louiston
(Music 6-8; Wine & Cocktail Bar 6-9)

Thursday, June 13
6:30 p.m.-8:00 p.m.

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

Thursday, June 20
4:00 p.m.-7:00 p.m.

Yummy Burger Food Stand

Thursday, June 20
6:00 p.m.-9:00 p.m.

Atwater After Hours Wine & Cocktail Bar
Singer-Songwriter Series with Sammy Viamonte
(Music 6-8; Wine & Cocktail Bar 6-9)

Saturday, June 22
6:30 p.m.-8:30 p.m.

Atwater After Hours SunSET Series with DJ Astro

Thursday, June 27
6:00 p.m.-9:00 p.m.

Atwater After Hours Wine & Cocktail Bar
Singer-Songwriter Series with Rev Ezra
(Music 6-8; Wine & Cocktail Bar 6-9)

Saturday, June 29
2:00 p.m.-7:00 p.m.

La Monarka Mexican Food Truck

Thursday, July 4 6:00 p.m.-9:00 p.m.	Atwater After Hours Pub Night Bring Your Own Vinyl
Saturday, July 6 and Sunday, July 7 2:00 p.m.-7:00 p.m.	La Monarka Mexican Food Truck
Saturday, July 6 6:30 p.m.-8:30 p.m.	Atwater After Hours SunSET Series with DJ Mike Judah
Thursday, July 11 4:00 p.m.-7:00 p.m.	Yummy Burger Food Stand
Thursday, July 11 6:00 p.m.-9:00 p.m.	Atwater After Hours Wine & Cocktail Bar Singer-Songwriter Series with Rena Guinn (<i>Music 6-8; Wine & Cocktail Bar 6-9</i>)
Saturday, July 13 6:30 p.m.-8:30 p.m.	Atwater After Hours SunSET Series with DJ Anthony Mansfield
Thursday, July 18 6:00 p.m.-9:00 p.m.	Atwater After Hours Wine & Cocktail Bar Singer-Songwriter Series with Liam Lawson (<i>Music 6-8; Wine & Cocktail Bar 6-9</i>)
Sunday, July 21 6:00 p.m.-9:00 p.m.	Winemaker's Dinner: Surf + Turf Menu
Thursday, July 25 4:00 p.m.-7:00 p.m.	Yummy Burger Food Stand
Thursday, July 25 6:00 p.m.-9:00 p.m.	Atwater After Hours Wine & Cocktail Bar Singer-Songwriter Series with Oliver Burdo (<i>Music 6-8; Wine & Cocktail Bar 6-9</i>)
Saturday, July 27 2:00 p.m.-7:00 p.m.	La Monarka Mexican Food Truck
Saturday, July 27 6:30 p.m.-8:30 p.m.	Atwater After Hours SunSET Series with DJ Astro

Thursday, August 1
6:00 p.m.-9:00 p.m.

Atwater After Hours Pub Night
Bring Your Own Vinyl

Thursday, August 8
4:00 p.m.-7:00 p.m.

Yummy Burger Food Stand

Thursday, August 8
6:00 p.m.-9:00 p.m.

Atwater After Hours Wine & Cocktail Bar
Singer-Songwriter Series with Robert Beck
(Music 6-8; Wine & Cocktail Bar 6-9)

**Saturday-Sunday,
August 10-11**

Wine Club Exclusive
Wine Club Pick-Up Weekend

**Saturday, August 10 and
Sunday, August 11**
2:00 p.m.-7:00 p.m.

La Monarka Mexican Food Truck

Saturday, August 10
6:30 p.m.-8:30 p.m.

Atwater After Hours SunSET Series with DJ Heathen

Thursday, August 15
4:00 p.m.-7:00 p.m.

Yummy Burger Food Stand

Thursday, August 15
6:00 p.m.-9:00 p.m.

Atwater After Hours Wine & Cocktail Bar
Singer-Songwriter Series with Cast Iron Cowboys
(Music 6-8; Wine & Cocktail Bar 6-9)

Thursday, August 22
4:00 p.m.-7:00 p.m.

Yummy Burger Food Stand

Thursday, August 22
6:00 p.m.-9:00 p.m.

Atwater After Hours Wine & Cocktail Bar
Singer-Songwriter Series with Susannah Lee
(Music 6-8; Wine & Cocktail Bar 6-9)

Sunday, August 25
6:00 p.m.-9:00 p.m.

Winemaker's Dinner:
[Asian Fusion Menu](#)

Thursday, August 29
6:00 p.m.-9:00 p.m.

Atwater After Hours Wine & Cocktail Bar
Singer-Songwriter Series with Louiston
(Music 6-8; Wine & Cocktail Bar 6-9)

MAKE A TASTING RESERVATION

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

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

SPRING HOURS

Thursday–Saturday: 11:00 a.m. to 9:00 p.m.

Sunday–Wednesday: 11:00 a.m. to 6:00 p.m.



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.



Subscribe

Past Issues

This email was sent to <<Email Address>>

Translate ▼

[why did I get this?](#) [unsubscribe from this list](#) [update subscription preferences](#)
Atwater Vineyards, LLC · 5055 State Route 414 · Burdett, NY 14818-9816 · USA

