



# THE ATWATER TIMES

July 2024



## Tasting Room News



### **Dry Rosé of Cabernet Franc/Blaufränkisch 2023 Receives High Score!**

We are proud to announce that our Dry Rosé of Cabernet Franc/Blaufränkisch 2023

"This Cab Franc, Blaufränkisch rosé blend opens with a delicate floral and red fruited perfume, with biscuity undertones. It's dry with but fleshy ripe fruit and a slippery texture. Crunchy acidity lends tangy, summery vibes."—Christina Pickard, 90 Points, *Wine Enthusiast*, (August/September 2024)

This wine also received 92 points and a Gold Medal at the New York Wine Classic, just announced earlier this month.

We produced 340 cases of this 85% Cabernet Franc; 15% Blaufränkisch blend, and only 50 are left!

[Order Dry Rosé of Cabernet Franc/Blaufränkisch 2023](#)

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## Final Winemaker's Dinner of the Season



Our final Winemaker's Dinner with Dean Lane Dining, a five-course delight with a focus on local and seasonal ingredients thoughtfully paired with Atwater wines where you'll meet our winemakers, learn about the chefs and the passion they bring to their craft, and enjoy lively conversation with friends, all while having a panoramic view of our beautiful vineyard and Seneca Lake, will be held on August 25 from 6:00 to 9:00 p.m. We have only four tickets remaining! The theme for this dinner is Asian Fusion.

[Reserve Tickets to Winemaker's Dinner](#)

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## UPS Access Points



By law, all alcohol shipments must be signed by an adult aged 21 or older. We know this is not always convenient, so we have integrated UPS Access Point delivery into our shopping cart.

Using this option, you can search for one of the thousands of Access Points across the country near you. The results, displayed in a map and list, show the name of the Access Point, address, and hours of operation. Once your package arrives, you will be notified by email, and your package will be securely stored for up to seven days. No more missed deliveries!

If you would like to take advantage of this service and need assistance, please email [info@atwatervineyards.com](mailto:info@atwatervineyards.com) or call us at (607) 546-8463.



# End of Vintage



Last chance! Purchase these end of vintage wines before they are gone for good!

### [Skin-Fermented Pinot Gris 2020](#)

100% Pinot Gris

48 cases produced—Only 3 left!

### [Grüner Veltliner 2021](#)

100% Grüner Veltliner

100 cases produced—Only 11 left!



# In the Vineyards



The summer has been racing by this year: our pace has been fast and steady, and we are currently close to two weeks ahead of "normal." We have been busy shoot positioning, leaf pulling, and hedging. These tasks help us get the best fruit exposure and therefore ripening. Crop estimates are coming in slightly above average and we are hopeful for a good final push to the finish line. Meanwhile, our newly planted baby vines are peeking out of their blue tubes—a good sign for their health and the speed with which we can get them up to production.

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# Wine Cellar Update



July is peak bottling season here at Atwater. The month started out with our traditional method sparkling wines: a 100% Chardonnay Blanc de Blanc and a Rosé Saignée of Pinot Noir. These will undergo a secondary fermentation in the bottle and then continue to age for another three to four years before being disgorged and then corked. The second half of July will be focused on bottling the Chardonnay Reserve—a blend of 60% barrel and 40% tank fermented Chardonnay from both our home farm as well as Sawmill Creek Vineyard in Hector as well as our Estate Dry Riesling—a blend of our East-West blocks that were fermented and aged in both tank and barrel.

The remaining red wines that have been aging in barrels will also be racked up into tanks and given a very rough filter before they wait patiently to be bottled in August.



## Club House



## MEMBER FEATURE

### Chris and Kristene Scholz

Chris and Kristene, Brooklyn natives, first visited Atwater in the summer of 2019. After falling in love with the beauty of the Finger Lakes, they now split their time between the city's lively buzz and the quiet comfort of Watkins Glen.

Chris, a software engineer, loves aviation, playing guitar, and collecting vinyl records. Kristene enjoys reading, fashion, and practicing Pilates. Together, they share a passion for travel, discovering new restaurants, and, of course, a special fondness for wine.

Atwater isn't just a winery for them—it's a place filled with live music, delicious food trucks, and friendships with fellow wine club members and staff. Most of their anniversaries have been celebrated here, where they're always made to feel special. Their favorite wines include the Syrah and Big Blend, and they love trying more experimental wines like the pet-nat and skin-fermented varieties. They've also loved watching George perfect his cocktail-making skills and watching the list grow!

It's always a thrill for us to see Chris and Kristene in the tasting room. We love their stories from Brooklyn and beyond, their willingness to try new wines and cocktails, and their kindness and generosity of spirit.

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George has released two library wines exclusively for wine club members! These will be available for a limited time, and we're excited to share them with you.

### [Dry Riesling MB1 2015](#)

*540 Cases Produced—Only 12 left!*

"Brisk, penetrating aromas of white cherry, yellow apple and white flowers carries the nose. There's a limey intensity to the palate alongside tart white plum skin and a gentle savory tone. A mild grip of lemon peel lingers on the close of this dry Riesling!"—  
*Wine Enthusiast*

### [Big Blend 2016](#)

*68 Cases Produced—Only 9 left!*

This blend of 34% Cabernet Sauvignon, 23% Blaufränkisch, 23% Syrah, 15% Cabernet Franc, and 5% Merlot is bright and lean upfront with rich earthy tannins that mingle with raspberry and strawberry notes. The wine delivers smoky cedar and black peppercorn on the palate, finishing with a lengthy, spicy note.

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## Pick-up Weekend

Saturday, August 10-Sunday, August 11

Join us Saturday, August 10th, and Sunday, August 11th to pick up your wine club order. In addition to providing samples of new wines and club exclusives picked just for you, we have partnered with Dean Lane Food + Farmstead catering for a mouthwatering small bite. We encourage you to make a wine tasting reservation early since weekend appointments, especially on Saturday, fill up quickly! Please contact Amanda with reservation questions or if you need a vegan/vegetarian or gluten-free option.

[Make Pick-Up Weekend Reservations](#)

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### *Wine Club Exclusive* **Facebook Group**

Please join our Atwater Wine Club Facebook Group! We have created this group so that members can connect, share information about Atwater wines, post recipes and travel ideas, and more!



Atwater's Edge Wine Club from Atwater Vineyards

+ Invite Share

Discussion Members Events Media Files

Write something...

Post Photo/video Poll

About

Welcome to the Facebook home of the Atwater Vineyard Wine Club! This is a space to share how much you love Atwater wines, and your favorite wine and food pairings and to connect with other wine club members. See less

Join Our WC Facebook Group

*save the date*  
 Wine Club Harvest Jubilee  
 Monday, October 14

Explore Our Wine Club!



# Upcoming Events

*All Times Eastern*

**Thursday, July 25**  
4:00 p.m.-7:00 p.m.

Yummy Burger Food Stand

(Music 6-8; Wine & Cocktail Bar 6-9)

**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 Anthony Mansfield

**Thursday, August 1**

4:00 p.m.-7:00 p.m.

Yummy Burger Food Stand

**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

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

Singer-Songwriter Series with Susanna 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)

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

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

**SUMMER HOURS**

Sunday: 11:00 a.m. to 8:00 p.m.

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

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

**MAKE A TASTING RESERVATION**



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



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Adult signature required on all shipments.

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Past Issues



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