



## THE ATWATER TIMES

August 2024



# Tasting Room News



### SUMMER MEDALISTS

Did you have as much fun watching the Olympics as we did? What amazing talent and hard work paying off and what spirit! (We had to get in on the Simone Biles jump height meme—if you didn't see it, hop over to [Instagram!](#))

We thought we should give out medals to our summer MVPs, our bestselling wines since June and our NY Wine Classic medal winners.

#### GOLD

[Dry Rosé of Cabernet Franc/Blaufränkisch 2023](#): This aromatic rosé received 90 points from *Wine Enthusiast*! "Crunchy acidity lends tangy, summery vibes." *Gold Medal, NY Wine Classic*

[Dry Riesling 2022](#): "The mostly dry palate finds nice harmony between a creamy texture and acidity with a pleasant tangy bite to the finish that makes it easy to take another sip."—*Wine Enthusiast*, 91 Points, [Silver Medal](#), *NY Wine Classic*

#### BRONZE

[Riesling 2022](#): Brims with tropical and stone fruits, bright citrus with a slight pithiness. (The Riesling 2023 received a Silver Medal from the NY Wine Classic and will be available soon.)

**END OF VINTAGE: 430 Cases Produced—Only 15 left!**

#### HONORABLE MENTION

[Cabernet Franc 2022](#): Robust notes of green pepper, strawberry, blackberry and cherry cola balanced by a structured body and strong acidity. [Gold Medal](#), *NY Wine Classic*

---



### WSET 2 HONORS

We are delighted that we could sponsor Wine Educators Molly Batrowny, Jamie Johnson, and Greg Swirson for their WSET (Wine & Spirit Education Trust) 2 certification and offer them the opportunity to expand their wine knowledge. They have all worked in the Atwater Tasting Room for over a year and have been excellent

“Tasting or drinking a wine is like poetry: it invokes a blending of thoughts with every sip,” Jamie explained. From her WSET classes, Jamie learned that “it is important that you appreciate each wine for what it is since each has its own beauty.” Molly added that one of the interesting facts she learned was how many regions and appellations there actually are, each with specific grape varieties, winemaking techniques, and styles.”

“The WSET course has just challenged me to learn more!” Molly exclaimed. “I hope to further my experience and knowledge with more courses and more wine. There is so much more out there to taste.”

Jamie, Molly, and Greg are all excited to share what they’ve learned with Atwater’s guests.



## In the Vineyards



It is our last push to harvest! Veraison is progressing along nicely. We are still two to three weeks ahead of average in terms of heat accumulation this year. Whether or not that translates into an early harvest is still very much in question. The nuances of the

finish.

Nets and non-lethal bird deterrents are going out as we hit veraison—cannons, bird distress calls and Mr. Blau (pictured above). We are still busy in the vineyard cleaning up some of our canopy management and beginning to make preparations for harvest. We have some more hedging and leaf-pulling to do as well. We will complete the hedging with the harvester tractor attachment. Once that job is done we will take it off and put the harvesting head on.

## *Veraison*

"A stage in the growing process when the grape begins to soften and change color on the vine, indicating the onset of ripening."

—Wine Enthusiast







Some more drainage tile has gone in with the help of Wagner Precision Tiling, and we will prep fields for cover crops. We don't have a formal plan for those spaces yet but will probably aim for planting them in 2026. This year we planted one acre of Pinot Gris and about one and a half acres of Cab Franc. They are all doing very well and have grown up and out of the grow tubes. Soon, we will take the tubes off and start installing the trellis.



---

|||

## Wine Cellar Update

August will be busy for the cellar team since we will be prepping for harvest while also continuing to bottle the remaining wines from the 2023 vintage—starting with the Chardonnay Reserve (54% Atwater and 46% Sawmill Creek). The Chardonnay Reserve 2023 slightly differs from its 2022 counterpart in that it didn't fully complete malolactic conversion and therefore has slightly elevated acidity. We'll next bottle the Atwater Estate Dry Riesling 2023 which is almost identical in style to the 2022 version. It completed full malolactic conversion and is again a blend of barrel- and tank-aged wine.

Following the Chardonnay and Estate Dry Riesling, we will turn our attention to the 2023 red wines: our Pinot Noir, Blaufränkisch, Cabernet Franc, and Symvolí (39% Syrah, 39% Cabernet Sauvignon and 22% Merlot). In general, the 2023 reds have an excellent mid-palette and a long finish. Tannins are light, but are still present and well-integrated. Overall, they express the vineyard and the vintage well.



## Club House



Thanks to all the wine club members who were able to visit for pick-up weekend! We had so much fun seeing you and sharing the new wines with you.

If you took pictures, we'd love to see them! Please post them to social media and tag #atwaterwine or add them to the wine club Facebook group.

Please let us know if you have any questions or concerns. Amanda is happy to help you. She can be reached at [amanda@atwatervineyards.com](mailto:amanda@atwatervineyards.com).

---

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!

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

Explore Our Wine Club!

---



## Job Opportunities

Are you looking for a fun, part-time job at your favorite winery? Look no further! We're seeking a Wine Educator for our tasting room who can work the occasional weekend or holiday. Requirements: enthusiasm, passion for wine, and being 21+. We'll teach you the rest. Please send your resume to [info@atwatervineyards.com](mailto:info@atwatervineyards.com) if you are interested.

---



## Upcoming Events

*All Times Eastern*

**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**  
5:00 p.m.-8:00 p.m.

Yummy Burger Food Stand  
Delicious smash burgers with veg\*n options! Here until 8 or sold out.

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

Atwater After Hours Wine & Cocktail Bar  
Singer-Songwriter Series with Susannah Lee

Subscribe	Past Issues	<i>(Music 6-8; Wine &amp; Cocktail Bar 6-9)</i>	Translate ▼
	<p><b>Sunday, August 25</b> 6:00 p.m.-9:00 p.m.</p>	<p>Winemaker's Dinner: <a href="#">Asian Fusion Menu</a> - SOLD OUT!</p>	
	<p><b>Thursday, August 29</b> 6:00 p.m.-9:00 p.m.</p>	<p>Atwater After Hours Wine &amp; Cocktail Bar Singer-Songwriter Series with Louiston <i>(Music 6-8; Wine &amp; Cocktail Bar 6-9)</i></p>	
	<p><b>Thursday, September 5</b> 6:00 p.m.-9:00 p.m.</p>	<p>Atwater After Hours Wine &amp; Cocktail Bar Singer-Songwriter Series with CC-13 <i>(Music 6-8; Wine &amp; Cocktail Bar 6-9)</i></p>	
	<p><b>Thursday, September 12</b> 6:00 p.m.-9:00 p.m.</p>	<p>Atwater After Hours Wine &amp; Cocktail Bar Singer-Songwriter Series with Rena Guinn <i>(Music 6-8; Wine &amp; Cocktail Bar 6-9)</i></p>	
	<p><b>Thursday, September 19</b> 6:00 p.m.-9:00 p.m.</p>	<p>Atwater After Hours Wine &amp; Cocktail Bar Singer-Songwriter Series with Somer White <i>(Music 6-8; Wine &amp; Cocktail Bar 6-9)</i></p>	
	<p><b>Thursday, September 26</b> 6:00 p.m.-9:00 p.m.</p>	<p>Atwater After Hours Wine &amp; Cocktail Bar Singer-Songwriter Series with Rev Ezra <i>(Music 6-8; Wine &amp; Cocktail Bar 6-9)</i></p>	
	<p><b>Thursday, October 3</b> 6:00 p.m.-9:00 p.m.</p>	<p>Atwater After Hours Pub Night BYOVinyl</p>	
	<p><b>Thursday, October 10</b> 6:00 p.m.-9:00 p.m.</p>	<p>Atwater After Hours Wine &amp; Cocktail Bar Singer-Songwriter Series with Sammy Viamonte <i>(Music 6-8; Wine &amp; Cocktail Bar 6-9)</i></p>	
	<p><b>Monday, October 14</b></p>	<p><i>Wine Club Exclusive - Save the Date!</i> Harvest Jubilee</p>	
	<p><b>Thursday, October 17</b> 6:00 p.m.-9:00 p.m.</p>	<p>Atwater After Hours Wine &amp; Cocktail Bar Singer-Songwriter Series with Liam Lawson <i>(Music 6-8; Wine &amp; Cocktail Bar 6-9)</i></p>	
	<p><b>Saturday, October 19</b> 7:00 p.m.-9:00 p.m.</p>	<p><i>Save the Date!</i> Something Wicked This Way Comes A Shakespeare Spooktacular Catered by Sapore</p>	
	<p><b>Thursday, October 24</b> 6:00 p.m.-9:00 p.m.</p>	<p>Atwater After Hours Wine &amp; Cocktail Bar Singer-Songwriter Series with Cast Iron Cowboys <i>(Music 6-8; Wine &amp; Cocktail Bar 6-9)</i></p>	



**Saturday, November 16-  
Sunday, November 17**

*Wine Club Exclusive - Save the Date!*  
Wine Club Pick-up Weekend

---

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.

 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



Translate ▼

This email was sent to <<Email Address>>

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