



THE ATWATER TIMES

September 2024



Tasting Room News

FREE SHIPPING OFFER

Valid through Sunday, September 22, 2024



Harvest has begun and with it, we're seeing signs of Fall! While we are not ready for summer to end, we can't help looking forward to all the festivities of the year's final months. We hope you are equally excited for what the rest of the year has to bring.

It's a perfect time to stock up on wines for your own cellar or for gift-giving, and we want to make it easy for you by providing free shipping on orders of three or more bottles. Use the code HARVESTSHIP when you check out!

Use Code: HARVESTSHIP

Valid through September 22, 2024

[Shop Wine](#)



END OF VINTAGE

Order now before this vintage is gone for good!

[Pétillant Naturel Aromella/Gewürztraminer 2023](#)

85% Aromella; 15% Gewürztraminer

207 Cases Produced—Only 9 left!

This refreshing wine is reminiscent of a sparkling ginger peach tea with a squeeze of citrus. With fermentation completed in the bottle under its crown cap, each bottle is unique. Pair with french fries or soft cheeses.

[Order Pét-Nat](#)

Save the Dates



Something Wicked This Way Comes: A Shakespeare Spooktacular



Atwater After Hours Howl-O-Ween Party

Shakespeare on the Fly returns for a special Halloween collection of spooky vignettes! Join us for an evening of laughs, libations, and Shakespeare in performance like you've never experienced before! Don't miss this fully immersive, one-night-only special event! Tickets are limited so get yours today.

Tickets include: performance, one glass of wine, a bruschetta collection from Sapore. Please contact Aimee at aimee@atwatervineyards.com or 607-220-7096 if you are interested in purchasing a ticket for someone under 21!

Wine club members: log in to receive your discount!

Doors open at 6:30/Curtain at 7:00

[TICKETS](#)

Benefitting the Humane Society of Schuyler County

Pair our wine and cocktails with La Monarka, get your picture taken at our photo booth, enter the costume contest, and have a great time while raising funds for the rescue animals of the Humane Society of Schuyler County!

Well-behaved leashed dogs welcome in the tasting room. We encourage people and pets to wear costumes.



In the Vineyards



Harvest has begun! The season is still advanced compared to average, so we are anticipating earlier harvest dates for most varietals. One uniqueness to this season is that canopy growth has continued later than usual. Ripening does not progress as quickly when the vines are still trying to produce more leaves. There are a lot of young, healthy leaves that will ultimately help with the ripening process. We also count on the weather in September to be good to help us to finish out strong. September often makes or breaks a vintage. Right now, we are in very good shape and are hopeful for an excellent vintage.

Aside from harvest, we are doing a last mow and some clean-up tasks. Harvest days are typically fairly short for the vineyard crew, assuming there are no major mechanical meltdowns. We can easily have enough grapes for the press deck and be cleaned up by noon when everything is working well. In case you didn't hear it, there was just a whole lot of wood knocking. (LOL) On the agenda is marking virused vines for removal, weed clean up, equipment winterization, existing vineyard maintenance, and new vineyard trellis installation.



Wine Cellar Update



We started this year off early with Diamond and Leon Millot from our friends at RockHouse Vineyards. The Diamond will go to pét-nat and the Leon Millot will find its way into the Stone Bridge Red. The first fruit from the home farm was Zweigelt, which has already been blended with the Diamond for yet another year of pét-nat—it fermented nicely and was just bottled. The Chardonnay and Pinot Noir for sparkling have also been picked and just begun to ferment. They will eventually end up in barrels once their fermentations fully begin. We have been exclusively using the Pied de Cuve for fermentation this year, and so far it's going smoothly. We did this last year but only on about 70% of the wines. So far brix numbers have been higher than average, but the acidity has also stayed high due to the cooler nights we've been having. I imagine this year will be similar to 2017 in quality and expression if this trend continues. We're very excited to see what this vintage has in store!

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Club House



MEMBER FEATURE
Tom and Regina Nadbielny

Tom and Regina split their time between Watkins Glen and Watchung, New Jersey. They have been visiting Atwater for almost ten years and have been club members since 2021. They've jet skied on all of the Finger Lakes where jet skis are allowed—including through the double locks at Seneca Falls. This summer on a road trip to Michigan they jet skied on all of the Great Lakes, the St. Mary's River, the Niagara River, and went through the Soo Locks.

They really like the Atwater wines, the super-friendly staff, and especially George who makes it all work. The service is great and Atwater has beautiful views of the lake. They enjoy the occasional music and food trucks and especially like the Wine Pairing Dinners.

It's always fun when the Nadbielnys visit—they have great stories of their adventures and invariably make new friends!



Harvest Jubilee

Monday, October 14, 2024

10:00 a.m. to 1:00 p.m.

We are thrilled to invite you to this year's Harvest Jubilee, an event exclusively for wine club members. We'll start the day with pastries and coffee before a tour of the vineyard with our vineyard manager, Chris King. You'll be able to see grapes on the vine, sample wine, and learn about the decisions that go into harvest.

You'll also get to spend time with our winemakers to hear about what happens to the grapes once they arrive on the press pad and taste samples from the tank. The jubilee will end with soup, bread, and wine catered from [here](#).

We will have a professional photographer on hand to take candid pictures. You may also opt to participate in "red carpet" pictures with our vineyard as a beautiful background--what a great holiday card portrait! (We'll send these to you digitally after the event.)

Please be prepared for vineyard conditions. Wear weather-appropriate clothing and footwear adequate for muddy and uneven terrain. We will hold the event rain or shine!

To purchase tickets, you will be directed to the Tock ticketing site. Please log in with your wine club credentials for access to this exclusive event. If you have any questions, please contact Amanda at 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!

[Join Our WC Facebook Group](#)

[Explore Our Wine Club!](#)



Upcoming Events

All Times Eastern

Thursday, September 26

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)

Thursday, October 3

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

Atwater After Hours Pub Night
BYOVinyl

Thursday, October 10

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

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

Monday, October 14

Wine Club Exclusive
[Harvest Jubilee](#)

Thursday, October 17

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

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

Thursday, October 24
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, October 31
6:00 p.m.-9:00 p.m.

Atwater After Hours Howl-o-Ween
Benefit for the Humane Society of Schulyer County

Thursday, November 7
6:00 p.m.-9:00 p.m.

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

**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](#).

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.

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