



# THE ATWATER TIMES

October 2024



## Tasting Room News



**HOWL-O-WEEN PARTY**  
To benefit the Humane Society of Schulyer County



Thursday, October 31  
6:00 to 9:00 p.m.

**WINE • FOOD • MOCKTAILS**  
**MUSIC • DOGS • COSTUME CONTEST • PRIZES**

La Monarka (2:00 - 7:00 p.m.)  
DJ Astro Hawk  
Photobooth - Proceeds to HSSC

# Howl-O-Ween

## A Benefit for the Humane Society of Schuyler County

Get your costumes ready for you and your pup(s), We're hosting a Howl-O-Ween party to benefit the Humane Society of Schuyler County!

In addition to great wine, we'll have:

- A costume contest with great prizes (\$5 optional entry fee—all goes directly to HSSC!).
- La Monarka Food Truck (2:00-7:00 PM)
- A Photo Booth (\$10—all proceeds go to HSSC!)
- Astro Spinning Spooky Tunes

Dogs are welcome to this rain-or-shine event. We encourage people and pets to wear costumes, but they aren't required. We will also be collecting items for the dogs and cats from the [HSSC wish list](#)!

We can't wait to see you!

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## *New Hours*

Now that the sun is setting earlier and the weather is cooling down, we've closed weekend Atwater After Hours for the season. Thursday nights we'll be open late until Thanksgiving.

The Vista Bar (outdoor bar) is officially closed, but if weather permits, we will open during the weekend.

**Our new hours are:**

Daily: 11:00 a.m. to 6:00 p.m.

Atwater After Hours through November 21

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



# In the Vineyards



push with late reds and late harvest. The weather has been near ideal and the fruit has developed and maintained its integrity really well for the most part. Yields have been generally pretty good as well—a very nice vintage so far!

In our region, weather can sometimes force our hands more than we might like. We are always grateful for the years when that is not the case. Fingers crossed for a beautiful finish.

Although the vineyard team has been focused on harvest, they have also been doing some clean up mowing—both rows and ditch lines as well as some clean-up spraying to reduce inoculum next year.



# Wine Cellar Update

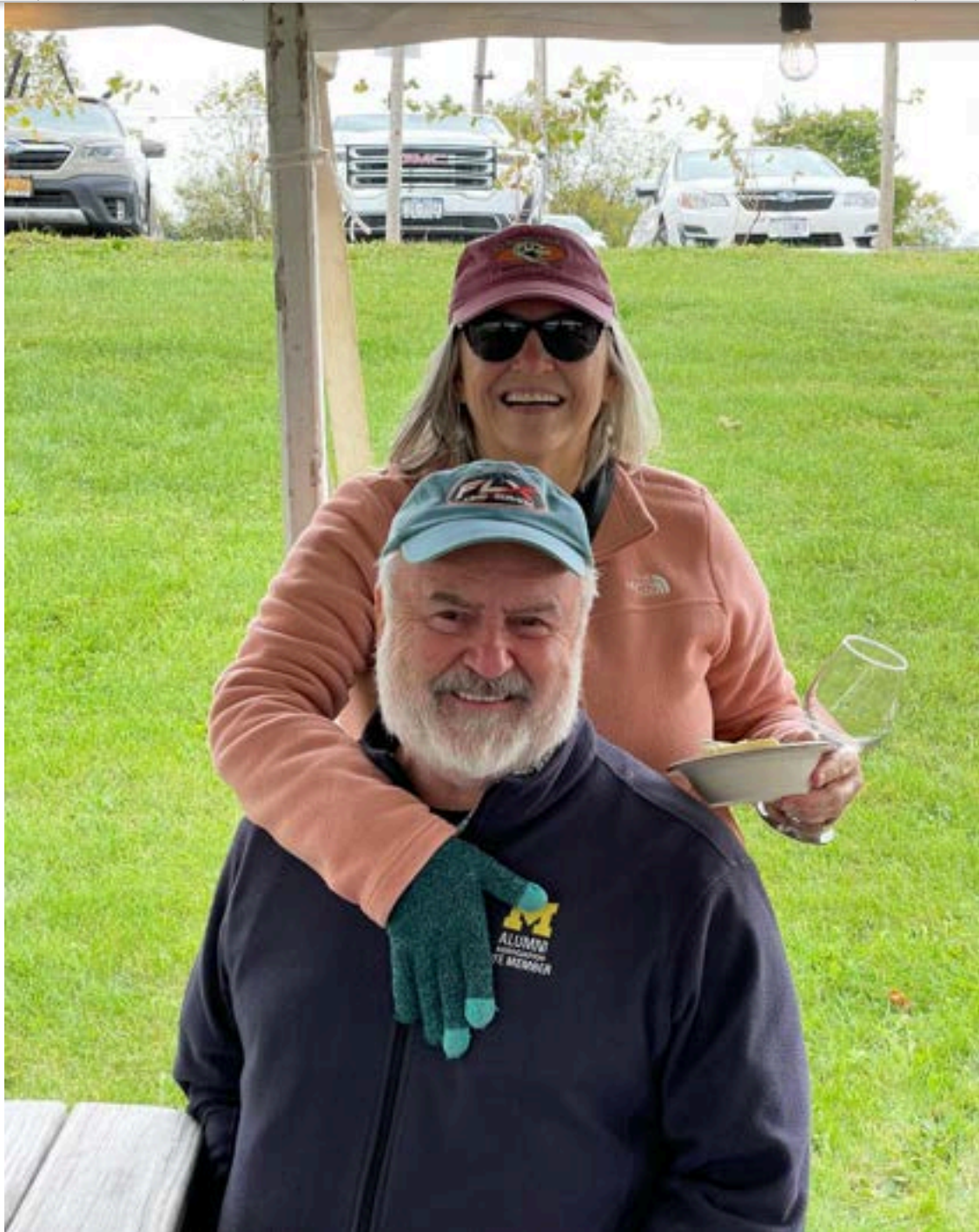




This month, the winemaking team has been busy managing fermentations and punch downs. The Pinot Noir has been pressed off its skins after 16 days and is now resting in barrels where it will go through malolactic fermentation. We have begun to harvest Riesling, and it's coming in ripe and very clean. The Merlot and the Lagrien have just begun to ferment and will continue to do so for the next couple of weeks. As of October 10th, the Syrah has been picked, along with a small amount of Gewurztraminer that will be co-fermented with the Syrah. Consider it a bit of an ode to the Rhône Valley where it is common to co-ferment Viognier (an aromatic white grape) with Syrah. The last half of October will consist of the remaining Riesling, Cabernet Franc, and Cabernet Sauvignon—all of which are hanging on nicely.



# Club House



**MEMBER FEATURE**  
**John and Kathy Nyquist**

John and Kathy Nyquist grew up in Michigan, married there while in college, and after graduation (pregnant with their first child) headed off on their “Great New York Adventure.” They made careers were in Western New York, Kathy as both a geriatric physical therapist specialist and a nursing home administrator, and John as a board certified medical Illustrator at the University at Buffalo's Jacobs School of Medicine. They lived and raised their family in the beautiful Village of Akron, NY. Some years

they had to decide between Colorado or the Finger Lakes area. Opting for the shorter road they bought a house and a little land on the edge of the Village of Burdett. They agree it was one of the best decisions they ever made.

They also knew making friends in a new place and at this time in their lives could be difficult, but joining the Atwater wine club in 2018 was a great start and it's where many new friendships began. Becoming part of the Atwater "family" makes them truly feel they belong in this community. They love what they have learned about both making and drinking wine, and you could put money on finding them here in the tasting room every Thursday night enjoying music, friends, and wines. While always willing to taste something new it's usually a Dry Riesling for Kathy and Chardonnay Reserve for John.

Kathy spends her time creating and making beautiful award-winning quilts, working in her garden (she earned her Master Gardener Certification from Cornell since moving here), riding her bike, and taking long walks. John spent a lot of time working on plans for the remodel of their house, is proud he can conquer Satterly Hill on his E-bike, and has now settled into his love of fine art with figure drawing and painting watercolor landscapes, the incredible view from Atwater being a favorite subject. You can see his work in regional galleries and on display in the Atwater tasting room. They love to travel to remote places, enjoy time with their daughter's family in Burdett, travel often to Colorado for time with their son's families, and venture back to Michigan a few times a year to visit friends and family there as well. They admit whole-heartedly "we might be on the road a lot but coming back to Burdett, and Thursday nights at Atwater, is definitely coming home."

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### **Wine Club Pick-Up Weekend** **Saturday, November 16-Sunday, November 17**

Join us Saturday, November 16th, and Sunday, November 17th 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: Butternut Squash Bisque complimented by arugula with Champagne Vinaigrette. 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. Her email is [amanda@atwatervineyards.com](mailto:amanda@atwatervineyards.com) and phone number is 607-546-8463 x2.

At 7:00 on Saturday, November 16, we will be hosting a Holiday meet-up for our wine club members with games, prizes, and holiday shopping. Optional: bring your favorite holiday treat to share!

[Pick-Up Weekend Tasting Reservations](#)

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**Behind the Label Virtual Tasting**  
**Thursday, December 12**



Our last virtual get-together of the year will be Tuesday, December 12 from 6:30 to 8:00 PM. We'll discuss the winemaker selections and any other Atwater wines plus we have a few surprises in store for you. Register [here!](#)

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, 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)

**Saturday, October 26**

2:00 p.m.-6:00 p.m.

La Monarka Mexican Food Truck

**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*  
[Wine Club Pick-up Weekend](#)

**Saturday, November 16**  
7:00 p.m.-9:00 pm.

Wine Club Holiday Meet-up

**Thursday, November 21**  
6:00 p.m.-9:00 p.m.

Atwater After Hours Pub Night: Coloring & Games

**Thursday, November 28**

Closed for Thanksgiving

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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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### HOURS

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

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

**MAKE A TASTING RESERVATION**



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