

THE ATWATER TIMES - MARCH 2022



ATWATER  
TIMES



**MEET SAM,  
OUR NEW HOSPITALITY MANAGER**



Sam moved to the Finger Lakes to be closer to his girlfriend Rachel and, of course, the wine trails. He thinks the region is beautiful and unique and enjoys hiking the lovely Gorge and Finger Lakes Forest trails, foraging for edible plants, and learning all about cool climate viticulture, and vinification.

Sam has always had an interest in wine. Working in various restaurants and bars gave him a great base of knowledge to build on. Over the last few years, he has taken more of an interest in home winemaking using Finger Lakes fruit. He believes the Finger Lakes has lots of potential as a region and continues to make world-class wines we can all get excited about.

From the first time he met the team at Atwater, Sam knew he would be joining a very special community that has created a fun, inclusive, hospitality-centered experience.

Sam really likes being outdoors, and when he has the time likes to go hiking, foraging, skiing, boating, shooting, golfing, and fishing! He enjoys reading, being lazy on the couch, and tending to lots of houseplants in his downtime.

Sam tries to build sustainable habits and be more eco-friendly in his everyday life. He thinks it's important for people to try and make an effort to be conscious about how the things we do affect the world at large. All the more reason to buy locally and support small businesses!

Sam is looking forward to meeting the friendly faces of our wine club members and other guests, both those who are local and those visiting from outside the Finger Lakes. The next time you are in the tasting room, please tell him hello!



## IN THE VINEYARDS

Pruning continues with an increased sense of urgency as spring is looming. We picked a cold day to try out the pre-pruning attachment on our harvester tractor. It was a

limited trial this year but the goal is to make pruning easier by removing most of the brush with the machine. We were quite happy with the results!



---

## FROM THE CELLAR



The bottling line is running every week this time of the year as we try to catch up and fill in the wines that quickly disappeared off the shelves last fall. With all the Rosés in the bottle, we now turn to an old Atwater favorite, our Stone Bridge White. The 2021 version is mostly Vidal and Vignoles with a bit of Riesling and Gewurztraminer. All estate grown and fermented separately, this off-dry blend comes in with just about 0.7% residual sugar.

The last two wines we plan to bottle in March include the Dry Riesling 2021 and its partner the Riesling 2021. Both are tank-fermented to retain their fruity freshness and blended from multiple blocks of Riesling on the Atwater estate, where we have 9 distinct blocks of Riesling all with their unique character and expression.

---

## New Releases



**Dry Rosé of Cabernet Franc - Blaufränkisch 2021**

69% Cabernet Franc; 31% Blaufränkisch

CASES: 530

A subtle whiff of vanilla introduces a refreshing and light-bodied palate bursting with notes of raspberry, watermelon, and green apple. Pair with pasta e piselli, spinach quiche, or rice dishes and seafood.

**Bubble Riesling 2021**

100% Riesling

CASES: 480

Notes of rosemary and citrus waft out of the glass. Fine bubbles and vibrant acidity accompany tart citrus and juicy peach flavors on the refreshing, lip-smacking palate. Excellent savored alone or with spicy food such as Thai dishes.

**Pinot Noir 2020**

100% Pinot Noir

CASES: 213

Enticing aromas of sweet molasses and chocolate cake lead to cherry and dark chocolate on the palate, finishing with fine, lingering tannins. Pair with a wild mushroom risotto or red curry.

**Skin Fermented Gewürztraminer/Chardonnay 2018**

66% Gewürztraminer, 34% Chardonnay

CASES : 71

Citrus, floral and herbal aromas introduce this golden-hued wine. The palate bursts with flavors of caramel, dried apricot, and orange rind, finishing with spice and a hint of tannin.



## FROM THE TASTING ROOM

### Spring Vertical Virtual Tasting Series Continues



Join us for one, all, or any combination of our spring Vertical Virtual Tasting Series. Vertical tastings provide insight as to how both the growing season and the winemakers' choices affect characteristics of wine. During these interactive events, we'll taste, enjoy, and discuss a different wine each session with ample time for questions. This month we will be featuring our Pinot Noir 2013 and 2015. **Only nine bundles are left! Order by Wednesday, March 16 to receive delivery before the**

## **virtual tasting.**

With each bundle, you'll receive a guide to the wine along with suggested food pairings or a recipe. There is no charge for the virtual event which is conducted over Zoom, but we ask you preregister for planning purposes.

These vintages come from our library and are only available through these bundles. Club discounts apply.

[Syrah 2015 & 2016](#)

[Watch Replay](#)

Cabernet Franc 2013 & 2014

[Watch Replay](#)

[Pinot Noir 2013 & 2015](#)

Thursday, March 24

6:30-7:30 p.m

[Registration](#)

*Sold out but spaces available in virtual tasting.*

**Dry Riesling 2006 & 2010**

Thursday, April 28

6:30 - 7:30 p.m.

[Registration](#)

**Purchase Pinot Noir Bundle by 3/16**

**Purchase Vertical Virtual Tasting Bundles**



## **Job Opportunities**

Atwater offers fabulous, award-winning wine, amazing co-workers, and one of the best views of Seneca Lake! We'd love you to join our team. The following positions are currently available.

[Tasting Room Associates](#)

We are looking for Full-Time and Part-Time team members to join us who are outgoing, enthusiastic regarding hospitality, and passionate about wine. Our winery provides curated indoor tasting experiences and a large outdoor space for guests to enjoy wine flights and wine by the glass or bottle. This position requires applicants to have some knowledge of wine as well as an eagerness to learn. Applicants should be dedicated to providing excellent customer service as they engage with and enlighten

guests. Flexible schedule with weekends and holidays required. Must be of legal drinking age and have reliable transportation.

### Harvest/Cellar Assistant

We are seeking candidates for the upcoming harvest season (August through mid-November) to assist our small but dedicated team making award-winning wines. Job duties include assisting in all aspects of wine production including:

- Sampling and analysis
- Fermentation management (punchdowns and pumpovers)
- Sorting fruit
- Lots and lots of cleaning
- Racking, filling, stirring, and topping barrels
- Tank and barrel additions

Please visit the links for full job descriptions. Interested parties may send their resumes with three references to [info@atwatervineyards.com](mailto:info@atwatervineyards.com).



## CLUB HOUSE

### Winemaker's Selection Virtual Tasting



This quarter, our winemaker's selections include our Bubble Riesling 2021, Dry Rosé of Cabernet Franc-Blaufränkisch 2021, and Pinot Noir 2020. Our winemakers will be hosting a virtual tasting on Thursday, March 31st, from 6:30 to 8:00 p.m. ET. and hope you can join us. They will discuss the vintage, winemaking process, and wine characteristics. We'll leave ample time for you to ask questions, and we would be happy to discuss any other Atwater wine you have on hand. There is no charge but we ask you to [preregister](#). We look forward to "seeing" you there.

[Register for Winemaker's Selection Virtual Tasting](#)

## EXPLORE OUR WINE CLUBS



## UPCOMING EVENTS

*All Times Eastern*

**Thursday, March 24**  
6:30 - 7:30 p.m.

Pinot Noir Vertical Virtual Tasting  
[Registration](#)

**Thursday, March 31**  
6:30 - 8:00 p.m.

*Club Exclusive*  
Winemaker's Selection Virtual Tasting  
[Registration](#)

**Thursday, April 28**  
6:30 - 7:30 p.m.

Dry Riesling Vertical Virtual Tasting  
[Registration](#)

---

## MAKE A TASTING RESERVATION

### WINTER HOURS

Thursday through Monday: 11:00 a.m. to 5:00 p.m.  
Tuesday and Wednesday: Closed



---

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





---

Must be 21+ to click this email, browse our website, and purchase wine.  
Adult signature required on all shipments.



---

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