

THE ATWATER TIMES - MAY 2022



ATWATER  
TIMES



**NEW RELEASE**  
Dry Riesling 2021



### Dry Riesling 2021

100% Riesling

365 Cases Produced

Crisp, brightly defined aromas of fresh lime zest, green pineapple, white peach, and green apple create a wonderful conversation alongside a balanced structure and acidity to be enjoyed on its own, or with your favorite dish.



## **ATWATER AFTER HOURS Singer-Songwriter Series**

Our singer-songwriter series continues on Thursday evenings. Please join us for original live music by local musicians, wine by the glass or bottle, cocktails, mocktails, cheese plates, and snacks.

### **Thursdays**

**5:30 - 8:00 p.m.**

5/19 - Rachel Beverly

5/26 - Sarah Noell

6/2 - Scott Adams

6/9 - Louiston

Industry and club discounts.



## The Vineyard Table Returns

We know you've missed [The Vineyard Table dinners](#) as much as we have, and we couldn't be happier to bring them back this summer with [Dean Lane Food and Farmstead catering](#). Enjoy their five-course meals with a focus on local and seasonal ingredients thoughtfully paired with Atwater wines while you meet our winemakers, learn about the chefs and the passion they bring to their craft, and enjoy lively conversation with friends, all while surrounded by our beautiful vineyard overlooking Seneca Lake.

**Sundays**

**5:00 - 9:00 p.m.**

**6/19 - ~~Lobster and Steak~~ SOLD OUT!**

**7/10 - Seafood**

**7/24 - Mediterranean**

**8/21 - Asian Fusion**

Maximum four tickets per individual. Club members, please sign in using your account credentials to receive your club discount. To view menus, please visit the [Vineyard Table page](#) on our website.





[Purchase Vineyard Table Tickets](#)



## **IN THE VINEYARDS**

We are finishing up the last of our tying as the buds are starting to push. We will soon have a better idea of how well we made it through the winter. The start of the growing season really kicks it into high gear in the vineyards. Bud break has started, and each day the shoots will get a little bit longer. In addition to managing that growth and making shoot and fruit adjustments, we will be putting in replacement vines to fill in the spots where vines are underproductive or have died as well as planting a whole new Syrah vineyard. This is by far the busiest time of the year for the Vineyard Crew. It is also a very exciting and hopeful time as we start to get a little bit of a feeling for what the vintage might hold for us!



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## FROM THE CELLAR

We continue to keep churning out new wines from the 2021 vintage and this month features the Pinot Gris and Gruner Vetliner. The Pinot Gris was tank-fermented and aged on its lees with regular stirrings to increase mouthfeel and body. The Gruner was partially fermented on the skins to add texture and weight and then blended with the tank fermented portion. After blending, the Gruner was barrel-aged for five months in neutral French oak to help to soften and round out the wine. The Gruner is still relatively new for us, and we're looking forward to tasting it out of the bottle.



## CLUB HOUSE



### Behind the Label Virtual Tasting

Our winemakers will be hosting a "Behind the Label" virtual tasting exclusively for club members on Thursday, June 16, from 6:30 to 8:00 p.m. ET. and hope you can be there. They will discuss this quarter-- winemaker's selections include our Dry Riesling 2021, Stone Bridge White 2021, and Rosé of Pinot Noir 2021-- along with any other Atwater wine you might have on hand. We'll cover vintage, the winemaking process, wine characteristics, and leave ample time for you to ask questions. There is no charge but we ask you to preregister. We look forward to "seeing" you!

### Register for Behind the Label Virtual Tasting

### EXPLORE OUR WINE CLUBS

Wine Club memberships make a special gift that lasts all year! If you'd like to arranged for a gift membership, please contact Amanda at [amanda@atwatervineyards.com](mailto:amanda@atwatervineyards.com) or (607) 546-8463.



### 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. Please send your resume with three references to [info@atwatervineyards.com](mailto:info@atwatervineyards.com).



## Bartenders/Tasting Room Associates

We are looking for 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.

## Barbacks/Bussers

We are looking for friendly, responsible, and punctual candidates to join our team as a barback/busser. The right candidate may be additionally cross-trained for a service position. This person will help our hosts run the tasting room and outside bar smoothly by keeping areas stocked and cleaned.

## 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



## UPCOMING EVENTS

*All Times Eastern*

**Thursday, May 19**

5:30 - 8:00 p.m.

Atwater After Hours Singer-Songwriter

Series with Rachel Beverly

**Thursday, May 26**

5:30 - 8:00 p.m.

Atwater After Hours Singer-Songwriter

Series with Sarah Noell

**Friday, May 27**

Outdoor Bar Opens  
Daily 11:00 - 6:00 p.m.  
Friday - Sunday 6:00 - 9:00 p.m.

**Friday, May 27**

Atwater After Hours Resumes  
Friday - Sunday, 6:00 - 9:00 p.m.

**Thursday, June 2**

5:30 - 8:00 p.m.

Atwater After Hours Singer-Songwriter  
Series with Scott Adams

**Thursday, June 9**

5:30 - 8:00 p.m.

Atwater After Hours Singer-Songwriter  
Series with Louiston

**Thursday, June 16**

5:30 - 8:00 p.m.

Atwater After Hours Singer-Songwriter  
Series with Scott Adams

**Thursday, June 16**

6:30 - 8:00 p.m.

*Club Exclusive*  
Behind the Label Virtual Tasting  
[Registration](#)

**Sunday, June 19**

6:30 - 9:00 p.m.

The Vineyard Table - SOLD OUT  
Steak & Lobster

**Sunday, July 10**

6:30 - 9:00 p.m.

[The Vineyard Table](#)  
Seafood

**Sunday, July 24**

6:30 - 9:00 p.m.

[The Vineyard Table](#)  
Mediterranean

**Sunday, August 21**

6:30 - 9:00 p.m.

[The Vineyard Table](#)  
Asian Fusion

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**MAKE A TASTING RESERVATION**

**HOURS**

Daily: 11:00 - 6:00 p.m.  
Outdoor Bar Opens Friday, 5/27

Atwater After Hours Singer-Songwriter Series  
Thursday: 5:30-8:00 p.m.



Atwater After Hours (begins Memorial Day Weekend)  
Friday through Sunday: 6:00 - 9:00 p.m.



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



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