



## THE ATWATER TIMES

### May 2023



### Wes Andrew Named New Head Winemaker



Atwater is very excited to announce that Wes Andrew is moving into the Head Winemaker position effective immediately.

Wes succeeds Vinny Aliperti, who has been with Atwater over two decades. We are appreciative of the years Vinny spent developing a first-class winemaking program, and he will remain an invaluable Atwater consultant and irreplaceable friend.

Our winemaking program, however, will be in excellent hands with Wes. He first joined Atwater during the 2019 harvest season as a cellar intern while a student in the Finger Lakes Community College Viticulture & Wine Technology program. Subsequently, he worked part-time both in the vineyards and the cellar until appointed Assistant Winemaker in 2020.

"I'm very excited and honored to be a part of forming Atwater Vineyards's new identity," says Andrew. "In the upcoming years, I plan to further our use of spontaneous yeast cultures, expand our traditional method and pét-nat sparkling programs, incorporate more lees aging in our white wines, and continue to make great wine that is reflective of our beautiful vineyard site while also staying true to the

Atwater Vineyards will be producing some of their best wines in the years to come."

With excellent academic credentials and work experience, Wes will build upon the strong foundation from Vinny's tenure. We're excited to see how he expresses his philosophy of winemaking and vision in future vintages.



## IN THE VINEYARDS

An unseasonably warm stretch kicked the vines into high gear. We scrambled to get our trellis work and tying done and were able to finish in record time. And then everything stopped. The weather moderated again and vine growth stalled. We have gotten almost no new growth since the initial warmth, which is a good thing in some ways, as frost is risky when shoots are small and tender. Farming is always a roller coaster ride and the beginning of this vintage has not disappointed so far. Hopefully things will even out and we can settle in for a perfect year!

We are excited for our big planting project in the next couple of weeks. We will be putting in several clone and rootstock combinations of Cabernet Franc (2.5 acres) and another 1.5 acres of Lagrein. Lagrein is a newer variety for us, with only a couple of vintages under our belts but both the winery and vineyard crews have been really happy with it so far. Stay tuned to see how these wines turn out.



We are very happy to have Wes back from his trip to France. He's shared with us a travel journal that will make everyone want to schedule a trip to Europe!



### *Wes's Travel Journal*

I started in the Cote de Bar region of Champagne, then went south into Chablis and into Burgundy where I spent two days exploring the region and its wineries. After that, I visited the city of Macon and then finished my trip with two days in Beaujolais. The trip overall was really phenomenal, but I think the two highlights for me were Chablis and Beaujolais. The town of Chablis was beautiful and everyone I met was kind and accommodating.

I was really honored to have a tasting with the legendary Vincent Dauvissat—one of the most well-known and respected producers in Chablis. Vincent spent a few hours with our group answering all of our questions and tasting us through his recent 2021 bottlings. He also opened up a bottle of 2002 'Les Clos', which showed superbly. I also got to visit Vincent's cousin, Sebastian Dauvissat, who was equally welcoming and impressive.

I was surprised to see the stark difference in Beaujolais compared to its neighbors in Burgundy. While I expected the soil and climate to be quite different what really surprised me was how humble the region was. There were no grand chateaus or castles to be seen, the people lived quietly in their homes, all of which were surrounded by vineyards, and many of the wineries were quaint and small. The region reminded me very much of the Finger Lakes, mostly because Beaujolais seemed to have a tight-knit community not evident in other regions. I spent most of my time in



distinctly different but great wines, though I found Brouilly to be a little more up my alley.

I only scratched the surface of what France has to offer and I can't wait to go back. I also picked up a few winemaking tricks that I hope to try out in the cellar this upcoming vintage.



## NEW RELEASES



Visit Ale, Kate, and Jamie in the tasting room to try our new releases or order them [online!](#)

### Stone Bridge White 2022

27% Vidal, 24% Chardonnay, 23% Cayuga, 23% Vignoles, 3% Gewürztraminer  
427 Cases Produced

The Stone Bridge White 2022 is a blend featuring Vidal Blanc, Chardonnay, Cayuga White, Vignoles, and Gewürztraminer. This everyday sipper offers notes of pineapple, nectarine, and kiwi. This wine is medium-bodied with a long finish and pairs with a citrus salad, grilled chicken, or a day at the races.

340 Cases Produced

The Dry Rosé 2022 is a delicious blend of Zweigelt, Lagrein, Merlot, and Chardonnay. Notes of cranberry, raspberry, and sour cherries. Light herbal aromatics like dried thyme dance in the background. Strong in structure, this wine would pair well with grilled pork chops or a creamy mushroom risotto.



## TASTING ROOM NEWS



### Vista Bar Opens for the Season

The Vista Bar, our outdoor bar, opens for the season on Thursday, May 25! On select days we have [Food Trucks](#) and [DJs](#), but every day we have one of the best views of Seneca Lake! Come during the day for a picnic, cornhole, or a relaxing place to hang out. Stay until the sunset to see the gorgeous colors curtain the sky.

The Vista Bar offers wine by the bottle and glass, cocktails, mocktails, beer, mellow (non-alcoholic) beverages, cheese plates, and small bites. Our current menus are available [online](#). Well-behaved leashed dogs are always welcome in our outdoor seating area.

Thursday through Sunday 6:00 to 9:00 p.m. Thursday nights are a new addition this year and coincide with our Singer-Songwriter Series.



## CLUB HOUSE

New Wine Release





*Club Exclusive*

[Grüner Veltliner 2021](#)

100% Grüner Veltliner

Only 100 Cases Produced!

Notes of lemon curd topped with lime zest. A slight chalkiness and medium acidity add texture. Enjoy with seafood pho, ramen, oysters, or white asparagus.

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We're thrilled to announce this year's Vineyard Table dinners with Dean Lane Food and Farmstead catering, each a five-course delight with a focus on local and seasonal ingredients thoughtfully paired with Atwater wines. You'll 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. We are opening [tickets](#) for the first two dates exclusively to wine club members for a week before general sales.

### **Sundays**

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

6/25 | [Bistro Menu](#)

7/16 | [Asian Menu](#)

7/30 | Menu TBA

8/27 | Menu TBA

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 Wine Pairing Dinners page](#) on our website.



**Behind the Label Virtual Tasting**

**Thursday, June 15**



Please join us for a club-exclusive “Behind the Label” virtual tasting! Our winemakers will discuss the vintage, winemaking process, and wine characteristics of the Winemaker’s Selections--the Bubble Riesling 2022, Stone Bridge White 2022, and Dry Rosé 2022--as well as any other Atwater wines you’re interested in. We’ll also leave ample time for you to ask questions.

If you've missed past Behind the Label Virtual Tastings, you can watch the replays on our [YouTube channel](#).



## REGISTER FOR VIRTUAL TASTING

## EXPLORE OUR WINE CLUBS



## UPCOMING EVENTS

*All Times Eastern*

### **Thursday, May 25**

6:00–8:00 p.m.

Atwater After Hours Singer-Songwriter Series with Sarah Noell

### **Saturday, May 27**

6:00–9:00 p.m.

"SunSET" Series with Astro Hawk

### **Sunday, May 28**

2:00–7:00 p.m.

La Monarka Mexican Food Truck

### **Thursday, June 1**

6:00–8:00 p.m.

Atwater After Hours Singer-Songwriter Series with Rev Ezra and Monallo

### **Saturday, June 3**

2:00–7:00 p.m.

La Monarka Mexican Food Truck

**Thursday, June 8**

6:00-8:00 p.m.

Atwater After Hours Singer-Songwriter Series with Oliver Burdo

**Saturday, June 10**

6:00-9:00 p.m.

"SunSET" Series with Jesse Hill

**Thursday, June 15**

6:00-8:00 p.m.

Atwater After Hours Singer-Songwriter Series with Louiston

**Thursday, June 15**

6:30-8:00 p.m.

*Club Exclusive*[Behind the Label Virtual Tasting](#)**Saturday, June 17**

2:00-7:00 p.m.

La Monarka Mexican Food Truck

**Thursday, June 22**

6:00-8:00 p.m.

Atwater After Hours Singer-Songwriter Series with Nick Fields Duo

**Sunday, June 25**

5:00-9:00 p.m.

*Club Only Ticket Sales Until 5/24*[The Vineyard Table: Bistro Menu](#)**Thursday, June 29**

6:00-8:00 p.m.

Atwater After Hours Singer-Songwriter Series with Joe Lule

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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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**SPRING HOURS**

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

Atwater After Hours Thursday 6:00 to 8:00 p.m.

**BEGINNING FRIDAY, MAY 25**

Vista Bar open daily 11:00 to 6:00 p.m.

Atwater After Hours Thursday through Sunday 6:00 to 9:00 p.m.



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Adult signature required on all shipments.

