

IN THE VINEYARDS

The late freeze is the big story for wineries and vineyards in most of the state. On the morning of May 18th, many locations hovered at or below freezing for several hours in some cases. The results were devastating for many, as we had also had an early bud break which left the young shoots extremely vulnerable. This was the most widespread damage event most of us in the industry can remember. Early estimates approach 50% crop loss across New York. There are still a lot of variables that can

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damage.) Our thoughts are with our fellow growers who are dealing with worse situations.

On a brighter note, we are excited about our new plantings of Lagrein and Cabernet Franc that have just gone in. Field prep was a monumental task with SO MANY ROCKS to remove. We are grateful to our permanent, temporary, and contracted workers who all went above and beyond to get the fields ready to go. Field prep is everything! We are looking forward to the wines that will come from these plantings.



Pictures by Curtis Corlew, except that of Matt in lower right.

WINE CELLAR UPDATE

The month of June has been filled with bottling. We started the month with the Chardonnay Reserve: a blend of roughly 55% barrel fermented and 45% stainless steel tank fermented Chardonnay that were both aged on their lees with no sulfur for seven months. Next up is the Dry Riesling: a blend of roughly 75% tank fermented Riesling with the remaining portion barrel fermented "East-West" Riesling, also aged on lees for 7 months. Towards the end of June we will be conducting tasting trials of our Stone Bridge Red. Subscribe





END OF VINTAGE



Order now! Once gone, this vintage is gone for good.

Merlot/Cabernet Sauvignon 2021

170 Cases Produced—ONLY 15 CASES LEFT!60% Merlot, 40% Cabernet Sauvignon

This wine soars with big, vibrant, juicy fruit. Notes of blueberries, plum, cherry cola, and pencil shavings are prominent on the nose and palate.

TASTING ROOM NEWS

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Weekend Fun

selected Saturdays and Sundays, we have DJs spinning tunes and favorite food trucks such as La Monarka and Moochot's Authentic Thai Cuisine. Check out the current schedule at the links below or at the calendar at the end of the newsletter.



Music



Food Trucks

CLUB HOUSE

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Vineyard Table: Mediterranean Menu Tickets Added



Mediterranean Tofu Curry with Quinoa Salad, finishing with orange almond cake while taking in the panoramic views of our beautiful vineyard and Seneca Lake.

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

6/25 | <u>Bistro Menu</u> - <u>SOLD OUT!</u> 7/16 | <u>Asian Menu</u> - Only 8 seats left! 7/30 | <u>Mediterranean Menu</u> 8/27 | Menu TBD

We are opening <u>tickets</u> exclusively to wine club members for a week before general sales. Maximum four tickets per individual. Club members, please sign in using your account credentials to receive your club discount. To view full menus, please visit <u>the Wine Pairing Dinners page</u> on our website.

WINE PAIRING DINNERS

EXPLORE OUR WINE CLUBS

UPCOMING EVENTS

All Times Eastern

Saturday, June 17 2:00-7:00 p.m. La Monarka Mexican Food Truck

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Thursday, June 22 6:00-8:00 p.m.

Sunday, June 25 5:00-9:00 p.m.

Thursday, June 29 6:00-8:00 p.m. Atwater After Hours SunSET Series with Astro Hawk

Atwater After Hours Singer-Songwriter Series with Nick Fields Duo

SOLD OUT! <u>The Vineyard Table: Bistro Menu</u>

Atwater After Hours Singer-Songwriter Series with Joe Lule

rsday, July 6)-8:00 p.m.	Atwater After Hours Singer-Songwriter Series with Cast Iron Cowboys
rsday, July 13)-8:00 p.m.	Atwater After Hours Singer-Songwriter Series with Hannah T
arday, July 15 0-7:00 p.m.	La Monarka Mexican Food Truck
day, July 16)-9:00 p.m.	The Vineyard Table: Asian Menu
rsday, July 20)-8:00 p.m.	Atwater After Hours Singer-Songwriter Series with Rachel Beverly
1rday, July 22 9-8:30 p.m.	Atwater After Hours SunSET Series with Ricky Tempo
day, July 23)-7:00 p.m.	Moonchot's Authentic Thai Cuisine *Open until food runs out!
rsday, July 27)-8:00 p.m.	Atwater After Hours Singer-Songwriter Series with Louiston
ay, July 28 0-7:00 p.m.	Silo Kitchen Food Truck
ay, July 28)-6:00 p.m.	Atwater After Hours Singer-Songwriter Series with Sammy Viamonte
day, July 30)-9:00 p.m.	Tickets for Wine Club Members Only through 6/22 The Vineyard Table: Mediterranean Menu

Interested in an overnight visit? Check out available lodging from our <u>business partners</u>.

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