



THE ATWATER TIMES

July 2023



IN THE VINEYARDS



After a rocky start, the vines have taken right off! The canopies look really luscious this year. We are busy shoot positioning, which is a process of moving wires and tucking new growth to try to get the right amount of fruit exposure. Tucking shoots and pulling leaves helps to get the fruit out in the open so that they will ripen better and dry out more quickly to help with disease pressure.

We will hit 1200 growing degree days (GDD) around the middle of the month, which is about halfway to the end of the season. Growing degree days measure heat accumulation. At 1200 GDD, the clusters are about half of their final weight. We sample vines and start to get a feel for how much fruit we might have at harvest. Crop

so good information is extremely helpful.

We are proud to announce that Atwater is among the first group of vineyards certified by the New York Sustainable Winegrowing program. The certification is based on the VineBalance workbook, which encompasses 144 action items addressing various aspects of sustainability, including input reduction, soil health, water protection, resources and waste, energy conservation, ecosystem health, climate resiliency, continuous improvement, and social equity.



WINE CELLAR UPDATE

At the end of June, we spent time bottling, including the Blanc de Blanc 2022 which is 100% Chardonnay fermented and aged in neutral oak barrels for nine months before being inoculated for its second fermentation. It will age on its lees for roughly 36 months before it gets disgorged.

In July, we'll be bottling the Stone Bridge Red—a blend of 80% Foch and 20% Noiret and other reds. We'll also start planning for the 2023 harvest. Once we have crop estimates from Chris and our other growers we can estimate how much of each wine we will be able to make, and if we have extra grapes, what side projects and specialty wines we will be able to pursue.



TASTING ROOM NEWS



Join us for the August 27 Vineyard Table Dinner with an Asian Bistro theme. Dean Lane Food & Farmstead will prepare an unforgettable meal with dumplings, seared Ahi Tuna, short ribs or smoked tofu, duck salad, and banana spring rolls.

Sundays

5:00 - 9:00 p.m.

6/25 | Bistro Menu

7/16 | Asian Menu

7/30 | Mediterranean Menu - SOLD OUT!

8/27 | Asian Bistro Menu

We are opening tickets 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 [the Wine Pairing Dinners page](#) on our website.

Wine Pairing Dinners



CLUB HOUSE



Saturday-Sunday

Wine club pick-up weekend will be Saturday to Sunday, August 12-13. As a special treat to pair with the Winemaker's Selections, Dean Lane will be preparing a delicious goat cheese with honey pâte à choux. If you would like to schedule a tasting, please make your reservation as soon as possible since appointments fill up quickly. Use your wine club credentials to log in [here](#). Please contact [Amanda](#) if you need a vegetarian or vegan option or help with your reservation.

Make A Tasting Reservation

Behind the Label Virtual Tasting

Thursday, September 7

6:30-8:00 p.m.

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 as well as any other Atwater wines you’re interested in. We’ll also leave ample time for you to ask questions. [Register here!](#)

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, July 20
6:00-8:00 p.m.

Atwater After Hours Singer-Songwriter Series with Rachel Beverly

Saturday, July 22
5:30-8:30 p.m.

Atwater After Hours SunSET Series with Ricky Tempo

2:00-7:00 p.m.

*Open until food runs out.

Thursday, July 27

6:00-8:00 p.m.

Atwater After Hours Singer-Songwriter Series with Louiston

Friday, July 28

3:00-7:00 p.m.

Silo Kitchen Food Truck

Friday, July 28

4:00-6:00 p.m.

Atwater After Hours Singer-Songwriter Series with Sammy Viamonte

Saturday, July 29

2:00-7:00 p.m.

La Monarka Mexican Food Truck

Saturday, July 29

6:00-8:00 p.m.

Atwater After Hours SunSET Series with DJ ha-MEEN

Sunday, July 30

5:00-9:00 p.m.

SOLD OUT!

[The Vineyard Table: Mediterranean Menu](#)**Thursday, August 3**

6:00-8:00 p.m.

Atwater After Hours Singer-Songwriter Series with Scott Tremolo

Saturday, August 5

6:00-8:00 p.m.

Atwater After Hours SunSET Series with DJ Anthony Mansfield

Thursday, August 10

6:00-8:00 p.m.

Atwater After Hours Singer-Songwriter Series with Oliver Burdo

Saturday-Sunday,**August 12-13***Wine Club Exclusive*[Wine Club Pick-Up Weekend](#)**Saturday, August 12**

2:00-7:00 p.m.

La Monarka Mexican Food Truck

Saturday, August 12

6:00-8:00 p.m.

Atwater After Hours SunSET Series with Astro Hawk

Thursday, August 17

6:00-8:00 p.m.

Atwater After Hours Singer-Songwriter Series with Nick Fields Duo

Thursday, August 24

6:00-8:00 p.m.

Atwater After Hours Singer-Songwriter Series with Rena Guinn

Saturday, August 26

2:00-7:00 p.m.

La Monarka Mexican Food Truck

Thursday, August 31
6:00-8:00 p.m.

Atwater After Hours Singer-Songwriter Series with
Good Dog Band

Saturday, September 2
2:00-7:00 p.m.

La Monarka Mexican Food Truck

Saturday, September 3
2:00-7:00 p.m.

La Monarka Mexican Food Truck

Saturday, September 3
6:00-8:00 p.m.

Special Sunday Set
Atwater After Hours Singer-Songwriter Series with
Rev Ezra Trio

Thursday, September 7
6:00-8:00 p.m.

Atwater After Hours Singer-Songwriter Series with
Sammy Viaconte

Thursday, September 7
6:30-8:00 p.m.

Wine Club Exclusive
Behind the Label:
Winemaker's Selection Virtual Tasting

MAKE A TASTING RESERVATION

Visit our [online calendar](#) for updates!

Interested in an overnight visit?
Check out available lodging from our [business partners](#).

HOURS

Open Daily 11:00 a.m. to 6:00 p.m.
Atwater After Hours Thursday through Sunday 6:00 to 9:00 p.m.





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