



THE ATWATER TIMES

April 2024



Tasting Room News



Cabernet Franc Vertical Tasting
Saturday, April 27
6:30-8:30 p.m.

In this special tasting, you'll receive exclusive library samples of our 2017, 2019, and

Our head winemaker, Wes Andrew, will guide you through the tasting and offer insight into how weather and choices in the vineyard and cellar affect each vintage's unique characteristics.

Each vintage will be paired with a special crostino prepared by Sapore, known for bringing authentic handcrafted Italian cooking to the Finger Lakes region.

CABERNET FRANC VERTICAL TICKETS

*Don't miss the Bard's Birthday Bash on
Saturday, April 28!*



OPEN LATE

Thursday

Atwater After Hours Singer-Songwriter Series: 6:00-8:00 PM

Thursday - Saturday

Wine & Cocktail Bar: 6:00-9:00 PM

New Releases



Only 48 Cases Produced!

Our 2020 Pinot Gris Skin Ferment is a unique opportunity to try a pink grape vinified like a reserve red wine, spending 34 months aging in neutral oak barrels. With 20% whole cluster, 19 days of skin fermentation, and twice daily punch downs, it is a deep copper, sometimes pale garnet color. In the glass, notes of rhubarb, almond, dried cranberries, lemon rind, and toffee. The wine is textural with tea-like tannins and balanced by a stony minerality and moderate acidity. Pair with nuts, kimchi, or pomegranate glazed chicken.



In the Vineyards

The weather has been a real roller coaster (in case you didn't know, farmers love to talk about the weather!). We had a cool down followed by a decent warm-up, keeping the vines where they should be at this point—still dormant. Soil temperatures remain cool and sap hasn't been flowing too much yet.

Early bud push puts the vines at risk for a late frost like we experienced last year, and no one wants to see that again, but with the mild winter we have had, early bud break seems inevitable. We are just hoping it's not too early. Typically, we expect vines to start coming alive around the first of May. Another couple of weeks of dormancy would be very welcome.



Wine Cellar Update

then bottle the Cabernet Sauvignon Reserve 2022, the Skin Fermented Pinot Gris 2021, and a Skin Fermented Gewürztraminer, Riesling, and Chardonnay blend (2021).

Since we've been talking so much about bottling, we thought our newsletter readers might be interested in knowing the process, which can be complicated and time-consuming!



The Ins and Outs of Bottling

Perilous bottling line, blunt thou the winemaker's vanity!

Sounds straightforward, right? All you've got to do is get the wine into a bottle—how hard could it be? Some days it can be pretty hard! Lots of little issues can make what should be a smooth day of bottling turn into a nightmarish one. On paper, bottling wine is pretty simple, even on a large scale. Basically, all you really do is pump the wine from a tank into a filler bowl on the bottling line; the wine bottles go through, get filled, corked, and finally labeled. It's as easy as that! Until it's not...

The first obstacle the wine has to overcome is two conical filters at the beginning of the bottling line. These give the wine one last filter to ensure no active yeast or bacteria are left in the wine that could later pose an issue, e.g., refermentation or spoilage. Not all of our wines go through these filters—usually, we do this for wines that have residual sugar such as the Vignoles and Riesling, but it is always a case-by-

filters. This adds about 20 minutes each time you have to back flush. Do this three or four times during the day, and you are bottling an hour or two longer than expected.

If the filters are cooperating then the next challenge is getting the filler bowl to fully fill each bottle as it passes. Occasionally a wine will have a lot of dissolved CO₂ in it, something we might see with Rosés and earlier bottled whites. If too much gas is inside the filler bowl, the wine bottles won't fully fill. On a normal bottling day, you'll have a few low-fill bottles here and there, but on a particularly hellish day, you can get two or three low-fill bottles per case (twelve bottles). That's another two or three bottles you have to send back to the start of the line to refill every few minutes. If you're doing a 400-case lot of wine and you have to refill two out of every twelve bottles due to low fills, you're going to be refilling sixty-seven cases worth of wine. That's almost two extra hours of bottling at the rate Atwater can bottle (about 56 cases every 50 minutes). [Here's a quick video of the bottles being filled!](#)

The clogged filters and the low-fill bottles are only two of the many problems that can occur throughout the day. The corker and the labeling line each present their own issues. This is why a winemaker may groan when it comes to bottling days! They present numerous challenges but the results are always worth it.



Watch a 13-second time-lapse video of our winemaking team bottling the Chardonnay Reserve.





MEMBER FEATURE

Carl and Susan Anthony

Carl and Susan Anthony, a retired pipefitter and RN from central PA respectively, moved to Hector, NY in 2018. Carl enjoys hunting, fishing, beekeeping, raising chickens, and gardening while Susan loves cooking, baking, reading historical fiction, and visits from family and friends.

Carl and Susan started enjoying wines from Atwater around 2009 during a visit to the Finger Lakes. They love Atwater for the variety and the quality of wines and note that our staff are very knowledgeable and teach them about the different grapes and how they are made into the wines they enjoy. They think the wine club is fun because of the pick-up parties, food and wine tastings, and meeting other members who become friends, and they love to celebrate birthdays and anniversaries at the winery!

We always love when the Anthonys visit because of their fun and positive energy. They aren't just customers but friends. If you see the Anthonys in the Tasting Room, please tell them hello!



Pick-Up Weekend

Saturday, May 11-Sunday, May 12

In addition to providing samples of new wines and club exclusives picked just for you, we have partnered with Dean Lane Food + Farmstead catering for an unforgettable small bite. We encourage you to make a wine tasting reservation early. Weekend appointments fill up quickly! Please contact [Amanda](#) with reservation questions or if you need a vegan/vegetarian or gluten-free option.

WC Pick-Up Weekend Reservations

Behind the Label Virtual Tasting

Thursday, June 13
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. We hope to see you at this fun and interactive event.

Please note: if you haven't received your club notification email, you will be seeing that

Behind the Label Virtual Tasting Registration



Upcoming Events

All Times Eastern

Saturday, April 20
6:30 p.m.-9:00 p.m.

The Bard's Birthday Bash
[TICKETS](#)

Thursday, April 25
6:00 p.m.-9:00 p.m.

Atwater After Hours Wine & Cocktail Bar
Singer-Songwriter Series with Louiston
(Music 6-8; Wine & Cocktail Bar 6-9)

Saturday, April 27
6:30 p.m.-8:30 p.m.

Cabernet Franc Vertical Tasting
[TICKETS](#)

Thursday, May 2
6:00 p.m.-9:00 p.m.

Atwater After Hours Wine & Cocktail Bar
Singer-Songwriter Series with Oliver Burdo
(Music 6-8; Wine & Cocktail Bar 6-9)

Saturday, May 4
5:00 p.m. or 8:00 p.m.

Winemaker's Dinner at 1897 Beekman House
Call (315) 412-2697

Thursday, May 9
6:00 p.m.-9:00 p.m.

Atwater After Hours Wine & Cocktail Bar
Singer-Songwriter Series with Charlie Reitz
(Music 6-8; Wine & Cocktail Bar 6-9)

Saturday-Sunday
May 11-12, 2024

Wine Club Exclusive
[Wine Club Pick-Up Weekend](#)

Thursday, May 16
6:00 p.m.-9:00 p.m.

Atwater After Hours Wine & Cocktail Bar
Singer-Songwriter Series with Sarah Noell
(Music 6-8; Wine & Cocktail Bar 6-9)

Thursday, May 23
6:00 p.m.-9:00 p.m.

Atwater After Hours Wine & Cocktail Bar
Singer-Songwriter Series with Cast Iron Cowboys
(Music 6-8; Wine & Cocktail Bar 6-9)

(Music 6-8; Wine & Cocktail Bar 6-9)

Thursday, June 6, 2024
6:00 p.m.-9:00 p.m.

Atwater After Hours Pub Night
Bring Your Own Vinyl

Thursday, June 13, 2024
6:00 p.m.-9:00 p.m.

Atwater After Hours Wine & Cocktail Bar
Singer-Songwriter Series with Louiston
(Music 6-8; Wine & Cocktail Bar 6-9)

Thursday, June 13, 2024
6:30 p.m.-8:00 p.m.

Wine Club Exclusive
[Behind the Label 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](#).

[Explore Our Wine Club!](#)

SPRING HOURS

Thursday–Saturday: 11:00 a.m. to 9:00 p.m.

Sunday–Wednesday: 11:00 a.m. to 6:00 p.m.



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