

IN THE VINEYARDS



Spring is a very busy time in the vineyard! We are finishing up some pruning, doing some last-minute trellis work, and starting to tie. We will have vines coming soon, both to replace missing vines and for new plantings. There are a lot of things to coordinate and do in a short amount of time. Wish us luck!

Our big drainage tile project is also wrapping up. When we plant our new blocks, they will all have pipe beneath every other row to take away subsurface water. This is critical for the health of the vines in our region. Poorly drained vines do not grow as well and are more susceptible to winter injury. Drainage also allows us to get into the vineyards with equipment sooner without as much risk of damaging the soil—a good sustainable practice. Subscribe



WINE CELLAR UPDATE

Our winemakers have finalized the Chardonnay blend—a combination of both tank and barrel—and have one more round of Riesling blending trials to do towards the end of the month. Pinot Gris, Gewurztraminer, Dry Riesling, Gruner Veltliner, Chardonnay, and the Cuvee base are all resting on their lees in their designated vessels, waiting to be bottled this upcoming Spring and Summer. The reds are showing nicely—big and bold like 2020 but with a little more finesse and nuance such as you might expect from a year like 2019. The Cabernet Franc in particular will be one of the stars of the vintage.

Our winemaker Wes is taking a wine tasting tour in France this month, and we look forward to hearing about his travels!

Our winemakers have finalized the Chardonnay blend— a combination of both tank and stainless steel— and have one more round of Riesling blending trials to do towards the end of the month. Pinot Gris, Gewurztraminer, Dry Riesling, Gruner Veltliner, Chardonnay, and the Cuvee base are all resting on their lees in their designated vessels, waiting to be bottled this upcoming Spring and Summer. The reds are showing nicely—big and bold like 2020 but with a little more finesse and nuance than you might expect from a year like 2019. The Cabernet Franc in particular will be one of the stars of the vintage.

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END OF VINTAGE



Almost sold out. Stock up before these vintages are gone for good.

Rosé of Pinot Noir 2021

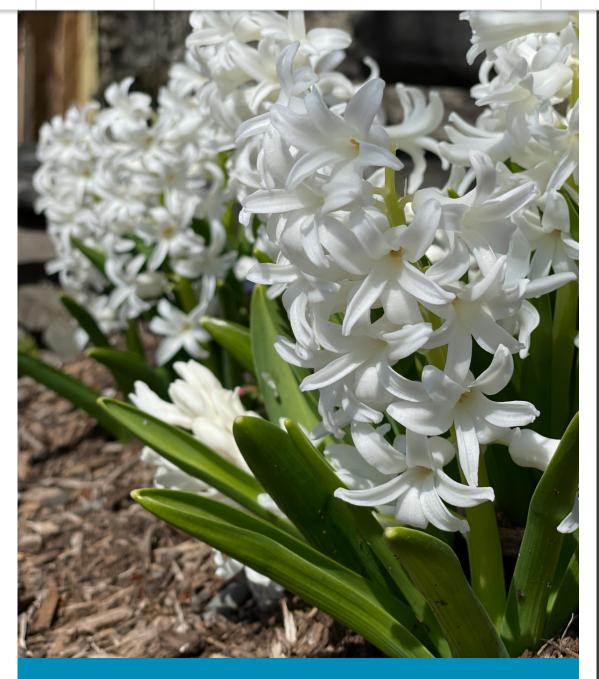
100% Pinot Noir237 Cases Produced89 Points, Wine Enthusiast**Only 15 Cases Left***

Dry Riesling 2021

100% Riesling 365 Cases Produced ****Only 20 Cases Left*****

TASTING ROOM NEWS

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Spring Hours

Daily 11:00 a.m. to 6:00 p.m. Atwater After Hours Singer-Songwriter Series Thursday 6:00-8:00 p.m.

Sparkling Cranberry-Lime Cocktail

brunch, by the poolside, or on the deck watching the sunset.



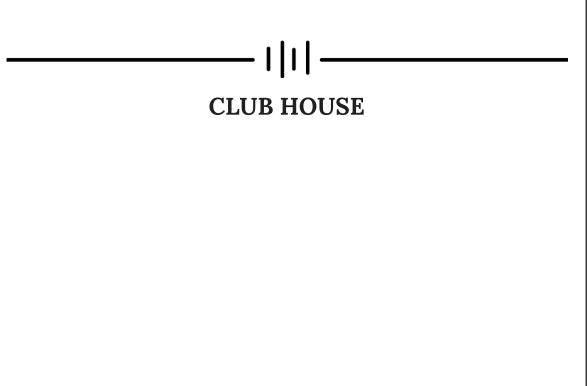
Ingredients

- 1/2 cup cold cranberry juice cocktail
- 2 tablespoons freshly squeezed lime juice
- 2 cups chilled <u>Bubble Riesling</u>
- Cranberries or thin slices of lime for garnish

Instructions

- 1. Mix cranberry juice and lime juice and divide among 4 champagne flutes.
- 2. Fill each glass with Bubble Riesling (about 1/2 cup each).
- 3. Float the cranberries or the thin lime slice on top for garnish.

Adapted from The Kitchen Treaty



Translate -

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Wine Club Pick-Up Weekend May 13-14 Saturday-Sunday

Wine club pick-up weekend will be Saturday to Sunday, May 13-14. As a special treat to pair with the Winemaker's Selections, Dean Lane will be preparing a crispy pork belly crostini dressed with arugula and hot honey. 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 <u>here</u>. Please contact Amanda if you need a vegetarian or vegan option or help with your reservation.

Behind the Label Virtual Tasting Thursday, June 15 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 <u>here</u>!

If you've missed past Behind the Label Virtual Tastings, you can watch the replays on our <u>YouTube channel</u>.



Saturday, May 13 -Sunday, May 14

Thursday, May 18 6:00-8:00 p.m.

Saturday, May 20 7:00-9:00 p.m.

Thursday, May 25 6:00-8:00 p.m.

Thursday, June 1 6:00-8:00 p.m.

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

Thursday, June 15 6:00-8:00 p.m.

Thursday, June 15 6:30-8:00 p.m. Club Exclusive Pick-up Weekend

Atwater After Hours Pub Night: Bring Your Own Vinyl

Final Session in the Series <u>Atwater Educational Wine Tasting:</u> <u>Rosé</u>

Atwater After Hours Singer-Songwriter Series with Sarah Noell

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

Atwater After Hours Singer-Songwriter Series with Oliver Burdo

Atwater After Hours Singer-Songwriter Series with Louiston

Club Exclusive Behind the Label Virtual Tasting

Visit our online calendar for updates!

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

> SPRING HOURS Open Daily 11:00 a.m. to 6:00 p.m. Atwater After Hours Thursday 6:00 to 8:00 p.m.

> > MAKE A TASTING RESERVATION

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-		I I	_
-	We'd love	to see your posts on social media! Please tag us #atwaterwine.	
-		f Share 🖾 Forward 🔞 Pin	
	Must be 2	21+ to click this email, browse our website, and purchase wine. Adult signature required on all shipments.	

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