

McGregor Vineyard

# clan club

N E W S L E T T E R



Without a hat  
A winter rain falls on me  
So what

Matsuo Bashō (1644-1694)

Onto another year! It's hard for me to believe that the farm is now entering it's 46th year and the winery its 37th...time sure does fly! We had a really wonderful 2016- an addition with indoor bathrooms (!), a beautiful new front deck, incredible staff, great wine scores, beautiful fruit to harvest and outstanding wines to share with everyone. Even with all of this to gloat about, I can't help but add that it was one of the most brutally hot and dry summers ever. It was honestly very difficult to keep my stomach from knotting up and to keep from worrying about what this drought was doing to the vines we care for.

Agriculture is a life of acceptance, hope and intimate connection to the things we cannot control. Basho is the greatest Japanese haiku poet ever and this haiku resonates the ultimate approach to a life of agriculture one could hope to describe. Worry about the things you have some sort of "control" over, and with those things out of your control...so what! We all have the choice to curse the rain (or drought) or accept it as it is. This is living in the moment at its greatest. Regardless of the circumstances, I promise to you all that we will continue to present the best wines we can year after year, and know that they are always made with commitment, dedication and love.



Onto our next offering of love...The 2013 Black Russian Red couldn't be more expressive- big, bold, soft, rich, complex, sophisticated. The only downside to this wine is how few cases were produced; take advantage of the special pricing offered in this newsletter now as it won't be around too long! The 2014 Cabernet Franc Reserve is our first red wine release of this vintage and shows off how delicious the reds from this year are- be patient, more to follow. Both of these wines are very enjoyable now but feel free to cellar them as well...lots of potential here! And last but not least, thanks once again for being part of the McGregor family...I wish the best for you all in this new year.



Cheers!  
John McGregor

january 2017



THE  
INFAMOUS BRR  
BASH



Photo by:  
Erin Moravec

**JOIN US!**

# BLACK RUSSIAN RED BASH

March 4 & 5 · 11-5 each day

Please call us or email to let us know  
if you plan to attend!

**\$7 per Clan Club member**  
**\$12 for non-members\***

*Experience a mini-vertical tasting of Black  
Russian Red for an additional fee of \$5.*

Join us at the winery to celebrate the public release of the 2013 Black Russian Red 36 Month Barrel Reserve. This is our second ever release of a “Reserve” designated Black Russian Red and it is breathtaking! This field blend of Saperavi and Sereksiya grapes is *the* cult red wine of the Finger Lakes.

After producing each of these grape varieties separately from 1985-1990, we introduced this blend with the 1991 vintage. The Bash was created years ago as a way to celebrate this unique wine, and to thank all of you for appreciating it!

In addition to enjoying this Reserve vintage, visitors have the opportunity to experience a mini-vertical tasting of Black Russian Red during the event for an additional fee of \$5. This line-up includes a few vintages from the McGregor wine library and a sample of the 2014 vintage right out of the wine barrel!

A limited quantity of the “library” vintages are for sale during this weekend only and discounted “futures” purchases of the barrel sample wine are available as well. Everyone receives a complimentary McGregor logo wine glass.

Nyssa Trepes, owner of the Kismet New American Bistro in Naples, NY is again preparing the foods you’ll enjoy alongside the Black Russian Red.

**Please let us know if you plan to attend so Nyssa can prepare the appropriate amount of food.**

*Nyssa is serving these mouthwatering foods:*

- Moroccan Beef Stew & Baguette
- Flourless Chocolate Torte with Black Cherry Coulis

# Black Russian Red Dinner

Saturday, March 4th  
NY Wine & Culinary Center, Canandaigua, NY

Space is limited to 80 people...and last year sold out quickly!

Make your reservations today by calling

**585-394-7070** or visiting **www.nywcc.com**

\$99.80 + tax/gratuity  
\$128 per person all inclusive

## WELCOME RECEPTION

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Fisher Island oysters on the half shell,  
heirloom tomato horseradish, champagne mustard &  
classic mignonette

Oysters rockefeller, shimmering light spinach &  
Pittsford Dairy butter cream sauce

Oyster & wild mushroom shooter

**McGregor Vineyard 2011 Sparkling Riesling**

## DINNER

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Classic steak tartare & salmon tartare

Farm fresh cured egg yolk, frisee, NY caviar & rye crisp

**McGregor Vineyard 2013 Cabernet Franc Reserve**

Beetroot vegichelli nest with almond crusted lively run chèvre

**McGregor Vineyard 2012 Pinot Noir**

Soft shell blue crab with cayenne & chili crust,  
maple glazed brussels sprouts on spring pea purée

**McGregor Vineyard 2012 Rob Roy Red**

Pan seared monkfish with lemon grass butter &  
mushroom grain risotto

**McGregor Vineyard 2012 Cabernet Sauvignon Reserve**

Farm raised dry aged beef rib steak  
with seared hudson valley foie gras, confit carrot,  
cauliflower potato purée & caramelized leeks

**McGregor Vineyard 2013 Black Russian Red,  
36-month Barrel Reserve**

Flourless chocolate torte with chocolate bombe shell,  
cranberry compote & hazelnut chocolate sauce

**McGregor Vineyard 2015 Late Harvest Vignoles**

## FINAL TOAST

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Assorted NYS cheeses & housemade confections  
coffee and tea selection



## SPECIAL PRICING ON ROOMS

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### The Inn on the Lake

**CANANDAIGUA, NY**

The feedback that I got on the Inn on the Lake from last year's Black Russian Red Dinner was very positive. So, once again, I've arranged special room rates for March 3-5 at the Inn which is located right next to the NY Wine & Culinary Center.

Make your reservations NOW...  
this pricing offered only  
until February 10!

Call **1.585.394.7800** or  
**1.800.228.2801**  
& reference McGregor Vineyard

Standard: \$124

Lakefront/ Standard  
Two Room Suite: \$159

Jacuzzi Suite: \$209

*(Plus 7.5% sales tax and  
4.5% occupancy tax.  
Prices above do not include tax)*

## PURCHASE YOUR FUTURES

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# 2015 Vintage Red Wines

Responses from this year's attendees of the Red Wine Barrel Tastings confirms that 2015 is another amazing vintage for red wines. Here is your chance to purchase these reds prior to their release. The majority of these wines will be bottled and available to you in 2017, but a few will not be available until 2018. We will contact you when your futures are ready. All wines are estate grown and bottled.

**These wines are available to you right now at 25% off their projected retail. This offer ends on February 12, 2017- order now!**

### **PINOT NOIR \$22.50** (\$30 retail)

A blend of three Pinot Noir clones- Mariafeld, #7 and Gamay Beaujolais. Light, bright, red berries, fruit forward. *65 cases*

### **CABERNET FRANC \$18.75** (\$25 retail)

Aromatic and fruit driven, intense spiciness, ripe tannins and long finish. Classic Finger Lakes style. *275 cases*

### **MERLOT \$22.50** (\$30 retail)

Vibrant ruby red color, great mouth feel, soft tannins, beautiful fruit expression. *65 cases*

### **CABERNET SAUVIGNON \$22.50** (\$30 retail)

Rich, ripe and powerful. Complex vintage bursting with berry and cocoa. Great future potential- likely a wine for extended cellaring. *145 cases*

### **ROB ROY RED \$33.75** (\$45 retail)

50% Cabernet Franc, 30% Cabernet Sauvignon and 20% Merlot. Smooth, rich, complex. All three components are expressed beautifully. An elegant wine. *145 cases*

### **BLACK RUSSIAN RED \$45** (\$60 retail)

Another outstanding vintage of this Saperavi and Sereksiya blend. Inky purple, ripe fruit aromas. Intense, broad, rich and mesmerizing. *248 cases*



## DUST FROM THE LIBRARY

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I've tried a lot of wines from our wine library this year and there were a few standouts. The **2001 Cabernet Sauvignon** still has a lot of life to it. It is rich, powerful and full of fruit character. It was even better after 24 hours of breathing.

The **2005 Pinot Noir Reserve** is still vibrant, silky, very impressive and still has years ahead of it.

The **2002 Dry Riesling** is full of fruit, slate and has a surprising youthful character. Our **2008 Dry Riesling Reserve** has muted aromatics but is very enticing on the palate and is nowhere near its peak. I continue to be enamored with the **2006 Pinot Noir**. The **2005 Black Russian Red** is simply divine as are the **2008 Black Russian Red** and **2007 Black Russian Red 30 month Barrel Reserve**. Have fun visiting your aging McGregor wines. This is just a small sampling of many wonderfully aged wines.

And remember, we always like to hear your stories of diving into the cellar. If there are any wines of ours you're interested in trying from our library, let us know and we can, more often than not, work something out!



Like us on Facebook!  
[facebook.com/mcgregorvineyard](https://www.facebook.com/mcgregorvineyard)

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in this month's clan pack



## 2013 Black Russian Red

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**\$60.00 per bottle retail**

Special Clan Pack Pricing

**\$45.00 per bottle  
save 25%**

*Good through release of the March Clan Pack  
Mix/Match a case (12 bottles) with the  
2014 Cabernet Franc Reserve and shipping is free!*

**A** total of 4.42 tons of estate grown Saperavi and Sereksiya Charni grapes were harvested by hand on October 17, 2013. They had 21 brix natural sugar, 1.02 TA and a 3.18 pH. The grapes were de-stemmed, crushed and inoculated with yeast. Fermentation lasted for eight days at 62-77 degrees and the must went through 100% malolactic fermentation. The must was then pressed and the wine was then aged in seven year old and new American oak barrels for 27 months. The wine was then transferred into stainless steel, egg white fined and cold stabilized. It was then filtered and bottled on July 19, 2016. The finished wine has 0.66 TA, a 3.42 pH, 0.5% residual sugar and 12.4% alcohol. 183 cases produced.

This vintage of Black Russian Red has an enticing deep red-purple color. It has aromas reminiscent of black currants, elderberry, ripe plum, and ripe red raspberries. This medium bodied wine combines all these aromas on the palate with tart cherries, mellow oak character and rich, silky tannins all leading to a nice, long and contemplative finish. It is an invigorating young wine that will easily mellow into an outstanding aged wine over the next 3-6 years and very likely beyond. Serve with the Ginger Flank Steak recipe in this newsletter as well as Beef Wellington, lamb chops and dark chocolate desserts.

in this month's clan pack



## 2014 Cabernet Franc Reserve

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**\$25 per bottle retail**

Special Clan Pack Pricing

**\$18.75 per bottle  
save 25%**

*Good through release of the March Clan Pack  
Mix/Match a case (12 bottles) with the  
2013 Black Russian Red and shipping is free!*

**T**wo parcels of Cabernet Franc were harvested for this vintage. The first was harvested on October 27, 2014. 4.42 tons of estate grown fruit were picked by hand and had 21 brix natural sugar, 0.96 TA and a 3.13 pH. The second parcel was harvested on October 28, 2014. This parcel yielded 2.16 tons of fruit with 21 brix natural sugar, 0.86 TA and a 3.21 pH. The grapes from both parcels were de-stemmed, crushed and inoculated with yeast. Fermentation lasted for eight days at 62-74 degrees and went through 100% malolactic fermentation. The must was pressed and the wine was transferred into seven, five, three year old and new American and French oak barrels for 16 months of aging. The wine was then transferred into stainless steel, egg white fined and cold stabilized. It was then filtered and bottled on July 27, 2016. The finished wine has 0.61 TA, a 3.48 pH, 0.25% residual sugar and 12.5% alcohol. 209 cases produced.

This vintage of Cabernet Franc has a bright ruby red color and is very fruit driven. It has enticing aromas of cherry, red berries, strawberry, and cinnamon/clove spiciness. The wine is soft and medium bodied on the palate and the fruity aromatics are joined with subtle flavors of oak and vanilla. Smooth tannins lend to an enjoyable lingering finish. Drink now through 2021.

## recipe corner

This recipe was published some years ago in the Clan Club News and we received so many compliments on what a simple and delicious recipe it is, that I thought we'd go ahead and share it again. Serve with some roasted garlic potatoes. This dish pairs wonderfully with a glass of Black Russian Red. Enjoy!

### Ginger Flank Steak & Black Russian Red Glazed Shallots

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A soy-sake marinade is the base for a delicious reduction sauce. For convenience, begin this one day ahead and marinate the steak overnight.

- 2 T. lime juice
- ½ c. soy sauce
- ½ c. sake
- ¼ c. (packed) dark brown sugar
- 3 T. minced peeled fresh ginger
- 4 garlic cloves, crushed
- 2 pound flank steak

Combine everything but meat in a ziplock bag and mix well. Add meat and refrigerate at least 2 hours and preferably for one day. Remove meat & save marinade.

Reduce the marinade over med – high heat in a saucepan on the stovetop until it is about ½ of its original volume. At the same time, grill steak over charcoal until desired doneness. Let rest, slice into thin strips and drizzle reduced marinade over the slices.

### Black Russian Red Glazed Shallots

*(Adapted from Bon Appetit, Dec. 1995)*

- 2 T. Butter
- 18 whole shallots, peeled and trimmed
- 1 c. Black Russian Red
- 6 T. Sugar
- ¾ c. Apple Cider

Melt butter in large, heavy skillet over low heat. Add shallots and cover. Cook until shallots are golden and beginning to soften, stirring occasionally, about 10 minutes. Add wine and sugar and stir until sugar dissolves. Simmer without stirring until liquid is reduced to a glaze consistency, swirling skillet occasionally, about 20 minutes. Add apple cider and continue to simmer until shallots are tender and liquid is again reduced to glaze consistency, stirring occasionally, about 15 minutes. Season to taste with salt and pepper.

## KEUKA WINE TRAIL EVENT

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### Wine & Cheese Lovers Getaway

February 18 & 19

Celebrate Valentine's weekend on the Keuka Lake Wine Trail! The seven member wineries are offering unique wine and food experiences focused on foods prepared with local cheeses paired with their wines.

Foods for 2017 wine trail events at McGregor Vineyard are catered by Nyssa Trepes of Kismet New American Bistro in Naples. Nyssa is serving Tartiflette (French Potato and Brie dish) and Dark Chocolate Cheesecake alongside our Garlic & Herb Yogurt Cheese and Spinach Parmesan Pesto spread.

**Advance weekend tickets are just \$25 per person or \$19 for Sunday only.**

Ticket prices at the door are \$30/\$24 respectively. Call 800-440-4898 for information and tickets. Purchase online at [keukawinetrail.com](http://keukawinetrail.com) or at your local Wegmans service counter.



### WINERY HOURS

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**November-May:**

Open daily 11am–5pm

**June-October:**

Open daily 10am–6pm

**July-August:**

Sunday-Friday 10am–6pm

Saturday 10am–8pm



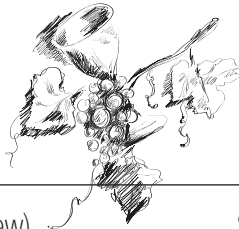
# McGREGOR

*vineyard*

january 2017

## Red Wines

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2013 Black Russian Red (new)	\$60
2013 Rob Roy Red	\$45
2012 Rob Roy Red	\$45
2011 Rob Roy Red	\$40
2013 Cabernet Sauvignon Reserve	\$30
2012 Cabernet Sauvignon Reserve	\$30
2013 Cabernet Franc Reserve	\$25
2014 Cabernet Franc Reserve (new)	\$25
2013 Pinot Noir	\$30
2012 Pinot Noir Reserve	\$30
2011 Pinot Noir Reserve	\$35
2011 Pinot Noir	\$30
Highlands Red	\$12

## Dry White Wines

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2015 Chardonnay Reserve	\$25
2014 Unoaked Chardonnay	\$17
2013 Chardonnay	\$18
2013 Dry Gewürztraminer Reserve	\$25

## Semi-Dry/Semi-Sweet White Wines

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2014 Semi-Dry Riesling	\$18
2015 Riesling	\$20
2014 Riesling	\$20
2013 Riesling	\$20
2013 Muscat Ottonel	\$10
2014 Gewürztraminer	\$20
Sunflower White	\$9

## Rosé Wines

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2015 Dry Rosé d'Cabernet Franc	\$16
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## Sweet White Wines

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2015 Late Harvest Vignoles (375 ml)	\$30
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## Sparkling Wines

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2011 Sparkling Riesling	\$30
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