

McGregor Vineyard

clan club

N E W S L E T T E R



Summertime done come and gone my oh my

- Robert Hunter



Last boxes of grapes from the 2017 harvest heading to the press pad

The last of our grapes are picked and pressed, most of the leaves have fallen from the trees, we've turned our clocks back and the short days of winter have returned. I feel as if I'm experiencing déjà vu- incredible fall weather once again turned a forgettable harvest into an unforgettable one. At this point, it appears that this scenario is a defining characteristic of the grape harvests throughout the 2010s. After a very mild winter, the grapevines had an excellent bloom and it appeared we were in great shape. Then, in contrast to last year's historic drought, we experienced record setting precipitation throughout the summer months. Fortunately, things dried up in the fall, the sun came out and the grapes rejoiced. They ripened and ripened and ripened! No "kill frost" appeared and we were gifted some very, very high quality fruit. And the bonus? We had far more fruit on the vines than anticipated and our tanks are filled to the brim with amazing wine! Folks, with Thanksgiving right around the corner, we could not have more to be thankful for. I hope you'll raise a glass of McGregor wine during this time of thanks and celebration and toast all the blessings you have. This month's pack features the first red release of the 2015 vintage, a delicious and smooth Cabernet Franc Reserve. The second wine is a revisiting of the 2012 Pinot Noir and it's an absolutely stunning wine!

Cheers to you all, thanks once again for being a part of the McGregor Vineyard family.

John McGregor



**RED WINE BARREL
TASTING MENU**

Brisket braised with
charred onion & chorizo

Arroz de la abuela
(Grandma's Rice)

Salmorejo
(Chilled soup, topped
with egg & ham)
served with homemade bread

Champinones Al Ajillo
(Garlic fried mushrooms)

Pisto
(Spanish ratatouille)

Tarta de chocolate y avellana
(Chocolate & hazelnut tart)



A FEW SEATS STILL AVAILABLE!

DECEMBER 2 - 11 AM, 1 PM & 3 PM

DECEMBER 3 - 11 AM & 1 PM

DECEMBER 9 - 11 AM & 1 PM

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\$30 per person

Payment is required at the time of your reservation.

Check availability and purchase tickets at mcgregorwinery.com/events

This event began about 20 years ago as a single afternoon of wine tastings hosted by my father and mother, winery founders Bob & Marge McGregor. It has grown into a multi-weekend affair that is now one of our annual signature wine and food experiences. If you're serious about red wines, you need to attend this event! This year showcases the 2016 vintage red wines and they are exceptional. These wines continue to age in small oak barrels and this event is the first opportunity to taste and purchase these "works in progress" at substantial discount of 30% off their projected retail price (20% for non-members). These wines may be purchased in full or secured with a 50% down payment.

Each time slot is limited to 30-35 people and takes place in our candle-lit barrel room. This intimate tasting takes about one hour. The barrel room is rather cool and I recommend wearing an extra layer of comfortable clothing.

We are showcasing samples of estate grown Pinot Noir (two versions), Merlot, Cabernet Franc, Cabernet Sauvignon and the Rob Roy Red and Black Russian Red blends.

Nyssa Trepes of Kismet Catering, Naples, NY is our special events caterer for 2017. She and her team are showcasing a delicious array of Spanish themed foods to enjoy after the barrel tasting.

Buy your tickets online at Mcgregorwinery.com/events



DECEMBER HOLIDAY SHIPPING SPECIAL

Free shipping on 12+ bottles of wine!
\$10 flat rate shipping on 4 to 11 bottles

*This special pricing will be applied automatically
to any orders placed online!*

**GET YOUR BUBBLY FOR
THE HOLIDAYS!**

1994 Blaganta Ubhal Fion

Stock up for the holidays and for toasting
in the New Year with this once in a
lifetime experience!

This one of a kind sparkling apple wine
was produced using the traditional méthode
chamenoise technique and was aged
sur lie for 19 years! Nobody has ever done
this and nobody will likely do it again.

This bubbly remains fresh, delightful,
and incredibly complex!

\$75 SALE

(REG. \$100 PER BOTTLE)

now through the end of 2017

Scottish Gaelic meaning:
Balganta: sparkling
Ubal: apple
Fion: wine

This wine is in very short supply,
20 cases produced,
only about 10 remain.



*Club Members enjoying the
November Red Wine Barrel Tasting*

HAVING ISSUES WITH THE DELIVERY OF YOUR CLAN PACK?

There are a few options we can work with you
on to make the delivery of your wines as trouble
free as possible. We can arrange to ship to a
UPS Store near you, have them shipped to your
place of work or ship them to a friend or relative's
house. Email us or give us a call if one of these
options works better for you than your current
shipping arrangement.

**NOTE: Whenever you do have an issue,
don't call UPS, call us and we'll gladly
take care of it for you!**



DIRT FROM THE VINEYARD

We just finished harvest and now's the time to get the vineyard ready for the cold winter months. David and crew are now unrolling mulch hay bales down some of the vineyard rows. This helps with weed control, adds nutrients to the soil and helps retain moisture. He is also starting to hill up the base of the vines with soil to insulate the sensitive grafted union from any cold snaps that could damage the vines.

We just purchased about 17 acres of land between our vineyard and Keuka Lake. Six of these acres are grapevines and we plan to expand our plantings of Saperavi and Sereksiya (Black Russian Red grapes). This new acreage includes the tree-line that blocks some of the view of the lake from the winery. We'll be cutting this tree line down and improving our already spectacular view before next season. This will also improve airflow through the vineyard and help keep mildews at bay.



JUICE FROM THE WINE CELLAR

This year's harvest kept giving and giving. The quality is outstanding and quantity is far above normal. In fact, we were facing the possibility of having to abandon some of the fruit in the vineyard as our tanks were filling up. Chardonnay was one of the last grapes varieties we had hanging in the vineyard. We had enough space for 16 tons and we ended up harvesting 15.9 tons! The 2017 vintage wines will be very high quality and plentiful...hurray for us all!

Harvest may be over, but Jeff and company are still busy on the press pad! They are still crushing Cabernet Sauvignon, fermenting reds and pressing the last grapes of the season. It's so satisfying to have such an abundance of high quality fruit. We are producing a few styles of Chardonnay, Riesling, Gewürztraminer, Rosé, Pinot Noir and Black Russian Red! This is certainly going to be a memorable vintage.

Initial feedback from the Barrel Tastings of the 2016 reds could not be more favorable. We expected this vintage of reds to be well received, but we could never imagine just how much they'd be celebrated while still in barrels. Trust me, they are only going to get better and I can't wait to get them in the bottle to share them with all of you.



2012 Pinot Noir

\$30.00 per bottle retail

Special Clan Pack Pricing

\$22.50 per bottle

now through January 1st

*Mix/Match a case (12 bottles)
with the 2015 Cabernet Franc Reserve and shipping is free!*

This Pinot Noir is a blend of three Pinot Noir Clones grown here at McGregor Vineyard- Mariafeld, Clone 7 and Gamay Beaujolais. The Mariafeld Clone was harvested by hand on September 25, 2012. A total of 1.77 tons were picked with 24 brix natural sugar, 0.91 TA and 3.26 pH. The grapes were de-stemmed, crushed, inoculated with yeast and fermented for 10 days at 68-80 degrees. "Clone 7" is the second Pinot Noir clone planted here and it was also harvested by hand on September 25th. 3.8 tons were picked with 24 brix, 0.81 TA and 3.29 pH. Fermentation lasted for nine days at 68-80 degrees. The third clone is the Gamay Beaujolais Clone and it was harvested on September 26th. A total of 3.51 tons were harvested by hand with 23.6 brix, 0.93 TA and 3.23 pH. Fermentation lasted for nine days at 62-78 degrees. All three wines completed malolactic fermentation. The wines were blended together and transferred into French oak barrels- four new barrels, eight 4 year old barrels, four 5 year old barrels and two 6 year old barrels. The wine was aged for 27 months then transferred to stainless steel, egg white fined, cold stabilized and filtered. It was bottled on July 7-8, 2015. The finished wine has 0.67 TA, 3.65 pH, 0.25% residual sugar and 12.8% alcohol. 529 cases produced.

This Pinot is getting more and more impressive as it matures in the bottle and it is clear that this is one of the finest Pinot Noirs we've produced in the past 20 years. It belongs on the "short list" of very memorable vintages- 2001, 2005, 2007 and 2010. The 2012 has a dark garnet red color and is very aromatic. The wine is reminiscent of fresh and ripe dark cherries, red raspberries, strawberries and plums. These characteristics blend nicely with oak barrel aging influences of vanilla, spice and tea. This medium bodied wine is very smooth on the palate and lingers nicely. Enjoy this wine now and easily into the early 2020s. Serve with duck confit, roasted turkey, grilled chicken and dark chocolate desserts.

in this month's clan pack



2015 Cabernet Franc Reserve

\$25.00 per bottle retail

Special Clan Pack Pricing

\$18.75 per bottle

now through January 1st

*Mix/Match a case (12 bottles) with the
2012 Pinot Noir and shipping is free!*

A total for 4.42 tons of estate grown Cabernet Franc grapes was harvested by hand on October 26, 2015. The grapes had 22.2 brix natural sugar, 0.75 TA and 3.32 pH. The grapes were destemmed, inoculated with yeast and fermented at 61-74 degrees for 11 days. A 100% malolactic fermentation was completed. The must was then pressed and transferred into American and French oak barrels to age for 16 months. It was then transferred into a stainless steel tank, egg white fined and cold and heat stabilized. Finally, the wine was filtered and bottled on July 11, 2017. The finished wine has 0.60 TA, a 3.61 pH, 0% residual sugar and 12.7% alcohol. 260 cases produced.

2015 was a great vintage for red wines in the Finger Lakes. This Cabernet Franc is the first McGregor Vineyard red wine release from this year and it could not be a more enjoyable young wine. It exemplifies the 2015 reds- rich, complicated and elegant. The wine is a very deep garnet red color and has aromas and flavors of black berry, ripe plum, black raspberry, dried herbs and an enjoyable dusty and smooth tannin character. This vintage drinks very well young but can cellar safely into the early to mid 2020s. Serve with your Thanksgiving feast, venison roast, pheasant, or grilled steak.

Highlands Chili

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This is a tried and true favorite!

- 2 T olive or grapeseed oil
- ¾ lb sirloin steak, cut in one inch cubes
- ¾ lb pork roast, cut in one inch cubes
- 12 oz. chorizo, casing removed
- 1 C McGregor Vineyard Highlands Red or Cabernet Franc
- 1 large yellow onion, coarsely chopped
- ¼ C chili powder
- 1 T garlic, finely minced
- 2 t cumin
- 1 t dried basil (2 t if using fresh)
- 2 cans (14.5 oz each) peeled, whole tomato, not drained
- 2 cans (14.5 oz each) beef broth
- 1 can (14.5 oz) pinto beans
- 1 C chopped cilantro
- 2 jalapenos, seeds removed, finely chopped
- 1 T yellow cornmeal
- Salt & pepper to taste

Place oil in a large pot over medium heat, brown the meat in batches and remove to a bowl using a slotted spoon. Add onion and garlic to the leftover oil and cook until browned. Return the meat to the pot, add remaining ingredients, except the beans, bring to a boil and simmer for two hours. Stir occasionally, breaking up the tomatoes in the last half hour of cooking. Add the drained and rinsed beans and remove from heat. Garnish with grated sharp cheddar cheese and sour cream.

Serve with McGregor Vineyard Cabernet Franc.



WINERY HOURS

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November-May:

Open daily 11 am–5 pm

June-October:

Open daily 10 am–6 pm

July-August:

Sunday-Friday 10 am–6 pm

Saturday 10 am–8 pm

SAVE THE DATES!

11.24.17 Black Friday(Black Russian)

11.27.17 Cyber Monday(Dan's Pick!)

Check your emails and our Facebook page for our unbelievable 1 day specials!



McGREGOR

vineyard

november 2017



Red Wines

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| 2013 Black Russian Red | \$70 |
| 36 Month Barrel Reserve Magnum (no discounts) | \$150 |
| 2014 Rob Roy Red | \$45 |
| 2013 Rob Roy Red | \$45 |
| 2014 Cabernet Sauvignon | \$30 |
| 2015 Cabernet Franc Reserve (new) | \$25 |
| 2013 Pinot Noir-Clone 7 | \$30 |
| 2013 Pinot Noir | \$30 |
| 2012 Pinot Noir | \$30 |
| 2011 Pinot Noir Reserve | \$35 |
| Highlands Red | \$12 |

Sparkling Wines

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| 2011 Sparkling Riesling (almost gone) | \$30 |
| 1994 Blaganta Ubhal Fion - SALE | \$75 |
| | \$100 |

Dry White Wines

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|---------------------------------|------|
| 2016 Muscat Ottonel | \$20 |
| 2016 Dry Riesling | \$20 |
| 2015 Chardonnay Reserve | \$25 |
| 2016 Unoaked Chardonnay | \$14 |
| 2015 Unoaked Chardonnay | \$14 |
| 2016 Dry Gewürztraminer Reserve | \$25 |

Semi-Dry/Semi-Sweet White Wines

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|--------------------------------------|------|
| 2016 Semi-Dry Riesling (new release) | \$18 |
| 2015 Riesling | \$20 |
| 2014 Riesling | \$20 |
| Sunflower White | \$9 |
| Highlands White | \$10 |

Sweet White Wines

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| 2016 Late Harvest Vignoles (375 ml) (new release) | \$30 |
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