

McGregor Vineyard

# clan club

N E W S L E T T E R



Bob & John McGregor, circa June 1973

## *Cheers to another successful trip around the sun!*

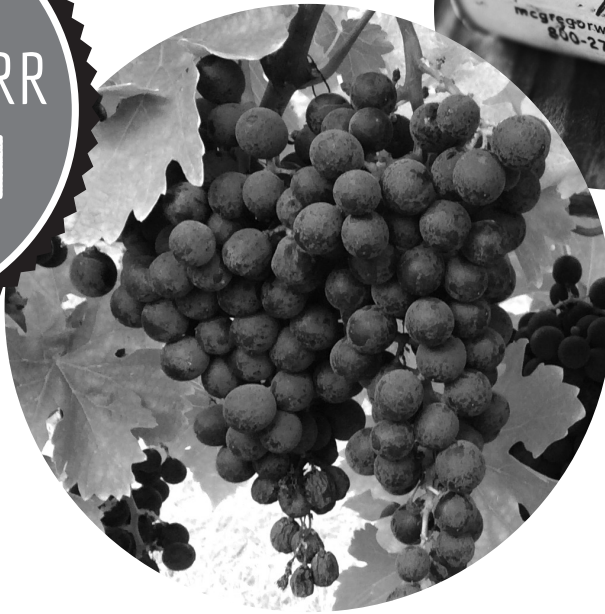
I have to say, the old saying that “time speeds up as you get older” is one of the truest lessons parents instill in their children. What happened to 2018?! We had a fantastic year at the winery, warmest thanks to you, our loyal Clan Club family for supporting our journey. 2019 is a footstep away from the winery’s 40th anniversary and I can honestly say that we never, ever could have imagined such longevity. We’re proud- not just of our ability to still be crafting and improving our wines but to witness the Finger Lakes explode onto the world stage as a wine region to be admired. When my parents started this venture in 1980, we were one of just over a dozen wineries in the region and one of a just a few putting all their faith in *vitis vinifera* grapes. Today is an affirmation for the few of us who did so.

We like to celebrate looking forward to the new year with you by featuring the Black Russian Red (Saperavi with a dash of Sereksiya Charni) in the first Clan Pack of the year. This wine is clearly a force to be reckoned with and, humbly speaking, is the finest freaking red wine in the region! In 1993 it was met with great skepticism with the release of the 1991 vintage for a jaw-dropping price of \$25...for a red wine from New York? C’mon! It’s taken almost 30 years for our local industry to finally follow suit and plant and produce Saperavi. It’s now being bantered about as perhaps the most promising red wine grape of the Finger Lakes, and Bob McGregor deserves all the laurels and kudos for first recognizing its commercial potential in the Finger Lakes. McGregor Vineyard and Saperavi are synonymous and we couldn’t be more excited to see what happens with this grape regionally.

The 2015 vintage Black Russian Red featured in this Clan Pack is a benchmark vintage. Enjoy how impressive it is now and stock your cellars with more for the future, it’s going to mature gracefully. The 2017 vintage Unoaked Chardonnay is the other featured wine of the month and it is the finest I can remember. Its slightly higher alcohol content gives the wine more body and weight than typical and this elevates its fruit character beautifully. I hope you enjoy these selections- share them with some close friends and family and you’re sure to have a special and memorable evening.

Cheers! John McGregor

january 2019



JOIN US!

# BLACK RUSSIAN RED BASH

March 2 & 3 · 11-5 each day

Please call us or email to let us know if you plan to attend! All tickets are available at the door.

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

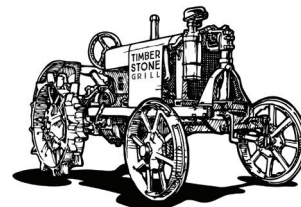
*Experience a mini-vertical tasting of Black Russian Red for an additional fee of \$5.*

Celebrate the public release of the 2015 Black Russian Red with us! The Black Russian Red is a field blend composed primarily of Saperavi grapes blended with a bit of Sereksiya Charni grapes and clearly is the cult red wine of the Finger Lakes. We introduced this unique blend 25 years ago with the release of the 1991 vintage after producing experimental batches of each of these grape varieties individually from 1985-1990.

At this year's Bash, 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 an older vintages from the McGregor wine library, a sample of the 2015 vintage and a barrel sample that is yet to be bottled. A limited quantity of the "library" vintage is available to collectors for purchase during the event and discounted "futures" purchases of the barrel sample wine are available as well. Everyone receives a complimentary McGregor logo wine glass.

We are excited to have the folks at **Timber Stone Grill in Hammondsport, NY** catering this year's event. Please let us know if you plan to attend so they can prepare the appropriate amount of food.



**Peppercorn Crusted NY Sirloin**  
Roasted garlic and chive potato  
McKenzie Bourbon and mushroom demi-glacé

**Creme Caramel**  
Traditional custard and salted caramel

A DINNER NOT TO MISS!



## PLEASANT VALLEY INN

— circa 1848 —

### Black Russian Red Dinner

Saturday, March 2nd | 6:30 pm

**Pleasant Valley Inn, Hammondsport, NY**

\$100 per person + tax & 20% gratuity

*Business Casual Attire*

Join us for a celebration dinner for the release of the 2015 Black Russian Red. The Pleasant Valley Inn is a cornerstone for fine dining and impeccable meals in the Finger Lakes. This dinner will not disappoint!

#### Welcoming Drink & Appetizer

**2013 Blanc de Blanc** (Methode Champenoise 100% Chardonnay)

#### Grilled Baby Octopus

Fennel and Herb Salad, Hazelnut, Thai Chile Pepper Gastrique

**2017 Dry Gewürztraminer Reserve**

#### Diver Scallops

Beluga Lentil, Parsnip Puree, Apple Granola

**2017 Chardonnay Reserve**

#### Crispy Maitake Mushrooms

Shallot Confit, Black Garlic Molasses

**2015 Cabernet Sauvignon**

#### Coffee Braised Beef Short Rib

White Bean, Fig Demi-glace

**PIECE DE RESISTANCE!!! 2015 Black Russian Red**

#### Old Chatham Shepherding Company's "Trifecta"

Hudson Valley, New York (Camembert Style)

Goji Berry Jam, Toasted Baguette

**2012 Pinot Noir**

#### Poached Sand Pear

Almond Financier, Brandy Soaked Cherries

**2015 Bunch Select Riesling**

Go to [mcgregorwinery.com/events](http://mcgregorwinery.com/events) to purchase tickets

Seating is limited to 65 people- purchase today,  
it's will sell out quickly!

Call us at 800-272-0192 with general questions

Please call the Inn at 607-569-2282 with any dietary restrictions

#### SPECIAL ROOM RATES

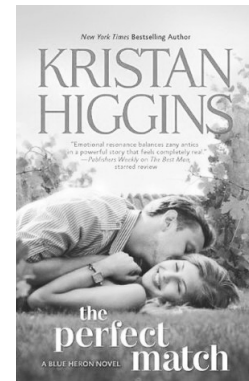
### The Pleasant Valley Inn

Special room rates are available for those attending the dinner.

Call them at 607-569-2282

for reservations.

Use the special code "Kahlua" to receive the discounted rate.



### Black Russian Red & Romance...

### The Perfect Match!

It was recently pointed out to us that our iconic Black Russian Red is mentioned in the novel, *The Perfect Match*, written by Kristan Higgins, the New York Times, USA TODAY, Wall Street Journal and Publishers Weekly bestselling author of 18 novels.

We had no idea and could not be prouder! Make sure to add this one to your wintertime reading list.

# 2017 Vintage Red Wine Futures Sale

This year's barrel tastings were increased to a record 15 sessions and all were sold out. The 2107 vintage reds are outstanding! They are classic Finger Lakes acid driven wines with balance, beautiful fruit character, fine tannins and long-lingering finishes. We know you can't all experience the barrel tasting but your Clan Club membership gives you the benefit of purchasing these reds prior to their release at a **25% off their projected retail price**. These wines will begin to be bottled this spring. The Black Russian Red will not be available until 2020. We contact everyone when the wines are ready for pick up or delivery. All of these wines are estate grown and bottled.

**This offer ends on March 1st - order now at [mcgregorwinery.com/winepreview](http://mcgregorwinery.com/winepreview)**

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

A blend of three clones of Pinot Noir- Clone 7, Mariafeld and Gamay Beaujolais. A light, bright wine- French oak, red berries, cherry, strawberry finish. Approximately 315 cases

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

Delicious- French and American oak, smooth, aromatic, fruit, spice, velvety tannins and long finish. Approximately 336 cases

## **MERLOT \$26.25** (\$35 retail)

Another standout vintage- Intense color, round and textured, American oak. A barrel tasting favorite, even by those not usually fond of Merlot! Approximately 141 cases

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

Rich, complex vintage- blackberry and cocoa, French and American oak. A personal favorite. Approximately 389 cases

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

50% Cabernet Franc, 30% Cabernet Sauvignon and 20% Merlot. Many long-time barrel tasting attendees felt this to be our finest ever. Smooth, rich, complex. Surprisingly, the Merlot stands out in the blend. Will cellar beautifully. Approximately 244 cases

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

This Saperavi and Sereksiya Charni blend is already ridiculously good. Almost entirely Saperavi. Inky purple, ripe fruit aromas. As was the 2016 vintage, this is intense, broad, rich and mes-merizing. Approximately 312 cases



## **KEUKA LAKE WINE TRAIL EVENT**

### Wine & Cheese Lovers Getaway

Saturday-Sunday, February 16-17  
10 am to 5 pm each day

Celebrate the new year with the perfect pair- wine & cheese! Indulge in a wide range of creative and savory food samples prepared with a variety of spectacular local cheeses and paired with many of Keuka Lake's best wines. Take in the captivating winter vistas of the Finger Lakes on this weekend escape.

Timber Stone Grill from Hammondsport is serving the following at our winery:

Sunset View Creamery Cheddar Cheese,  
Bacon & Loaded Potato Chowder

Dark Chocolate and Raspberry  
Ganache Cake

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

Purchase tickets at [www.keukawinetrail.com](http://www.keukawinetrail.com), at your local Wegmans customer service counter or by calling 800.440.4898.

in this month's clan pack



## 2015 Black Russian Red

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**\$60.00 per bottle retail**

Special Clan Pack Pricing

**\$45.00 per bottle**

**now through February 28th**

*Mix/Match a case (12 bottles) with the  
2017 Unoaked Chardonnay and shipping is free!*

**T**hree tons of estate grown Saperavi & Sereksiya Charni grapes were harvested by hand on October 14, 2015. The grapes had 23.2 brix natural sugar, 1.06 TA and a 3.24 pH. The grapes were destemmed and cold soaked overnight. They were then inoculated with yeast and fermented for 10 days at 58-74 degrees. The wine completed 100% malolactic fermentation. After pressing, the wine was transferred to oak barrels and aged for 27 months and was then transferred to stainless steel, cold and heat stabilized and egg white fined. It was bottled on July 24, 2018 and has 0.69 TA, 3.59 pH, 0.25% residual sugar and 13.9% alcohol. 234 cases produced.

This is a spectacular vintage of an extraordinary wine. While color is never an issue with this wine, this vintage is clearly off the charts- 100% opaque! The wine is quite aromatic and reminds me of ripe elderberries, black currants, blackberries, coconut and freshly split white oak. These characteristics follow through on the palate beautifully. The wine is rich and soft and ripe tannins grip (not bite) the palate and lead to a long, long finish. This vintage of Black Russian Red is incredibly delicious right now; let it breathe for a minimum of a few hours before enjoying. It will also cellar well- easily until 2025-2030. Enjoy with your richest beef dishes, dark chocolates or nothing at all.

in this month's clan pack



## 2017 Unoaked Chardonnay

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**\$14.00 per bottle retail**

Special Clan Pack Pricing

**\$10.50 per bottle**

**now through February 28th**

*Mix/Match a case (12 bottles) with the  
2015 Black Russian Red and shipping is free!*

**A** total of 6.9 tons of estate grown Chardonnay grapes were harvested by hand on November 9, 2017. The grapes had 22.6 brix natural sugar, 0.65 TA and a 3.31 pH. These grapes were destemmed, pressed and inoculated with yeast. A cool fermentation lasted for 18 days at 50-57 degrees. The wine was stored in stainless steel and then cold and heat stabilized. It was then filtered and bottled on Jun 19-20, 2018. The finished wine has 0.57 TA, a 3.51 pH, 0.05% residual sugar and 13.9% alcohol. 343 cases produced. .

This Unoaked Chardonnay is a great example of an excelsior vintage. It has intense fruit aromatics and flavors, is softer and richer than typical for this style of Chardonnay and displays beautiful balance. The wine has a pale straw color and exhibits crisp apple, ripe pear and juicy lemon character. The elevated alcohol content doesn't translate as "hot"; rather, it enhances mouth-feel, texture and elevates the wine's fruit character. This vintage is best consumed over the next two years. Pair with soft cheeses, fish fries, chicken alfredo and crispy grilled cheese.

## Slow Cooked Beef with Hoisin & Red Wine

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\*adapted from *Bon Appétit* February 2002

- 3-6 T. olive oil, as needed
- 3 ½ lb. boneless beef chuck, trimmed and cut into 1 ½ inch cubes, look for nice marbling
- 3 c. chopped onion
- 1 T. minced garlic
- 2 c. full bodied, dry red wine, divided
- 14.5 oz. can diced tomatoes, undrained
- ½ c. Hoisin sauce
- ½ t. Italian herb blend
- 2 whole bay leaves
- Pinch red pepper flakes
- 1 lb. baby bella mushrooms, halved or quartered if they are very large
- 1 lb. carrots, cut into ½ inch pieces on the diagonal
- 1 T. cornstarch, mixed with 1 T. cold water, optional
- Salt and pepper to taste
- 2 T. chopped fresh parsley, for garnish

Place 1-2 T. oil in a large, heavy pan over medium heat. Cook onions until they are golden brown, add garlic and cook 2 minutes more, then remove from pan and set aside. Turn heat up to med-high/high. Sprinkle meat with some salt and pepper and cook in 4 batches. Each batch should be cooked until the surface of the beef is a caramelized to a deep brown then set aside, adding more oil to the pan as necessary. Add beef, onions, mushrooms, 1 c. of wine, tomatoes with their juices, Hoisin, red pepper flakes, Italian herb blend and bay leaves to the pan. Stir well, bring to a boil, reduce heat and simmer, covered for 2 hours, stirring occasionally. Add 1 c. of wine and carrots, bring to a boil, reduce heat, cover and simmer until carrots are fork tender. Discard bay leaves. Cook for another 10-15 minutes, uncovered, to thicken the sauce. If you desire a thicker sauce, reduce heat to medium, drizzle in cornstarch mixture and simmer, stirring occasionally for about 8 minutes. Add salt and pepper to taste.

Serve over mashed potatoes Black Russian Red. This dish tastes even better if made a day before being served and gently reheated on the stovetop. Makes 6 servings.



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**HAPPY BIRTHDAY MAX!!!**

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### Sweet Sixteen

I've noticed that many regular visitors to the winery expressed trepidation this year asking about how Max is doing. I completely understand; the little guy is getting pretty old.

I'm happy to let you all know that he's in great health but has been blind for about a year now. Other than walking in a lot of circles, he doesn't seem bothered by it at all.

He celebrated his 16th birthday on Christmas Day (he was named after the Grinch's dog) and looks forward to you doting on him again in 2019!

#### 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

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mcgregorwinery.com | info@mcgregorwinery.com



# McGREGOR

*vineyard*

january 2019



## Red Wines

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2015 Black Russian Red <b>(new release)</b>	\$60
2013 Black Russian Red 36 Month Barrel Reserve Magnum (no discounts)	\$150
2015 Rob Roy Red	\$45
2014 Rob Roy Red	\$45
2014 Pinot Noir	\$30
2013 Pinot Noir- Clone 7	\$30
2013 Pinot Noir	\$25
2012 Pinot Noir (almost gone)	\$35
Highlands Red	\$12

## Sparkling Wines

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1994 Blaganta Ubhal Fion	\$100
2013 Blanc de Blanc	\$35
2013 Blanc de Noir	\$35

clan club newsletter

## Dry White & Rosé Wines

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2017 Dry Riesling	\$20
2017 Chardonnay	\$10
2017 Chardonnay Reserve	\$25
2017 Unoaked Chardonnay <b>(new release)</b>	\$14
2017 Dry Gewürztraminer Reserve	\$25
2017 Rosé d'Cabernet Franc	\$16

## Semi-Dry/Semi-Sweet White Wines

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2017 Rkatsiteli/Sereksiya	\$25
2017 Gewürztraminer	\$20
2017 Semi-Dry Riesling	\$18
2015 Riesling	\$20
Sunflower White	\$9
Highlands White	\$10

## Sweet White Wines

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2016 Late Harvest Vignoles (375 ml)	\$30
2016 Bunch Select Riesling (375 ml)	\$40