

McGregor Vineyard

# clan club

N E W S L E T T E R



*“Finally, comes winter. The vine’s leaves wither and fall, its life gone dormant all through the frosts, the snow, the ice and the winter gales. It is a time of rest, of quiet reflection, of pausing before leaping forth to begin the cycle again.”*

Tom Harpur, *The Spirituality of Wine*

So once again, here we are, confronted with January in the Finger Lakes; cold northwestern winds blowing, snow flurries contrasting the grey sky and dull brown and faded yellow landscape. The rows of vines are all asleep amidst this and *it is spectacular!* For me, these quiet winter landscapes remind me more than ever, through their stark contrast, just how vibrant life is. It is so quiet here on Dutch Street during this time of year; the only noises heard on a walk down the road are the crunching of snow under my feet, the breeze whirling around the hedgerows and a few crows saying hello as I approach them. And as I look around at the vines, I see well deserved rest, acceptance of another season gone by and, most strikingly, the potential of the coming year.



As each day grows longer, the vines, as well as the landscape in general, become more and more vibrant, bright and alive. But we must have patience and in the meantime, enjoy each and every day as it unfolds!

We’ve decided to approach the pricing of the Clan Pack wines differently than in the past. Now, the wines are offered at a single discounted price for a limited time, regardless of the quantity you’re purchasing, whether it be one bottle or one case! I’m really excited about this month’s featured wines. The 2011 Black Russian Red is everything I hope for in such a youthful Saperavi and Sereksiysa blend. The 2013 Unoaked Chardonnay is the finest, most intense vintage of this style of Chardonnay that I can remember since 2001. Open them up and warm your cold winter bones...cheers!

John McGregor

january 2015

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Black Russian Red  
*Bash*

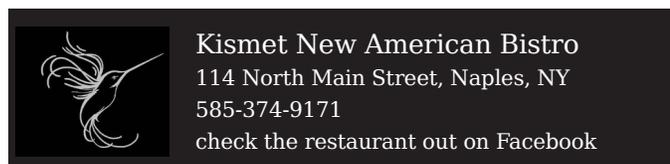
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March 7th & 8th, 11-5 each day

Join us to celebrate of the public release of our outstanding 2011 Black Russian Red. This Saperavi and Sereksiya blend is clearly the cult red wine of the Finger Lakes and this event was created not only to celebrate the wine, but also to thank all of you who have believed in this unique wine for all these years! A true weekend of gustatory indulgence!

We are also offering a mini-vertical tasting of Black Russian Red during the event for a small additional fee. This includes the 2011 and 2010 vintages along with an older vintage from the McGregor wine library and a sample of the 2012 vintage right out of the wine barrel! A limited quantity of the "library" vintage will be for sale and discounted "futures" on the barrel sample are available as well.

We are excited to have Nyssa Trepes and her partner Roberto Parrilla, owners of the newly opened **Kismet New American Bistro** in Naples, NY preparing the food. Nyssa (who used to be part of the McGregor staff) prepared last year's Bash foods and everyone loved her creations. Please let us know if you're planning on attending so we can plan the appropriate amount of food.



Kismet will be preparing these mouthwatering foods:

Scottish tea crisped duck with potatoes confit  
finished in a blackberry demi-glace

A choux a la creme filled with dark chocolate mousse  
and drizzled with a sweet tellicherry currant sauce

**\$7 per Clan Club member**  
**\$12 for nonmembers**

**The mini-vertical sampling is an additional \$5**

Everyone receives a complimentary McGregor logo wine glass.



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**Black Russian Red Dinner**  
at Snug Harbor Restaurant

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John McGregor along with Jeff & Kathy Bates, the proprietors of Snug Harbor, are excited to host another incredible intimate evening of wine, food and camaraderie!

**Saturday March 7, 2015**

Hammondsport, NY

**\$99 per person**  
plus tax & gratuity

Reception at 6:15 pm, Seating at 7 pm  
Casual/Business Casual

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**M E N U**

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Local Cheese and Charcuterie Reception  
**2011 Sparkling Riesling**

Amuse-bouche  
Seared Divers Scallop and Beggar's Pouch  
**2010 Muscat Ottonel**

Frisee and Endive Salad with Spiced Hazelnuts  
and Crème Fraîche Dressing  
**2010 Bunch Select Riesling**  
(from the McGregor Wine Library)

Shortribs Stuffed Filet Mignon  
with Sweet Potato and Carrot Gratin  
**2010 Black Russian Red**

Molé Inspired Flourless Chocolate Cake  
with Blackberry Mascarpone  
**2010 Cabernet Sauvignon Reserve**  
(from the McGregor Wine Library)

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**Reservations are required.**  
**Call Snug Harbor at 607-868-7684**  
Dietary restrictions may be accommodated,  
inquire with Snug Harbor

## UPCOMING KEUKA LAKE WINE TRAIL EVENTS

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# Wine & Cheese Lover's Getaway

February 14th & 15th – 10 am to 5 pm each day

Eight wineries around Keuka Lake are focusing on one of the greatest pairings in the world... local wine & cheese! Enjoy a wide range of creative and savory food samples with a variety of spectacular cheeses, and paired beautifully with the great wines of Keuka Lake.

This is a perfect Valentine's getaway. Don't miss it!

Jane Russell and Around the Corner Catering will be preparing these mouthwatering dishes to serve at McGregor Vineyard: Swiss Cheese Fondue with McGregor Riesling and local garlic, Sweet Pepper Quiche and Cheesecake Squares swirled with Nordic Farms Jam.

**Tickets are \$25 per person and Sunday Only tickets are \$19 per person**

(\$5 surcharge for at the door ticket sales)

Call 800-440-4898, visit [keukawinetrail.com](http://keukawinetrail.com) or your local Wegmans to purchase tickets!

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Many folks at the Red Wine Barrel Tastings asked if we'd consider bringing back the "Adopt a Barrel" program we offered in the 1990s and the answer is a resounding yes! Please be patient and I'll have details and pricing for you in the March newsletter.



It's never too late to plan ahead...  
Mark your calendars now!  
**Annual Clan Club Picnic**  
Saturday, August 15, 2015



**for new Clan Club memberships just got better!**

We've decided to change how we thank our members for recommending the Clan Club to others. Traditionally, we give \$25 off your upcoming membership renewal for anyone who uses your name as the reason they're joining the Club. This is also available for memberships you give as gifts. Well, we've decided that you deserve more immediate gratification and greater freedom to use your "bonus" as you see fit.

**Starting January 1, 2015, you will now receive a \$25 gift certificate** for every member who joins and uses your name as the reason they're joining or for every new membership you give to someone. We want to remain "the" wine club to join in the Finger Lakes and your help not only is appreciated, it has its rewards! *Thanks!!!*



## 2103 RED WINE *“futures”*

If you weren't able to attend one of the Red Wine Barrel Tastings in November and December, this is your only chance to purchase some of the reds from the spectacular 2013 vintage prior to their release! Below is a list of the wines showcased and their projected retail price.

**These wines are available to you right now at 25% off their retail price.**

The wines will be bottled and ready over the next two years and we will contact you when your futures are ready for pick-up or shipping. All wines are estate grown and bottled.

### **Pinot Noir “A” \$22.50** (\$30 retail)

Single clone Pinot, #7. Light, bright, red berries, fruit forward.  
Approx 230 cases

### **Pinot Noir “B” \$22.50** (\$30 retail)

Blend of Mariafeld and Gamay Beaujolais clones. Darker fruits, plum, depth & complexity, more body than “A”. Approx 361 cases

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

Bended with 25% Cabernet Sauvignon, stunning flavors and complexity. Very limited quantities and there will be no 2014 vintage due to winter crop damage. Approx 50 cases

### **Cabernet Franc Reserve \$18.75** (\$25 retail)

Concentrated in every manner- color, aromatics, flavors. Fine, long finish, ripe tannins. An elegant wine.

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

Simply one of the finest Finger Lakes Merlot wines I've ever tasted, and agreed upon by many at the Barrel Tastings. Intense color, beautiful varietal character, round body, soft tannins. Approx 150 cases

### **Cabernet Sauvignon \$22.50** (\$30 retail)

Intense vintage, concentrated, rich and vigorous. Needs more barrel and eventually bottle time. This wine is developing into a seriously big and delicious vintage. Approx 220 cases

### **Rob Roy Red \$33.75** (\$45 retail)

As expected, this brings together the best characteristics of the Cabernet Franc, Merlot and Cabernet Sauvignon and creates a harmonious blend reminiscent of our 2001 and 2005 vintages. One of our best. Approx 230 cases

### **Black Russian Red \$45** (\$60 retail)

Another stellar vintage of Saperavi and Sereksiya. Inky purple, ripe fruit aromas. Intense berry and oak flavors, broad and rich texture and long lingering to say the least. A beauty! Approx 189 cases

in this month's clan pack



## 2013 Unoaked Chardonnay

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**\$17.00 per bottle retail**

Special Clan Pack Pricing

*Special Clan Pack Pricing (good until February 28)*

**\$12.75 per bottle  
save 25%**

**A** total of 7.4 tons of ripe, clean, estate grown fruit was harvested by hand on October 15, 2013. At this time the grapes had 21 brix natural sugar, 0.67 TA and a 3.22 pH. The grapes were de-stemmed, pressed and inoculated with yeast. A cool fermentation (58-60 degrees) lasted for 18 days. The wine was then cold and heat stabilized, then filtered and bottled on August 13 & 19, 2014. The finished wine has 0.61 TA, 3.32 pH, 0% residual sugar and 12.1% alcohol. 426 cases produced.

From my perspective, this might just be the finest Unoaked Chardonnay we've ever produced. It has a light golden straw color and intense aromatics. In fact, it has aromas so bold, they are reminiscent of a cool climate Sauvignon Blanc. It reminds me of ripe, crisp green apple, fresh pears and an underlying herbaceousness. These aromas carry through to the palate with a weightiness atypical of our Unoaked Chardonnays. This wine also offers classic Finger Lakes slate and mineral depth. It's a wine that really showcases a complex balance between being light and refreshing and weighty and sublime. Buy this by the case- it'll be your new favorite "everyday" wine! Enjoy this selection with soft, ripe cheeses, slow-cooked chicken, fried spring smelt and sharp cheddar grilled cheese! Best enjoyed now through 2017.



## 2011 Black Russian Red

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**\$60.00 per bottle retail**

Special Clan Pack Pricing

*Special Clan Pack Pricing (good until February 28)*

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

**T**wo separate estate grown parcels of Saperavi and Sereksiya Charni were used to produce this fine wine. The first was harvested on October 12, 2011. A total of 2.29 tons of clean, ripe fruit was picked and had 23 brix natural sugar, 1.13 TA, and a 3.17 pH. The grapes were de-stemmed and inoculated with yeast. Fermentation lasted for 10 days at 66-78 degrees and the wine was then pressed and transferred to stainless steel barrels.

The second batch was harvested on October 12, 2011. A total of four tons was harvested by hand and had 23 brix natural sugar, 1.01 TA and a 3.14 pH. The grapes were de-stemmed, inoculated with yeast and fermented for 10 days at 64-79 degrees. The wine was then pressed and blended with the other parcel.

The blend completed a 100% malo-lactic fermentation and then aged in American oak barrels for 30 months. The wine was then egg white fined, cold stabilized and filtered. It was then bottled on August 20, 2014. The finished wine has 0.71 TA, a 3.55 pH, 0.5% residual sugar and 12.4% alcohol. A scant 283 cases produced.

This vintage of Black Russian Red comes from a nice, ripe grape growing season and it delivers! Aromas and flavors of ripe blackberry, elderberry, raspberry and cranberry are interwoven with sweet oak and velvety tannins. The finish lingers on and on. This vintage is young and benefits from some extended breathing (12-24 hours). It's an exciting and vibrant youthful wine and has a long life ahead. Enjoy now and easily through 2021. Pair with rich stews, gamey meats, grilled T-bone steaks and the darkest chocolate you can possibly find.

# Stuffed Portabello Mushrooms

serves 2

2 large portabellos- stems removed and chopped

Saute in 1-2 tbsp olive oil:  
chopped stems from the mushrooms  
2 green onions sliced  
1/2 red pepper finely chopped  
2 cloves garlic minced  
salt & pepper & red pepper flakes

Toast 1/2 TBSP fennel seed in another pan & add

Then add 2 c baby spinach to pan until it wilts,

Remove from heat & add:

1/2 c panko bread crumbs  
1/4 grated parmesan or feta cheese  
1 tsp lemon zest  
1 TBSP chopped basil  
1/2 TBSP chopped oregano  
salt & pepper

Mix & fill onto mushroom, bake 350 for 20-30 minutes until mushroom is soft.

To plate: heat your favorite tomato sauce in a small saucepan, place several tablespoons on place, top with cooked mushroom and drizzle a little extra sauce and freshly grated parmesan on top.

You can easily double this recipe to serve 4.



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

## WINE special

2012 Dry  
Gewürztraminer Reserve  
on Sale!

Our Dry Gewurztraminers tend to really start hitting their stride and showing off after 3-5 years. Well, that time has arrived, and we thought it'd be a great wine to feature on sale during these cold days of January! Take advantage of this sale through the end of the month.

**\$20 per bottle**

(reg. \$25)

**3 bottles for \$55**

We now accept American Express!



### WINERY HOURS

**November-May:**

Open daily 11am-5pm

**June-October:**

Open daily 10am-6pm

**July-August:**

Sunday-Friday 10am-6pm

Saturday 10am-8pm

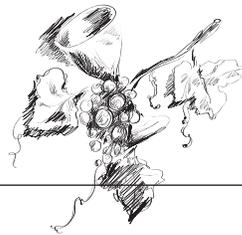


# MCGREGOR *vineyard*

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january 2015

## Red Wines



2011 Rob Roy Red	\$39.99
2011 Black Russian Red (new release)	\$60.00
2010 Black Russian Red	\$59.99
2010 Rob Roy Red	\$44.99
2009 Rob Roy Red	\$39.99
2011 Cabernet Sauvignon	\$29.99
2010 Cabernet Sauvignon Reserve	\$29.99
2009 Cabernet Sauvignon	\$29.99
2012 Merlot Reserve(new release)	\$30.00
2012 Cabernet Franc Reserve	\$24.99
2011 Pinot Noir Reserve	\$29.99
2010 Pinot Noir Reserve	\$29.99
2010 Pinot Noir	\$29.99

## Dry White Wines

2012 Chardonnay Reserve	\$24.99
2013 Unoaked Chardonnay	\$17.00
2012 Unoaked Chardonnay	\$16.99
2012 Dry Riesling	\$19.99
2012 Dry Gewurztraminer Reserve	\$24.99
2013 Dry Riesling	\$19.99

## Semi-Dry/Semi-Sweet White Wines

Highlands White	\$9.99
2013 Semi-Dry Riesling	\$17.99
2013 Riesling	\$19.99
2012 Muscat Ottonel	\$19.99
2013 Rkatsiteli-Sereksiya	\$24.99
2013 Gewurztraminer	\$19.99
Sunflower White	\$8.99

## Rosé & Blush Wines

2013 Dry Rosé d'Cabernet Franc	\$14.99
2013 Dry Pinot Noir Rosé	\$14.99
Thistle Blush	\$8.99

## Sweet White Wines

2012 Late Harvest Vignoles (375 ml)	\$23.99
2010 Late Harvest Vignoles (375 ml)	\$23.99

## Sparkling Wines

2011 Sparkling Riesling	\$29.99
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