

McGregor Vineyard

clan club

N E W S L E T T E R



*Wine, one sip of this will
bathe the drooping spirits
in delight beyond the bliss
of dreams. Be wise and taste.*

~ John Milton

I just hosted a McGregor Vineyard multi-course dinner at the incredible New York Wine and Culinary Center and as I began my welcoming remarks, it dawned on me that 2015 is a special year...it's the 35th anniversary of the winery!!! This sold out event for 75 familiar and new fans of our wines was immediately declared our 35th anniversary dinner and it was wonderful. My oldest sister Laura and her husband Dave were able to attend one of these special dinners for the first time, and vineyard and winery founders, Bob and Marge McGregor, my parents, were also there...it was a truly special evening.

Obviously the majority of the Clan Club was not able to attend, but don't despair! Mark your calendars for this year's Clan Club Picnic on August 15th and give us a call to sign up today and we can all celebrate 35 years of pioneering Finger Lakes winemaking together!

Sometimes I can't resist repeating a wine in a clan pack selection. And when a wine begins developing in the bottle as nicely as the 2012 Cabernet Franc Reserve, I have to share it! This is a seriously delicious wine and it represents exactly why we in the Finger Lakes let Cabernet Franc shine all on its own. Austere, dry Rieslings are the latest craze in the Finger Lakes, but I must admit I continue to find myself smitten with off-dry versions and our 2013 Semi-Dry Riesling puts a smile on my face with every sip. I hope you'll open each of these as soon as they arrive and find as much enjoyment in them as they've given me.

Cheers!
John McGregor

may 2015



We had two really great weekends of White Wine Barrel Tastings and the clear message from those who attended was that the line-up represents quality across the board! Personal favorites are always difficult for me to come up with, but I'd have to say that the Rosé d'Cabernet Franc, Rkatsiteli-Sereksiya and Semi-Dry Riesling top the list for me this year.

All of these wines will be in the bottle shortly and available over the next month or so. **I'd like to give you the opportunity to purchase them at 20% off retail value, but you must place your order with us by June 5th!!!**



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

2014 Vintage White Wine Barrel Tasting Specials

2014 ROSÉ D' CABERNET FRANC

One of our finest Rosés ever! Bone dry, intense aromatics and fresh strawberry palate. Long lingering. 240 cases
\$15 retail | \$12.00/bottle | \$144/case

2014 PINOT NOIR ROSÉ

Excellent balance and texture. Beautiful aromatics, fresh fruit palate, another winning Rosé. 125 cases
\$15 retail | \$12.00/bottle | \$144/case

2014 UNOAKED CHARDONNAY

A great vintage for this crisp, mineral driven wine. Noticeably more body than prior vintages, apple & pear character, a great everyday wine. 285 cases
\$17 retail | \$13.60/bottle | \$163.20/case

2014 RKATSITELI-SEREKSIYA

Likely our finest vintage of this wine. Stunning complexity, harvest averaged one grape cluster per vine! Herbaceous, fruity, spicy, mineral backbone and semi-dry. 20-23 cases
\$25 retail | \$20.00/bottle | \$240/case SOLD OUT!!!

2014 SEMI-DRY RIESLING

Another absolute standout, homerun wine! Intense grapefruit character, bright, crisp and long lingering. 285 cases
\$18 retail | \$14.40/bottle | \$172.80/case

2014 RIESLING

Excellent interplay of sugar and acid, lush tropical notes, citrus, peach and apricot. 285 cases
\$20 retail | \$16.00/bottle | \$192/case

2014 MUSCAT OTTONEL

Intensely aromatic orange blossoms and fresh mint, semi-dry and in very limited production. 55 cases
\$20 retail | \$16/bottle | \$192/case

2014 GEWÜRZTRAMINER

Semi-sweet, wonderful balance of fruit, spice and perfume, mouth-filling and luscious. 150 cases
\$20 retail | \$16/bottle | \$192/case

HIGHLANDS WHITE

64% Cayuga White and 36% Vignoles, semi-dry, crisp with tropical and stone fruit character. A great everyday wine at a great price. 240 cases
\$10 retail | \$8/bottle | \$96/case

SUNFLOWER WHITE

78% Cayuga White and 22% Diamond. Semi-dry, grapey, crisp and clean...easy drinking, summertime wine. 251 cases
\$9 retail | \$7.20/bottle | \$86.40/case



**LINDEN STREET, GENEVA...
WE'LL BE THERE!**

Rose Soirée

Saturday June 6, 5-9 pm | Linden Street, Geneva, NY
\$15 - Tickets limited to 400 & will sell out!

Fueled with inspiration from the traditional French Diner en Blanc (Dinner in White), a committee of Finger Lakes wine industry representatives created an event early this summer highlighting Finger Lakes Dry Rosé to be held outside, on Linden Street, in Geneva NY, a quaint, romantic alley. Dry Rosé producers of the Finger are sampling and selling their beautiful Rosé wines. All proceeds are donated to UG Artists, Love Geneva and Geneva Community Projects.

Buy tickets online at www.fingerlakesrose.com

UPCOMING KEUKA LAKE WINE TRAIL EVENTS

BBQ at the Wineries

June 13 & 14 | June 27 & 28

Taste delicious barbecue and grilled foods prepared with the flavors of local sauces, rubs, and marinades. From Riesling to Cabernet Franc, join us for the 14th year of this popular event and have fun exploring how well wine can pair with mouth-watering barbecue and summer side dishes. Early summer is a beautiful time to visit Keuka Lake and enjoy each of our wineries' own spectacular views. McGregor Vineyard is excited once again to have Keuka Lake's own Chef Lerman serving Pulled Pork with his Black Strap Yankee BBQ sauce, Cuke-a-Dilly Slaw and Minted watermelon marinated in our Riesling...yum!

Tickets are \$35 per person or \$55 per couple
(\$5 surcharge for at the door ticket sales)
Call 800-440-4898, visit keukawinetrail.com
or your local Wegmans to purchase tickets!



Hi folks, Dan Jimerson here, Clan Club manager:

If you haven't provided us an email for your account, I'd like to urge you to do so now! You'll receive email only specials, wine shipment notifications and of course, prompt correspondence!



Also, we all know the importance of an on-line presence and I hope you'll take a moment to review us on **Yelp** and **Trip Advisor!**

You, our Clan Club members, are our best ambassadors, please share your McGregor Vineyard pride with others!

WINE
special

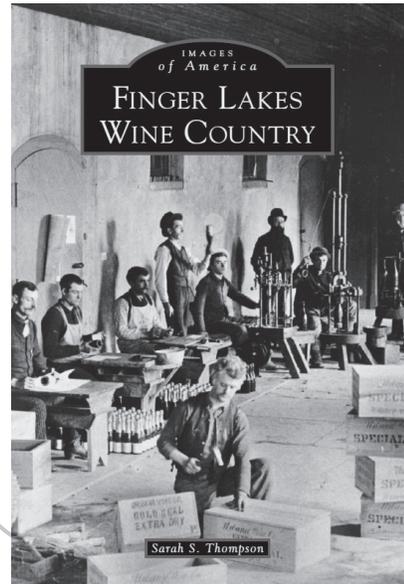
Rosé Sale
until they are gone!!!

2013 Rosé d'Cabernet Franc
(\$15 retail)

2013 Pinot Noir Rosé
(\$15 retail)

Mix or match!
3 for \$30,
6 for \$60 or 12 for \$110

We now accept American Express!



Finger Lakes Wine Country

Book Signing & Wine Tasting at
Lakeside Country Club
Saturday, June 20th - 3-5pm

Telling a story in pictures is *Finger Lakes Wine Country*, the newest addition to Arcadia Publishing's popular Images of America series. The book is by local author Sarah S. Thompson and boasts over 200 vintage images, many of which have never been published! Sarah is a freelance writer living on Seneca Lake, where she and her husband plan to open a small winery. She writes about food, wine, science, and news for Cornell University and regional publications. The photographs in this book were selected from collections kept by local wineries, farmers, libraries, historical societies, and museums.

I'm happy to announce that we're carrying this book here at the winery as there are a number of early pictures of us in this great book!!! I'll be joining Sarah at the Lakeside Country Club on the east side of Keuka Lake for a book signing, discussion and wine tasting on June 20th from 3-5pm. **This event is free and open to the public, hope to see you there!**

Coming in your
January 2016 Clan Pack,
you've been warned:

*"The 2012
Black Russian Red is
a painting that will soon
be a sculpture."*

as quoted by
Steve Carpenter,
Clan Club member
since 2004



2012 Cabernet Franc Reserve

\$25.00 per bottle retail

Special Clan Pack Pricing

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

*Special Clan Pack Pricing good until June 30th
Mix/Match a case (12 bottles)
with the 2013 Semi-Dry Riesling
and shipping is free!*

The grapes for this Cabernet Franc were estate grown and harvested by hand on October 9-10. Two sections of vineyard were selected. In the first, a total of 2.12 tons of grapes were picked at 23 brix, 0.79 TA and 3.14 pH. They were crushed, inoculated with yeast and fermented for eight days at 66-72 degrees. 100% malo-lactic fermentation was completed. The second parcel yielded 4.25 tons of fruit with 23 brix sugar, 0.78 TA and 3.28 pH. These grapes were crushed and inoculated with yeast and fermentation lasted for seven days at 66-78 degrees. 100% malo-lactic fermentation was also completed. The wine was pressed and then transferred into oak barrels on December 11, 2012 and aged for 13 months. The wine was egg white fined, stabilized, filtered and then bottled on June 11, 2014. The finished wine has 0.67 TA, 3.46 pH, 15.5% alcohol and 0.25% residual sugar. 450 cases produced.

This Cabernet Franc Reserve was released last year and has matured in the bottle so nicely that we couldn't resist featuring it in this month's Clan Pack. It is concentrated and focused, has a deep, garnet red color and aromas reminiscent of ripe summer berries. This berry character is expressed on the palate as well, along with bright cherry, graphite, sweet oak and black tea. This wine will continue to impress for at least the next 3-5 years. Enjoy with all of your summer grilling experiences.

in this month's clan pack



2013 Semi-Dry Riesling

\$18 per bottle retail

Special Clan Pack Pricing

**\$13.50 per bottle
save 25%**

Special Clan Pack Pricing good until April 30th

Mix/Match a case (12 bottles)

with the 2012 Cabernet Franc Reserve and shipping is free!

The grapes for this wine are estate grown on vines approximately 40 years old and were harvested by hand on October 31, 2013 with 0.89 TA, 3.12 pH and 20 brix sugar. The juice was inoculated with yeast and cold fermented for 18 days at 58-60 degrees. The wine was cold and heat stabilized then filtered and bottled on June 24-25, 2014 with 0.61 TA, 2.95 pH, 1.5% residual sugar and 11% alcohol. 338 cases produced.

This Riesling offers the senses reminders of fresh peaches, apricots and citrus fruits. These characteristics balance nicely on the palate with distinct minerality and crisp acidity. This wine is very drinkable now and if you enjoy characteristics in an aged Riesling, this one is a good candidate to cellar for a while. Pair this Riesling with spicy cuisine, summer sausage, peach cobbler and apricot crumble pie.

Mediterranean Roasted Fish & Vegetables

Adapted from *Eating Well*:
January/February 1999

- 3 cloves garlic, divided
- 2 T. olive oil, divided
- 2 small fennel bulbs, trimmed, cored & thinly sliced
- 1 large sweet onion, thinly sliced
- 6 small all-purpose potatoes, such as Yukon Gold, peeled, halved and thinly sliced
- 1- 14-ounce can plum tomatoes, drained & chopped, juice reserved
- 1/4 C. dry white wine (Dry Riesling or Unoaked Chardonnay)
- 3/4 t. each salt & freshly ground pepper, divided
- 3- 4 T. seasoned breadcrumbs
- 1 t. fennel seeds, crushed, optional
- 1 t. lemon zest
- Pinch red pepper flakes
- 1 1/2 lbs. black sea bass, halibut or cod, skinned & cut into 6 pieces

Preheat oven to 450°F. Place 1 1/2 T. oil, 2 cloves of minced garlic, fennel and onion in a 9 x 13inch roasting pan and toss to coat. Roast fennel mixture, uncovered, stirring occasionally, until softened, 20 to 25 minutes. Add potatoes, tomatoes and their juice, wine, 1/2 t. each salt and pepper. Cover tightly with foil and bake until potatoes are tender, 35 to 40 minutes. In a small bowl, place remaining clove of minced garlic, breadcrumbs, fennel seeds, lemon zest, remaining 1/2 T. oil and 1/4 t. each salt and pepper and red pepper flakes. Mix with your fingers until blended. Once potatoes are tender, place fish on top of vegetables and sprinkle breadcrumb mixture over all. Roast uncovered, until the fish is opaque in the center and breadcrumbs are browned, 10 to 15 minutes. **Serves 6.**

Music on the deck!

Summer is just about here and soon we'll be having our Summertime Live Music Saturdays! In July and August, we remain open until 8 pm on Saturdays and feature free live music from 5-8 pm. This is a great way to unwind, order a glass or carafe of your favorite McGregor wine, snack on local cheeses and support regional musicians! We're also working on coordinating local Food Trucks to set up by the stone patio and offer some delicious, fresh to order meals during the performances...we can't wait!

Here's the line-up!

- July 4 **Buford and Band**
- July 11 **John Bolger**
- July 18 **TBD**
- July 25 **Ben Borkowski and Friends**
- August 1 **Anton Flint**
- August 8 **John Bolger**
- August 15 **No music- Clan Club Picnic Day**
- August 22 **Misfit Karma**
- August 29 **Alec Smith**



McGregor's May Wine

Preheat oven to 300 degrees. Place fresh woodruff on cookie sheet and bake for 3-4 minutes. This releases the delicious coumarin scent of the plant. Add a few sprigs of this woodruff to a bottle of McGregor Riesling (semi-dry works very well) and let it steep in your refrigerator for a day or two prior to serving.



WINERY HOURS

June-October:

Open daily 10am-6pm

July-August:

Sunday-Friday 10am-6pm

Saturday 10am-8pm

November-May:

Open daily 11am-5pm

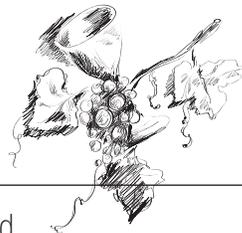


MCGREGOR *vineyard*

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may 2015

Red Wines



2011 Black Russian Red	\$60
2010 Black Russian Red	\$60
2011 Rob Roy Red	\$40
2010 Rob Roy Red	\$45
2009 Rob Roy Red	\$40
2011 Cabernet Sauvignon	\$30
2010 Cabernet Sauvignon Reserve	\$40
2009 Cabernet Sauvignon (almost gone)	\$30
2012 Merlot Reserve	\$30
2012 Cabernet Franc Reserve	\$25
2011 Pinot Noir Reserve	\$32
2011 Pinot Noir (new release)	\$30
2010 Pinot Noir Reserve	\$32
2010 Pinot Noir	\$30

Dry White Wines

2012 Chardonnay Reserve	\$25
2013 Unoaked Chardonnay	\$17
2012 Dry Riesling	\$20
2013 Dry Riesling	\$20
2012 Dry Gewürztraminer Reserve	\$25
2013 Dry Gewürztraminer Reserve (new)	\$25

Semi-Dry/Semi-Sweet White Wines

Highlands White	\$10
2013 Semi-Dry Riesling	\$18
2013 Riesling	\$20
2012 Muscat Ottonel	\$20
2013 Rkatsiteli-Sereksiya	\$25
2013 Gewürztraminer	\$20
Sunflower White	\$9

Rosé & Blush Wines

2013 Dry Rosé d'Cabernet Franc (SALE see pg4)	\$15
2013 Dry Pinot Noir Rosé (SALE see pg4)	\$15
Thistle Blush	\$9

Sweet White Wines

2012 Late Harvest Vignoles (375 ml)	\$24
2010 Late Harvest Vignoles (375 ml)	\$24

Sparkling Wines

2011 Sparkling Riesling	\$30
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