

McGregor Vineyard

# clan club

N E W S L E T T E R



Well, here we are, once again headed into fall—the leaves are changing color, grapes are being picked and all of our efforts throughout the year are coming to fruition. As it stands right now, we once again see some really high quality fruit on the vines and are looking forward to helping them become wine. We were treated to another fantastic day of weather, wine, food and friendship for celebrating the winery's 35th anniversary at the Clan Club picnic. By the way, it's never too early to plan for the picnic, so mark August 20, 2016 on your calendars now!

There is a lot of great news to share with you all in this month's newsletter and we couldn't be more excited about the future! Inside you'll find information on the upcoming Red Wine Barrel Tastings, fantastic wine scores, bathrooms and more! I encourage you to grab a corkscrew open this month's featured wines and read on...the first selection for September is our 2014 Semi-Dry Riesling and it is an incredibly refreshing wine and is full of life. The 2012 Cabernet Sauvignon Reserve comes from a great red wine vintage and is rich, powerful and, simply put, delicious! Enjoy...

Cheers!  
John McGregor

# McGregor Vineyard Pinot Noir & Wine Enthusiast Magazine



While McGregor Vineyard is best known for Black Russian Red, my family and I always enjoy our Pinot Noirs at family gatherings more than any other red wine we produce. Pinot Noir was always a passion for Bob McGregor and was one of the first grape varieties planted on the farm back in 1973. Jump ahead 40+ years and these qualify as some of the oldest Pinot Noir vines in the Eastern United States. We have three Pinot Noir clones growing here- Mariafeld, Gamay Beaujolais, and #7 the “Dr. Frank” clone.

These vines now naturally produce fewer clusters of grapes due to their age, but the quality of the grapes remains consistently high and their characteristics are quite specific to our farm. They’ve settled into the landscape so to speak and are expressive of this specific parcel of land.

Each year we walk through the vineyard and remove any undesirable fruit, such as clusters that are lagging behind on ripening, so as not to “dilute” the higher quality fruit. The grapes are picked by hand and poured into the stemmer-crusher, 30-35 pounds at a time and the harvest crew quickly removes any lingering leaves and clusters of grapes that don’t meet our quality standards. All of this labor in the vineyard and at harvest is done so we have only the finest grapes of the season to work with in the cellar. Quality wine is born in the vineyard.

Submitting our wines for review to the three major magazines that are now regularly covering the Finger Lakes- *Wine Enthusiast*, *Wine Spectator* and *Wine & Spirits* is quite honestly not a task I have been to good at. I often miss the deadlines or the wines they are asking for are not in synch with our production- i.e. the submittal deadline for a wine occurs before we have the new vintage in the bottle or our labels haven’t arrived yet. Anyway, for the first time in many years, we happily have a large stock of Pinot Noir over multiple vintages. From our perspective, this is a great situation- our Pinot Noirs are best after they have aged for at least 3-6 years.

This spring I sat down and side by side tasted through our 2010, 2010 Reserve, 2011 and 2011 Reserve Pinots. They vary by clone or blend of clones and each is very distinct from the other. I was completely impressed with them and decided to submit them to *Wine Enthusiast* for review. This was the first time I’ve ever sent in any of our Pinot Noir and boy am I glad I did! The results will be published in the November magazine and I have no idea how they will be described, but I do know they received some pretty incredible and consistent scores:

<b>2011 Pinot Noir</b> (Gamay Beaujolais)	<b>92</b>
<b>2011 Pinot Noir Reserve</b> (Clone 7 & Mariafeld)	<b>91</b> ( <i>Cellar Selection</i> )
<b>2010 Pinot Noir Reserve</b> (Mariafeld & Gamay Beaujolais)	<b>90</b>
<b>2010 Pinot Noir</b> (Clone 7)	<b>89</b>

Each of these wines was featured in a Clan Pack previously and to date, only the 2010 was released to the public and will soon be sold out. However, the three top scorers have not yet been released to the public at large, but will be soon.

At this time, each wine is **\$30 per bottle** and your Clan Club discount remains in effect:

**10% off 3-5 bottles,  
15% off 6-11 bottles  
20% off 12+ bottles  
mix or match.**

Pinot Noir is perfect for fall and winter holidays, gift giving and most importantly sharing with friends and family...stock up on some of these top notch Finger Lakes Pinots today... just give us a call or drop us a message.



**DON'T MISS OUT!**

**November 21 & 22** 11 am, 1 pm & 3 pm

**December 5** 11 am, 1 pm & 3 pm

**December 6** 11 am & 1 pm

**December 12** 11 am & 1 pm

**\$30 per member & \$40 for guests**

**Reservations are required...**

this event always sells out, make your reservations today!!! In order to secure your seats at this event, payment is due at the time of reservation. Cancellations are only refundable up to one week prior to your scheduled seating. The winery will also be open for regular tastings during the event. Please try to arrive no earlier than 15 minutes prior to your scheduled tasting

This year highlights the 2014 vintage red wines and it is another stunning line up of wines. This is the fourth vintage in a row of truly spectacular reds! These wines are still aging away in the barrel and attendees get to sample them right out of the barrel as "works in progress". Find some friends and family who appreciate fine red wines and bring them along. This is your opportunity to evaluate each red wine from the vintage and purchase them in advance of their release at a full 30% off their projected retail value!

Each time slot is limited to no more than about 30 people and the sampling takes place in our candle-lit barrel room. John McGregor will lead each tasting which lasts approximately one hour. This is your opportunity to learn more about the history of the vineyard and winery in addition to the specifics of the 2014 vintage. It is recommended to wear an extra layer of comfortable clothing as the barrel room is cool and it gets chilly sitting there for this amount of time.

We will sample estate grown **Pinot Noir, Merlot, Cabernet Franc, Cabernet Sauvignon, Rob Roy Red & the Black Russian Red**. Remember, all wines are only partially through the barrel aging process and are sold at this event as "futures." **The wines are offered at 30% off their projected retail price** for Clan Club members and 20% off for guests/non-members. After tasting the 2014 reds, everyone is treated to a buffet of locally catered gourmet foods accompanied by wines from our currently available list.

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**UPCOMING KEUKA LAKE WINE TRAIL EVENTS**

**Keuka Holidays**

November 7 & 8 and 14 & 15

10am- 5 pm each day

\$35 per person/\$55 per couple

This event sells out every year, so purchase your tickets now! McGregor Vineyard and the other seven wineries on the Trail offer tastes of our finest wines complemented by small plates of hearty winter foods. Ticket holders receive a handmade grapevine wreath at their starting winery and collect an ornament at each winery.

This is a great time to stock up on holiday wines and take advantage of great discounts in the gift shop.

Tickets and information at [keukawinetrail.com](http://keukawinetrail.com) or call 800-440-4898. Also available at your local Wegmans.

**Tickets are \$35 per person or \$55 per couple** (Additional \$5 at the door, if any tickets remain available)

**W T NE**  
**special**

**FALL CLAN CLUB  
MEMBERS ONLY SPECIAL!**

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Offers end at the end of October!

**2012 DRY RIESLING**

(reg. \$22)

6 for \$80

12 for \$140

**2013 SEMI-DRY RIESLING**

(reg. \$18)

6 for \$70

12 for \$120

**2013 PINOT NOIR ROSÉ**

(reg. \$15)

6 for \$60

12 for \$110

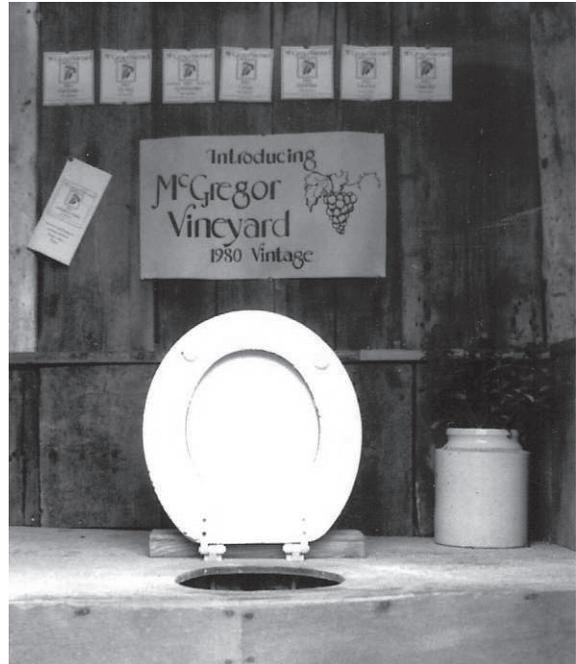
**THISTLE BLUSH**

(reg. \$9)

6 for \$40

12 for \$60

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**OUTHOUSE UPDATE**

At long last and after many years of getting plans approved, McGregor Vineyard will finally have indoor facilities!!!

When we opened back in 1980, all that we had available for everyone was a real, old fashioned outhouse built over an old well. Eventually, we “upgraded” to portable facilities which we’ve all had to put up with for the past 20+ years.

Now, we are proud to announce that the new septic is in the ground and construction on the bathroom addition is commencing shortly...hooray!!!



Like us on Facebook!

[facebook.com/mcgregorvineyard](https://www.facebook.com/mcgregorvineyard)

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## 2012 Cabernet Sauvignon Reserve

**\$30.00 per bottle retail**

Special Clan Pack Pricing

**\$22.50 per bottle  
save 25%**

*Good through October 31st! Mix/Match a case (12 bottles)  
with the 2014 Semi-Dry Riesling and shipping is free!*

**T**wo parcels of estate grown Cabernet Sauvignon were harvested by hand on October 17, 2012. 2.44 tons of fruit were picked from the first parcel and had 23 brix natural sugar, 0.91 TA and 3.18 pH. The second parcel contained 3.75 tons of fruit and had 23.2 brix natural sugar, 0.89 TA and 3.29 pH. The grapes were combined, de-stemmed and inoculated with yeast. They were fermented on the skins for seven days at 68-80 degrees. The wine was then inoculated with a malolactic culture and went through a 100% secondary fermentation. Then, the wine was aged for 26 months in 3-6 year old American oak barrels. The wine was then egg white fined, cold stabilized and filtered. It was then bottled on June 24, 2015. The finished wine has 0.64 TA, 3.58 pH, 0.25% residual sugar and 12.7% alcohol. 256 cases produced.

Wow! This Cabernet Sauvignon is very aromatic and is full of fresh, ripe blackberries, black raspberries, plums and even a suggestion of blueberries. These rich, ripe berry characteristics follow through onto the palate along with sweet oak and graphite/pencil shaving notes. It's rich and soft on the palate and smooth tannins linger on the finish. Serve this Cabernet Sauvignon with lamb burgers, grilled Porterhouse steaks, roasted turkey with blackberry and black pepper compote and dark chocolate truffles.

in this month's clan pack



## 2014 Semi-Dry Riesling

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**\$18 per bottle retail**

Special Clan Pack Pricing

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

*Good through October 31st! Mix/Match a case (12 bottles)  
with the 2012 Cabernet Sauvignon Reserve  
and shipping is free!*

**A** total of 4.92 tons of clean, ripe, estate grown fruit was harvested by hand on October 20, 2014. The grapes had 21 brix natural sugar, 0.78 TA and 3.08 pH. These grapes were de-stemmed and half were cold-soaked overnight and then pressed. The juice was inoculated with yeast and fermented at 59 degrees for 13 days. The wine was heat and cold stabilized, filtered and then bottled on May 12, 2015. The finished wine has 0.82 TA, 2.99 pH, 2% residual sugar and 11% alcohol. 286 cases produced.

This vintage of Riesling is very aromatic- fresh grapefruit, citrus zest and white peach aromas jump out of the glass. The wine is bright and crisp on the palate and flavors of grapefruit and peach dominate; there are nuances of honey and apricot in the background. Its finish is fresh and cleansing. This is a great wine to sip on all by itself, but can be paired with many foods- here are a few suggestions: cilantro-lime brown rice and chili dusted shrimp, fried chicken and key lime pie with fresh whipped cream. Easily impressive now through 2020.

## Summer Succotash

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A last summer hurrah for you- it's harvest time, so find some fresh veggies and enjoy! This is easily turned into a vegetarian dish by omitting the sausage...the 2014 Semi-Dry Riesling featured in this month's wine pack is a perfect accompaniment.

- 2 T. butter
- ¼ c. sweet onion, diced
- 2 c. fresh sweet corn kernels,  
can substitute frozen
- 2 c. frozen lima beans
- 1/3 c. red bell pepper, diced
- 2 c. chopped fresh tomatoes, blanched,  
peeled and seeded
- 2 T. fresh flat leafed parsley, chopped
- 2 t. freshly squeezed lime juice
- Salt and pepper to taste
- 1 lb. spicy sausage, in links

Grill sausage until the internal temp. reaches 160 degrees or is no longer pink and the outside is lightly charred, set aside. When cool, slice the sausage into ¼ - ½ inch rounds. Melt butter in a large sauté pan over medium heat, add onion and sauté for about 5 min. Add lima beans and cook for about 8 minutes, until cooked mostly through. Add corn, bell pepper and tomatoes and cook 3 minutes more. (If you are using frozen corn, add it to the pan along with the lima beans.) Stir in the parsley, lime juice and sausage. Add salt and pepper to taste. Chill and serve.

*\*optional.* Leave out the lime juice and add ½ c. heavy cream to the pan along with all the other ingredients at the end of cooking and gently heat before serving as a hot side dish.

## Don't forget...

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Beginning January 2016, Clan Club membership renewals will rise to the current cost to join the Club:

- \$250 NY addresses
- \$275 all other addresses



## 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*

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september 2015

## Red Wines



2011 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
2012 Cabernet Sauvignon Reserve (new)	\$30
2013 Merlot Reserve	\$30
2012 Cabernet Franc Reserve	\$25
2011 Pinot Noir Reserve	\$30
2011 Pinot Noir	\$30
2010 Pinot Noir Reserve	\$30
2010 Pinot Noir	\$30
Highlands Red	\$12

## Dry White Wines

2013 Chardonnay	\$18
2013 Unoaked Chardonnay	\$17
2012 Dry Riesling	\$20
2013 Dry Riesling	\$20
2012 Dry Gewürztraminer Reserve	\$25
2013 Dry Gewürztraminer Reserve	\$25

## Semi-Dry/Semi-Sweet White Wines

Highlands White	\$10
2013 Semi-Dry Riesling	\$18
2014 Semi-Dry Riesling (new)	\$18
2013 Riesling	\$20
2013 Muscat Ottonel	\$20
2013 Rkatsiteli-Sereksiya	\$25
2013 Gewürztraminer	\$20
Sunflower White	\$9

## Rosé & Blush Wines

2014 Dry Rosé d'Cabernet Franc	\$15
2013 Dry Pinot Noir Rosé	\$15
Thistle Blush	\$9

## Sweet White Wines

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