

McGregor Vineyard

# clan club

N E W S L E T T E R



“So, friends, every day do something that won’t compute...Give your approval to all you cannot understand...Ask the questions that have no answers. Put your faith in two inches of humus that will build under the trees every thousand years...Laugh. Be joyful though you have considered all the facts....Practice resurrection.”

~WENDELL BERRY THE COUNTRY OF MARRIAGE~

Well, Mother Nature surprises us once again. As I wrote the January newsletter last year, we were already long into a brutally cold and snowy winter. This year, I have yet to use a shovel or plow, the pond remains unfrozen and we’ve only had a few days below freezing...crazy! I hope 2015 treated you all well and 2016 treats you even better.

The 2015 wines are coming along really well and great things are on the horizon for this vintage. Currently I’m really, really excited by the Pinot Noir Rosé and Dry Gewürztraminer. I have not tried the reds yet. This spring we are planting 300 more Gewürztraminer vines to fill in gaps in the rows where older vines have passed on. I’m also really excited about planting 300 vines of a new (for us) Pinot Noir clone. Clone 777 from Dijon has small, compact clusters and berries, is low-yielding with strong and intense color due to thick skins and higher seed count. It makes dense, powerful and complex wine and is structured with great aging potential... sounds like a perfect fit for McGregor Vineyard!

This month’s featured wines are one heck of a great way to celebrate the New Year. As tradition dictates, the first offering is our next vintage of Black Russian Red. The 2012 is rich and powerful and everything the Black Russian should and can be. After a year of great press for McGregor Pinot Noir, I had to select the 2012 Pinot Noir to stand alongside the Black Russian. It’s a real gem as you’re soon to find out. Both of these wines are very approachable now but also have long futures in store.



On behalf of the McGregor family and staff, thanks so much for continuing with us for another year and putting your faith in what we do with those few inches of humus built under trees so long ago! Great things are in store for 2016 and we can’t wait to share them with you.

Cheers!  
John McGregor

january 2016



**DON'T MISS IT!**

## BLACK RUSSIAN RED BASH

March 5 & 6 · 11-5 each day

Please call us or email to let us know if you plan to attend!

Join us at the winery to celebrate the public release of the 2012 Black Russian Red. The 2012 vintage was outstanding for Finger Lakes reds and the Black Russian Red is amazing! This field blend of Saperavi and Sereksiya grapes is widely understood to be *the* cult red wine of the Finger Lakes. After producing each of these grape varieties separately from 1985-1990, we introduced this blend with the 1991 vintage. The 2012 Black Russian Red is our 20th vintage release (it was not produced in 1992 or 1993). We created this event years ago as a way to not only celebrate this unique wine, but also to thank all of you for appreciating it for so long!

In addition to enjoying the 2012 vintage, visitors have the opportunity to experience a mini-vertical tasting of Black Russian Red during the event for a small additional fee. This includes the 2011 and 2012 vintages along with an older vintage from the McGregor wine library and a sample of the 2013 vintage right out of the wine barrel! A limited quantity of the "library" vintage is for sale during this weekend only and discounted "futures" purchases of the barrel sample wine are available as well.

Nyssa Trepes and Roberto Parrilla, owners of the **Kismet New American Bistro** in Naples, NY are back again this year preparing the foods you'll enjoy alongside the Black Russian Red. Again, please let us know if you plan to attend so they can make the appropriate amount of food.

Kismet will be preparing these mouthwatering foods:

Smoked juniper pork with roasted fennel ragout and a pink peppercorn-raspberry truffle cake.

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

The mini-vertical sampling is an additional \$5

Everyone receives a complimentary McGregor logo wine glass.

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### KEUKA WINE TRAIL EVENT

## Wine & Cheese Lovers Getaway

February 13 & 14

Celebrate Valentine's weekend on the Keuka Lake Wine Trail! All eight member wineries are offering unique wine and food experiences focused on foods prepared with local cheeses paired with their wines. Here at McGregor Vineyard, we've invited Jane Russell/Around the Corner Catering to prepare our foods. She's serving a cauliflower and cheese soufflé, winter greens with pears and Valentine cookies.

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

Ticket prices at the door are \$30/\$24 respectively. Call 800-440-4898 for information and tickets.

Purchase online at [keukawinetrail.com](http://keukawinetrail.com) or at your local Wegmans service counter.

# Black Russian Red Dinner

SATURDAY, MARCH 5TH



NY Wine & Culinary Center, Canandaigua, NY  
Space is limited to just 75 people...  
make your reservations today by calling  
585-394-7070 or visiting [www.nywcc.com](http://www.nywcc.com)

\$99.80 + tax/gratuity  
\$128 per person all inclusive

## DINNER MENU

### 2011 Sparkling Riesling

Old Chatham Camembert, Italy Hill Farms caramelized sweet onion, Red Jacket Orchards apple & toasted walnuts on brioche. Rose Hill Farm toasted chestnut, Fire Fly Farms butternut squash puree & frisee

### 2014 Pinot Noir Rosé

Warm kale salad tossed with toasted pumpkin seeds, Lively Run feta, roasted beets & maple vinaigrette, topped with soft poached Strait Gate Farms quail egg

### 2011 Pinot Noir

Wild caught sockeye salmon tartare, black pepper vanilla tuile & a cured egg yolk

### 2013 Cabernet Franc Reserve

Pan-seared dry aged rib steak & hudson valley foie gras moussaline atop star anise biscotti, sauteed kale, & coco nib glazed carrots

### 2010 Rob Roy Red

Grilled arctic char with creamy stone ground polenta, buffalo milk creme fraiche, toasted chestnuts & cranberry pan jus

### 2011 Cabernet Sauvignon

Poached monk fish with ginger scented hollandaise over smoked heirloom grain pilaf & roasted fennel

### 2012 Black Russian Red

Dark chocolate beignets with a Buffalo bleu pastry cream, toasted chestnuts, & cranberry compote



## SPECIAL PRICING ON ROOMS AT THE INN ON THE LAKE, CANANDAIGUA, NY

This is the first time we are moving the Black Russian Red dinner away from Keuka Lake. I've arranged special pricing at a beautiful Inn located right next to the NY Wine & Culinary Center for those interested in not having to drive after the dinner.

**Call 1.585.394.7800 or 1.800.228.2801**

& reference McGregor Vineyard

Standard: \$124

Lakefront/ Standard Suite: \$159

Jacuzzi Suite: \$209

*(Plus 12% tax. Prices above do not include tax)*



## WINERY HOURS

### November-May:

Open daily 11am-5pm

### June-October:

Open daily 10am-6pm

### July-August:

Sunday-Friday 10am-6pm

Saturday 10am-8pm



## FROM THE LIBRARY

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At the Barrel Tastings this year, I had two separate reports that the 2005 Black Russian Red tastes delicious right now, so dig into your cellars and see if you have a bottle! I've often stated that 10 years of aging is just about perfect for the Black Russian Red and this is the case with the 2005. If you dig deeper into your wine collection and find any **2002 Black Russian Red**, I recommend opening them. We tried it here at the winery and it is slightly past peak but still enjoyable. I recently opened a **2008 Merlot** and it doesn't disappoint- it's full of rich berry character and is still rather youthful tasting. The **2008 reds** continue to be very impressive across the board. For lovers of the bubbles, I just received an email letting us know that the **2004 Sparkling Riesling** is aging wonderfully... this is a perfect choice to celebrate the New Year with.



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### PLEASE SEND US YOUR EMAIL

if we don't already have it, you'll get tracking information on your wine shipments, wine and shipping specials, and winery updates.



## DIRT FROM THE VINEYARD

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Clearly, this incredibly warm weather keeps people wondering and asking how the vines are doing. After the leaves fall, the vines begin their winter dormancy and with this unusual weather the question is whether or not the bud's cold hardiness is affected. Fortunately, we received some favorable news from the viticulture team at Cornell Cooperative Extension. Their research shows that as far as cold hardiness is concerned the buds of most varieties are in good shape and the warmer weather has not significantly changed their ability to survive colder temperatures.

However, there is still concern regarding the vines. They are accumulating more "chilling hours" than is normal. This is a measure of the vines ability to "feel" winter and they need to reach a certain number of chilling hours before they "wake up" in the spring and allow their buds to develop. Chilling hours accumulate at temperatures of 32-54 degrees. Clearly, this winter has offered many if not most days in this range. In fact, the chilling hours we've received this year were not reached in the past two years until late February to early March! This means that the vines may push their buds out much earlier in the spring unless it cools down below freezing and stays there. Ultimately, the vines have a far greater potential for spring frost damage. I refuse to spend too much time worrying about this since I have no hold over Mother Nature's whim. Rather, I ask you to just keep your fingers crossed with me and visualize good things to come for the vineyards of the Finger Lakes. Nobody ever said farming was easy!!!



## 2012 Black Russian Red

**\$60.00 per bottle retail**

Special Clan Pack Pricing

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

*Good through February 29th -  
Mix/Match a case (12 bottles) with the  
2012 Pinot Noir and shipping is free!*

**T**wo separate parcels of estate grown Saperavi and Sereksiya Charni are used in this vintage of Black Russian Red. A total of 2.51 tons of fruit were harvested from the first parcel on September 27, 2012. These grapes had 23 brix natural sugar, 1.05 TA and 3.21 pH. They were crushed, inoculated with yeast and fermented for eight days at 68-80 degrees and went through complete malolactic fermentation. In the second parcel, 2.68 tons of grapes were harvested by hand on October 8, 2012. These grapes had 24.4 brix natural sugar, 0.98 TA and 3.26 pH. They were then crushed, inoculated with a different yeast strain from that used with the first parcel and fermented for 10 days at 68-82 degrees. This also went through complete malolactic fermentation. The two wines were blended together and transferred into eight new American oak barrels and six neutral American oak barrels. The wine was aged for 30 months then transferred to stainless steel where it was egg white fined, cold stabilized and then filtered. It was bottled on July 22, 2015. The finished wine has 0.72 TA, 3.58 pH, 0.5% residual sugar and 13% alcohol. 227 cases were produced.

I cannot say enough good things about this vintage. It's truly outstanding! The wine, as expected, is dark and gorgeous in the glass. Aromas of ripe blackberry, sweet coconut and black tea rise from the glass and are also present on the palate. There are also suggestions of elderberry, cranberry and black currant but the fruit is currently still hiding a bit in the background. The wine is soft, rich and palate filling and the smooth tannins create a very long lingering finish. This wine has a great future ahead of it, but is incredibly approachable right now, let the wine breathe for at least a few hours prior to enjoying. I strongly encourage you to take advantage of the limited time special pricing on this vintage; it's going to sell quickly. Easily enjoyable now through 2022.

in this month's clan pack



## 2012 Pinot Noir

**\$30 per bottle retail**

Special Clan Pack Pricing

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

*Good through February 29th -  
Mix/Match a case (12 bottles) with the  
2012 Black Russian Red and shipping is free!*

**T**his vintage of Pinot Noir is a blend of all three of the Pinot Noir Clones we grow here at McGregor Vineyard. 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 Noir is a great follow up to the outstanding 2010 and 2011 vintages and is potentially even better. This vintage is richer, deeper and more concentrated than its predecessors. It has a dark garnet red color and is very aromatic with aromas reminiscent of ripe red raspberries, cherries and strawberries with a hint of vanilla. These aromas follow through on the palate and the wine is rich and medium bodied. The oak character is elegantly integrated with the fruit character and the wine lingers nicely on the palate. Safely enjoy now through 2020. If you choose to open it now, let it breathe for 1-2 hours prior to consuming.

## Smoked Juniper Pork

Recipe courtesy of Kismet New American Bistro, Naples, NY to be paired specifically with our 2012 Black Russian Red. Enjoy!

1 pork loin (3-5lbs)  
 3 Tbsp Olive oil  
 1 Tbsp kosher salt  
 1 Tbsp course ground black pepper  
 If using a smoker- Cherry wood  
 If not using a smoker- Add 1 tsp liquid smoke to brine recipe  
 Brine (recipe below)  
 Red Wine-Juniper Sauce (recipe below)

Serves 6-8. Remove pork from brine and rinse well under cold water. Pat dry with paper towels. Coat with olive oil and season with kosher salt and black pepper. If using a smoker, let pork cold smoke for 30 minutes. In a 350° preset oven, roast pork until internal temperature reaches 145° F, about 30-45 minutes. Remove from oven and let rest for 15 minutes. Glaze with sauce, slice, and serve.

**\*Chef's Note:** Allowing meat to rest is an important step in keeping the juices where they belong; inside the meat and not all over your cutting board.

### Brine:

8 cups water  
 1 cup salt  
 1 cup granulated sugar  
 1 cup vinegar  
 2 bay leaves  
 1 Tbsp fennel seed  
 1 Tbsp black peppercorns  
 1 Tbsp juniper berries  
 If not using a smoker, add 1 tsp liquid smoke

In a large pot, combine all ingredients. Set over medium heat until the sugar and salt dissolve. Remove from heat and let cool. Add whole pork loin to brine mixture and let soak overnight (or at least 8 hours) in the refrigerator.

### Red Wine-Juniper Sauce:

1 cup McGregor Highlands Red, or dry red wine on hand  
 1/2 cup chicken stock  
 1 carrot (quartered)  
 1 onion (quartered)  
 1 stalk of celery (quartered)  
 1 clove of garlic  
 1 Tbsp juniper berries  
 3 sprigs fresh thyme, or 1 tsp dried  
 1/2 sprig fresh rosemary, or 1/2 tsp dried  
 Salt and pepper to taste

In a medium sauce pot, combine all ingredients. Over medium-high heat, let sauce reduce by half. Strain through a fine mesh sieve and serve over pork.

## FUTURES

### 2014 Vintage Red Wines

Here's your chance to purchase some of the reds from the outstanding 2014 vintage prior to their release.

Our members who tried them at the Red Wine Barrel Tastings back in November and December commented that it was the finest lineup of reds we've ever presented!

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

**This offer ends on January 31, 2016- act now!**

Expect these wines to be available over the next two years.

We will contact you when your futures are ready.

All wines are estate grown and bottled.

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

A blend of two of the clones we grow here- #7 and Gamay B. Light, bright, red berries, fruit forward.

*Approximately 220 cases*

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

Concentrated, rich and smooth. Aromatic and fruit driven, ripe tannins and long finish. Classic Finger Lakes style.

*Approximately 270 cases*

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

A great follow up to the incredible 2013 vintage and again, one of the finest Finger Lakes Merlot wines I've ever tasted, and agreed upon by many at the Barrel Tastings.

Vibrant color, beautiful varietal character, round body, soft tannins. *Approximately 40 cases- only 4 cases left!*

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

Rich, ripe and multi-faceted vintage with a lot to offer for the future- likely a wine for extended cellaring.

*Approximately 220 cases*

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

50% Cabernet Franc, 30% Cabernet Sauvignon and 20% Merlot. Smooth, rich, complex and a beautiful vintage of this blend. More barrel time should turn this one into a monster! *Approximately 250 cases*

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

A pinnacle vintage of this Saperavi and Sereksiya blend. Inky purple, ripe fruit aromas. Intense fruit character on the palate, broad and rich texture and a really long finish.

*Approximately 470 cases*

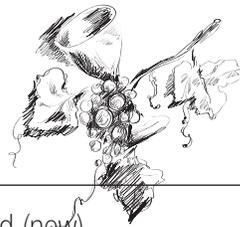


# McGREGOR *vineyard*

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january 2016

## Red Wines



2012 Black Russian Red (new)	\$60
2012 Black Russian Red	\$60
2012 Rob Roy Red	\$45
2011 Rob Roy Red	\$40
2010 Rob Roy Red	\$45
2012 Cabernet Sauvignon Reserve	\$30
2011 Cabernet Sauvignon	\$30
2010 Cabernet Sauvignon Reserve	\$40
2013 Cabernet Franc Reserve	\$25
2012 Pinot Noir Reserve	\$30
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
2013 Dry Riesling	\$20
2013 Dry Gewürztraminer Reserve	\$25
2012 Dry Gewürztraminer Reserve	\$25

## Semi-Dry/Semi-Sweet White Wines

Highlands White	\$10
2014 Semi-Dry Riesling	\$18
2013 Semi-Dry Riesling (sale, \$ 3/\$40 or \$150/case)	\$18
2013 Riesling	\$20
2013 Muscat Ottonel	\$20
2014 Gewürztraminer	\$20
2013 Gewürztraminer	\$20
Sunflower White	\$9

## Rosé & Blush Wines

2014 Dry Rosé d'Cabernet Franc	\$15
2014 Dry Pinot Noir Rosé	\$15

## Sweet White Wines

2012 Late Harvest Vignoles (375 ml)	\$24
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