

McGregor Vineyard

clan club

N E W S L E T T E R



signs of spring-
a beautiful Riesling bud!

bathroom + deck addition completed!

Happy spring everyone!

It appears that it's finally arrived, buds are bursting throughout the vineyard and things are looking great. I can't believe that this is the last newsletter before summertime. We can't wait for you to take the opportunity to enjoy our new front deck and see our gift shop and bathroom addition. Great things are in store this season and I hope you all have the ability to visit us soon.

We just finished up with the White Wine Barrel Tastings of the 2015 vintage and the wines are outstanding- they are full of intense varietal character and will surely impress you. We're just waiting on labels which should arrive soon, then they'll be ready to share with you. In the meantime, I've selected two white wines from two different vintages for this month's Clan Pack selections.

The 2014 Riesling is a luscious, semi-dry version highlighting just how good Finger Lakes Rieslings are. It's been two years since I've included a Late Harvest Vignoles in a Clan Pack and this 2013 vintage was worth the wait. This sweet sipping wine is elegant, honeyed and tropical and is not only seductively delicious right now but also worthy of lengthy cellar aging if you desire to do so. I really hope that tasting these wines brings you good thoughts of summertime merriment, gatherings with friends and road trips to McGregor Vineyard!

Cheers!
John McGregor

may 2016

ORDER YOUR FUTURES TODAY!

2015 White Wines



The general response to the 2015 white wines (and rosés) from those who attended the White Wine Barrel Tastings was a resounding two thumbs up. Across the board, these wines display great varietal character and balance and the majority are bone dry. Production on many of these is quite low as grape yields varied from 0.351 to no more than 1.6 tons per acre. Obviously, it is impossible for everyone to attend the tastings but as Clan Club members, you always get the opportunity to purchase these wines prior to the general public...and we are offering them to our members at a

20% discount off of the retail price!

(This offer good now through May 31st.)

THE WINES

2015 UNOAKED CHARDONNAY

Crisp, bone dry and mineral driven. Aromatic with apple & pear character, a standout vintage of this style.

0% residual sugar. 275 cases. \$17 retail

20% discount: \$13.60/bottle | \$163.20/case

2015 CHARDONNAY RESERVE

Produced only in years with very ripe grapes. French oak fermented and aged for six months. Partial secondary fermentation. Apple, pear, butter, spice and oak. 0% residual sugar. 110 cases. \$25 retail

20% discount: \$20/bottle | \$240/case

2015 ROSÉ D'CABERNET FRANC

Bone dry, intense aromatics and fresh strawberry palate. Long lingering. 0% residual sugar. 110 cases. \$16 retail

20% discount: \$12.80/bottle | \$153.60/case

2015 PINOT NOIR ROSÉ

Excellent balance and texture. Complete secondary fermentation. Beautiful aromatics, cherry and strawberry. 0% residual sugar.

Very limited production- 70 cases

\$16 retail | \$12.80/bottle | \$153.60/case

2015 RKATSITELI-SEREKSIYA

Only 204 bottles produced- **SOLD OUT**

2015 MUSCAT OTTONEL

Produced in a dry style. Intensely aromatic orange blossoms and fresh mint. 0.25% residual sugar.

Extremely limited production of 432 bottles (36 cases) \$20 retail

20% discount: \$16/bottle | \$192/case

2015 DRY GEWÜRZTRAMINER

Intense! Great balance of fruit, spice and perfume, great body, luscious. 0% residual sugar.

Extremely limited production of 86 cases. \$25 retail

20% discount: \$20/bottle | \$240/case

2015 SEMI-DRY RIESLING

Standout vintage. Ripe stone fruits- apricot, peach and nectarine. 2% residual sugar, 0.76 TA.

270 cases. \$18 retail

20% discount: \$14.40/bottle | \$172.80/case

2015 RIESLING

Fine balance of sugar and acid, lush body, stone fruits, long finish and slightly sweeter than the semi-dry.

3% residual sugar, 0.76 TA. 222 cases. \$20 retail

20% discount: \$16/bottle | \$192/case

2015 BUNCH SELECT RIESLING

Hand selected and sorted clusters infected with "Noble Rot", 29 brix natural sugar and 1.01 TA at harvest. Mouth filling, outstanding Riesling character with spice and honey notes. 8% residual sugar, 0.92 TA. Worthy of long term cellaring. Extremely limited- 216 half bottles produced. \$30 retail

20% discount: \$24.00/bottle | \$288/case

2015 LATE HARVEST VIGNOLES

Harvested on November 3rd with high percentage of "Noble Rot", 31 brix natural sugar and 1.03 TA at harvest. Mouth filling, rich and balanced with high acidity. Tropical, spice and honey. 10.1% residual sugar, 1.03 TA. Worthy of long term cellaring. Very limited- 88 cases of half bottles produced. \$30 retail

20% discount: \$24.00/bottle | \$288/case

SUMMER SUNSETS ON OUR NEW DECK!

Live Music at McGregor Vineyard

We are excited to once again offer free live music on Saturdays from 5-8 pm throughout July and August. This is a perfect time to unwind, have a glass or carafe of wine alongside an assortment of local cheeses while supporting local musicians and enjoying our spectacular view of Keuka Lake. We are also working on getting food trucks involved on these evenings... we will keep you posted!

July 2 – John Bolger

July 9 – Anton Flint

July 16 – Buford

July 23 – TBD

July 30 – TBD

August 6 – John Bolger

August 13 – Ben Borkowski & Friends

August 20 – Clan Club Picnic,
no music at the winery

August 27 – Alec Smith



SIGN UP TODAY!

Annual Clan Club Picnic

SATURDAY, AUGUST 20TH

It's never too early to put the date of the Clan Club Picnic on your calendar or to purchase your tickets, so sign up today! Complete details will be provided in the July newsletter and online at www.mcgregorwinery.com

UPCOMING KEUKA LAKE WINE TRAIL EVENTS

Fire it Up!

BBQ & Wine Weekends on the Keuka Lake Wine Trail
Seven Wineries – Gorgeous Scenery – Delicious Wines & Foods

June 11 & 12 and June 25 & 25, 10am-5pm each day

\$25 for a weekend ticket, \$19 for a Sunday only ticket

Taste delicious barbeque and grilled foods prepared with local sauces, rubs, and marinades. From Riesling to Cabernet Franc, discover how well cool climate wines 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' spectacular views.

Purchase tickets at www.keukawinetrail.com,
at your local Wegmans or by calling 800-440-4898



**Visit all seven wineries and
you'll be entered to win a
Green Egg grill!**
(an \$800 value!)



DID YOU KNOW?

Is it Vignoles or Ravat 51?

We have grown and produced Vignoles for decades now. It is a grape I am personally in love with. It has tight clusters of grapes prone to being infected with *botrytis cinerea*, the “noble rot” used to make the finest sweet wines in the world. And it gets better, not only does this grape variety yield high sugar content consistently, it also always has very high acid levels. This translates to a sweet wine in balance as well as a wine that can cellar very well (if crafted well) for many years. From my perspective, it is just about the only hybrid grape variety that is truly worthy of consideration as a noble grape variety...on the stage with Riesling, Pinot Noir, Cabernet Sauvignon and the like. Well-made Vignoles has character, power, punch and elegance!

I have never understood why its name was changed from Ravat 51, which is how we labeled the wine back in the 1980s. Well, I did some on line research and was startled to read the following Wikipedia entry: “Vignoles is a complex hybrid wine grape variety that was developed by J.F. Ravat originally named Ravat 51. According to Ravat, “Ravat 51” was the result of a cross made in 1930 using the complex hybrid wine grape Seibel6905 (also known as Le Subereux) and a clone of Pinot Noir known as Pinot de corton. Originally named “Vignoles” by the Finger Lakes Wine Growers Association in 1970, genetic testing has recently proved that Vignoles does not share any major genetic markers in common with Seibel 6905 or Pinot Noir. Thus, Vignoles is unrelated to the “Ravat 51” grapevine that was

INVENTORY REDUCTION SALE

W
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special

2013 Dry Riesling
\$10 per bottle
(regularly \$20)

Finger Lakes Dry Rieslings are getting all sorts of attention these days- they're deliciously crisp, fruit and mineral driven and very refreshing. I was walking through our warehouse a few days ago and realized that we are sitting on quite a supply of our tasty gold medal winning 2013 Dry Riesling. I also realized that the warehouse is pretty full right now and we have more bottling to do. So, we need to move some wine out to make room for the new vintages. Don't miss out & stock up just in time for summer barbeques! The finished wine has 0.64 TA, 3.11 pH, 0.25% residual sugar and 11.5% alcohol.

imported into the USA in 1949 and the parentage of Vignoles is currently unknown.” So, without some genetic testing, perhaps we've never been growing Ravat 51!

I would love to try them side by side, but in the meantime, I continue to declare Vignoles *vin noble*. I recently sat down with Mark Squires, a contributor to Robert Parker's *Wine Advocate* and he is now covering New York Wines. Among the nearly three dozen wines I brought him was a 1994 Bunch Select Vignoles. It was delicious, enjoyable and certainly not beyond prime. It is one of the main reasons I selected our 2013 Late Harvest Vignoles to be a featured wine in this month's Clan Pack. The 1994 and the 2013 have almost identical harvest and finished wine parameters- sugar, acid, pH. They were crafted differently, but I have great hopes that the 2013 will mature similarly to the 1994...I'll let you know in 2038!



2014 Riesling

\$20.00 per bottle retail

Special Clan Pack Pricing

**\$15.00 per bottle
save 25%**

Good through May 31st -

*Mix/Match a case (12 bottles) with the
2013 Late Harvest Vignoles and shipping is free!*

A total of 4.92 tons of estate grown grapes were harvested by hand on October 21, 2014. This was an average of 1.95 tons per acre. The grapes had 21 brix natural sugar, 0.78 TA and 3.08 pH. The grapes were crushed and cold soaked overnight, then pressed and inoculated with yeast. A cool fermentation lasted for 18 days at 58-59 degrees. In the spring of 2015 the wine was cold and heat stabilized and filtered. It was then bottled on May 13, 2015. The finished wine has 0.85 TA, 2.92 pH, 11% alcohol and 3.5% residual sugar. 286 cases produced.

This off-dry Riesling displays great balance, texture and Finger Lakes character. It has a golden straw color and has a complexity of aromas and flavors- wet stone, peach, apricot, and nectarine. Citrus fruit character along with a hint of mango appear on the long-lingering finish. This beautiful wine is very drinkable right now...stock up and enjoy all summer long and cellar a case for the long term as it should age gracefully for years to come.



2013 Late Harvest Vignoles

\$25 per bottle retail

Special Clan Pack Pricing

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

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

The estate grown grapes for this wine were picked by hand on November 5, 2013. A total of 1.1 tons of fruit was harvested from one acre of vines. The grapes had 31. Brix natural sugar, 1.08 TA and 3.31 pH. The grapes were destemmed, crushed, cold soaked for 20 hours and then pressed. The must was inoculated with yeast and fermented at 59-62 degrees for 12 days. In the spring of 2014 the wine was heat and cold stabilized and filtered. It was then bottled on July 8, 2014. The finished wine has 1.01 TA, 3.66 pH, 11% alcohol and 11% residual sugar. Only 93 cases of half bottles produced.

What a beautiful wine! As expected, this vintage has a beautiful and deep golden color. It is very aromatic- tropical fruits jump out of the glass. On the palate, this Vignoles is rich, full and vibrant. The interplay of high sugar content and high acid creates balance and texture. The tropical flavors mingle with noble rot characteristics- honey and spice. Simply put, this is an exciting sipping wine for before or after your meal. Slowly reduce into a syrup and drizzle over vanilla cheese cake. This wine is very cellar worthy and should impress easily over the next few decades.

Smoked Trout Spread

Late spring and early summer in the Finger Lakes is pretty much synonymous with fresh Lake Trout. If you have the opportunity to smoke some fresh trout yourself for this recipe, all the better. I smoke our trout over soaked grape vine wood, but any hardwood chips will work well. I also pour white wine that's passed its drinkability peak into the smoker's drip pan and this keeps the fish nice and moist and adds another dimension of flavor.

½ small red onion, sliced very thinly
8 oz. cream cheese or neufchatel (low fat cream cheese)
2 T. milk or 1T. if using neufchatel
1 pinch of lemon zest or 1t. lemon juice
1 pinch minced fresh dill
4-5 drops Tabasco sauce
8 oz. smoked trout (smoked salmon or lox)
2 T. capers or caper berries, drained
1 lemon, cut into wedges
¼ t. freshly ground black pepper
1 fresh dill sprig for garnish
Flatbread crackers

Place onion slices in a small bowl and soak in cold water for 15 minutes. While onions are soaking, mix together the next 5 ingredients until well combined. Remove onions from the water and pat dry with a paper towel.

Add the trout to the creamed mixture and gently combine. Place the spread on a serving platter and top with capers, onion slices and pepper. Garnish with dill sprig and arrange the lemon wedges and flatbread around the edge of the platter. It's also great to reserve some pieces of the fish to serve on top of the spread. Serve with the Riesling featured in this month's Clan Pack.



WINERY HOURS

June-October:

Open daily 10am-6pm

July-August:

Sunday-Friday 10am-6pm

Saturday 10am-8pm

November-May:

Open daily 11am-5pm

MONTH TO MONTH

New Option for Your Clan Club Membership!

It's simple!

With this membership option,
we bill you at the time of shipment for
the featured wines at 20% off their retail price
plus the cost of shipping and handling.

If you prefer to pick the featured wines up,
you will not be billed for shipping
and handling.

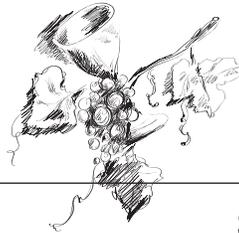


MCGREGOR *vineyard*

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may 2016

Red Wines



2012 Black Russian Red	\$60
2011 Black Russian Red (almost gone)	\$60
2012 Rob Roy Red	\$45
2011 Rob Roy Red	\$40
2010 Rob Roy Red (almost gone)	\$45
2012 Cabernet Sauvignon Reserve	\$30
2011 Cabernet Sauvignon (almost gone)	\$30
2013 Cabernet Franc Reserve	\$25
2012 Pinot Noir Reserve	\$30
2011 Pinot Noir Reserve	\$35
2011 Pinot Noir	\$30
2010 Pinot Noir Reserve (almost gone)	\$30
Highlands Red	\$12

Dry White Wines

2014 Unoaked Chardonnay	\$17
2013 Unoaked Chardonnay	\$17
2013 Chardonnay	\$18
2013 Dry Riesling (SALE- reg. \$20)	\$10
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
2014 Riesling (new)	\$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

2013 Late Harvest Vignoles (375 ml) (new)	\$25
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