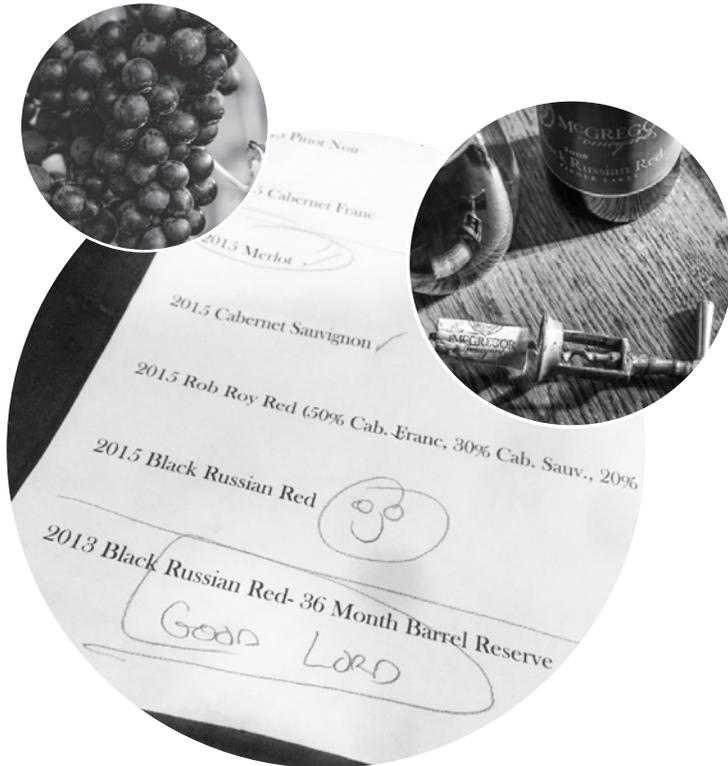


McGregor Vineyard

clan club

N E W S L E T T E R



Good Lord! This sums up 2016 perfectly. This year has presented so many twists, turns and surprises that I'm left just scratching my head and wondering what happened? We had the mildest winter I can remember and this was followed by the most insane drought I can remember. The ground was like concrete and the grass literally made crunching noises as I walked. Fortunately, the vines soldiered on and offered us some very, very fine grapes to work with. 2016 will be a vintage to remember. 2016 also marks a milestone here at the winery...a great building addition with indoor bathrooms after 36 years of doing without (don't laugh, celebrate)!

This year marks the year that the Finger Lakes wine region really got noticed and we are now firmly accepted as one of the greatest wine regions in the world... people have noticed and they are coming in droves.

This is a wonderful double edged sword to wield- the wine industry is now booming but will our bucolic way of living fade away? I'd like to remain positive and think not.

Good Lord! This innocent and honest note on a tasting sheet from the first Red Wine Barrel Tasting of the year is simply what continues to make us know that we're doing something right. The barrel tasting is showcasing the 2015 vintage reds, but I surprised everyone by ending the tasting with a 2013 wine still in the barrel. It's rather unprecedented for a region known for zippy, young, crisp wines to experiment with extended barrel aging, but the Black Russian Red is something different. So, with the quality and quantity of the fruit we harvested in 2013, we decided to push the envelope beyond our 2007 Black Russian Red 30 Month Barrel Reserve. Next year at our Black Russian Red Bash during the first weekend of March, we will introduce the public to our 2013 Black Russian Red 36 Month Barrel Reserve! It must be tasted to be believed- Good Lord, it's simply stunning!

In the meantime, this month's pack offers some top-notch wines for your holiday enjoyment. The 2013 Cabernet Sauvignon is rich, balanced and smooth. The 2015 Dry Gewürztraminer Reserve is our finest since 2002, a vintage that was awarded top honors at International wine competitions. For whatever reasons you are thinking "Good Lord" these days, rest assured, we're continuing to work our hardest to make you think that about every McGregor wine you enjoy. All the best to you and your loved ones during the holidays and we'll see you in 2017.

Cheers!
John McGregor

november 2016



December 3 - 11 am, 1 pm & 3 pm
December 4 - 11 am & 1 pm | December 10 - 11 am & 1 pm

\$30 per member & \$40 for guests

*Seats still available! Order online now or give us a call now
seating is limited and tickets are selling quickly!*

Reservations are required and this event always sells out, so 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 showcases the 2015 vintage red wines and they are already impressive! The wines continue to age in barrels and this is your first chance to taste these “works in progress.” This event is for the serious red wine drinker and is the best opportunity for you to purchase McGregor reds for a great deal...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 leads each tasting which lasts approximately one hour. Learn more about the history of the vineyard and winery, our growing and wine making philosophy as well as learning the specifics of the 2015 vintage. We recommend wearing an extra layer of comfortable clothing as the barrel room is cool and it gets chilly sitting there for this amount of time.

We are serving samples of estate grown **Pinot Noir, Merlot, Cabernet Franc and Cabernet Sauvignon** in addition to the **Rob Roy Red and Black Russian Red** blends. 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 the tasting, everyone is treated to a buffet of locally catered gourmet foods prepared by Nyssa of Kismet New American Bistro and Snug Harbor Restaurant accompanied by wines from our currently available list.

RED WINE BARREL TASTING MENU

Panzanella Salad: Grilled Bread, Tomatoes, Herbs, and Olive Oil

Penne with Caramelized Fennel Caponata
Gorgonzola, Fig, and Pancetta Flatbread

Wild Mushroom and Sausage Ragù
with Creamy Polenta

Bitter Chocolate Tiramisu

LIMITED SUPPLY- ORDER NOW!

Bubbly for the Holidays!

We just disgorged and finished off the final batch of **2011 Sparkling Riesling** and it is once again for sale. It's been a while since we've had sparkling wines available and some of you likely didn't even know we make it. We craft all our sparkling wines in the time and labor intensive methode champenoise tradition and have been doing so since the mid-1980s. We currently are working on another batch of 100% Chardonnay Blanc de Blanc and 100% Pinot Noir Blanc de Noir.

\$30 per bottle

**Only 30 cases remain, purchase now-
it won't be around very long!**

Holiday Flat Rate Shipping Deal

Stock up on wines to share for the holidays,
give as gifts or to tuck away in your cellar!

**FREE SHIPPING
on any orders over \$275!**

Otherwise \$10 per case
\$15 for 4-11 bottle orders
Regular rates for 1-3 bottles



SUPPORT FOODLINK THE MONTH OF DECEMBER

FREEZING FOR A REASON!

I encourage all of you to visit us and the other six wineries on the Keuka Lake Wine Trail during the month of December to help support a great cause. We are all offering a free tasting for a \$5 donation to Foodlink, a Rochester based organization that helps distribute food to those in need. 100% of these donations will benefit their cause. We are also selling commemorative t-shirts to benefit them as well. I know that Clan Club members get free tastings here, but how about getting your free tasting and doing a little good at the same time?

THANKS!

IMPORTANT MEMBERSHIP UPDATE

*The cost of living has just gone up
another quart!* W.C. Fields

Well folks, when we started the Clan Club back in the mid-1980s, we charged \$175 for an annual membership. Thirty years later, the price has not risen too much. Our production costs are much higher now and, more significantly, our shipping costs have risen enormously. We are keeping the price of New York address memberships the same, but we have little choice but to raise the price of the annual membership for out of state addresses. Beginning in January 2017, out of state annual memberships will be \$300. Please remember, if you prefer, we offer "pay by the pack" memberships for those who do not want to make the single, annual payment. We hope our out-of-state members understand the need to do this and agree that the Clan Club still remains a great deal..

THE MCGREGOR CLAN CLUB...

a gift that gives all year 'round!

All of you already know that membership in the Clan Club means being part of something great and I urge you to share what we've created with your family and friends.

Give us a call today and give the gift of membership today! You can pay for the packs individually throughout the year or purchase an annual membership for \$250 New York or \$300 elsewhere. This provides two bottles of McGregor wine shipped every other month, free tastings at the winery, extra discounts, invitations to members only events and more.

Remember, you get a \$25 gift certificate with each clan club membership you refer to us to spend at the winery on whatever you'd like!



MCGREGOR LOGO SHIRTS & BALL CAP SALE

Now through the end of the year...

20% off!



DIRT FROM THE VINEYARD

As you are all aware by now, the Finger Lakes experienced an unbelievably severe drought this year. Fortunately for us, our vineyards are well-established and the vines have significant root structure. Our expectation was to see smaller berry size in the vineyard but this was not the case. Clusters and berries were normal in size and flavors were outstanding. Sugar levels were up and acidity was down. The 2016 vintage wines will be exceptional, particularly for the reds. The only "concern" we have is that the drought stress will create atypical aging in the white wines. This simply means that the 2016 vintage whites are probably going to be best as young wines and will not cellar as well as in drought-free years. This is a generalization and an educated guess, only time will tell. The grapes we harvested are some of the highest quality I can recall seeing.

Our work with Sangiovese has come to its end for the time being. These vines always struggled where we planted them and the 2013 and 2014 winters took their toll on the vines. We made some really outstanding wines with the scant fruit we harvested, but the vines have given up and we'll have to see about planting some again in the future in a different area. Sorry!



2013 Cabernet Sauvignon Reserve

\$30.00 per bottle retail

Special Clan Pack Pricing

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

*Good through release of the January Clan Pack
Mix/Match a case (12 bottles) with the
2015 Dry Gewürztraminer Reserve and shipping is free!*

Five tons of estate grown Cabernet Sauvignon grapes were harvested by hand from two parcels on November 6, 2013. Roughly 70% of the fruit was picked with 23.2 brix sugar, 0.71 TA and 3.32 pH. The remaining had 23 brix sugar, 0.78 TA and 3.39 pH. The grapes were destemmed, crushed, pumped into fermentation tanks and inoculated with yeast. Fermentation lasted 13 days at 62-74 degrees. The wine went through a 100% malolactic fermentation as well. The wine was pressed and transferred to oak barrels to age for 27 months. The wine was then egg white fined, cold and heat stabilized and filtered. In all, 213 cases were bottled on July 20, 2016. The wine has a 0.61 TA, 3.53 pH, 0.5% residual sugar and 12.4% alcohol.

This dark, ruby red Cabernet is perfect for your upcoming holiday feasts. It has a fruity, dusty aroma and has flavors reminiscent of black cherries and raspberries, oak and black tea. Firm, integrated tannins grip the palate nicely and the wine lingers on and on.

Try pairing this with Beef Wellington, roast beef, flank steak or pork roast with a cherry compote. Enjoy easily to 2025. Decant for a few hours if drinking now.

in this month's clan pack



2015 Dry Gewürztraminer Reserve

\$25 per bottle retail

Special Clan Pack Pricing

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

*Good through release of the January Clan Pack
Mix/Match a case (12 bottles) with the
2013 Cabernet Sauvignon Reserve and shipping is free!*

A scant 1.9 tons (0.54 tons/acre) of estate grown fruit were harvested by hand on October 15, 2015. The grapes had 23.6 brix natural sugar, 0.82 TA and 3.27 pH. These were destemmed and cold soaked for 22 hours prior to being pressed. The juice was inoculated with yeast and fermented at 56-59 degrees for 23 days. In April 2016, the wine was cold and heat stabilized and then filtered and bottled on April 6, 2016. The finished wine has 0.56 TA, 3.30 pH, 0% residual sugar and 13.5% alcohol. 86 cases produced.

This vintage of Gewürztraminer is a real standout and it's unfortunate that we couldn't produce more of it. It has a bright, golden straw color and is packed with aromatic complexity- floral, lychee fruit, honey, ripe pear and spice. The wine is medium bodied and the aromatics follow through on the palate along with notes of apple, citrus, ginger and white pepper. The finish is long lingering with flavors of mandarin orange and tangerine. Enjoy this wine now and over the next five years. Pairing suggestions- roast duck, Munster cheese, Szechuan dishes, spicy grilled jumbo shrimp and Thai red curry mussels.

Shaved Brussels Sprout Salad with Walnuts and Pecorino

Think you don't like Brussels Sprouts? Think again! I was first served this salad at a Christmas dinner a few years ago. The person who made it was given the recipe by the owner of one of my favorite restaurants, Hazelnut Kitchen in Trumansburg, NY. I credit my memory of that evening combined with a recipe from Epicurious for the inspiration for this recipe.

- 1 1/2 lb Brussels sprouts, shaved with a slicer or food processor with the slicing blade
- 1 cup walnuts, lightly toasted
- Pecorino Romano cheese, shaved, to taste
- 1/4 cup extra virgin olive oil
- 3 tablespoons fresh lemon juice
- 1 medium sized shallot, minced
- 1/4 tsp salt
- black pepper, to taste

Cut Brussels into thin slices using slicer or processor, put in large salad bowl and break up the Brussels layers. Gently crush walnuts with your hands and add to Brussels sprouts. Combine oil, lemon juice, shallots, salt and pepper, whisk and pour over Brussels and walnuts. Toss salad and shave Pecorino on top. Grind pepper to taste. This is delicious!!!



SEND DAN YOUR EMAIL!

Make sure you have an email address on file with us... Black Friday and Cyber Monday sales are arriving soon and you don't want to miss out! Send Dan an email at info@mcgregorwinery.com



STOCK UP FOR THE HOLIDAYS

We've got some great specials just in time for the holidays.

2011 Pinot Noir

\$20 per bottle (Reg. \$30 per bottle)

2013 Muscat Ottonel

A delicious semi-dry white wine with enchanting aromas and flavors of orange and mint (Reg. \$20 per bottle)

\$10 per bottle



WINERY HOURS

November-May:

Open daily 11am-5pm

June-October:

Open daily 10am-6pm

July-August:

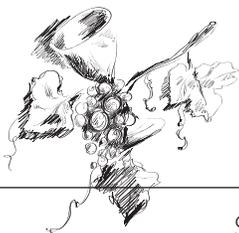
Sunday-Friday 10am-6pm

Saturday 10am-8pm



McGREGOR vineyard

november 2016



Red Wines

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

Dry White Wines

2015 Chardonnay Reserve	\$25
2014 Unoaked Chardonnay	\$17
2013 Chardonnay	\$18
2013 Dry Gewürztraminer Reserve	\$25
2015 Dry Gewürztraminer Reserve (new)	\$25

Semi-Dry/Semi-Sweet White Wines

2014 Semi-Dry Riesling	\$18
2015 Riesling	\$20
2014 Riesling	\$20
2013 Riesling	\$20
2013 Muscat Ottonel	\$10
2014 Gewürztraminer	\$20
Sunflower White	\$9

Rosé Wines

2015 Dry Rosé d'Cabernet Franc	\$16
2015 Dry Rosé d'Cabernet Franc	\$16

Sweet White Wines

2015 Late Harvest Vignoles (375 ml)	\$30
-------------------------------------	------

Sparkling Wines

2011 Sparkling Riesling	\$30
-------------------------	------