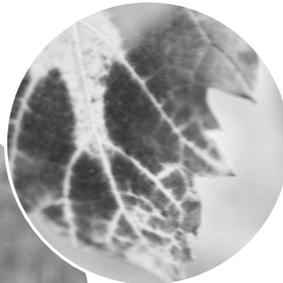


McGregor Vineyard

clan club

N E W S L E T T E R



They were pleasant spring days,
in which the winter of man's discontent
was thawing as well as the earth,
and the life that had lain torpid began
to stretch itself.

Henry David Thoreau, *Walden, Or, Life in the Woods*

Spring is arriving and after such a bizarre winter that kept my soul on edge, I feel like my pen was in Thoreau's hand. I'm sure the vines are in good shape right now but it's always better for winter to settle in and, well, remain winter! It's hard to believe we're already gearing up for another season. The vines are all pruned, trellis and post work is moving along and in the winery, we're bottling away. The 2016 vintage wines are outstanding and we can't wait to share them with you.

The Finger Lakes continues to receive accolades in the wine world and it's really making a difference here. We've never had a busier winter in the tasting room and it seems like the Finger Lakes is getting closer and closer to being a year-round destination. In the April 17 issue of *Wine Enthusiast*, there is a major piece titled "Red Hot New York Reds" by Anna Lee C. Iijima. She opens the article by simply asking, "If I proclaimed that the most exciting red wines in the United States come from New York State, would you believe me?" We couldn't

be prouder that our 2012 Cabernet Sauvignon Reserve is one of the twelve NY wines featured and rated 91 points! To be blunt, anyone who repeats the old adage that there are no good reds in New York is ignorant and living in the long ago past. I'm so proud that McGregor Vineyard helped lead the fine red wine revolution of New York!

This month's wine pack features another exquisite Pinot Noir from 2013. It is our "Clone 7" single Pinot Noir clone bottling and it's tasting beautifully right now. The 2015 Riesling is the other featured wine. 2015 was a knockout, very ripe vintage and this is expressed well in this Riesling. Juicy, full fruit flavors are balanced with incredible Finger Lakes acidity. I hope you find these selections as impressive as we do here at the winery.

Cheers!
John McGregor

march 2017



JOIN US!

2016 WHITE WINE BARREL TASTINGS

SATURDAY, APRIL 22ND | 11AM, 1PM, 3PM

SATURDAY, MAY 13TH | 11AM, 1PM, 3PM

\$30 per Clan Club Members & Guests | \$40 General Public

The 2016 growing season produced some incredible fruit in the vineyard and the resulting wines really showcase this fact. These tastings are your opportunity to be the first to taste, evaluate and purchase them at a deeply discounted price. The 2016 vintage wine “futures” are offered at a 30% discount to Clan Club members and 20% discount for non-members. Most of these wines will be available by early summer. We contact everyone when the wines are bottled and ready for delivery or pick-up.

Each tasting is limited to 30 people, so give us a call today and reserve your seat!

Each tasting is conducted in our candlelit barrel room and lasts for approximately one hour.

John McGregor leads the group through the line-up of wines and discusses each wine in detail.

T H E W I N E S

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Unoaked Chardonnay

Chardonnay Reserve

Dry Gewürztraminer

Dry Riesling

Semi-Dry Riesling

Dry Rosé d’Cabernet Franc

Rkatsiteli-Sereksiya (*extremely limited quantity*)

Muscat Ottonel

Highlands White (*A blend of Cayuga White & Vignoles*)

Late Harvest Vignoles

T H E M E N U

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Nyssa Trepes, of *Kismet New American Bistro* in Naples, NY is catering the event.

She is preparing the following mouthwatering foods for all attending:

Chicken Dijon- Roasted chicken served in a creamy mustard sauce.

Lentilles du Puy - Warm lentils, herbs, and spices

Homemade baguette w/ whipped honey & black pepper butter

Fresh greens, seasonal vegetable, shaved almonds, hard boiled egg, herbed vinaigrette

Bacon & leek quiche

Poached Pear Tart



Many thanks to all who attended the **Black Russian Bash** here at the winery. It was our most successful one yet and it was great to see so many familiar faces!

And big thanks to the 80 or so folks who attended the Black Russian Red Dinner at the New York Wine & Culinary Center.

The food and wine pairings were stunning!

We are already planning next year's dinner on March 3, 2018!

Stay tuned, it'll sell out quickly.



We've come a long way!

We love this vintage photo of Margie McGregor hand labeling our wine back in the early 1980s!



NOW AVAILABLE!

2013 Black Russian Red 36 Month Barrel Reserve

\$70 per bottle

\$150 per magnum (*no discounts*)

This is the release of the winery's second ever "Reserve" bottling of Black Russian Red and it is a great follow up to the 2007, 30 month barrel reserve.

The 2013 reserve pays homage to Mukuzani, considered the finest bottlings Saperavi from Georgia, and traditionally barrel aged for a minimum of three years. The response to this wine from attendees of last year's Red Wine Barrel Tastings and this year's Black Russian Red Bash was overwhelming. It's quite clear that pushing our barrel aging program for this wine to three years is a step in the right direction and we plan to do this regularly from now on.

THE DETAILS:

A total of 6.49 tons of estate grown Saperavi and Sereksiya Charni grapes were harvested by hand on October 11, 2013. They had 23 brix natural sugar, 1.02 TA and a 3.22 pH. The grapes were de-stemmed, crushed and inoculated with yeast. Fermentation lasted for nine days at 62-79 degrees and the must went through 100% malolactic fermentation. The must was then pressed and the wine was transferred into a combination of new and used American oak barrels.

After 36 months of aging, the wine was then transferred into stainless steel, egg white fined and cold stabilized. It was then filtered and bottled on January 25, 2017. The finished wine has 0.69 TA, a 3.60 pH, 0.75% residual sugar and 12.2% alcohol.

266 cases + 60 magnums produced.

KEUKA WINE TRAIL EVENTS



Tapas & Wine Weekend

April 8 & 9
10am-5pm each day

Who doesn't love sampling bites of a variety of scrumptious appetizers? Visit the eight member wineries around Keuka Lake and savor the star of every social gathering - the hors d'oeuvre.

Each winery showcases delightful wine and food pairings which you can then replicate and impress your friends at your next private event. Sample savory and sweet hors d'oeuvres paired with delicious wines at all seven wineries.

**\$25 in advance,
Sunday only ticket just \$19**



Keuka in Bloom

May 6 & 7
10am-5pm each day

Treat yourself to the best of magnificent Keuka Lake as spring is blooming. This event is a tremendous bargain and sells out every year! Each winery offers samples of great wines alongside herb inspired foods. Ticket holders receive one flower and one herb at each winery in a 4" pot. Tour all seven wineries and return home with fabulous wines, great recipes and 14 plants just in time for Spring gardening!

**\$35 per person or
\$55 per couple in advance**

If tickets are available at the door, there is a \$5 per ticket surcharge.

Call **800-440-4898** for information and tickets.

Purchase online at **keukawinetrail.com** or at your local Wegmans service counter.



Like us on Facebook!
facebook.com/mcgregorvineyard



2013 Pinot Noir - Clone 7

\$30.00 per bottle retail
Special Clan Pack Pricing

\$22.50 per bottle
save 25%

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

A total of 4.3 tons of clean, ripe estate grown fruit was harvested by hand on October 2, 2013. This averages 1.9 tons/acre. The grapes had 21.2 brix natural sugar, 0.90 TA, and 3.22 pH. The grapes were destemmed, crushed and inoculated with yeast. Fermentation lasted 10 days at 65-78 degrees and the wine completed 100% malolactic fermentation. The must was pressed and transferred into new and used French oak barrels for 28 months of aging. The wine was then transferred to stainless steel, egg white fined, cold and heat stabilized and then filtered. It was bottled on July, 7, 2016 with 0.61 TA, 3.54 pH, 0.25% residual sugar and 11.5% alcohol. 233 cases produced.

“Clone 7” is also referred to as the “Frank 7” clone as it was one of the Pinot Noir clones Dr. Frank and Charles Fournier imported from France. When we produce a single clone Pinot Noir, it is often with this one. It tends to produce a light, aromatic wine with very fruit forward character. These wines need at least a few years in the bottle to mellow their bright, crisp and fresh edges. This is the first clone-designated vintage of Pinot Noir we’ve produced. This vibrant, ruby red wine is very aromatic and flavorful. It has a rather understated complexity of aromas and flavors that come alive in the glass as the wine breathes and opens up—red cherry, strawberry, black tea, forest floor, spice and vanilla all come to mind. The wine finishes with lingering fruit flavors and velvety tannins. Its quite approachable right now, and can easily cellar for at least 3-5 years. Pair with this month’s featured recipe.

in this month's clan pack



2015 Riesling

\$20 per bottle retail

Special Clan Pack Pricing

**\$15 per bottle
save 25%**

*Good through release of the May Clan Pack
Mix/Match a case (12 bottles) with the
2013 Pinot Noir-Clone 7 and shipping is free!*

Four tons of estate grown grapes were harvested by hand on October 22, 2015. This averages a scant 1.6 tons/acre yield. The harvested grapes had 22.4 brix natural sugar, 0.89 TA, and 3.16 pH. The grapes were destemmed, crushed and cold soaked for 20 hours. The must was then pressed, transferred to stainless steel and inoculated with yeast. Fermentation lasted for 14 days at 58-60 degrees. Prior to bottling, the wine was cold and heat stabilized and filtered. It was bottled on April 5, 2016 and the finished wine has 0.76 TA, 3.01 pH, 3% residual sugar and 11% alcohol. 222 cases produced.

This wine is a great example of why you shouldn't be afraid of residual sugar in Rieslings from the Finger Lakes. The naturally high acidity in our Rieslings provide the perfect counterpoint to residual sugar which provides bigger mouth feel in the wine. This vintage has a light golden straw color and is very aromatic with essences of orange blossoms, honey, stone fruits and tangerine all rising from the glass. These characteristics are also present on the palate along with apricot and citrus peel. This lush, creamy and medium bodied wine has a long, citrus infused finish and its acidity keeps you feeling refreshed and wanting another sip. Drink now and easily to 2025.

Kale & Ciabatta Casserole

1 pound fresh kale
1 ciabatta loaf sliced in ½ to ¾ inch slices
Butter for greasing dish
1 red onion sliced thinly
8 ounces mushrooms sliced thinly
3 Tbs olive oil
1 tsp cumin seeds
Salt and freshly ground black pepper
8 ounces Gruyère cheese, grated
3 eggs
2 ¼ cups milk
Grated fresh nutmeg

Preheat oven to 375 degrees.

Rinse kale, remove stems and rip into pieces. Blanch for two minutes, drain well and squeeze out excess water. Chop roughly. Rub bottom and sides of 9x13 inch casserole pan with butter. Arrange slices of bread on the bottom of the pan and line the sides as well. Fry the onion and mushrooms in the olive oil for about five minutes. Add the kale and cumin seeds, season with salt and pepper and sauté for a few more minutes. Layer half of this mixture over the bread and sprinkle half the cheese on top. Layer remaining slices of bread on top like fallen dominoes with remaining kale mixture between and on top of slices. Sprinkle remaining cheese over the top of the casserole. Beat eggs and beat in milk. Season to taste with fresh nutmeg, salt and pepper. Carefully pour over casserole and let sit for about an hour to let the custard absorb into the bread. Place casserole dish into a roasting pan or baking pan with raised sides. Pour hot water around casserole dish. Bake for 40-45 minutes until the casserole has risen slightly and top is golden brown and crispy. Remove from oven and let rest 5-10 minutes.

Serve with McGregor Vineyard Pinot Noir.

LIMITED QUANTITIES!

SPRING WINE SALE

It's spring and we need to make room in the warehouse for our newly bottled wines, so here's a few unbeatable sales for you to take advantage of!

2013 Muscat Ottonel (semi-dry)

\$10 per bottle (reg. \$20)

This is a light, crisp refreshing wine with aromas and flavors of orange blossoms and fresh mint. It makes a great sipping wine with hors d'oeuvres. Estate Grown.

2013 Dry Gewürztraminer Reserve

\$15 per bottle (reg. \$25)

\$100 per case of 12

This vintage of our dry styled Gewürztraminer is medium bodied and has intense aromas and flavors that remind one of honeydew melon, pear, ginger, white pepper and citrus peel. Produced from 35+ year old vines- some of the oldest Gewürztraminer plantings in the northeast USA. Estate Grown.



WINERY HOURS

November-May:

Open daily 11am-5pm

June-October:

Open daily 10am-6pm

July-August:

Sunday-Friday 10am-6pm

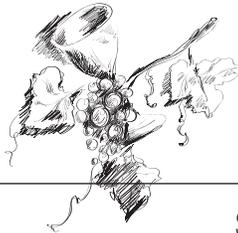
Saturday 10am-8pm



McGREGOR vineyard

march 2017

Red Wines



| | |
|---------------------------------|-------|
| 2013 Black Russian Red | \$60 |
| 2013 Black Russian Red | \$70 |
| 36 Month Barrel Reserve (new) | |
| Magnum (no discounts) | \$150 |
| 2013 Rob Roy Red | \$45 |
| 2012 Rob Roy Red | \$45 |
| 2011 Rob Roy Red | \$40 |
| 2013 Cabernet Sauvignon Reserve | \$30 |
| 2013 Cabernet Franc Reserve | \$25 |
| 2014 Cabernet Franc Reserve | \$25 |
| 2013 Pinot Noir-Clone 7 (new) | \$30 |
| 2013 Pinot Noir | \$30 |
| 2012 Pinot Noir | \$30 |
| 2011 Pinot Noir Reserve | \$35 |
| 2011 Pinot Noir | \$30 |
| Highlands Red | \$12 |

Dry White Wines

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|---|------|
| 2015 Chardonnay Reserve | \$25 |
| 2014 Unoaked Chardonnay | \$17 |
| 2013 Chardonnay | \$18 |
| 2013 Dry Gewürztraminer Reserve (SALE pg 7) | \$15 |

Semi-Dry/Semi-Sweet White Wines

| | |
|---------------------------------|------|
| 2015 Semi-Dry Riesling (new) | \$18 |
| 2015 Riesling (new) | \$20 |
| 2014 Riesling | \$20 |
| 2013 Riesling | \$20 |
| 2013 Muscat Ottonel (SALE pg 7) | \$10 |
| 2014 Gewürztraminer | \$20 |
| Sunflower White | \$9 |

Rosé Wines

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|--------------------------------|------|
| 2015 Dry Rosé d’Cabernet Franc | \$16 |
|--------------------------------|------|

Sweet White Wines

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

Sparkling Wines

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