

McGregor Vineyard

clan club

N E W S L E T T E R



IT'S THE MOST WONDERFUL PICNIC OF THE YEAR!

When it rains it pours...It amazes me that as I wrote the July newsletter last year, I was wondering just how dry it could get? We were, after all, in the midst of a drought of historic proportions. Well, the scale has tipped and now I ask just how wet can it get? Regardless of the rain, the vines are in fine shape and the season is hopping at the winery. If you haven't had the chance to visit since we put our new deck on the front of the winery, you've got to make a visit and have a glass of wine and take in the view of Keuka from it! Remember, we have food trucks here every Friday from 1-5 pm, we are open until 8 pm on Saturdays through the end of August and have free live music on Saturdays from 4-7 pm.

It's hard to believe, but the annual Clan Club picnic is just around the corner! I hope you can join us for intense merriment on Saturday, August 19th- details are in this newsletter. Sign up today and make your accommodation reservations now! This month's featured wines include a dry, elegant and very aromatic Muscat Ottonel. We didn't produce much of it, so stock up before it's gone. The other selection is our 2014 Cabernet Sauvignon. It's a really fine example of a Finger Lakes Cabernet Sauvignon- varietally expressive, medium bodied and fruit driven with a great acidic backbone making it a perfect accompaniment to your summer grilled steaks. I hope you're all happy and healthy and thank you so much for continuing to enjoy the wines we work so hard to craft. Happy summer everyone!

Cheers!

John McGregor

july 2017



WE CAN'T WAIT!

CLAN CLUB PICNIC

SATURDAY, AUGUST 19TH

\$30 per member/\$40 per guest

**Reservations or cancellations are required by Monday, August 7th!
Payment is required at the time of your reservation.
Sign up at mcgregorwinery.com or call us at 800-272-0192.**

Reservations or cancellations are required by August 7th!

PICNIC SCHEDULE

11:30 Registration for the picnic begins

1:00 Picnic officially starts
Roasted local corn on the cob throughout the day

Water & flavored seltzer water available all day

2:00 Red & White Wine
Blind Tasting...McGregor wines versus other local wines!

3:30
"From the Library" Live Wine Auction...many vintages of our wines pulled from storage including some large bottles!

4:30 Annual Picnic Picture

5:00 Pig Roast!

6:30 Picnic winds down... winery open until 8 pm!

Here it comes again! Make your reservations now! Our vineyard adventure began nearly 50 years ago and a few years thereafter, we started hosting annual picnics in August and the tradition continues! I guarantee, rain or shine, you WILL have a great time and meet many wonderful people.

Once again, we welcome back Gale Wyn Farms from Canandaigua to serve up the best Pig Roast you've ever had. We will also grill fresh corn on the cob grown on the west side of Keuka Lake in the afternoon and the wine will be plentiful! While you relax, lifetime Clan Club member Walt Atkison, from North Carolina, will perform some of the finest guitar and harmonica throughout the afternoon. If you've never been to a Clan Club Picnic, get ready to be treated to blind wine tastings, a live auction of wines from our wine library, silent auctions, raffles, incredible sales on numerous wines and general merriment!

Bring an appetizer to share!

Be creative and ready to impress! Please keep in mind that we won't have the ability to heat/chill what you bring.

Enjoy Gale-Wyn Farms Pig Roast

Gale Wyn Farms raise their own pigs used for the roast, BBQ sauces, tossed salad, salt potatoes & butter, vegetarian baked beans, coleslaw, macaroni salad and fresh rolls. We will provide a locally made dessert.

Things to keep in mind:

It's a long, fun day but the picnic does end— pay attention to the amount of wine you consume (non-alcoholic refreshments are available)! Our staff cannot serve visibly intoxicated people regardless of whether or not you have a designated driver- it's the law! Regardless, we strongly encourage your group to have a designated driver. We provide many chairs, but suggest you bring your favorite lawn chairs for the day. Bring your raincoat and umbrella just in case...don't wait until the end of the picnic to visit the winery. (open to the public until 8 pm)

Make your lodging reservations TODAY!

If you haven't done so already, make reservations now as it is a busy time of the year for tourism and accommodations are limited! Visit www.yatesny.com, www.keukawinetrail.com and www.hammondsport.org for listings of places to stay.



U-PICK ORGANIC BLUEBERRIES

Serendipity Blueberry Farm

3455 Chubb Hollow Road, Penn Yan 14527

607-368-7151 | OPEN: DAWN TO DUSK- 7 DAYS A WEEK!

I live on a farm about 15 minutes from the winery and have four acres of organically grown blueberries operated as a u-pick patch. If you're in the area during mid-July through Labor Day weekend, I invite you to visit this easy picking, high bush blueberry patch!

For immediate updates on picking, you can follow the farm "Serendipity Blueberry Farm" on facebook.

The u-pick blueberries are just \$2.25 per pound!



UPCOMING KEUKA LAKE WINE TRAIL EVENT

Harvest Celebration of Food & Wine

September 17 & 18 | 10-5 pm each day

Experience the scents and sights of this exciting season in wine country. Come taste the exquisite wines of Keuka Lake and sample delicious dishes highlighting the region's seasonal produce. Wineries are abuzz with energy during harvest – it's a fun time to learn from tasting room staff and to enjoy a first sip of recently released wines.

We are serving Butternut Squash-Coconut Bisque with Baguette, Grape Pie, Garlic & Herb Yogurt Cheese and Spinach Parmesan Pesto Spread.

Tickets are \$30 for a weekend ticket or \$24 for a Sunday only ticket

Call 800-440-4898, visit keukawinetrail.com or your local Wegmans to purchase tickets!



Balganta Ubal Fion

Scottish Gaelic meaning:

Balganta: sparkling

Ubal: apple

Fion: wine

\$100 per bottle (\$75 at the picnic)

Just over 20 cases produced!

We'll be releasing this wonderful bubbly to you at the annual Clan Club Picnic!

So, McGregor Vineyard, by definition, has always worked ahead of the trend. In the early 1990s NOBODY was contemplating making commercial sparkling apple wine in the Finger Lakes. Well, Bob McGregor had an idea one day back in the early 1990s. We were growing a few apple trees- a golden russet, northern spy and a few Cornell variants on Macintosh. In 1994, we had a particularly great yield of apples and he asked our winemaker, Jeff Dencenburg, to make a *methode champenoise* apple wine with our bounty. Well, in all honesty, we lost track of this experiment...for a long, long time! Ultimately, nearly two decades transpired, and sparkling apple wines became de rigueur...and we realized we were sitting on something special. After 19 years of aging in the bottle, it was time to do commit to the fact that we were holding onto something special. Finally, we disgorged the wine and ended up with just over 20 cases of a stellar, 19 year old sur lie aged sparkling apple wine. Nobody has ever done this and nobody will likely do it again. This bubbly remains fresh, delightful, and incredibly complex!

IN THE NEWS

2014 Riesling
Wine Advocate Score:
92

Robert Parker's Wine Advocate
June 2016 edition

\$20/bottle - available now!

Here's what reviewer Mark Squires had to say about this fine wine...

"The 2014 Riesling has 35 grams per liter of residual sugar, 8.5 grams of acidity and 11% alcohol. It is off-dry to sweet. It is also probably the most attractive Riesling submitted from the winery this issue, although it is a bit unevolved. If it had said "Reserve," I would not have been surprised. It seems far drier than its 2013 counterpart, the acidity and sugar balance leaning slightly more to the acidity side. The concentration is as good or better, even though it doesn't seem quite as lush. Its freshness makes it rather glorious now and the aromatics are just right. There is a hint of flint on the finish that blows off with aeration. This is Riesling, crisp and concentrated, with appeal to the nose and the palate. I think it is McGregor's best wine this issue, even if it is a bit too young. The more evolved 2013 equals it at the moment, but this will surpass it eventually—probably because this goes up, not because that goes down. Both are terrific values. This does have to age well to merit my enthusiasm, but it should and I'm leaning up now for its potential. Come back in five years or so to be sure. At worst, it is merely a super value. There were 286 cases produced."

Recommended drink date 2016-2028

Food Truck Fridays

All of us here love grabbing meals from food trucks when we can and there are quite a few in the Finger Lakes region these days. So, out of pure personal desire, we've asked some trucks to park at the winery on Fridays throughout the summer. This is a perfect time to have a carafe of wine and some delicious, freshly made food. We working on finalizing the vendors, please watch our **Facebook page and website** for the latest updates.



Summer Music Saturdays on the Deck

Once again, we have booked live, free music on Saturday nights in July and August.

This year the music is scheduled for 4-7 pm.

We offer local artisan cheese boards accompanied with Trumansburg's Wide Awake Bakery's amazing fire baked breads, made with organic locally grown and milled grains.

July 15 | **Ben Borkowski & Friends**

July 22 | **St. Vith Band**

July 29 | **Anton Flint**

August 5 | **My Cat Jack**

August 12 | **Ben Borkowski & Friends**

August 19 | **no music on the deck**
(Clan Club Picnic)

August 26 | **Alex Myth**

in this month's clan pack



2014 Cabernet Sauvignon

\$30.00 per bottle retail
Special Clan Pack Pricing

\$22.50 per bottle
now through September 1st

*Good through release of the September Clan Pack
Mix/Match a case (12 bottles) with the
2016 Muscat Ottonel and shipping is free!*

A total of 4.11 tons of ripe, estate grown fruit was harvested by hand on October 29, 2017. The grapes had 21-22 brix sugar, 0.91-1.01 TA and a 3.13-3.16 pH. The grapes were de-stemmed, crushed and inoculated with yeast. Fermentation lasted for eight days at 58-74 degrees and completed a full malo-lactic fermentation. The wine was pressed and oak aged for 28 months. In the spring of 2017, the wine was egg white fined, cold stabilized, filtered and then bottled on June 22, 2017. The finished wine has 0.64 TA, 3.68 pH, 0.5% residual sugar and 12.3% alcohol. A total of 216 cases were produced.

We've crafted a string of stellar Cabernets over the past few decades and this vintage does not disappoint. Our 2012 vintage was featured as a top red wine of New York in Wine Enthusiast Magazine and this vintage is a great follow-up to it. It's clearly Finger Lakes in style- medium bodied, aromatic and acidic...a perfect wine to pair with grilled meats. This wine has a dusty, yet bright fruit aroma- fresh, dark cherries, blackberries and other brambles. This youthful wine is incredibly vibrant right now but has hidden complexity that only time can tease out of it. It's a wine you can open tonight and enjoy completely. It's also a wine to set aside and let the dust collect-it'll be quite impressive over the next decade without question. Enjoy with stilton cheese, prime rib, lamb chops and your favorite cut of beef.

in this month's clan pack



2016 Muscat Ottonel

\$20.00 per bottle retail

Special Clan Pack Pricing

\$15.00 per bottle

now through September 1st

*Good through release of the September Clan Pack
Mix/Match a case (12 bottles) with the
2014 Cabernet Sauvignon and shipping is free!*

A total of 1.81 tons of very high quality, estate grown Muscat Ottonel grapes was harvested by hand on September 15, 2016. The grapes had 20 brix sugar, 0.43 TA, 3.48 pH and were de-stemmed, cold soaked overnight and then pressed. The juice was inoculated with yeast and fermentation lasted for 22 days at 58-60 degrees. In the spring of 2017, the wine was cold and heat stabilized, filtered and then bottled on April 25, 2017. The finished wine has 0.67 TA, 2.97 pH, 0.75% residual sugar and 11.5% alcohol. Only 112 cases produced.

This dry white wine is very aromatic, delicate and delightful. It's one of the most aromatic Muscat Ottonel wines we've made in a very long time. Aromas and flavors of orange blossoms and freshly cut mint abound in this wine. It is very light and playful on the palate and its perfumed character lingers beautifully. I often suggest consuming our Muscat Ottonel in its youth, but this particular vintage should cellar quite nicely. This wine is a perfect aperitif for summertime enjoyment. Enjoy on its own or with appetizers, watercress and orange salad, spicy Cantonese dishes and grilled lake trout.

recipe corner

Black Bean & Sweet Potato Burgers

- 4 C Black beans, cooked and lightly mashed
- 2 C Short grain brown rice, cooked
- 1 C Onion, diced
- 2 T Garlic, minced
- 1 T Olive oil
- 2-3 Chipotle peppers in Adobo sauce, minced
plus 1-2 tsp of the sauce
- 2 C Sweet potatoes, baked and mashed
- ¼ C Cilantro, minced
- 1 t Ground cumin
- ½ t Salt

Bake sweet potatoes at 350 degrees until cooked, peel and mash. Sauté onion in oil over medium heat until light golden brown. Lower heat slightly, add garlic and sauté until light golden brown. Remove pan from heat and add all remaining ingredients to the pan and mash until mixed well. Form into approximately 14 patties (patties can be frozen at this time for later use). Lightly oil a baking pan and bake patties at 375 degrees until just heated through. Serve with chipotle ketchup (your favorite ketchup blended with minced chipotles and adobo sauce to taste).

Pair with this month's featured Cabernet Sauvignon.



Friendly Reminder Wine Pickups

If you have Clan Packs, futures or wine orders to pick up, please contact us at least a few days prior to visiting. We often have to retrieve wines from the warehouse, and this can become quite the task during the busy days of summer and fall. Knowing about your visit in advance allows us to have everything ready and waiting for you upon your arrival...thanks!



WINERY HOURS

June-October:

Open daily 10 am-6 pm

July-August:

Sunday-Friday 10 am-6 pm

Saturday 10 am-8 pm

November-May:

Open daily 11 am-5 pm



McGREGOR

vineyard

july 2017



Red Wines

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

Sparkling Wines

2011 Sparkling Riesling	\$30
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Dry White Wines

2016 Muscat Ottonel (new)	\$20
2016 Dry Riesling	\$20
2016 Unoaked Chardonnay	\$14
2015 Chardonnay Reserve	\$25
2015 Unoaked Chardonnay	\$14
2014 Unoaked Chardonnay (sale)	\$10
2016 Dry Gewürztraminer Reserve	\$25

Semi-Dry/Semi-Sweet White Wines

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

Sweet White Wines

2015 Late Harvest Vignoles (375 ml)	\$30
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