

McGregor Vineyard

clan club

N E W S L E T T E R



Man, oh, man, oh, friend of mine
All good things in all good time...

Run for the Roses - Robert Hunter/Jerry Garcia

Hello 2018! I hope it's off to a wonderful start for all of you. Last year was such a banner year for the winery- a very large and high-quality harvest, sell out events, distribution to Shanghai (!), another outstanding Clan Club picnic and possibly most importantly, the addition of indoor bathrooms! We are off to a great start for 2018 and feel that it's going to be even more exciting than 2017. In fact, I'm honored to share with you that we took the second highest award in the first ever Saperavi World Prize in Tbilisi, Georgia for our 2010 Black Russian Red! As the first commercial producers of Saperavi in the United States, we could not be happier that our decades of experience with this noble grape are being recognized positively...all good things in all good time. As Clan Club members, I guess you're already aware of what a great wine it is! The timing of this award couldn't be better as our first Clan Pack of the new year always features the next release of our Black Russian Red. This month's pack includes the 2014 vintage which is a young, vibrant and exiting wine. Open it up and enjoy it now...we've got more waiting for you here! The other featured wine is the 2016 Semi-Dry Riesling which is about as crowd pleasing as a wine can get- crisp, fruity and refreshing. It's a real stand-out vintage. Enjoy the wines and mark your calendars for the Black Russian Red Bash during the first weekend of March...we look forward to seeing you!

Cheers!
John McGregor

january 2018



THE
INFAMOUS BRR
BASH



JOIN US!

BLACK RUSSIAN RED BASH

March 3 & 4 · 11-5 each day

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

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

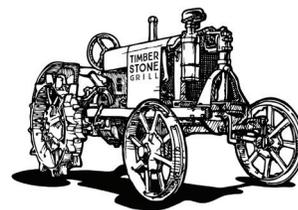
Experience a mini-vertical tasting of Black Russian Red for an additional fee of \$5.

Celebrate the public release of the 2014 Black Russian Red with us! The Black Russian Red is a field blend composed primarily of Saperavi grapes blended with a bit of Sereksiya Charni grapes and clearly is the cult red wine of the Finger Lakes. We introduced this unique blend 25 years ago with the release of the 1991 vintage after producing experimental batches of each of these grape varieties individually from 1985-1990.

At this year's Bash, visitors have the opportunity to experience a mini-vertical tasting of Black Russian Red during the event for an additional fee of \$5. This line-up includes a few older vintages

from the McGregor wine library and a sample of the 2015 vintage right out of the wine barrel! A limited quantity of the "library" vintages are available to collectors for purchase during the event and discounted "futures" purchases of the barrel sample wine are available as well. Everyone receives a complimentary McGregor logo wine glass.

We are excited to have the folks at **Timber Stone Grill in Hammondsport, NY** catering this year's event. Please let us know if you plan to attend so they can prepare the appropriate amount of food.



Agnolotti of Slow Cooked Locally Raised Lamb

Served with a toasted barley and root vegetable pilaf, olive oil herb roasted baby beets and crispy parsnips

Triple Chocolate Pate

Layers of dark, milk, and white chocolate ganache served with chantilly cream and a pizzelle

NEW LOCATION!



Black Russian Red Dinner

Saturday, March 3rd | 6:30 pm

For reservations please go to FLXtable.com
or call/text FLX Table at 315.730.3083

Please note any dietary restrictions at the time of reservation!

Left Bank Performance & Event Venue

22 Linden Street, Geneva, New York (*right next to FLX Table*)

\$125 per person + tax & gratuity

We are incredibly excited to announce that we are working with FLX Table in Geneva for this year's Black Russian Red Dinner. Last year FLX Table won the title of Best New Restaurant for 2017 in the U.S. in a poll at 10Best.com, an affiliate of USA Today! The restaurant is owned by Master Sommelier Christopher Bates and his wife Isabel Bogadtke.

They also own F.L.X. Winery and Element Winery. In 2012, Christopher was named Best Young Sommelier in the World. He went on to win TopSomm 2013, America's most important sommelier competition, before passing his Master Sommelier Exam in May 2013, making him the 199th person in the world to do so, and the first to pass as a working Executive Chef.

In sum, this evening is going to knock everyone's socks off!

Canapés

2008 Blanc de Noir (Methode Champenoise 100% Pinot Noir)

Farmers Board

Raw and roasted veggies, selection of cheeses and house made charcuterie with assorted dips, Amazing Grains breads and butters.

2008 Riesling & 2014 Riesling

Mixed Fresh Greens & Herb Salad

Pickled Shallots, Candied Pumpkin Seeds, Gorgonzola

Sprouted Lentil Salad

Lemon, Parsley, Olive, Sun Dried Tomatoes

2008 Pinot Noir & 2012 Pinot Noir

Poultry Roulade with Foie Gras

Black Truffle Parsnip Puree, Confit Leeks, Pink Peppercorn

2010 Black Russian & 2013 36 Month Barrel Reserve

Cardamom Panna Cotta

Marsala Soaked Figs, Pistachio Crumble

2010 Late Harvest Gewurztraminer &

2008 Late Harvest Vignoles



SPECIAL ROOM RATES

Ramada Geneva Lakefront

GENEVA, NY

Make your reservations NOW...

\$99 per night -

this pricing offered only
until February 16!

Call **315-789-0400** or
800-990-0907

& reference McGregor Vineyard

We secured a block of lake view rooms for the weekend of the Black Russian Red Bash and Dinner. The Ramada in Geneva sits along the north shore of Seneca Lake. The Black Russian Red Dinner is conveniently a short walk from here. The Ramada is offering lakefront rooms for this event for just \$99 per night. Reservations for this offer must be made prior to February 16th and please request the McGregor Vineyard room rate.



EXCITING NEWS FROM TBILISI, GEORGIA

Saperavi World Prize

In the fall of 2017 we were informed that a new wine competition was taking place in Tbilisi, Georgia devoted entirely to wines produced from the Saperavi grape. This

is one of the oldest winemaking grapes known in the entire world and its origins are in Georgia. It also happens to be the grape variety primarily used in our Black Russian Red. Saperavi wines are produced almost exclusively in Georgia but there are a number of producers now spread

around the world. McGregor Vineyard is proud to be America's first commercial producer of this variety (1985

was our first vintage) and we submitted three vintages to the competition- our 2010, 2011 and 2013 36-month

Barrel Reserve. We could not be happier about the results- our 2010 vintage took the Grand Silver award, the second highest medal of the competition! We were also the only winery winery to collect a top number of awards (3 awards) at the contest.

**2010 McGregor Vineyard Black Russian Red
GRAND SILVER**

**2011 McGregor Vineyard Black Russian Red
SILVER**

**2013 McGregor Vineyard
Black Russian Red Barrel Reserve
BRONZE**

The Grand Silver Award is "The Silver Azarpesha", a unique hand-made miniature made of silver of an ancient Georgian wine-drinking cup. We are currently working on getting the Ambassador of USA in Tbilisi to the ceremony to receive the award for us.

2016 Vintage Red Wine Futures Sale

The barrel tastings we had in November and December highlighting the 2016 vintage reds was record breaking for attendance and sales. It's very clear that this is another outstanding, high quality vintage. One of the most valuable benefits of your Clan Club membership your chance to purchase these reds prior to their release at a very nicely discounted price. The majority of these wines will be available to you in 2018, but a few may not be available until 2019. We contact everyone when the wines are ready for pick up or delivery. All of these wines are estate grown and bottled.

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

This offer ends on March 1st - order now!

**PINOT NOIR - GAMAY BEAUJOLAIS CLONE
\$22.50** (\$30 retail)

A single clone Pinot Noir. Bright, red berries, cherry, fruit forward. 194 cases

**PINOT NOIR - CLONE 7 & MARIAFELD CLONE
\$22.50** (\$30 retail)

Richer, softer than the single clone Pinot Noir. Cherry, strawberry. Immediately drinkable. 245 cases

CABERNET FRANC \$18.75 (\$25 retail)
Very aromatic, fruit, spiciness, ripe tannins and long finish. Classic Finger Lakes style. 218 cases

MERLOT \$26.25 (\$35 retail)
A standout vintage and very limited release-deep, concentrated, soft. Great texture, French oak, tannins, beautiful fruit expression. 42 cases

CABERNET SAUVIGNON \$22.50 (\$30 retail)
Rich, ripe and powerful. Deeply complex vintage bursting with berry and cocoa, American oak. Great future potential - a wine for extended cellaring. 243 cases

ROB ROY RED \$33.75 (\$45 retail)
50% Cabernet Franc, 30% Cabernet Sauvignon and 20% Merlot. One of our finest vintages to date. Smooth, rich, complex. All three components are expressed beautifully. An elegant wine. 141 cases

BLACK RUSSIAN RED \$45 (\$60 retail)
Top vintage of this Saperavi and Sereksiya blend. Inky purple, ripe fruit aromas. Intense, broad, rich and mesmerizing. 250 cases

in this month's clan pack



2014 Black Russian Red

\$60.00 per bottle retail

Special Clan Pack Pricing

\$45.00 per bottle

now through March 1st

*Mix/Match a case (12 bottles)
with the 2016 Semi-Dry Riesling and shipping is free!*

A total of 4.46 tons of estate grown Saperavi & Sereksiya Charni was harvested by hand on October 17, 2014. The grapes had 21 brix natural sugar, 1.32 TA and a 3.10 pH. The grapes were destemmed, cold soaked overnight and then inoculated with yeast and fermented at 61-74 degrees for nine days. A full malolactic fermentation was completed. The wine was then pressed and transferred into a combination of new and used American oak barrels for 28 months of aging. After this time, the wine was transferred into a stainless steel tank, egg white fined, cold stabilized and then filtered and bottled on June 26, 2017. The finished wine has 0.70 TA, a 3.65 pH, 0.5% residual sugar and 12.4% alcohol. 278 cases produced.

If you're a fan of the 2013 vintage, you'll surely enjoy this year's offering. It has slightly more acidity than the 2013 and needs more cellaring time than did its predecessor. This wine should mature beautifully in the bottle. It bright aromatics of cranberry, red cherry, dust and oak. These aromas are all present on the palate along with pomegranate, raspberry and black currant. This young Black Russian Red is best if decanted for a few hours before serving. While this is an enjoyable young wine, it will only improve with another 3-5 years of aging. It has the telltale signs of aging gracefully and easily into the late 2020s. Pair with venison, pheasant, ribeye steaks, dark chocolate and the grilled pork skewer recipe in this newsletter.

in this month's clan pack



2016 Semi-Dry Riesling

\$18.00 per bottle retail

Special Clan Pack Pricing

\$13.50 per bottle

now through March 1st

*Mix/Match a case (12 bottles)
with the 2014 Black Russian Red and shipping is free!*

A total of 6.3 tons of ripe estate grown Riesling was harvested by hand on October 19, 2016. These grapes had 21.8 brix natural sugar, 0.85 TA and a 3.13 pH. The grapes were destemmed and a portion of them were cold soaked. All of this must was then pressed and inoculated with yeast. A cool fermentation of 57-58 degrees lasted for 20 days. The wine was eventually cold and heat stabilized and then filtered and bottled on April 18 & 19, 2017. The finished win has 0.80 TA, a 2.96 pH, 2.0% residual sugar and 11% alcohol. 336 cases produced.

This vintage of Semi-Dry Riesling is a great follow up to the delicious 2015 vintage. Expressive aromatics and flavors are vivid reminders that this wine is crafted from a ripe vintage. Fruit forward aromas of grapefruit and peach leap from the glass. These aromatics are present on the palate along with nectarine, lemon zest and nuanced floral characteristics. This wine has a wonderful texture and slightly chalky feel but the wine does not cling to the palate. Racy acidity balances the slight amount of residual sugar found in this wine and the finish lingers a bit. It is drinking very nicely right now but also has excellent aging potential. Drink now and into the late 2020s. Pair this Riesling with smoked salmon and trout, roasted chicken or turkey and fresh peach pies and tarts.

Mtstvadi Chashushul (Grilled Pork Skewers)

Adapted from Georgiaabout.com

This is a traditional Georgian dish and will pair perfectly with our Black Russian Red.

INGREDIENTS (FOR MARINADE):

- 3 lb slightly fatty pork
- 2 Tbs white wine vinegar
- 2 Tbs tomato puree
- 3-4 bay leaves
- 1 Tbs black peppercorns
- 1 Tbs coarse salt
- 1 onion, chopped

Cut the meat into 1 1-2 inch cubes and add to a bowl with all the other ingredients. Stir, cover bowl and refrigerate overnight.

OTHER INGREDIENTS:

- 3 large tomatoes, chopped
- 2 large onions, chopped
- Dried coarse hot pepper
(to taste - red pepper flakes work well)
- 1 tsp of dried coriander
- 1/2 tsp of dried fenugreek
- 4 Tbs oil
- Salt (to taste)
- Fresh cilantro and/or parsley for garnish

When ready to barbecue, put pork pieces onto skewers and sprinkle the meat on all sides with coarse salt. Grill until cooked through. Add 4 Tbs of oil to a deep pot and add the onions. Add the barbecued pork from the skewers to the pot. Stir and cook for 10 minutes over medium high heat, stirring frequently. Reduce heat to medium, add tomatoes to the pot, stir and continue to cook for 7-10 minutes. Add the dried coarse hot pepper, coriander, fenugreek, and salt. Stir and remove from the heat after one minute. Serve hot. Garnish with fresh cilantro and/or parsley. Serve with our Black Russian Red.



KEUKA LAKE WINE TRAIL EVENT

Wine & Cheese Lovers Getaway

McGregor Vineyard, Keuka Spring Vineyards, Vineyard View Winery, Hunt Country Vineyards & Heron Hill Winery

Saturday-Sunday, February 17-18
10:00am to 5:00pm both days

Celebrate Valentine's season and Presidents' Day weekend with the perfect pairing - wine and cheese! Enjoy a wide range of creative and savory food samples made with spectacular local cheeses, and paired with the great wines of Keuka Lake. All guests receive a complimentary Keuka Lake Wine Trail wine glass at their starting winery.

Timber Stone Grill is serving the following at our winery:

Apple Cider Braised Pork served over English Thyme scented butternut squash & Sunset View Heritage Cheese Polenta

Bittersweet Chocolate Mousse with McGregor Vineyard Highlands Red reduction

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

Purchase tickets at www.keukawinetrail.com, at your local Wegmans customer service counter or by calling 800.440.4898.

WINERY HOURS

November-May:

Open daily 11 am-5 pm

June-October:

Open daily 10 am-6 pm

July-August:

Sunday-Friday 10 am-6 pm

Saturday 10 am-8 pm



McGREGOR

vineyard

january 2018



Red Wines

2014 Black Russian Red (new release)	\$60
2013 Black Russian Red	\$70
36 Month Barrel Reserve Magnum (no discounts)	\$150
2014 Rob Roy Red	\$45
2013 Rob Roy Red	\$45
2014 Cabernet Sauvignon	\$30
2015 Cabernet Franc Reserve	\$25
2013 Pinot Noir-Clone 7	\$30
2013 Pinot Noir	\$30
2012 Pinot Noir	\$30
2011 Pinot Noir Reserve	\$35
Highlands Red	\$12

Sparkling Wines

1994 Blaganta Ubhal Fion	\$100
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Dry White Wines

2016 Muscat Ottonel	\$20
2016 Dry Riesling	\$20
2015 Chardonnay Reserve	\$25
2016 Unoaked Chardonnay	\$14
2015 Unoaked Chardonnay	\$14
2016 Dry Gewürztraminer Reserve	\$25

Semi-Dry/Semi-Sweet White Wines

2016 Semi-Dry Riesling (new release)	\$18
2015 Riesling	\$20
2014 Riesling	\$20
Sunflower White	\$9
Highlands White	\$10

Sweet White Wines

2016 Late Harvest Vignoles (375 ml)	\$30
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