

McGregor Vineyard

# clan club

N E W S L E T T E R



## Welcome Spring...S\*\*t happens!

What can I say? We live in the Finger Lakes, it's now April and windstorms prevail along with blustery snow. It looks like winter is holding its grip and might not let go until May! Along with this, around the time this newsletter was supposed to be reaching you, the McGregor family was reminded that s\*\*t happens (for a reason) and we've all had to set ourselves aside to give our all to it. The dust is settling along the long road ahead, but all is well. Family matters. You matter. I just had to make the decision that the newsletter could wait. My father (and mother), founder(s) of our extended family (you), had an unforeseen medical crisis and I needed to be there. We've moved from a moment of the dire wolf collecting his dues to a welcomed road of recovery. Everything is precious, life has fragility, time counts and how to use it offers us all one of life's greatest challenges. Choose wisely and all will be well.

This month's selections, a 2014 Pinot Noir and 2016 Chardonnay Reserve are elegant, beautiful wines. Both benefit from a few hours of breathing time... grab your family and friends and enjoy these wines now!

Cheers!  
John McGregor





**JOIN US!**

## 2017 VINTAGE WHITE WINE PREVIEW TASTING

Saturday, April 21st | 11am, 1pm, 3pm

Saturday, May 12th | 11am, 1pm, 3pm

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

The 2017 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 2017 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.

### THE WINES

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Unoaked Chardonnay | Chardonnay Reserve  
Dry Rosé d’Cabernet Franc | Dry Pinot Noir Rosé  
Dry Gewürztraminer | Semi-Dry Gewürztraminer  
Rkatsiteli-Sereksiya | Dry Riesling  
Semi-Dry Riesling | Riesling

### THE MENU

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Roasted Garlic and Red Pepper Hummus  
Served with Grilled Flatbread, Crisp Vegetables, and Charred Lemon

Crispy Cauliflower and Baby Kale  
Served with Roasted Vegetables, Plum Tomato, and a Basil Vinaigrette

Orecchiette Pasta  
Sliced Chicken, Pancetta, English Pea, Rosemary, and a Light Pecorino Cream

Blueberry Cornbread Cobbler with Crème Anglaise

*Everyone receives a complimentary McGregor logo wine glass.*

**NEW EVENT AT VENTOSA**

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# A Dry Red FLX Wine Tour... all in one location!

Saturday April 7th | 6-9pm  
Ventosa Vineyards & Café  
3440 Route 96A, Geneva, NY

\$40 per person. Pre-sale tickets required.  
Purchase tickets at [www.ventosavineyards.com](http://www.ventosavineyards.com)

**If you love dry red wine, this is the event for you!**

Sample and purchase wine from some of the top producers in the FLX including Atwater Estate Vineyards, McGregor Vineyard, Shaw Vineyard, and Zugibe Vineyards. Taste up to 20 samples of premium dry reds, that will also be available to purchase. Local cheese producer East Hill Creamery will also be here sampling a variety of their cheeses. Enjoy tapas prepared for and served at each winery table. Jazz trio Artistic License will be providing the music for the evening. This is sure to be THE event for any Dry Red Lover!

McGregor Vineyard will be pouring and selling the 2013 Black Russian Red 36 month Barrel Reserve, 2012 Pinot Noir, 2015 Cabernet Franc Reserve and 2013 Rob Roy Red.



**IT'S NEVER TOO EARLY TO  
PLAN FOR THE ROSÉ SOIRÉE!**

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*Geneva Community Projects presents*

## Rose Soirée

on Linden Street

June 2nd | 5-9pm

Fueled with inspiration from the traditional French Diner en Blanc (Dinner in White), a committee of Finger Lakes wine industry representatives created an event early this summer highlighting Finger Lakes Dry Rosés while creating a classic soir e style celebration to be held outside, on Linden Street, in Geneva NY. For those of you not familiar with Linden Street; it is that quaint, romantic alley lined with brick that is home to Microclimate Wine Bar.

Nearly 30 local ros e producers are offering samples and sales of their latest releases. We are showcasing our 2017 Pinot Noir Ros e and 2017 Ros e d'Cabernet Franc, each just \$16.

*Get your tickets now before they sell out!*

**Just \$18 at [www.fingerlakesrose.com](http://www.fingerlakesrose.com)**



## Dirt from the Vineyard

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The vines fared well this winter and there is no noticeable damage from the cold. All of the vines are pruned and are ready to be tied to the trellis wires.

Many of these wires along with the posts they are attached to were recently replaced after 40 years of service-not bad for “30 year” posts! Last year we purchased some of the land between the winery and the lake, including six acres of vineyards that we are replanting with Saperavi and Sereksiya Charni. The land also includes a hedgerow of trees we are removing to increase airflow in the vineyard which helps reduce disease pressure to the vines. This hedgerow also obstructed the view of the lake from the winery during the summer and fall months. Now, we will also have an even more spectacular view of Keuka Lake!

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Like us on Facebook!  
[facebook.com/mcgregorvineyard](https://www.facebook.com/mcgregorvineyard)

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## KEUKA LAKE WINE TRAIL EVENTS

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### Tapas and Wine Weekend

Saturday-Sunday, April 14-15  
10:00am to 5:00pm both days

Who doesn't love sampling bites of a variety of scrumptious appetizers? Join the five Keuka Lake Wine Trail wineries and sample delicious hors d'oeuvres and local wines. You also receive a complimentary Keuka Lake Wine Trail wine glass to sample four delicious wines at each winery.

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

Purchase tickets at [www.keukawinetrail.com](http://www.keukawinetrail.com), at your local Wegmans customer service counter or by calling 800.440.4898.

### Keuka in Bloom

Saturday-Sunday, May 5-6 or May 19-20  
10:00am to 5:00pm both days

**Spring has sprung and it's time to start planting!** Ticket holders receive one flower and one herb, each in a 4" pot and ready to plant. Tour all five wineries and return home with fabulous wines, great recipes and 10 plants just in time for Spring gardening! You also receive a complimentary Keuka Lake Wine Trail wine glass at your starting winery.

**Advance weekend tickets are just \$35 per person or \$55 per couple.**

Purchase tickets at [www.keukawinetrail.com](http://www.keukawinetrail.com), at your local Wegmans customer service counter or by calling 800.440.4898.

in this month's clan pack



## 2014 Pinot Noir

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**\$30.00 per bottle retail**

Special Clan Pack Pricing

**\$22.50 per bottle**

**now through April 20th**

*Mix/Match a case (12 bottles)  
with the 2016 Chardonnay Reserve and shipping is free!*

**T**his is a blend of two estate grown clones of Pinot Noir. 2.66 tons of the Gamay Beaujolais clone and 0.6 tons of clone 7 were harvested by hand on October 7, 2014. The grapes had 21.3 brix natural sugar, 0.97 TA and a 3.22 pH. The grapes were destemmed, crushed and cold soaked overnight. The must was then inoculated with yeast and fermented for 10 days at 58-74 degrees. The must completed a 100% malolactic fermentation. This was then pressed and transferred into French oak barrels. The wine was aged for 23 months and then transferred into stainless steel. It was then egg white fined, cold stabilized and then filtered and bottled on June 1, 2017. The finished wine has 0.66 TA, a 3.67 pH, 0.25% residual sugar and 12.5% alcohol. 218 cases produced.

Our latest Pinot Noir release is a youthful-tasting entry into our current lineup of Pinot Noir vintages. Initial aromas of black cherry, raspberry, coconut, and spice abound. At first taste you are met with a complexity of flavors: black currant & cranberry give way to a finish of elderberry, vanilla, & light oak. This Pinot is medium bodied with medium-fine tannins which lead to an enjoyable finish. It's a good idea if you open it now to allow this young wine time to decant & breathe. This helps the wine open so up you can enjoy its more earthy aromas, as well as flavors like violet, cassis, and green tea. Cellar for at least 4-5 years to experience this wine at its peak, you'll love returning to this one as it develops over time.

in this month's clan pack



## 2016 Chardonnay Reserve

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**\$25.00 per bottle retail**

Special Clan Pack Pricing

**\$18.75 per bottle**

**now through April 20th**

*Mix/Match a case (12 bottles)  
with the 2014 Pinot Noir and shipping is free!*

**A** total of 2.31 tons of estate grown grapes were harvested by hand on October 11, 2016 and had 23.5 brix natural sugar, 0.56 TA and a 3.41 pH. The grapes were destemmed, pressed and transferred into new and one year old French oak barrels. The wine was inoculated with yeast and fermentation lasted for 11 days at 60-68 degrees. The wine completed a 50% malolactic fermentation and then aged sur lie (on the yeast lees) for six months. The wine was transferred to stainless steel and was cold and heat stabilized. It was then filtered and bottled on May 21, 2017. The finished wine has 0.59 TA, a 3.47 pH, 0% residual sugar and 13% alcohol. 112 cases produced.

Our Reserve designation for Chardonnay is used only in years where grape maturation achieves high sugar levels with balanced acidity and outstanding flavors. At this present young stage, the wine has citrus aromas and lively flavors of apple and pear. Fermenting in French oak and aging on the lees gives this well-structured wine a rich mouth feel. The finish lasts, leaving your palate with impressions of lemongrass and sweet oak. Open this wine a few hours before serving and let it warm up to around 55 degrees (or take it out of your refrigerator 20 minutes before serving) for best enjoyment. This wine is delicious right now but will benefit from cellaring for at least 3-5 more years. Purchase yours today, as this wine will sell out quickly once we release it in our tasting room.

# Mediterranean Roasted Fish & Vegetables

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Adapted from *Eating Well*: January/February 1999

- 3 cloves garlic, minced
- 2 T. olive oil
- 2 small fennel bulbs, trimmed, cored & thinly sliced
- 1 large sweet onion, thinly sliced
- 6 small Yukon Gold potatoes, halved & thinly sliced
- 14 oz. can plum tomatoes, drained and chopped, juice reserved
- 1/4 C dry white wine, such as McGregor Unoaked Chardonnay or Dry Riesling
- ¾ tsp each salt and freshly ground pepper, divided
- 3- 4 T seasoned breadcrumbs
- 1 tsp fennel seeds, crushed
- 1 tsp lemon zest
- Pinch red pepper flakes
- 2 lbs. sea bass, halibut or cod, skinned & cut into 6 pieces

Preheat oven to 450°F. Place 1½ T oil, 2 cloves of the minced garlic, fennel and onion in a 9x13 roasting pan and toss to coat. Roast fennel mixture, uncovered, stirring occasionally, until softened, 20 to 25 minutes. Add potatoes, tomatoes and their juice, wine, ½ tsp each salt and pepper. Cover tightly with foil and bake until potatoes are tender, 35 to 40 minutes. Place remaining clove of minced garlic in a small bowl with the breadcrumbs, fennel seeds, lemon zest, remaining ½ T. oil, red pepper flakes and ¼ tsp each salt and pepper. Mix with your fingers until blended. Once potatoes are tender, place fish on top of vegetables and sprinkle breadcrumb mixture over all. Roast, uncovered, until the fish is opaque in the center and breadcrumbs are browned, 10 to 15 minutes. Serves 6. Enjoy with either of this month's featured wines.



Sample artwork  
courtesy of  
Dan Jimerson

McGREGOR  
vineyard

## Calling all artists!

Grab a paint brush and bottle of McGregor wine and let your creative juices flow! 2018 is all about change and saying “yes” to everything. We often discuss how to liven up our tasting records and Dan had a great idea that I had to say “yes” to... We'd like all of you to submit your artistic renderings of our family's crest (the lion's head) for us to use throughout the year on the cover of the tasting record. If you submit them electronically, send to [info@mcgregorwinery.com](mailto:info@mcgregorwinery.com) and please keep in mind that they will ultimately be printed in greyscale. We also welcome artwork delivered in person or via the mail at 5503 Dutch Street, Dundee, NY 14837. The fine print...by submitting your artwork to us, you grant us permission to use it!

**Need some incentive?** We would like to display your designs at the Clan Club picnic for people to enjoy and select their favorite submissions. The three pieces with the most “likes” receive McGregor Vineyard gift certificates for \$100, \$50 and \$25 respectively. You do not need to be at the picnic for your art to win!

### WINERY HOURS

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**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*

march 2018



## Red Wines

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2014 Black Russian Red	\$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
2014 Pinot Noir (new release)	\$30
2013 Pinot Noir-Clone 7	\$30
2013 Pinot Noir	\$30
2012 Pinot Noir	\$30
2011 Pinot Noir Reserve	\$35
Highlands Red	\$12

## Sparkling Wines

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## Dry White Wines

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

## Semi-Dry/Semi-Sweet White Wines

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

## Sweet White Wines

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2016 Late Harvest Vignoles (375 ml)	\$30
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