

McGregor Vineyard

clan club

N E W S L E T T E R



...we must explore the virtue of self-reliance and seek happiness, felicity, tranquility in symbiotic relationships with our fellows rather than in mere acquisition of material things. In living thus we shall be in harmony with Nature, for symbiosis is one of its biological principles. Let us keep this fact of Nature constantly at the center of our consciousness, for as it relates to the art of living, it is the Truth of truths.

Lean Years, Happy Years, Angelo M. Pellegrini



Spring has sprung on Keuka! We're really looking forward to the busy season starting up and seeing all of you again on your trips to the lake. In the meantime, gather some family and friends, break some bread together, uncork a few bottles of wine and celebrate the tranquility unfolding. This month's pack balances the past with the present. The 2017 Pinot Noir Rosé is light, crisp and bursting with fresh fruit character; it's a true celebration of the end of winter and the approaching warmer weather. The 2012 Rob Roy Red marks the first time we held onto a significant amount of wine in the library with the intent of showcasing it later in its life as a mature, full expression of it's potential. This wine is stunning!

Cheers!
John McGregor

2017 VINTAGE

White Wine Preview Review

It was very clear by the end of the first tasting group in April that the 2017 wines are a vintage of unparalleled quality and stature. In the 20 or so years I've hosted our "Barrel Tastings" I cannot recall a similar line-up. Simply put, the wines are spectacular. Fortunately, we had a huge harvest and these wines are plentiful; this is a vintage to stock up on, enjoy regularly now and cellar for the future.

One of the most unique qualities of these wines is their alcohol content. The never ending sunny and warm fall weather allowed the grapes to ripen fully and develop intense varietal character. Most of our white wines are between 11-12% alcohol with a few occasionally 13% or above. The 2017s are 11.9-14.1% with most hovering around 13%.

While I'm personally not a very strong advocate of elevated levels of alcohol in wine, I'm truly quite pleased with the results this time around. The higher alcohol levels create a heavier bodied wine and "bigger" mouth feel. Somehow, you don't taste alcohol in any of these 2017 wines taste- none are "hot" on the palate. Rather, the accentuated bodies of these wines are beautifully balanced with crisp, fresh acidity.

As always, we realize that most of you are not able to attend our vintage preview tastings but we can offer you a nice "futures" discount so you can enjoy them ahead of the summer crowds...order today!

**Purchase now through June 20th
at 25% off retail - Clan Club members only!**
Order on line at mcgregorwinery.com/winepreview

2017 Unoaked Chardonnay \$10.50 per bottle (reg. \$14)

Bright, crisp and oak free. 0.57 TA, 3.51 pH, 0.05% residual sugar, 13.9% alcohol. Approximately 347 cases, July release.

2017 Chardonnay \$7.50 per bottle (reg. \$10)

Another crisp and oak free Chardonnay with a bit of sweetness. Our first semi-dry Chardonnay since the 2000 vintage. 0.65 TA, 3.30 pH, 2.0% residual sugar, 12.4% alcohol. Approximately 312 cases, July release.

2017 Chardonnay Reserve \$18.75 per bottle (reg. \$25)

Aged in French oak for 4 ½ months and went through a 100% malo-lactic fermentation. 0.60 TA, 3.59 pH, 0% residual sugar, 14.1% alcohol. Approximately 116 cases, July release.

2017 Dry Gewürztraminer Reserve \$18.75 per bottle (reg. \$25)

Highly aromatic with great balance of spice, fruit and floral character. 0.60 TA, 3.29 pH, 0.05% residual sugar, 14.1% alcohol. 241 cases

2017 Gewürztraminer \$15 per bottle (reg. \$20)

Semi-dry and full of character. Intense spice/fruit/floral aromas and flavors. 0.62 TA, 3.01 pH, 2.0% residual sugar, 13.1% alcohol. 278 cases

2017 Rkatsiteli-Seresksiya \$18.75 per bottle (reg. \$25)

Our largest bottling in years! Intense, bright acidity, hints of anise seed, citrus, rhubarb. 1.0 TA, a 2.92 pH, 1.75% residual sugar, 11.9% alcohol. 324 cases

2017 Dry Riesling \$15 per bottle (reg. \$20)

A Finger Lakes classic- high acidity, intense orchard fruit and mineral backbone. Great cellar potential. 0.72 TA, a 2.93 pH, 0.05% residual sugar, 13.1% alcohol. 340 cases

2017 Semi-Dry Riesling \$13.50 per bottle (reg. \$18)

Outstanding Finger Lakes Riesling expression, great acid/sugar interplay. A crowd pleaser with great long-term aging potential. 0.82 TA, 2.89 pH, 2.0% residual sugar, 12.1% alcohol. Approximately 349 cases, July release.

2017 Riesling \$15 per bottle (reg. \$20)

Intense varietal character with stunning acid/sugar balance. Textured and long-lingering. A classic Finger Lakes Riesling from a pinnacle year; incredible long-term aging potential. 0.80 TA, 2.88 pH, 3.0% residual sugar and 12% alcohol. Approximately 213 cases, July release.

2017 Rosé d'Cabernet Franc \$12 per bottle (reg. \$16)

Dry, crisp, fruit driven with tart cherry and strawberry, herbal notes. 0.68 TA, 3.19 pH, 0.1% residual sugar, 12.9% alcohol. 286 cases

2017 Pinot Noir Rosé \$12 per bottle (reg. \$16)

Dry, crisp, white cherry and strawberry, long lingering. Featured wine in this month's Clan Pack. 0.80 TA, 3.23 pH, 0.5% residual sugar and 12.9% alcohol. 214 cases

JOIN US AT MCGREGOR VINEYARD

Spring on Keuka Wine Dinner

Thursday May 24th | 5:30 pm

\$65 per person

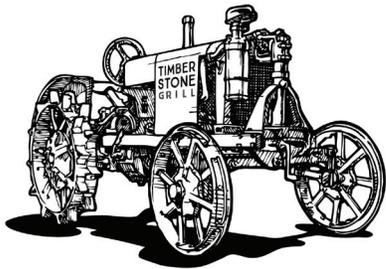
Limited to 30 guests

*RSVP & purchase tickets online
at mcgregorwinery.com/events*

We're so excited to be working this season with **Timber Stone Grill** from Hammondsport. They are catering all of our barrel tastings and Keuka Lake Wine Trail events. We decided that putting a spring dinner together at the winery would be a lot of fun.

I hope you can join us for this memorable evening of food, wine and friendship!

**Wine pairings revealed at the dinner- trust us
you won't be disappointed!**



1ST COURSE

Pan Roasted Day Boat Scallops

Strawberry Rhubarb Compote

2ND COURSE

Frisee, Spring Vegetables & Asparagus Salad

McGregor Rosé d' Cabernet Franc Vinaigrette

3ND COURSE

Untamed Acres Leg of Lamb Ravioli

White Bean Puree, Rosemary, Roasted Beet Puree

4TH COURSE

Grilled Norwegian Salmon

Spring Pea, Baby Carrot, Saffron Honey Glaze

DESSERT

Dark Chocolate Crème Brulee

Highlands Red Reduction, Mountain Mint



JOIN US IN SYRACUSE, NY

Chef's Wine to Farm Dinner at Defi featuring McGregor Vineyard

Monday, June 25 | 5-7 pm

\$50 per person

Limited to 40 guests

*Reservations are required online at
deficuisinecorp.com/events/chefs-wine-to-farm-dinner*

Defi Cuisine: Pronounced "De-fee" is french for challenge. Chef Cody Dedischew and Chef Nick Salvetti are challenging the nature of cuisine to redefine the way we farm and dine in Central NY. Essentially one large chef's table - you will be able to watch them transform locally and ethically sourced ingredients and ask questions.

The restaurant has about 800 square feet of dining space and 1,200 square feet of kitchen space in the center of the restaurant making food and chef interaction the priority.

This dinner event is designed to show off one local winery, McGregor Vineyard, and one local farm and Defi to show what can do with what they are given.

You may expect the following:

- Converse with the chefs, the wine maker, & the farmer
- A four course dinner
- Enjoy wine with every course

See and hear how your food was made, where it came from, and why it was all paired together.

Please arrive at least 10 minutes early as the first course will be served at approximately 5:15pm



MCGREGOR VINEYARD OUT & ABOUT

Riesling Release Party

New York Kitchen, Canandaigua

May 18th | 6:30-8:30 pm

\$45, tickets and information
at www.nykitchen.com

Shades of Rosé

New York Kitchen, Canandaigua, May 30th | 6-8
pm \$20 (\$25 at the door), tickets and information

at www.nykitchen.com

Rosé Soiree

Linden Street, Geneva, June 2nd | 5-9 pm

Tickets available online only,

visit www.fingerlakesrose.com for details.

This event sells out every year.

Roses & Rosés

Sonnenberg Gardens & Mansion,

Canandaigua, June 11th | 6-9 pm,

www.sonnenberg.org for details

Spring Sale - \$8 Bottles!

Sometimes warehouse space dictates our
need to “mark ‘em down and move ‘em out”
and now is the time!

2015 Unoaked Chardonnay

(reg. \$14)

2015 Muscat Ottonel

(reg. \$20)



KEUKA LAKE WINE TRAIL EVENT

Fire It Up!

Saturday-Sunday, June 23-24
10:00am to 5:00pm both days

Taste delicious barbeque and grilled foods
prepared with local sauces, rubs, and marinades.
From Riesling to Cabernet Franc, discover how well
cool climate wines pair with mouth-watering barbe-
cue and summer side dishes! Ticket holders receive
a complimentary Keuka Lake Wine Trail wine glass
and get to enjoy four wine samples at each winery
alongside their BBQ...an unbeatable value and the
perfect weekend getaway!

**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.



Cheers

Happy 82nd Birthday
to Bob McGregor!

in this month's clan pack



2017 Pinot Noir Rosé

\$16.00 per bottle retail

Special Clan Pack Pricing

\$12.00 per bottle

now through June 20th

*Mix/Match a case (12 bottles)
with the 2012 Rob Roy Red and shipping is free!*

A total of four tons of clean, ripe estate fruit was harvested by hand on October 11, 2017. The grapes had 22 brix sugar, 0.79 TA and a 3.27 pH. The grapes were destemmed, partially cold-soaked overnight and pressed. The juice was inoculated with yeast and a cold fermentation at 55-60 degrees lasted for 21 days. Then the wine was then cold and heat stabilized, filtered and then bottled on February 21, 2018. The finished wine has 0.80 TA, a 3.23 pH, 0.5% residual sugar and 12.9% alcohol. 214 cases produced.

This dry, light pink rosé is incredibly crisp, refreshing and thirst quenching. It has aromas and flavors of white cherries, fresh strawberries, crabapple and watermelon. These fruit flavors linger nicely on the palate and the acidity in the wine leaves the palate invigorated and ready for another sip. This is a fun, easy drinking everyday wine and is perfect for the warmer days of summer. Drink now through 2019.

in this month's clan pack



~From the Library Selection~

2012 Rob Roy Red

\$55.00 per bottle retail

Special Clan Pack Pricing

\$41.25 per bottle

now through June 20th

*Mix/Match a case (12 bottles)
with the 2017 Pinot Noir Rose and shipping is free!*

This vintage is a blend of 50% Cabernet Franc, 30% Cabernet Sauvignon and 20% Merlot. All grapes are estate grown and harvested by hand. All the grapes were de-stemmed, crushed and inoculated with yeast separately. The Cabernet Franc grapes were harvested on October 11, 2012 at 22 brix sugar, 0.89 TA and 3.13 pH. Fermentation lasted for eight days at 60-74 degrees. The Cabernet Sauvignon grapes were picked on October 17, 2012 and had 23.2 brix sugar, 0.89 TA and 3.24 pH. Fermentation lasted seven days at 68-80 degrees. The Merlot grapes were harvested on September 27, 2012 with 23 brix sugar, 0.58 TA and 3.29 pH. Fermentation lasted for eight days at 60-80 degrees. All three wines completed full malolactic fermentation. Each wine was aged in oak barrels for 10 months and they were then blended together. The blended wine was returned to oak barrels for an additional 16 months of aging. The wine was then egg white fined, cold and heat stabilized, filtered and then bottled on July 14, 2015. The finished wine has 0.25% residual sugar, 0.61 TA, 3.54 pH and 12.5% alcohol. 237 cases produced.

This Rob Roy was a featured wine of the November 2015 Clan Pack. We immediately recognized that this wine would age particularly well so rather than release it to the public, we hid what remained. The wine has aged wonderfully and it's time to share it with you again. Much of how it was described back in 2015 holds true today and this wine displays full and rich character. Aromas of ripe plum, cherry, bramble berries, dust and spice jump from the glass. It is palate filling and offers flavors of black cherry, plum, tobacco, sweet oak and spice. The tannins are soft and silky and balanced by lush fruit that lingers quite a while on the palate. There is still plenty of aging potential in this wine, but I really suggest you drink it now while it is really showing off.

Wild Ramp Pesto

Ramps are a North American species of wild onion widespread across eastern Canada and the eastern United States that are foraged in early spring. They are very slow growing and when foraging them, it is important to cut them just above the ground to leave the bulb and roots intact. If you purchase them, please do so from someone who is utilizing this conservation harvest method.

- 1/4 cup walnuts, toasted
- 3 tablespoons grated Parmesan cheese
- 2 cups ramps, coarsely chopped
- 1/2 cup grapeseed oil
- Salt and pepper to taste
- Squirt of lemon

Saute the ramps in 1 Tbsp grapeseed oil over medium heat 3-4 minutes until wilted and slightly soft. Put the toasted walnuts, cooked ramps and Parmesan cheese in a food processor or blender and blend. Slowly add the oil until smooth, until they combine and look, well... pesto-y. Season with salt & pepper. Serve at room temperature.

Can also be frozen in ice cube trays, once frozen individually wrap each cube and then store them in a freezer bag. Defrost to use.

Use as you would traditional basil pesto. Try it as a spread on ciabatta bread with tomatoes and Parmesan or as a base layer on pizza. Delicious served atop pan-seared salmon served with the Pinot Noir Rosé in this clan pack.

Riesling May Wine

This is a delicious seasonal beverage that we used to serve at the winery on Mother's Day weekend.

- 12-15 sprigs fresh sweet woodruff (stems, blossoms and leaves)
- 1 bottle Semi-Dry Riesling or Riesling

Place woodruff on a cookie sheet and bake in a 250 degree preheated oven for 2-5 minutes (just long enough to dry the woodruff). Stuff the woodruff in the bottle of wine and reseal with the cork (pour a little of the wine out to make room). Let sit in a cool, dark place (a fridge works well). Strain out the woodruff and serve chilled.



Adopt a McGregor Barrel!

\$1,000 per barrel + tax

Did you know you can be the proud owner of your own McGregor oak barrel? You will own an American or French oak barrel and we will use it for five years to age some of the Finger Lakes' finest wines. Barrel owners receive a selection of six bottles of wine per year for the five years the barrel is in use; a combination of our finest barrel aged wines depending on availability. Barrel owners also receive two complimentary seats to our White and Red Wine Barrel Tastings each year for five years. When we are done using the barrel, it's yours! There are many great "end uses" for your barrel- use as a decorative piece or a table, take it apart and create wine racks or other usable art or cut it in half for outdoor planters.

Call us at 800-272-0192 and adopt a barrel today!
By the time all is said and done, this program is worth over \$1,500!



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

may 2018



Red Wines

2014 Black Russian Red	\$60
2013 Black Russian Red 36 Month Barrel Reserve Magnum (no discounts)	\$150
2012 Rob Roy Red (from the library)	\$55
2014 Rob Roy Red	\$45
2015 Cabernet Franc Reserve	\$25
2014 Pinot Noir	\$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 & Rosé Wines

2016 Muscat Ottonel	\$20
2016 Dry Riesling	\$20
2016 Chardonnay Reserve	\$25
2015 Chardonnay Reserve	\$25
2016 Unoaked Chardonnay	\$14
2015 Unoaked Chardonnay (reg \$14)	\$8
2016 Dry Gewürztraminer Reserve	\$25
2017 Pinot Noir Rosé (new release)	\$16

Semi-Dry/Semi-Sweet White Wines

2016 Semi-Dry Riesling (new release)	\$18
2015 Riesling	\$20
2014 Riesling	\$20
2015 Muscat Ottonel (reg \$20)	\$8
Sunflower White	\$9
Highlands White	\$10

Sweet White Wines

2016 Late Harvest Vignoles (375 ml)	\$30
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