

McGregor Vineyard

# clan club

N E W S L E T T E R



*“Here’s to the corkscrew—a useful key to unlock the storehouse of wit, the treasure of laughter, the front door of fellowship, and the gate of pleasant folly.”*

**W. E. P. French**

Summer in the Finger Lakes sure has started out as a barn burner...day after day of upper 80s and 90s...whew! The vineyard is in excellent shape and the grapes are plentiful. We’re almost finished bottling the 2017 whites, 2015 reds, a few 2016 reds and our 2013 sparkling wines should be done shortly. We’re really excited for this year’s Clan Club Picnic which is just over a month away- details are in this newsletter and I suggest you don’t delay and make your reservations now! This month’s featured wines are perfect complements to the dog days of summer, a period marked by marked by lethargy, inactivity and laziness (I promise you we practice none of those here at the vineyard). The 2017 Dry Riesling is a stunning example of this style of Riesling and a great follow-up to the 2016 vintage. The 2017 Dry Gewürztraminer Reserve is a very special vintage and my favorite since our jaw-dropping 2002 vintage. So, grab a corkscrew, chill these wines down, gather some friends, goof off and enjoy some relaxing summer days...

Cheers!

John McGregor

july 2018



**WE CAN'T WAIT!**

# CLAN CLUB PICNIC

**SATURDAY, AUGUST 18TH**

**\$35 per member/\$50 per guest**

**Reservations or cancellations are required by Monday, August 6th!**

**Payment is required at the time of your reservation.**

**Sign up at [mcgregorwinery.com](http://mcgregorwinery.com) or call us at 800-272-0192.**

Make your reservations now- the picnic is almost here! This annual event is the most memorable picnic imaginable...

Reservations or cancellations are required by August 6th!

## **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!

Gale Wyn Farms from Canandaigua is back to serve up their amazing Pig Roast from pigs they raise and butcher themselves. We will also grill fresh corn on the cob grown on the west side of Keuka Lake in the afternoon. Lifetime Clan Club member Walt Atkison and a friend or two play some great music throughout the afternoon.

If you've never been to a Clan Club Picnic, get ready for blind wine tastings, a live auction of wines from our wine library, silent auctions, raffles, incredible sales on numerous wines and a real good time!

### **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 [yatesny.com](http://yatesny.com), [keukawinetrail.com](http://keukawinetrail.com) and [hammondsport.org](http://hammondsport.org) for listings of places to stay.

**LIVE AUCTION AT THE PICNIC**

**LAST YEAR'S LINEUP**

If you've never been to the picnic and are curious what our live auction is all about, here's a few of the wine selections that were offered at last year's picnic... we can't say what this year's lineup will be, but it is guaranteed to be special!

LOT 2

**Aromatic Whites**

6 bottles

- 2010 Rkatsiteli-Sereksiya x2
- 2011 Rkatsiteli-Sereksiya
- 2010 Dry Gewürztraminer Reserve
- 2006 Dry Riesling
- 2010 Semi-Dry Riesling

LOT 7

**Pinot Noir**

6 bottles

- 2003 Reserve, 2004, 2005 Reserve,
- 2006, 2007 Special Select, 2008

LOT 8

**Sangiovese**

6 bottles

- 2008 x2, 2010 Reserve x2,
- 2012 Reserve, 2013

LOT 14

**Rob Roy Red**

4 bottles

- 1999, 2001, 2005, 2007

LOT 15

**Black Russian Red**

6 bottles

- 2005, 2006, 2007, 2008,
- 2009, 2010



**Summer Music Saturdays  
on the Deck**

Live... Local... Free

July & August | 4-7 pm

local cheese boards...melted brie plates...  
charcuterie...salsa & chips  
Wide Awake Bakery's fire baked breads  
glasses & carafes of wine

July 7 | **Anton Flint**

July 14 | **Bob & Dee**

July 21 | **St. Vith**

July 28 | **My Cat Jack**

August 4 | **TBD**

August 11 | **Horse Stories  
w/ Jamie Lee & Kate**

August 18 | **no music on the deck**  
(Clan Club Picnic)

August 25 | **Pebble**  
(formerly Ben Borkowski & Friends)



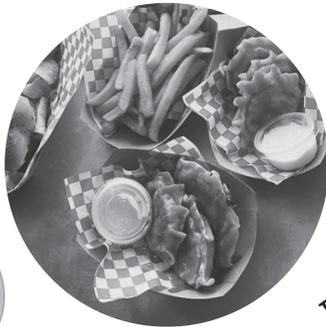


## Summertime Pick-Up Parties

Last year Dan hosted a Pick-Up Party and those who attended asked us to have more of them in the future. This is the perfect time to pick up any wine futures waiting for you as well as any Clan Packs you're owed. Please let us know in advance if you plan to attend so we have a chance to have any wines you're owed packed up and ready for you.

So, put these two dates on your calendar and come see us!

July 21st and August 17th 4-7 pm



## Food Truck Fridays

It ain't easy bein' cheesy...we're really excited that

**Over the Moon Grilled Cheeserie Food Truck**

will be at the winery on the afternoon

**July 6th and August 31st.**

Grilled cheese, Mac & Cheese and  
Signature sandwiches

We also have **The Buffalonian Food Truck** setting  
up for the afternoon on **August 24th.**

Beef on Weck sandwiches, Chicken wings  
and Pierogies

Stop in for a delicious lunch and wine tasting!  
Please check our **Facebook page and website**  
for the latest updates.



## KEUKA LAKE WINE TRAIL EVENT

### Harvest Celebration of Food & Wine

September 15 & 16

10:00am to 5:00pm both days

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.

**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.



Follow us on instagram  
**mcgregorvineyard | #mcgregorflx**



## 2017 Dry Riesling

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**\$20.00 per bottle retail**

Special Clan Pack Pricing

**\$15.00 per bottle**

**now through August 19th**

*Mix/Match a case (12 bottles)  
with the 2017 Dry Gewürztraminer Reserve  
and shipping is free!*

**A** total of 6.94 tons of estate grown grapes were harvested by hand on October 30, 2017 from vines now nearly 50 years old. The grapes had 21.6 brix natural sugar, 0.69 TA and a 3.10 pH. The grapes were destemmed and a portion of them was cold soaked. The grapes were then pressed, inoculated with yeast and cold fermented for 13 days at 57-58 degrees. The wine was cold and heat stabilized in February 2018 then filtered and bottled on March 6th & 7th, 2018. The finished wine has 0.72 TA, a 2.93 pH, 0.05% residual sugar and 13.1% alcohol. 340 cases were produced.

This vintage of Riesling takes this Finger Lakes style to a new level; while bracingly dry and crisp, it maintains boastful fruit character, minerality and powerful texture. It is full of aromas and flavors of peach, nectarine, apricot, citrus fruit and wet slate. The mouth feel is weighted, grippy and the wine is zesty and refreshing. This wine is incredibly enjoyable now in its youthful state but as is true for all of our Rieslings from 2017, it should age wonderfully for many, many years to come. Drink now through the 2030s. This is another wine to pair with your summer barbecue meals (see recipe in this newsletter), grilled fish, seafood boils and Elotes (Grilled Mexican Corn on the Cob).

in this month's clan pack



## 2017 Dry Gewürztraminer Reserve

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**\$25.00 per bottle retail**

Special Clan Pack Pricing

**\$18.75 per bottle**

**now through August 19th**

*Mix/Match a case (12 bottles)  
with the 2017 Dry Riesling and shipping is free!*

**A** total of 4.6 tons of estate grown grapes were harvested by hand on October 19, 2017. The majority of our Gewürztraminer vines are now over 40 years old. The grapes had 23 brix natural sugar, 0.55 TA and a 3.49 pH. These were destemmed and a portion of them was cold soaked. They were then pressed, inoculated with yeast and cold fermented for 18 days at 52-59 degrees. In February 2018 the wine was cold and heat stabilized then filtered and bottled on February 27th. The finished wine has 0.6 TA, a 3.29 pH, 0.05% residual sugar and 14.1% alcohol. 241 cases produced.

This vintage rivals our pinnacle vintage of Dry Gewürztraminer from 2002. It is very aromatic with aromas of pear and spicy crushed ginger dominating. The palate is rich and full with expressions of pear, ginger, white pepper and underlying notes of tropical fruit. The finish is long and lingering. This young wine is vibrant and ready to enjoy but will continue to impress into the early 2020s. Pair with summer barbecue (see recipe in this newsletter), pork carnitas and spicy Thai dishes.

## Bob's Barbeque Ribs

This rib recipe has appeared in previous newsletters, but it's so good and grilling season is here. Enjoy this recipe paired with a side of the delicious tomato salad recipe and this month's featured wines...

- 2 Slabs Pork Baby Back Ribs
- 1 Lemon
- 1 Onion
- 1 ½ C McGregor Highlands Red

### Meat Rub:

- 1 tsp Thyme, Cracked Peppercorns, Paprika
- Chili Powder and Garlic

### BBQ Sauce:

- 1/2 Cup Ketchup
- 1/3 Cup Honey
- 3 Tbs Steak Sauce
- 3 Tbs Hoisin Sauce
- 2 Tbs Worcestershire Sauce
- 2 tsp Lemon Zest

Preheat oven to 350 degrees. Combine ingredients of meat rub and rub into meat side of ribs. Slice the lemon and onion and place on bottom of roasting pan. Place ribs, meat side down, on top of lemon and onion slices. Add the wine, cover with foil and bake for two hours. Cool 20 minutes or overnight in refrigerator. Baste ribs with BBQ sauce and grill on high heat about 5 minutes per side basting frequently.

## Tomato & Roasted Lemon Salad

Adapted from *Plenty More* by Yotam Ottolenghi

- 2 lemons, halved crosswise and seeded
- 3 Tbs olive oil
- ½ Tbs superfine sugar
- 8 sage leaves, shredded
- 3 C baby yellow & red tomatoes, halved
- ½ Tbs ground allspice
- ½ C flat leaf parsley leaves
- Seeds of one pomegranate
- 1 ½ Tbs pomegranate molasses
- ½ small red onion, thinly sliced
- Salt & pepper to taste

Preheat oven to 325 degrees. Blanch lemon slices in boiling water for two minutes. Drain well, place in a bowl with 1 Tbs of the oil, ½ Tbs salt, superfine sugar and shredded sage. Mix and spread onto baking sheet lined with parchment paper. Cook for 20 minutes (lemons should dry out slightly). Remove from oven and let cool. Combine remaining ingredients in a bowl, stir in lemon slices and serve.



## Saperavi Three Ways

Saperavi, the main grape varietal in the Black Russian Red, is taking hold in the Finger Lakes (our Black Russian Red is almost entirely Saperavi with a small addition of the Moldovan Sereksiya Charni grape). More vineyards are planting Saperavi and a few other wineries are now producing it. McGregor Vineyard pioneered the production of this grape in the Finger Lakes and we are excited to see what others are doing with it. This ancient wine making grape originates in the Republic of Georgia where it is produced in multiple styles. The three main styles are: most commonly, **Saperavi**, a dry to semi-sweet wine aged for one year in barrels; **Kindzmarauli & Akhasheni**, a semi-sweet wine aged for two years in the barrel; and **Mukuzani & Napareuli**, dry wines aged for three years in barrels and widely considered the best of the Georgian wines.

The 2017 vintage provided us not only with incredibly high-quality fruit, but with lots of it. As a result, for the first time, we are producing three wines from our Saperavi vineyards. There continues to be a small addition of the Sereksiya Charni. These wines will all be dry but are still a paying respect to the three Saperavi styles traditionally produced in Georgia with respect to barrel aging. We will introduce a Saperavi aged for one year in the barrel which should be similar to the other Saperavi wines currently produced in the Finger Lakes. The Black Russian Red continues to be barrel aged for approximately two years like the Kindzmarauli & Akhasheni wines, just not semi-sweet in style. And our third Saperavi release will be our **Black Russian Red, 36 month Barrel Reserve** which pays homage to the **Mukuzani & Napareuli** wines. Stay tuned, these are exciting times!

### 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

5503 Dutch Street | Dundee, NY 14837  
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**McGREGOR**  
*vineyard*

july 2018



## Red Wines

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2014 Black Russian Red	\$60
2013 Black Russian Red 36 Month Barrel Reserve Magnum (no discounts)	\$150
2014 Rob Roy Red	\$45
2016 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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1994 Blaganta Ubhal Fion	\$100
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## Dry White & Rosé Wines

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2016 Muscat Ottonel	\$20
2016 Dry Riesling	\$20
2017 Dry Riesling (new release)	\$20
2016 Chardonnay Reserve	\$25
2015 Chardonnay Reserve	\$25
2016 Unoaked Chardonnay (reg \$14)	\$10
2016 Dry Gewürztraminer Reserve	\$25
2017 Dry Gewürztraminer Reserve (new release)	\$25
2017 Pinot Noir Rosé (new release)	\$16
2017 Rosé d'Cabernet Franc	\$16

## Semi-Dry/Semi-Sweet White Wines

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2017 Rkatsiteli/Sereksiya	\$25
2016 Semi-Dry Riesling (reg \$18)	\$10
2015 Riesling	\$20
2014 Riesling (reg \$20)	\$10
Sunflower White	\$9
Highlands White	\$10

## Sweet White Wines

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2016 Late Harvest Vignoles (375 ml)	\$30
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