

McGregor Vineyard

clan club

N E W S L E T T E R



FROM THE LIBRARY: 2008 Black Russian Red Salmanazar (9 liter bottle) *price upon request*

*violets here and there
in the ruins
of my burnt house*

-Shokyū-Ni (1713-1781)

This poem conjures up springtime in my mind and reminds me that flowers will soon push up through the ground. It also is clearly an image of overcoming adversity. Last year at this time, I had to write a rather difficult introduction to the newsletter. We had quite a family scare but over this past year so many positive things have happened that it feels like much more good arose as a result of our crisis than have negative things. I guess that's what the passage of time does- gives us a future to look forward to as well as memories we can cherish and carry with us into the future or those we can let fade and become more distant from the present. In other words we choose how we deal with adversity and reality. Rather than mourn the loss of her house, Shokyū-Ni was delighted to see the flowers blooming; it's a beautiful, simple lesson.

Anyway, I'm really excited about this season! The Black Russian Red Dinner at Pleasant Valley Inn for the Black Russian Red Bash weekend was, simply put, the finest one we've ever had. We plan to collaborate on many more dinners in the future, stay tuned. Speaking of wine dinners, be prepared for many of them this year! We started a Thursday evening dinner program last fall with Timber Stone Grill, our in-house caterers, and we are starting it again on March 21st at the restaurant (see details in this newsletter). Our 2018 Vintage White Wine Preview event is right around the corner in April and May; I suggest you purchase your tickets now! We have all sorts of new surprises to share with you this year and we can't wait to see you all. In the meantime, I hope you enjoy this pack's featured wines. The 2016 "Mariafeld Clone" Pinot Noir exhibits great concentration, nuance and balance from an incredibly hot and dry growing season. The 2017 Gewürtztraminer is a beautiful off-dry, spicy, fruit-driven experience that you should get chilling before you read another line of this newsletter.

Happy spring everyone, see you soon!!!

Cheers! John McGregor

march 2019



JOIN US!

2018 VINTAGE WHITE WINE PREVIEW TASTING

Saturday, April 27st | 11am, 1pm, 3pm

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

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

The 2018 growing season was challenging to say the least. Regardless, some very nice fruit was harvested and delicious wines were produced. These tastings are your opportunity to be the first to taste, evaluate and purchase the 2018 vintage white and rosé wines at a deeply discounted price-30% discount to Clan Club members and 20% discount for non-members. Most of these wines are ready by early summer and we contact people when the wines are can be delivered or picked-up.

Each tasting session is limited to 30 people, so go to mcgregorwinery.com/events and purchase your tickets now! The tastings are conducted in our candlelit barrel room and lasts for approximately one hour. John McGregor leads the group through the tasting of the wines and discusses each wine in detail.

THE WINES

Unoaked Chardonnay | Chardonnay | Dry Rosé d'Cabernet Franc | Dry Pinot Noir Rosé
Dry Gewürztraminer | Rkatsiteli | Dry Riesling | Semi-Dry Riesling

THE MENU

Timber Stone Grill from Hammondsport is catering the food for this event.
Guests will be treated to the following delicious foods:

Asparagus & Chevre Mousse | Sliced Baguette & Local Honey

Baby Spinach Salad
Shaved Red Onion, Tomato, Sliced Mushroom & Warm Bacon Vinaigrette

Herb Feta & Sundried Tomato Crusted Chicken | Served over Farfalle

Strawberry Rhubarb Cake with Cream Cheese Frosting

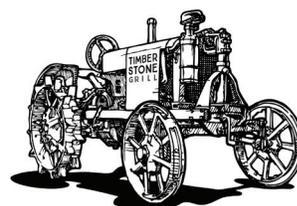
Everyone receives a complimentary McGregor logo wine glass.

Dust from the LIBRARY



It's been a while since I've shared updates on some older vintages of our wines. Like me, many of you have a fine appreciation of how wine matures and changes in the bottle over time. Of course it's always a gamble to age wine for extended periods, but I've found the disappointing experiences are far outweighed by the good experiences.

Our featured library selection for the **Black Russian Red** Bash was the **2008 and 2013 vintages**. Both are holding up beautifully. The 2008 needs a minimum of 2-3 hours of breathing before enjoying and ideally 4-5 hours. It's developed some of the classic aged characteristics- smoke, earth, dried fruit and herbal notes. The 2013 is still quite young but is a very enjoyable glass of wine. I also opened two other bottles from the winery during the event to share with a few couples I knew would be excited to try them. The **2002 Cabernet Franc** had a bit of a funky nose but after 5-10 minutes this blew off and we were treated to a really fruit driven wine that also had a classic graphite/ pencil shavings and dusty character. I also opened the **2003 Cabernet Sauvignon**. This was a real stunner and it too became very fruit driven after 10 minutes of breathing. It's richness was a surprise and it still has the tannic structure to uplift the fruit. I shared it with a wine industry friend and he declared it the best 2003 aged wine he's tasted from the Finger Lakes. A few weeks ago I opened a **2010 Semi-Dry Riesling** and what a treat! It has a deep, golden straw color, notes of apricot, citrus and a hint of petrol. It's medium bodied on the palate and its acidity keeps this aged Riesling crisp and refreshing with a pineapple, lemon-lime finish. I hope this inspires you to cellar some of our wines for the future and if you've already done so, go dust off a few bottles and see what you think!



TIMBER STONE GRILL &
MCGREGOR VINEYARD

Spring Wine Dinner

Thursday March 21st, 2019

5:30 pm at Timber Stone Grill
\$65 per person
Reservations Required

Purchase tickets at mcgregorwinery.com/events
This is the kick-off dinner to our 2019 wine dinner series.

1st Course

Scallop and Spring Pea Risotto
Pancetta brown butter and crisp Parmesan

2nd Course

Asparagus and Roasted Artichoke Soup
Mint creme fraiche and lemon essence

3rd Course

Belgian Endive and Pear Salad
Walnut, gorgonzola, and fig vinaigrette

4th Course

Duo of Maple Leaf Farms Duck
Sweet potato mousse, pomegranate molasses

Dessert

Lemon Ricotta Cheesecake
Oatmeal and graham cracker crust



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CLAN CLUB PICNIC 2019

DATE CHANGE!!!

**The Clan Club Picnic
is now on August 24th!**

It's very likely that the 50th anniversary of Woodstock is happening at Watkins Glen Speedway on the weekend of August 17th and it will be too difficult to find local lodging. Not to mention, Woodstock's 50th anniversary in our backyard?! Uh, heck yeah we're going!

KEUKA WINE TRAIL EVENTS



Tapas & Wine Weekend

April 13 & 14
10am-5pm each day

Who doesn't love sampling 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 wines at each winery.

**\$25 in advance,
Sunday only ticket just \$19**



Keuka in Bloom

May 4 & 5 | May 18 & 19
10am-5pm each day

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 and 10 plants just in time for Spring gardening! You also receive a complimentary Keuka Lake Wine Trail wine glass at your starting winery.

**\$35 per person or
\$55 per couple in advance**

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

in this month's clan pack



2016 Pinot Noir

Mariafeld & Clone 7

\$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 2017 Gewürztraminer and shipping is free!

A total of 3.64 tons of estate grown grapes (3.02 tons of Clone 7 and 0.64 tons of Mariafeld) were harvested by hand on September 23, 2016. At this time the grapes at 23.4 brix natural sugar, 0.70 TA and a 3.31 pH. The grapes were de-stemmed and inoculated with yeast. The must fermented for seven days at 69-80 degrees. A 100% malolactic fermentation was achieved. Then the must was pressed and the wine was transferred into French oak barrels for 27 months of aging. The wine was then transferred into a stainless steel tank where it was egg white fined and cold and heat stabilized. On July 25, 2018, the wine was filtered and bottled. The finished wine has 0.71 TA, a 3.60 pH, 0.25% residual sugar and 13.9% alcohol. 242 cases were produced.

Well, if you noticed above, this wine is primarily Pinot Noir Clone 7 with a touch of Mariafeld Clone added. You'll also notice that "Mariafeld Clone" is how we labeled the bottle. Chalk this up to John McGregor human error in mis-reading the cellar notes. Sorry about that! This Pinot Noir displays a concentrated garnet red color. It has aromas of rich, ripe, dark cherries, black plums, strawberry jam, vanilla, violets and forest floor. These aromas combine on the palate with black cherry, tea and buttered popcorn. Fine tannins sit on the palate beautifully creating a long, fruit driven finish. When I taste this Pinot, I'm reminded of the 2012 vintage when it was in its youth which suggests that this vintage also has great things in store over the next 5-7 years. Serve with flank steak, grilled salmon, and chocolate mousse.

in this month's clan pack



2017 Gewürztraminer

\$20.00 per bottle retail
Special Clan Pack Pricing

\$15.00 per bottle
now through April 20th

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

We harvested a total of 5.3 tons of estate grown grapes by hand on October 18, 2017. The grapes had 22.6 brix natural sugar, 0.49 TA and a 3.44 pH. The grapes were de-stemmed, partially cold-soaked and pressed. The juice was transferred into a stainless steel tank and inoculated with yeast. A cool fermentation at 56-59 degrees lasted for 21 days. Next, the wine was cold and heat stabilized. It was then filtered and bottled on March 21, 2018. The finished win has 0.62 TA, a 3.01 pH, 2% residual sugar and 13.1% alcohol. 278 cases produced.

The 2017 harvest produced some beautiful, high quality Gewürtztraminer fruit. Oddly, the acidity levels were much lower than usual and we had to actually increase the acidity level in this wine to maintain the lively, fresh interplay of acidity and sweetness expected in a McGregor Vineyard Gewürtztraminer. This off-dry style has expressive aromas and flavors that remind me of fresh pears, crisp apples, pepper and ginger along with a subtle floral character. It is a luscious, medium bodied wine on the palate with a slightly lingering floral finish. Consume now through 2021. Gewürtztraminer is one of my favorite wines to compliment many Mexican dishes, particularly those with a bit (or a lot) of spice- the residual sugar helps tame the heat on the palate. Pair with Chiles Rellenos, Shrimp Fra Diablo, Pork Carnitas, or Chicken Adobo Tacos.

Chicken Chipotle Tacos

adapted from a recipe by David Tanis, *NY Times*

1 1/2 pounds large bone-in chicken thighs
3 scallions, left whole
1 bay leaf
2 thyme sprigs or 1/2 tsp dried
6 black peppercorns
1 allspice berry or 1/8 tsp ground
2 cloves
Kosher salt
3 tablespoons grapeseed oil
1 medium white onion, finely diced
2 garlic cloves, minced
1/2 teaspoon ground cumin
1/2 teaspoon Mexican oregano
2 or 3 chipotle chiles in adobo, chopped
3 tablespoons adobo sauce, from the can
1/2 cup broth (use broth from simmered chicken)
fresh corn tortillas, warmed

TOPPINGS:

1 small white onion, chopped finely
2-3 serrano and/or jalapeno chiles, minced
3-4 radishes, thinly sliced
1-2 ripe avocados, sliced
1 C green cabbage, thinly sliced or shredded
Crumbled queso fresco cheese or shredded cheddar
Mexican crema, sour cream or plain Greek yogurt
Cilantro, stems removed
Key Limes, halved or regular limes cut into wedges

PREPARATION:

Place chicken thighs in a saucepan with 3 cups water. Add scallions, bay leaf, thyme, peppercorns, allspice, cloves and 1/2 teaspoon kosher salt. Simmer for 30 minutes, remove chicken and cool. Save the broth. Shred chicken and discard chicken skins and bones. Heat oil in a skillet over medium heat. Add diced onion, season with salt and cook until softened and browning. Add garlic and cumin, cook for another minute, then stir in chipotles and adobo. Add the shredded chicken, stir to coat and then add the 1/2 cup reserved broth and simmer for a few minutes, allowing the sauce to thicken a bit. Keep warm while heating the corn tortillas (they can be steamed, warmed in foil in a hot oven or quickly turned on a skillet). Spoon chicken and sauce onto a taco, add desired toppings and squeeze fresh lime on top. Serve with McGregor Vineyard Gewürtztraminer.



MCGREGOR VINEYARD OUT & ABOUT

Rose Soirée

ON LINDEN STREET

June 1st 5-9 pm

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 soirée 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. 30 local Rosé producers are offering samples and sales of their latest releases. We are showcasing our 2018 Rosé d’Cabernet Franc and 2018 Pinot Noir Rosé, each just \$16.

Get your tickets now before they sell out!
Just \$21 at

flxrosesoiree.squarespace.com/shop-1

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

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MCGREGOR
vineyard

march 2019



Red Wines

2015 Black Russian Red	\$60
2013 Black Russian Red	\$90
2013 Black Russian Red 36 Month Barrel Reserve Magnum (no discounts)	\$150
2015 Cabernet Sauvignon	\$50
2015 Merlot	\$35
2016 Pinot Noir Mariafeld clone (new release)	\$30
2014 Pinot Noir	\$30
2013 Pinot Noir- Clone 7	\$30
2013 Pinot Noir	\$25
2012 Pinot Noir	\$35
Highlands Red	\$12

Sparkling Wines

1994 Blaganta Ubhal Fion	\$100
2013 Blanc de Blanc	\$35
2013 Blanc de Noir	\$35

Dry White & Rosé Wines

2017 Dry Riesling	\$20
2017 Chardonnay	\$10
2017 Chardonnay Reserve	\$25
2017 Unoaked Chardonnay	\$14
2017 Dry Gewürztraminer Reserve	\$25
2017 Rosé d'Cabernet Franc	\$16
(buy one get one free)	

Semi-Dry/Semi-Sweet White Wines

2017 Rkatsiteli/Sereksiya	\$25
2017 Gewürztraminer (new release)	\$20
2017 Semi-Dry Riesling	\$18
2015 Riesling	\$20
Sunflower White	\$9
Highlands White	\$10

Sweet White Wines

2016 Late Harvest Vignoles (375 ml)	\$30
2015 Bunch Select Riesling (375 ml)	\$40