

McGregor Vineyard

clan club

N E W S L E T T E R



In the Finger Lakes, May usually serves as the month of transition from springtime to summertime. It began quite cool, but the rains and the mid-month heat have really pushed things along and we're now being treated to lush, colorful landscapes. The vineyard looks great and we're once again eagerly anticipating how the 2019 season will unfold. We've grown, tended to and cared for our vineyard for nearly 50 years and this will be the 39th vintage we've produced for the public...we can't wait! We're excited to welcome all of you back to the winery throughout the year. We have a multitude of experiences for you to take advantage of this year- Clan Pack "pick-up parties," Thursday evening dinners at the winery with Timber Stone Grill, live music on Saturday evenings in July and August, the Clan Club Picnic, Keuka Lake Wine Trail events, Red Wine Barrel Tastings in the Fall and more!

I selected this month's Clan Pack wines with summertime in mind. We're treating you to Cabernet Franc two ways! This varietal is incredibly well suited to being grown in the Finger Lakes and it is crafted into many different styles of wine. Regionally, it is the preferred grape for dry rosé production. We are likely the longest standing Finger Lakes producer of this style; our first Cabernet Franc Rosé was introduced with the 2000 vintage. It has not been a featured Clan Pack selection for a few years but as soon as I tasted the 2018 vintage, I knew it had to be shared with you- it's delicious! The other featured wine is our 2017 Cabernet Franc Reserve. It's lighter bodied and more fruit driven than the past few vintages and it's a perfect summer red! Open and enjoy these wines sooner than later (now)...I hope you enjoy them as much as we do! Happy summer everyone... every minute is precious, make the most of them and the entire McGregor Vineyard family looks forward to seeing you again.

Cheers!
John McGregor

may 2019



Allie Sutherland
Events Coordinator



Caitlin Burns
Tasting Room Manager

JUICE FROM THE WINERY

Change! We haven't upgraded our labels in over a decade. If you're not aware, my sister, Anne Sheehan, has designed most of the labels we've used on our bottles. Next year is the winery's 40th anniversary and we look forward to introducing the new labels in honor of this milestone. Anne's also been working behind the scenes on updating our gift shop.

We have many wonderful new people in the McGregor family for you to meet this season. **Allie Sutherland** joined us earlier this year as our interim Tasting Room Manager. She has a really amazing background in event planning and we are now excitedly transitioning her into our Events Coordinator. We have some great ideas already and can't wait to get working on them!

Caitlin Burns has worked in the tasting room for a few years now and we're so happy to announce that we've promoted her to be our Tasting Room Manager. Caitlin has shown great initiative since day one and brings great ideas to the table and leads by exuberant example.

We strive to keep evolving, enhancing and improving the experience we offer customers visiting the winery. Whether it's a second visit or a hundredth, we want your visit to be as memorable as possible. This season, we have a whole new selection of items in our gift shop and are continuously adding more. We are also changing the tasting deck and are adding a tasting bar in place of a few of the tables. Tourism is booming and we need to offer the more traditional bar-style tasting to customers who are not interested in a longer sit-down tasting experience.

It's going to be a great season to visit us and we can't wait to see you all!

WINES FROM THE CELLAR

I opened a **2005 Semi-Dry Riesling** a few nights ago and it is still vibrant and youthful. It needed 24 hours of breathing to really open up and impress. Some friends and I were recently at the Village Tavern in Hammondsport and saw our **2010 Chardonnay Reserve** on the list and had to order it. It was stunning- rich, ripe fruit, great oak integration, buttery and lingering...delicious! The **2006 Pinot Noir**, one of my favorite aged Pinots has peaked. While I still enjoy it quite a bit, I suggest that you check your cellars and put it on your "drink now" list!

I'm planning on revisiting some of the Black Russian Reds from the late 1990s. I recently received feedback on a few of them and was told good things...we'll see! I'll let you know what I think. As you dive into your home wine library of McGregor wines, please share your experiences with us. We're always excited to hear about stories of the dusty old bottles you enjoyed (or not!). Send a report along...Cheers!



Riesling Sale! 3 for \$30

Mix or Match our current three Rieslings:
2017 Dry Riesling (reg. \$16),
2017 Semi-Dry Riesling (reg. \$16) and/or
2015 Riesling (reg. \$16)



McGregor's May Wine

Preheat oven to 300 degrees. Place fresh woodruff on cookie sheet and bake for 3-4 minutes. This releases the delicious coumarin scent of the plant. Add a few sprigs of this woodruff to a bottle of McGregor Riesling (semi-dry works very well) and let it steep in your refrigerator for a day or two prior to serving.

DIRT FROM THE VINEYARD

The vineyard is in great shape. We suffered little, if any winter damage, there were no killing frosts this spring and so far we've been spared any hail damage. We are experiencing a cool, wet start to the season- it's time for the sun to show up and do its thing already!



DON'T MISS IT!

Annual Clan Club Picnic- Saturday, August 24th

Mark your calendars and
make your lodging reservations today!

Purchase tickets at
mcgregorwinery.com/events

SAVE A TREE

Receive Your Newsletter via Email

Well, it's safe to say we are now planted firmly in the digital age. In an effort to cut down on our use of resources we're offering those who would like, the opportunity to opt out of receiving a printed version of the Clan Club Newsletter. We are more than happy to email you a copy if you prefer.

Also, you can always find the current newsletter and previous ones at mcgregorwinery.com!

Simply email us at wineclub@mcgregorwinery.com to let us know if you'd like to take advantage of this option.

KEUKA WINE TRAIL EVENTS



Fire It Up! BBQ Weekend

June 8 - 9, 2019
10am-5pm each day

Kick off summer in the Finger Lakes on Keuka Lake! From Riesling to Cabernet Franc, discover how well our wines pair with mouth-watering barbecue and summer side dishes. Taste delicious grilled foods and barbecue prepared with a wide range of local sauces, rubs, and marinades. Early summer is the perfect time to visit Keuka Lake and experience spectacular wines and views at each winery.

Weekend Ticket: \$25
Sunday Only Ticket: \$19

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



Follow us on instagram
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in this month's clan pack



2018 Rosé d'Cabernet Franc

\$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
2017 Cabernet Franc Reserve and shipping is free!*

A total of 3.6 tons of estate grown Cabernet Franc were harvested by hand on October 25, 2018. These grapes had 21 brix natural sugar, 6.3 g/L TA, and 3.26 pH. The grapes were destemmed, cold soaked overnight and pressed the following morning. The juice was inoculated with yeast and fermented in stainless steel for 21 days at 58-60 degrees. In the early spring of 2019, the wine was cold and heat stabilized and filtered. It was bottled on April 18, 2019. The finished wine is dry and has 1.0 g/L residual sugar (0.1%), 6.5 g/L TA, 3.28 pH and 13.2% alcohol. Only 163 cases produced.

It's been a few years since the Rosé d'Cabernet Franc was a featured Clan Pack wine. This vintage is a real knockout! It is a light bodied and crisp wine with a beautiful light salmon pink color. There are fresh fruit aromatics that are also expressed on the palate as red cherry, strawberry, rhubarb. These are blended nicely with notes of mineral/wet stone and herbs. This wine has a lingering finish with a mouthwatering burst of wild strawberry. Drink now through 2021. Serve with assorted cheeses and charcuterie, grilled knackwurst, BBQ chicken and the rhubarb pie recipe featured in this newsletter.

in this month's clan pack



2017 Cabernet Franc Reserve

\$25.00 per bottle retail
Special Clan Pack Pricing

\$18.75 per bottle
now through June 20th

*Mix/Match a case (12 bottles) with the
2018 Rosé d'Cabernet Franc and shipping is free!*

Two parcels of Cabernet Franc grapes were used to craft this wine. The first parcel is our highest elevation vineyard and six tons of grapes were harvested by hand on October 20, 2017. The grapes had 22 brix natural sugar, 7.9 g/L TA and a 3.21 pH. The grapes were destemmed, crushed and inoculated with yeast. Fermentation lasted for 11 days at 66-74 degrees and a malolactic fermentation was completed. The second parcel of Cabernet Franc was harvested on October 28, 2017. A total of 2.6 tons were picked by hand and had 23 brix natural sugar, 7.8 g/L TA and 3.29 pH. Fermentation for this batch lasted for nine days at 58-70 degrees. The two batches of wine were combined and transferred into oak barrels for 12 months of aging. The wine was then cold and heat stabilized. It was then filtered and bottled on April 30, 2019 and May 7, 2019. The finished wine has 0.4% residual sugar, 6.0 g/L TA, 3.49 pH and 13.0% alcohol. 322 cases produced.

This vintage of Cabernet Franc represents the large, ripe 2017 vintage well. It is light to medium bodied and has outstanding fruit expression. Aromas and flavors of red cherry, strawberry, and a hint of raspberry abound and lead to a finish that sits lightly on the palate. Subtle flavors of graphite, herbs, dust and oak are also expressed nicely on the finish. This young wine is a great summertime red wine! It can easily be served slightly chilled if desired and is great for sipping on its own or for pairing with any of your summer grilling events. Pair with chicken spiedies, cheddar cheeseburgers, spinach-provolone stuffed pork tenderloin and grilled strip steaks. Drink now through 2025.

Blink of an Eye Rhubarb Pie

from *Hollyhocks & Radishes Cookbook*,
by *Bonnie Stewart Mickelson*

This is one of our favorite spring desserts and is so easy!

- 1 1/2 cup diced rhubarb
- 1/2 cup flour
- 1 teaspoon baking powder
- 3/4 cup sugar
- 1/2 cup chopped pecans or walnuts
- 1 teaspoon vanilla
- 1 egg, lightly beaten

Preheat oven to 350. Place diced rhubarb in a medium-size bowl. Sift flour and baking powder over top. Add sugar, nuts, vanilla, and egg. Mix all together and spread in a buttered 9-inch pie plate. Bake 25 to 30 minutes. Serve with vanilla ice cream and our 2018 Rose d’Cabernet Franc.



Free Summer Music Saturdays AT MCGREGOR VINEYARD

Visit us from **4-7 pm on Saturdays** in July and August and support some of the area’s finest local musicians. This is a great time to enjoy a few glasses of wine along with our local cheeses and charcuterie boards.

Here’s this year’s lineup:

July 6 | **Mike Lucey**

July 13 | **St. Vith Band**

July 20 | **Horse Stories with Jamie and Kate**

July 27 | **Anton Flint**

August 3 | **Ben Borkowski**

August 10 | **Bob & Dee**

August 17 | **Claudia Hoyer**

August 24 | **no music on the deck**
Walt Atkison (performing at the Clan Club Picnic)

August 31 | **My Cat Jack**

Visit mcgregorwinery.com
for additional details



WINERY HOURS

June-October:

Open daily 10am-6pm

July-August:

Sunday-Friday 10am-6pm

Saturday 10am-8pm

November-May:

Open daily 11am-5pm



McGREGOR *vineyard*

may 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
2017 Cabernet Franc Reserve (new release)	\$25
2016 Pinot Noir Mariafeld clone	\$30
2014 Pinot Noir	\$30
2013 Pinot Noir- Clone 7	\$30
2013 Pinot Noir	\$25
Highlands Red	\$12

Sparkling Wines

1994 Blaganta Ubhal Fion (almost gone!)	\$100
2013 Blanc de Blanc	\$35
2013 Blanc de Noir	\$35

Dry White & Rosé Wines

2017 Dry Riesling (SALE- 3 for \$30)	\$16
2017 Chardonnay	\$10
2017 Chardonnay Reserve	\$25
2017 Unoaked Chardonnay	\$14
2017 Dry Gewürztraminer Reserve	\$25
2018 Rosé d’Cabernet Franc (new release)	\$16
2018 Pinot Noir Rosé (new release)	\$16

Semi-Dry/Semi-Sweet White Wines

2017 Gewürztraminer	\$20
2017 Semi-Dry Riesling (SALE- 3 for \$30)	\$16
2015 Riesling (SALE- 3 for \$30)	\$16
Sunflower White	\$9
Highlands White	\$10

Sweet White Wines

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