

MCGREGOR VINEYARD

clan club

NEWSLETTER



The pictures above show you what a cloudy, wet start to summer we've had here in the Finger Lakes. Fortunately, it appears that this is changing, and we are now delighting in the sun's presence. The vineyards are growing fast and we are pruning excessive growth and thinning leaves away from the grape clusters to expose them to more sunlight. There is a lot of fruit on the vines and we are anticipating a bountiful harvest. But let's not jump ahead too quickly to autumn! Now is the time to start enjoying summertime in the Finger Lakes- wild berries and mushrooms, fresh fish and locally grown fruits and vegetables. Lake temperatures are perfect for water sports and the evenings are long. Sounds about perfect to me and I hope you're all able to spend some time vacationing around beautiful Keuka Lake this summer.

I'm really excited to share this month's Clan Pack wines with you! Dry Riesling is the quintessential summertime Finger Lakes wine and this 2018 vintage is delightful. It's crisp and refreshing and bursting with fresh fruit character. The other featured wine is a "new" wine release for us. The last time we labeled a vintage Saperavi was back in the late 1980s. I'm sure you'll agree the 2017 Saperavi is a welcomed return. Enjoy this fresh, juicy rich wine now and purchase a case to cellar for years to come.

The Clan Club Picnic is just over a month away...purchase your tickets today! Remember, we moved the date to Saturday, August 24th. All of us here at the McGregor Vineyard wish you a very relaxing and fulfilling summer...see you soon!

Cheers!
John McGregor



WE CAN'T WAIT!

Clan Club Picnic

Saturday, August 24

\$35 per member
\$50 per guest

Reservations or cancellations are required by Monday, August 12th!

Payment is required at the time of your reservation.

Sign up at mcgregorwinery.com or call us at 800-272-0192.



PICNIC SCHEDULE

11:30

Registration for the picnic begins

1:00

Picnic officially starts!

Roasted local corn on the cob, 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!

Make your reservations now- the picnic is almost here! We've hosted this party for decades and promise you that it'll be the most memorable picnic you'll ever attend...The folks from Gale Wyn Farms in Canandaigua return with the best Pig Roast you'll have all summer long. They raise the pigs themselves. We are grilling “Katy's Corn” all afternoon; this infamous bi-color local corn is grown on the west side of Keuka Lake and is unbelievably delicious. Lifetime Clan Club member Walt Atkison and friends are back again for more amazing live music.

Never been to a Clan Club Picnic? It's so much more than just another summer picnic! We have blind red and white wine tastings, a live auction of wines from our wine library, silent auctions, raffles, one day only sales on numerous wines and guarantee a memorable day.

Bring an appetizer to share! Be creative and it never hurts to incorporate some McGregor wine in your dish! We don't have the ability to heat/chill anything.

Enjoy Gale-Wyn Farms Pig Roast Gale Wyn Farms homestyle pig roast with BBQ sauces, tossed salad, salt potatoes & butter, baked beans, coleslaw, macaroni salad and fresh rolls. We will provide a locally made dessert.

Things to keep in mind: 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! Visit yatesny.com, keukawinetrail.com and hammondsport.org for listings of places to stay.

Auction Teaser: 2007 Black Russian Red 30-month Barrel Reserve Methuselah!

WINES IN THE NEWS

New Scores from Robert Parker's *Wine Advocate*

Issue 243 | End of June

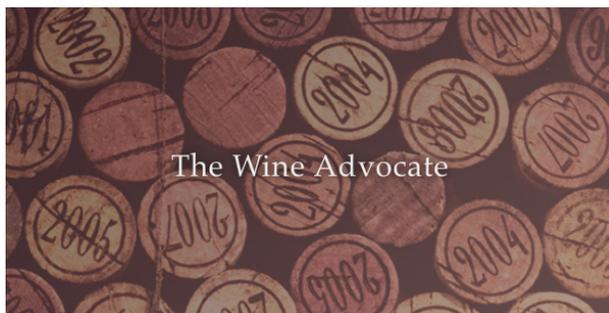
Mark Squires covers the Finger Lakes Region for the Wine Advocate and just published an article titled “USA, East Coast: The Finger Lakes—America’s Best Wine Region Beyond the West Coast.” Mark visited the winery earlier this spring. We had some wonderful conversation and it’s clear from these scores, he enjoyed the wines too!

- 2017 Saperavi | **90**
- 2015 Black Russian Red | **91**
- 2014 Black Russian Red | **89+**
- 2013 Black Russian Red | **90**
- 2013 Black Russian Red 36 Month Barrel Reserve | **91+**
- 2017 Dry Riesling | **89**
- 2017 Semi-Dry Riesling | **91**
- 2015 Riesling | **90**
- 2017 Dry Gewürztraminer Reserve | **90**
- 2017 Gewürztraminer | **88**

- 2018 Pinot Noir Rosé | **89**
- 2018 Rosé d’Cabernet Franc | **89**

- 2016 Pinot Noir Mariafeld Clone | **90**
- 2015 Pinot Noir | **87**
- 2014 Pinot Noir | **88+**
- 2013 Pinot Noir | **89**
- 2013 Pinot Noir Clone 7 | **89**
- 2015 Cabernet Sauvignon | **87**

All of Mark’s reviews for these wines will be up on our website soon, watch for an email letting you know.



The Wine Advocate

Clan Pack Spotlight

2017 Saperavi | 90 points

Wine Advocate

Issue 243 | End of June 2019 | By Mark Squires

Drink Date 2019-2032

The **2017 Saperavi** is the baby brother of the Black Russian brand, meant to be a bit fruitier and easier. Aged for just 12 months in 83% used American oak, it comes in at 12.2% alcohol. It also has the typical 1% Sereksiya Charni. Well, fruity it is—it is chock-full of blackberries plus dried blueberries—but it isn’t all that easy by Finger Lakes standards for relatively inexpensive reds. It has beautiful structure, a fresh feel and a little power lurking underneath. There’s a hint of eucalyptus too. Very pretty, with a fine and juicy finish, this intense red tastes great and should age a bit too. It’s an admirable effort for what is supposed to be the lesser wine in the Saperavi lineup.

The more restrained oak impact makes this about as appealing as the pricier Black Russian series, sometimes more so (and at almost half the price). It probably won’t age quite as well, though. Many will still find the restraint with wood a good thing, in which case, you have a nice bargain that can still age.

ELECTRONIC

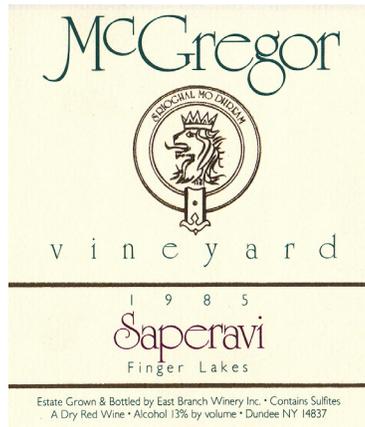
Technicolor News!

We are now creating a full color electronic version of our Clan Club Newsletter and are starting to email it to all of you beginning with this issue. Love the paper version? No worries, we’re still including that one in your wine shipment.

DID YOU KNOW?

Saperavi

Coincidentally, it was in last year's July newsletter that I wrote about the Saperavi featured in this month's Clan Pack. Here's a summary of what I wrote explaining why we are producing different versions/levels of the Black Russian Red:



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. Bob McGregor 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:

Saperavi (most common): This is a dry to semi-sweet wine aged for one year in barrels and is equivalent to our Saperavi.

Kindzmarauli & Akhasheni: This is typically a semi-sweet wine aged for two years in the barrel. This is how long we age the Black Russian Red in the barrel.

Mukuzani & Napareuli: These are dry wines aged for three years in barrels and widely considered the best of the Georgian wines. Our 36 month Barrel Reserve Black Russian Reds pay homage to these incredible wines.

The 2017 vintage provided us with an abundance of high-quality Saperavi fruit and we decided it was time to produce three different versions of the Black Russian Red. There continues to be a small addition of the Sereksiya Charni grape in each of these wines. These three wines are dry in style, but still give a nod to the three Saperavi styles produced in Georgia with respect to barrel aging. The **2017 Saperavi** (featured in this Clan Pack) is aged for one year in the barrel and is most similar in profile and price to other Saperavi wines produced in the Finger Lakes. The **2017 Black Russian Red** (will be a featured wine in the January 2021 Clan Pack) will be barrel aged for approximately two years like the Kindzmarauli & Akhasheni wines, just not semi-sweet in style. Our third Saperavi release will be our **2017 Black Russian Red, 36 month Barrel Reserve** is on par with the Mukuzani & Napareuli wines of Georgia. To this day, these Black Russian Reds remain unrivaled in the United States. There's always a waiting period for these wines but patience pays off, and at least now we have the Saperavi while we wait!

KEUKA WINE TRAIL EVENTS



Harvest Celebration of Food & Wine

September 14 & 15
10am-5pm each day

Experience the scents and sights of this exciting season in wine country. Taste the incomparable wines of Keuka Lake and sample delicious dishes highlighting the regions' bountiful selection of seasonal produce. Enjoy sampling "the fruits" of last year's harvest while watching this year's harvest unfold.

We are serving Autumn Squash Bisque with Maple Crème Fraiche, Pumpkin Crunch with chopped walnuts, 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 keukawinetrail.com, at your local Wegmans customer service counter or by calling 800.440.4898.



Follow us on instagram
[mcgregorvineyard](https://www.instagram.com/mcgregorvineyard) | [#mcgregorflx](https://www.instagram.com/#mcgregorflx)



2017 Saperavi

\$35.00 per bottle retail

Special Clan Pack Pricing

\$26.25 per bottle

now through August 20th

*Mix/Match a case (12 bottles) with the
2018 Dry Riesling and shipping is free!*

A total of seven tons of estate grown Saperavi was harvested by hand on October 12, 2017. A small amount of Sereksiya Charni grapes was picked with the Saperavi. The grapes had 19 brix natural sugar, 11.1 g/l TA and 3.20 pH. The grapes were destemmed, crushed and inoculated with yeast. Fermentation lasted for eight days at 62-72 degrees and a malo-lactic fermentation was completed. The wine was then pressed and transferred to American oak barrels for 11 months of aging. The wine was then transferred to stainless steel, egg white fined and cold stabilized. It was filtered and bottled on May 1, 2019. The finished wine has 6.6 g/l TA, 3.37 pH, 0.4% residual sugar and 12.2% alcohol. **279 cases produced.**

Saperavi is the driving force behind the Black Russian Red. The larger-than-average harvest from 2017 afforded us the opportunity to experiment with a more fruit driven version with less oak aging. We plan to continue producing this style of Saperavi when harvest permits it. As with the Black Russian Red, this wine has an intense, inky purple-black color. It's very aromatic and flavors of fresh strawberry, blackberry, raspberry, pomegranate, elderberry and black plum. This fruit profile mingles with hints of cinnamon, white peppercorn and subtle oak. Fine tannins keep this medium bodied wine lingering on the palate. Enjoy this wine now and at least through 2025. Pair with BBQ ribs, brisket, fat burgers, brats and anything else coming off the grill this summer.

in this month's **clan pack**



2018 Dry Riesling

\$16.00 per bottle retail

Special Clan Pack Pricing

\$12.00 per bottle

now through August 20th

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

Seven tons of estate grown grapes were harvested by hand on October 12, 2018. These grapes had 18.8 brix natural sugar, 8.5 g/l TA and 2.94 pH. The grapes were destemmed, pressed and inoculated with yeast. A cool fermentation lasted for 21 days at 59-60 degrees. The wine was aged in stainless steel and then cold and heat stabilized. It was filtered and bottled on May 30, 2019. The finished wine has 7.3 g/l TA, 3.04 pH, 0.75% residual sugar and 12% alcohol. **266 cases were produced.**

This vintage of Dry Riesling has a bright golden straw color and is quite aromatic. It has intense peach and citrus zest aromatics with a distinct floral character as well. This wine is fruit driven on the palate and the aromatics blend with grapefruit, nectarine and lemon oil leading to a crisp, zesty finish. Notably, this vintage has less slate/mineral/wet stone character than the 2017 vintage. At \$16/\$12 per bottle, make this your everyday table wine! Pair with lobster, seared scallops with a citrus reduction, smoked meats and fish, and summertime BLTs. Drink now through 2028.



American-Style Potato Salad with Eggs

Adapted from *Cook's Illustrated*, Serves 6-8

Marge McGregor has been making this recipe for years and it's a family favorite at our summer get-togethers!

- 2 lbs Red Potatoes or new potatoes, boiled whole until fork tender, cooled slightly and then cut into 3/4" cubes
- 2 TBSP red wine vinegar
- 1/2 tsp salt
- 1/2 tsp ground black pepper
- 3 hard boiled eggs, peeled and cut into small dice
- 2-3 scallions, sliced thin (about 1/2 cup)
- 1 small stalk of celery, cut into small dice (about 1/2 cup)
- 1/2 c mayonnaise
- 2 TBSP dijon mustard
- 1/4 c minced fresh parsley

Layer warm potato cubes in large bowl, sprinkle with vinegar, salt & pepper and mix. Add remaining ingredients, refrigerate several hours before serving.



WINERY HOURS

June-October:

Open daily 10am–6pm

July-August:

Sunday-Friday 10am–6pm

Saturday 10am–8pm

Please go to mcgregorwinery.com/hours for current hours



Free Summer Music Saturdays

AT MCGREGOR VINEYARD

Live...Local...Free

July & August | 4-7 pm

local cheese boards...melted brie plates...
glasses & carafes of wine

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 Hoyser**

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



McGREGOR

vineyard

july 2019



RED WINES

2015 Black Russian Red	\$60
2013 Black Russian Red	\$90
2013 Black Russian Red 36 Month Barrel Reserve Magnum (no discounts)	\$200
2017 Cabernet Franc Reserve	\$25
2017 Saperavi (new release)	\$35
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

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

SEMI-DRY WHITE WINES

2018 Chardonnay (Unoaked) (new release)	\$10
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

2015 Bunch Select Riesling (375 ml)	\$40
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