

MCGREGOR VINEYARD

clan club

NEWSLETTER



photo by bonnie gustin photography

There goes another year! November officially begins our “off-season” hours of 11-5 every day of the week. We finished harvesting all the grapes during the first week of November and I'm happy to report that we have some very nice fruit to work with in the cellar. A cool spring delayed the start of the growing season which resulted in some higher than normal acid levels but the grapes otherwise had good ripeness and great flavors. I can't wait to share the wines with everyone next year, starting with our Spring White Wine Preview in early May. In the meantime, the first Red Wine Barrel Tastings for the 2018 vintage reds begin just before Thanksgiving (details inside) and I look forward to presenting them to all who can attend.

The featured wines of the final Clan Pack of 2019 are some of my favorites. The 2013 Pinot Noir has matured beautifully in the bottle. It maintains a youthful character but is so, so drinkable right now. Hands down, this is my favorite Pinot Noir we currently have available. The 2018 Dry Gewürztraminer Reserve is a highlight of the 2018 vintage. It's a powerful Gewürztraminer just starting its journey in the bottle. It should impress everyone at your Thanksgiving table this year and for years to come.

Once again, thank you all so much for enjoying the fruits of our labor here at McGregor Vineyard. The fact that so many of you have supported our venture for so many years gives us pause and makes us grateful as we move into 2020, our 40th anniversary year. More good things to come- cheers and happy holidays.

Cheers!
John McGregor



Red Wine Barrel Tasting

**November 23 & 24
December 7, 8 & 14**

11am, 1pm & 3pm each day
\$30 per member/ \$40 per guest

**Payment is required at the time of your reservation
Sign up at mcgregorwinery.com/events**

The Red Wine Barrel Tasting is clearly our most anticipated and popular event that now spanning 15 tasting sessions spread over three weekends!

Ticket holders are the first people to taste the 2018 vintage red wines and are given the opportunity to secure an allotment of the future wines for their wine cellars. The 2018 growing season proved difficult in the Finger Lakes but wines crafted from the vintage are excellent. In fact, the 2018 White Wine Preview in the spring was our best received yet. The red wines are still developing in oak barrels and are sold as “futures” at 30% off of their projected retail price (20% for non-members). Wines may be purchased in full or secured with a 50% down payment. Each time slot is limited to 30-35 people and takes place in our candle-lit barrel room. This intimate tasting takes about one hour. The barrel room is rather cool so wear an extra layer of comfortable clothing. Please note that the wines purchased at this barrel tasting will not be available until at least the spring/summer of 2020 and in a few cases not until 2021!

**We are showcasing samples of estate grown
Pinot Noir, Merlot, Cabernet Franc, Cabernet Sauvignon and
the Rob Roy Red and Black Russian Red blends.**

Purchase your tickets online at mcgregorwinery.com/events

Red Wine Barrel Tasting Menu

*Catered by Timber Stone Grill,
Hammondsport, NY*

Autumn Squash Bisque
Maple crème fraiche

Harvest Salad
Candied walnut, petite orange segments,
cranberries, golden raisin,
pumpkin vinaigrette

Cavatappi Bolognese
Braised lamb & beef with tomato,
red wine & fall spices

Local Apple Crisp
Vanilla bean ice cream





Black Russian Red Dinners

Friday & Saturday | March 6th & 7th

The Pleasant Valley Inn,
Hammondsport, NY

A Clan Club favorite that sells out nearly immediately every year! We're offering a dinner both Friday the 6th and Saturday the 7th so we don't have to turn anyone away!

Details will follow online at mcgregorwinery.com/events and in the January newsletter.



Pick Up Party

Saturday, January 4, 2020 | 1-4 pm

Reservations at mcgregorwinery.com/events
Free for members, \$5 for guests

These "events" have turned into quite the social occasions and are a lot of fun! They're free for Clan Club members and just a nominal \$5 for your guests. We have live music, wines by the glass, melted brie plates, assorted local cheese slates and more. Come on by, pick up your January Clan Pack (containing a 2016 vintage Black Russian Red and a TBD wine) and stay for some conversation, music and wine.

Make your reservation today!

REMINDER

The winery remains open 7 days a week
throughout the winter... 11 am to 5 pm!

As always, we welcome your visit on the quiet days of winter. Please let us know in advance of your visit if you have wine futures, Clan Packs or any other wine orders to pick up so we have them ready for you. Given how unpredictable winter weather is in the Finger Lakes, please check out our website or social media pages to be sure we aren't unexpectedly closed due to the weather.

www.mcgregorwinery.com/istodayasnowday



WINERY HOURS

November-May:
Open daily 11 am–5 pm

June-October:
Open daily 10am–6pm

Please visit mcgregorwinery.com/hours
for current hours



Holiday Gift Ideas

Not sure what to give your loved ones (or yourself) for the holidays? This year we've made easier for you!

We have some great gift packs available including a trio of Black Russian Reds, a variety of bubbly and more! Each pack includes recipe cards and an extra goodie or two, nicely presented in gift wrap and burlap ribbon. Place your order online at mcgregorwinery.com/gifts



Adopt a McGregor Wine Barrel

Adopting a McGregor wine barrel is a great way to support our winemaking process and to enjoy the finest wines we produce.

When you adopt a barrel, every year for five years you receive:

Free tickets for two to our spring White Wine Preview Tasting and our fall Red Wine Barrel Tasting

Six bottles of our finest barrel aged wines each fall, including selections from the McGregor wine library

The satisfaction (or bragging rights) that a barrel that you own is full of 60 gallons of a future McGregor wine

After the five year period of use in our cellar is complete, the barrel goes home with you. Use it to make something creative!

Adopt yours today or give one as a gift:

www.mcgregorwinery.com/Adopt-a-Barrel



EXCITING NEW WINE

2017 Sparkling Muscat Ottonel

We've produced estate grown dry, semi-dry and sweet versions of still Muscat Ottonel since the early 1980s. We were one of the first in the region to produce Muscat Ottonel. Unfortunately, it remains a relatively obscure varietal made by few wineries.

It's a delicate white wine with a beautiful perfumed character reminiscent of fresh orange blossoms and crushed mint. As I sipped on a glass of our 2015 vintage a few years ago, it struck me how gorgeous the wine could potentially be as a sparkling wine. In 2017, for the first time ever, we decided to harvest the Muscat Ottonel for a sparkling wine. We produced this using the traditional *methode champenoise*, aged for just a year on the lees and then disgorged. The finished wine is bone dry (0.2% residual sugar) and, as expected, it's absolutely delicious! **Only 136 cases produced.**

This is a perfect bubbly for the holidays...cheers!

\$35 per bottle (member quantity discounts apply)



EXTREMELY LIMITED QUANTITIES REMAIN

2013 Pinot Noir

\$30.00 per bottle retail

Special Clan Pack Pricing

\$22.50 per bottle
now through December 20th

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

This Pinot Noir is a blend of our estate grown Mariafeld and Gamay Beaujolais clones. The Mariafeld clone was harvested by hand on October 2, 2013. A total of 1.97 tons of fruit were picked at 20.5 brix natural sugar, 0.98 TA and 3.19 pH. The grapes were de-stemmed, crushed and inoculated with yeast. Fermentation lasted nine days at 70-78 degrees. The Gamay Beaujolais clone was harvested by hand on October 3, 2013 and a total of 3.16 tons of fruit was picked with 20 brix sugar, 0.83 TA and 3.33 pH. It was de-stemmed, crushed and inoculated with yeast. Fermentation lasted nine days at 60-74 degrees. The wines were then pressed, blended and blended together. A 100% malo-lactic fermentation was completed and then the wine was then aged in French oak barrels for 25 months. A selection of new and used barrels was utilized. The wine was then transferred to stainless steel, egg white fined, then cold and heat stabilized. It was then bottled on April 20 and 26, 2016. The finished wine has 0.63 TA, 3.64 pH, 0.25% residual sugar and 12.3% alcohol. **384 cases produced.**

This Pinot Noir was a Clan Pack selection for July 2016. It has developed so nicely that we're featuring it once again. This vintage maintains its deep, dark garnet color. Aromas and flavors of tart cherry, strawberry, black tea abound with hints of flowers, spice and forest floor. This wine is medium bodied, soft on the palate and has a long-lingering finish. This wine is drinking wonderfully right now! It certainly still has youthful character and can age easily for 3-5 more years, but why wait? This a perfect food friendly wine. Serve with grilled Delmonico steak, seared tuna, broiled salmon, Cornell barbecued chicken and the chewy double chocolate chip cookie recipe featured in this newsletter.

in this month's **clan pack**



2018 Gewürztraminer Reserve

\$25.00 per bottle retail

Special Clan Pack Pricing

\$18.75 per bottle
now through December 20th

*Mix/Match a case (12 bottles) with the
2013 Pinot Noir and shipping is free!*

A total of 4.67 tons of estate grown grapes was harvested by hand on October 18, 2018. The grapes had 23 brix natural sugar, 5.0 g/l TA and a 3.37 pH. The grapes were destemmed, cold soaked overnight and then pressed and inoculated with yeast. A cool fermentation lasted for 14 days at 58-60 degrees. The wine was cold and heat stabilized and then filtered and bottled on May 21, 2019. It has 6.0 g/l TA, a 3.35 pH, 0% residual sugar and 13.9% alcohol. **261 cases produced.**

This is a beautiful and nuanced vintage of Gewürztraminer. Currently, I suggest opening this wine a few hours prior to consuming to allow the wine to “open up” and better reveal its aromatics and flavors. You'll then be treated to a complexity of scents and flavors: pear, apple, pineapple, apricot, white pepper and ginger alongside some subtle floral character. The wine is weighty on the palate and while the alcohol content is rather high, it doesn't overpower the palate. It has a long, lingering and delightful finish. Pair this wine with roasted turkey, winter squash, duck confit, Munster and other soft cheeses, and cassoulet. Enjoy now and at least through 2025.



Chewy Double Chocolate Chip Cookies

Super easy & absolutely delicious! Enjoy with a glass of 2013 Pinot Noir from this month's clan pack.

- 1 1/8 cups butter (2 sticks & 2 tablespoons as shown on wrapping)
- 2 cups sugar
- 2 large eggs
- 2 teaspoons vanilla
- 2 cups flour
- 3/4 cup cocoa
- 1 teaspoon baking soda
- 3/4 teaspoon kosher salt
- 2 cups chocolate chips

Cream together the butter, sugar, then add the eggs and vanilla. Blend in the cocoa and add baking soda, salt and blend well. Add the flour into the creamed mixture and then fold in the chocolate chips. Drop batter in 2-tablespoon portions about 2 inches apart on ungreased baking sheets. Bake at 350° for 8-9 minutes. Let cookies cool on pan about 5 minutes, then transfer to racks with a spatula.

Adapted from *food.com*



Keuka Holidays

November 9 & 10 | November 16 & 17

10am-5pm each day

Ring in the holiday season at one of our Keuka Holidays weekends!

Ticket holders receive a Keuka Lake Wine Trail glass at their starting winery and collect an ornament at each winery.

Some of the dishes you'll sample along the way include Tuscan White Bean Soup with Asiago Crostini, Holiday Cranberry Bars, Beef & Mushroom Farfalle with Rosemary Cabernet Sauce & Parmesan, Chocolate Espresso Cake with Chocolate Mousse

Please note: Tickets for the first weekend are **NOT** usable on the weekend of November 16-17!

Advance weekend tickets are just \$35 per person or \$55 for a "couples ticket"

(\$5 off for Designated Driver tickets)

\$5 at the door surcharge if tickets are still available.

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



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



McGREGOR

vineyard

november 2019



RED WINES

| | |
|--|-------|
| 2013 Black Russian Red 36 Month Barrel Reserve Magnum (no discounts) | \$200 |
| 2016 Rob Roy Red (new release) | \$45 |
| 2016 Cabernet Sauvignon | \$35 |
| 2017 Merlot | \$35 |
| 2017 Cabernet Franc Reserve | \$25 |
| 2017 Saperavi | \$35 |
| 2016 Pinot Noir - Mariafeld clone | \$30 |
| 2015 Pinot Noir | \$30 |
| 2014 Pinot Noir | \$30 |
| 2013 Pinot Noir (almost gone) | \$30 |
| 2018 Chancellor (new release) | \$20 |
| Highlands Red | \$12 |

SPARKLING WINES

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|---|-------|
| 1994 Blaganta Ubhal Fion (almost gone!) | \$100 |
| 2013 Blanc de Blanc | \$35 |
| 2013 Blanc de Noir | \$35 |
| 2017 Sparkling Muscat Ottonel | \$35 |

DRY WHITE & ROSÉ WINES

| | |
|---|------|
| 2018 Dry Riesling | \$16 |
| 2017 Dry Riesling | \$16 |
| 2017 Chardonnay Reserve | \$25 |
| 2017 Unoaked Chardonnay | \$14 |
| 2017 Dry Gewürztraminer Reserve | \$25 |
| 2018 Dry Gewürztraminer Reserve (new release) | \$25 |
| 2018 Pinot Noir Rosé | \$16 |

SEMI-DRY WHITE WINES

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|------------------------|------|
| 2017 Gewürztraminer | \$20 |
| 2018 Semi-Dry Riesling | \$16 |
| 2017 Semi-Dry Riesling | \$16 |
| 2017 Riesling | \$20 |
| Sunflower White | \$9 |
| Highlands White | \$10 |

SWEET WHITE WINES

| | |
|-------------------------------------|------|
| 2015 Bunch Select Riesling (375 ml) | \$40 |
|-------------------------------------|------|