

MCGREGOR VINEYARD clan club

N E W S L E T T E R



Simply put...WOW! 40 years of vinifera wine making in the eastern United States is a big deal! I was nine years old when we started the winery in 1980. We grew vinifera grapes throughout the 1970s and sold them to home winemakers and a few north-eastern wineries. At the same time, my father's home wine making talents pushed him to go bigger. Our family's "weekend warrior" adventure of the '70s became official and our lives changed forever.

We lived an hour away, in Victor, and commuted on weekends to work in the vineyard and eventually to craft wines in the cellar. For many of the first years, we stayed in a canvas tent and had nightly bonfires. As time rolled on and we opened the winery, my mother Marge commuted daily to tend the vines and watch the tasting room. There was no need to remain in the tasting room back then as there was no tourism in the early 1980s. Instead, she worked in the vineyard and if a car happened to head down the road, she listened to see if it was slowing down and pulling into the driveway. If so, she headed into the tasting room to greet whoever happened to stop by.

She often pulled me out of elementary school early on Fridays to get to the vineyard as soon as possible. If that wasn't possible, I waited for my father, Bob, to come home from work. He was a physicist/systems engineer at Kodak and he spent 1-2 weeks of each month working on the west coast or in DC. I remember him arriving home from his trip on Friday afternoons, quickly shedding his suit and tie for jeans and a t-shirt and driving us down to work at the vineyard for the weekend. My childhood! Laura, Anne and Sandy, my three older sisters, all toiled in the vineyard and winery over the years. They are 7-10 years older than me and our vineyard/winery days were all different even if they overlapped for quite a few years. The oldest, Laura, spent years in the vineyard then went to college; she continues to contribute. The next oldest, Anne, has been our graphic artist since day one and continues to act as our creative visionary. Sandy is closest in age to me: she spent countless hours in the vineyard and for some time as our wine maker in the 1980s.

Today, the entire family continues to contribute in a variety of ways. We're also supported by a great staff. Jeff, our wine maker, has been here continuously since 1991, David, our vineyard manager, and Dan, the wine club manager and my business confidant, have each spent the last decade with us. Of course, there are many more wonderful people in the vineyard, winery and tasting room that help push our family vision forward into yet another decade... we are thankful for them all. And we cannot begin to express our humble gratitude to you, our biggest fans, the Clan Club!

This year's featured Clan Pack wines begin with the 2016 Black Russian Red; it's a ripe, rich, smooth vintage that will impress for many years to come. The 2018 Unoaked Chardonnay is crisp and refreshing and is a real crowd pleaser. Each of these wines are great expressions of the McGregor wine style and I hope you enjoy them as much as my family and I do! May wonderful experiences abound throughout 2020.

Cheers!

John McGregor

january 2020



2016 Vintage Release Celebration

Black Russian Red Bash

March 7 & 8 | 11-5 each day

\$10 per Clan Club member | \$15 for non-members

*Experience a mini-vertical tasting of
Black Russian Red for an additional fee of \$5.*

Purchase your tickets online at mcgregorwinery.com/events

The Black Russian Red is a field blend composed primarily of Saperavi grapes blended with a bit of Sereksiya Charni grapes. The first vintage of this unique blend was in 1991 after producing experimental batches of each of these grape varieties individually from 1985-1990. Over the last thirty years the Black Russian Red has proven over and over that it is an age worthy wine. While the 2016 vintage is spectacular as a youthful wine, it too will develop beautifully for years to come. At the Bash, guests have the opportunity to experience a mini-vertical tasting of Black Russian Red for an additional fee of \$5.

This line-up includes an older vintage from the McGregor wine library, a sample of the 2016 vintage and a barrel sample that is yet to be bottled. A limited quantity of the “library” vintage is available to collectors for purchase during the event and discounted “futures” purchases of the barrel sample wine are available as well. The 2016 vintage is available in very limited quantities as well. Guests also receive a complimentary McGregor logo wine glass. Timber Stone Grill in Hammondsport, NY is our in-house caterers and are preparing a wonderful dish to compliment the Black Russian Red.

Black Russian Red Bash Menu

*Catered by Timber Stone Grill,
Hammondsport, NY*

Braised Beef Short Rib

**Roasted Cauliflower, Parmesan &
Herb Risotto Cake**

**Bourbon Barrel Bread Pudding
with Caramel, Pecan & Butterscotch**





Black Russian Red Dinners

Friday, March 6th
Saturday, March 7th

6:30 pm each evening

Business Casual Attire

The Pleasant Valley Inn,
Hammondsport, NY

Join us for a celebration dinner of the Black Russian Red. We have such an amazing treat to share with you this year! Last year the Pleasant Valley Inn hosted the Black Russian Red dinner for the first time and they literally knocked everyone's socks off. So much so, that we've decided to collaborate on two dinners in a row this year. Details are forthcoming, but I can guarantee that each should not be missed. The food and wine menu is yet to be determined, but of course, each evening highlights the Black Russian Red.



Max

No words... 17 years, 2 days.
Born of Christmas, named after the Grinch's dog.
He was special, he is an old soul.
He is profoundly missed...



WINERY HOURS

November-May:
Open daily 11 am–5 pm

June-October:
Open daily 10am–6pm

Please visit mcgregorwinery.com/hours
for current hours



KEUKA WINE TRAIL EVENT



DUST FROM THE LIBRARY

Here are some of the wines I've sampled over the holidays. Check your cellars! Send along your thoughts on older vintages you experience!

2005 Semi-Dry Riesling

Deep golden straw color, vibrant, peach, lemon, lanolin, petrol and bright acidity. Let breathe a few hours, very good.

2007 Riesling-

Apricot, citrus peel, slight petrol aromatics. Really "opens up" after an hour, rich and creamy palate with balanced acidity and lingering finish. Delicious!

2010 Semi-Dry Riesling

Spectacular! Youthful, vibrant wine with fresh stone and citrus fruit aromas and flavors, no rush on this one.

1984 Riesling

Deep and interesting; still maintains Riesling character and Finger Lakes acidity. Slight oxidation, crème brulee, stewed peaches, lemon rind. Quite an experience!

1994 Late Harvest Gewürztraminer

Orange-bronze color, spicy aromatics. Raisins, honey, spicy botrytis, tropical, background oxidation. A beautiful sipper... wish we had some blue cheese and honey!

1999 Rob Roy Red

(Cabernet Franc, Cabernet Sauvignon, Merlot)

One of two bottles remaining in the library. This is the first vintage we crafted of this blend. Let breathe 1-2 hours. No bricking on the color yet. Sublime aromatics of dried fruit, plum, berries, smoke, dried leaves. Intense, velvety smooth tannins, delicious, lingering. Won't open the last bottle for 5-10 more years.

Wine & Cheese Getaway

February 15-16, 2020

10am-5pm each day

Celebrate the new year with the perfect pairing- **wine & cheese!** Indulge in a wide range of creative and savory food samples prepared with a variety of spectacular local cheeses and paired with many of Keuka Lake's best wines. Take in the captivating winter vistas of the Finger Lakes with this weekend escape.

Weekend Ticket: \$25

Sunday Only Ticket: \$20

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

Purchase tickets at keukawinetrail.com, or by calling 800.440.4898.





2016 Black Russian Red

\$60.00 per bottle retail

Special Clan Pack Pricing

\$45.00 per bottle
now through February 20th

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

Two separate parcels of estate grown Saperavi & Sereksiya Charni were harvested by hand for this Black Russian Red. The first batch of 4.1 tons was harvested on October 4, 2016 and had 23.2 brix natural sugar, 9.0 g/l and a 3.22 pH. The following day, 2.05 tons were harvested with 23.6 brix, 10.1 g/l TA and 3.68 pH. The grapes from each batch were destemmed, crushed, and inoculated with yeast. Fermentations lasted for 10 days at 66-80 degrees. The must completed 100% malolactic fermentation. The must was pressed, the wines were blended and then transferred into a combination of new and 3-6 year old American oak barrels. The wine was filtered and bottled on July 16, 2019 with 7.1 g/l TA, 3.58 pH, 14.0% alcohol and 0.5% residual sugar. **233 cases produced.**

This is shaping up to be a "classic" vintage of Black Russian Red. Saperavi is the primary grape of this wine and it is blended with a touch of the Moldovan grape, Sereksiya Charni. Aromas of black currant, black berry, sweet oak, spice and smoke follow through beautifully on the palate. There are some nice plum and coconut flavors blended in as well. Silky tannins coat the palate and lend to a very pleasant, long finish. Pair with short ribs, rack of lamb, grilled Delmonico steaks, flourless dark chocolate torte and the Kubdari recipe in this newsletter. Drink now through 2035.

in this month's **clan pack**



2018 Unoaked Chardonnay

\$14.00 per bottle retail

Special Clan Pack Pricing

\$10.50 per bottle
now through February 20th

*Mix/Match a case (12 bottles) with the
2016 Black Russian Red and shipping is free!*

A total of 5.9 tons of estate grown “old vine” Chardonnay was harvested by hand on October 5, 2018 with 21.5 brix natural sugar, 6.6 g/l TA, and 3.28 pH. The grapes were destemmed, partially cold soaked overnight and then pressed. The juice was inoculated with yeast and fermented for 18 days at 56-59 degrees. The finished wine was cold and heat stabilized. It was then filtered and bottled on May 29, 2019 with 6.0 g/l TA, 3.37 pH, 13.1% alcohol and 0% residual sugar. **271 cases produced.**

The cool climate of the Finger Lakes is very well suited for producing Chardonnays without the influence of oak barrels. This Chardonnay was produced in stainless steel and has a very pale straw color. It is quite aromatic, bursting with aromas and flavors of pear, lemon, green apple and wet stone. This wine is medium bodied and has a wonderful crisp and refreshing character. It can easily be enjoyed as an everyday wine. Pair with fondue, baked cod, vegetable risotto or grilled shrimp and crab legs. Drink now through 2025.

Georgian Flatbread Stuffed with Lamb and Onions (Kubdari)

Recipe adapted from Kat Craddock, *Saveur.com*, March 14, 2017

Yield: makes five 7-inch flatbreads

For the dough

Olive oil, for greasing
4 ½ cups all-purpose flour
2 tsp. kosher salt
2 tsp. sugar
¾ tsp. dry instant yeast

For the filling

3 tbsp. extra-virgin olive oil
½ cup diced white onion
2-3 cloves garlic, minced
1 tbsp. ground coriander
2 ½ tsp. paprika
1 - 1 ½ lbs. ground lamb (okay to use beef if you prefer)
2 tsp. kosher salt
½ tsp. freshly ground black pepper
Pinch of cayenne pepper (optional)

First, make the dough: Combine the flour, 1 ½ cups of tepid water, the salt, sugar, and yeast in the mixing bowl of a mixer fitted with a dough hook. Mix on low for 2-3 min. (until dry ingredients are hydrated). Increase speed for 2-3 min and mix until a smooth, firm dough forms. Transfer the dough to a lightly oiled bowl, cover and set in a warm place until almost doubled in size, 50-60 minutes.

Second, prepare the filling: Heat olive oil in a skillet over medium heat. Cook onions until translucent and softened, add garlic and spices and cook for a few more minutes. Add the lamb and cook until browned and cooked through, 8-10 minutes. Adjust seasonings if desired. Let cool completely.

Third, use a knife to divide the dough into five pieces, shape into balls and cover with a towel to prevent from drying out. On a very lightly floured counter roll out one ball of dough into a 10-inch round. Place a ½ cup of the filling into the center of the round, then fold and stretch the edges up to meet at the center. Pleat and pinch the dough to make center "knot", press down gently and roll it into a 7-inch disk. Pop any air with knife tip and set back under the towel. Repeat with the remaining dough and filling.

Finally, heat a small amount of oil in a cast iron skillet over medium-high heat until hot. Cook kubdari on one side until it is well browned and lightly charred in some places, 3-4 minutes. Turn the kubdari over and repeat. Serve immediately and enjoy with McGregor Vineyard Black Russian Red!



CROSS YOUR FINGERS

for

Wine & Chocolate!

Years ago we hosted Chocolate and Wine events to celebrate Valentine's Day. Well, we are frantically working to put something special together again this year for **February 8th and/or 9th**.

Stay tuned, we'll send out the details via email and online. Trust us, it'll be a great reason to come visit us during the winter months!



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mcgregorvineyard | #mcgregorflx



McGREGOR

vineyard

january 2020



RED WINES

2013 Black Russian Red 36 Month Barrel Reserve Magnum (no discounts)	\$200
2016 Black Russian Red (new release)	\$60
2016 Rob Roy Red	\$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
2018 Chancellor	\$20
Highlands Red	\$12

SPARKLING WINES

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

SEMI-DRY WHITE WINES

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
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