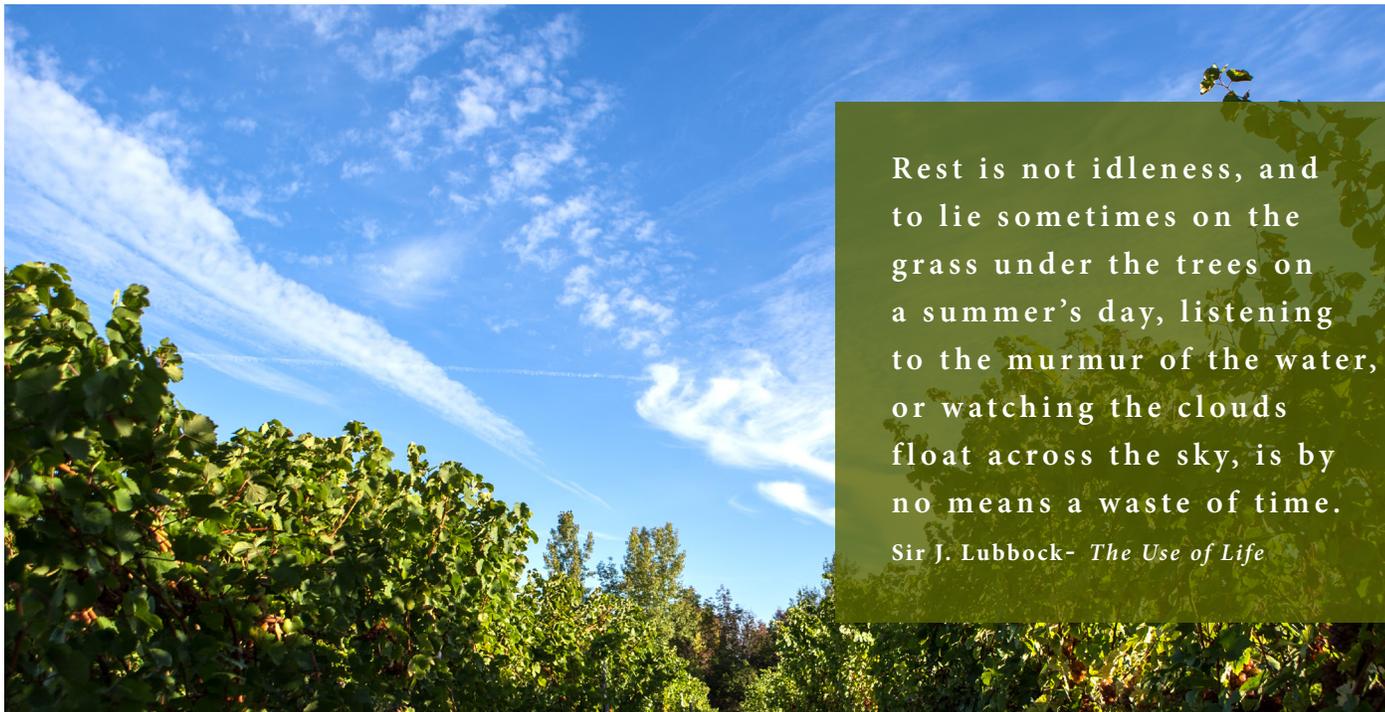


MCGREGOR VINEYARD

clan club

NEWSLETTER



Rest is not idleness, and to lie sometimes on the grass under the trees on a summer's day, listening to the murmur of the water, or watching the clouds float across the sky, is by no means a waste of time.

Sir J. Lubbock- *The Use of Life*

I found this quote when I was a freshman in college and immediately wrote it on an index card and tacked it to my wall right in front of my desk. I've carried that index card with me ever since, now for over 30 years. Such a simple thought, such a beautiful experience and such a wonderful reminder for us all right now. Unprecedented times. Strange times.

Without exception, every one of us is confronted with situations personal to us that we never fathomed. We all have new challenges and all of them are legitimate. Some of you are dealing with situations far graver than I am dealing with and what I'm dealing with may weigh heavier than what you are confronted with. Regardless, we share a constant- we all sit here on a stunningly beautiful planet! I can only hope that this simple, yet profound fact can provide whatever degree of solace you need, right now. More than any time in our lifetime, now is the moment to connect with this beautiful gift of a home...and to connect with ourselves...and to connect with everyone else here. Be kind to yourselves and those around you. Take Lubbock's advice...

We decided that everyone could use some extra bubbles in their lives right now. Our sparkling wines haven't been highlighted in a Clan Pack in quite a few years, so here you go! We've crafted *méthode champenoise* bubbliies since the mid-1980s and when they wind up on our wine list, they tend to fly off the shelves. This pack focuses on three of our sparkling wines as well as one of the finest Gewürztraminer still wines we've crafted in years. The 2017 Sparkling Muscat Ottonel is our first attempt at a sparkling version of this variety. It is dry, floral and addictive! Other pack selections are the 2013 Blanc de Blanc (100% Chardonnay) and 2013 Blanc de Noir (100% Pinot Noir) but these are lightly peppered amongst you as there wasn't enough finished to include in all packs. And finally, we added the 2018 Dry Gewürztraminer Reserve as a fourth selection, the only still wine of the mix to top off this super group of springtime selections for your packs.

Be well,

John



2019 Vintage White Wine Preview

**2019 Vintage White Wine Preview
unfortunately must be canceled.**

However, we are giving all of you, our loyal Clan Club members, the opportunity to **purchase these wines now at 30% off their retail price.**

All of these wines should be in the bottle by the end of June, ready for pick-up or delivery. Keep an eye out for an email from us very soon.

Follow this link to see what white and rosé wines we crafted from the 2019 harvest:
www.mcgregorwinery.com/winepreview.

Don't hesitate though, this special discount only lasts until June 20th.



A Note on Wine Futures

Normally we bottle wines beginning in March and finish our spring round of bottling in May. Typically, this includes red wines sold on futures 1-3 years prior. Unfortunately, we are experiencing delays we've never had before—mandatory social distancing requirements as well as having critical production supplies (filters, etc.) on severe backorder. As a result, we won't get to bottle anything until the end of June. Faced with the safety of our staff first and foremost, this year we are working with a mobile bottling business rather than bottling our traditional way. The good news in all of this is that the day the wines are bottled, they are immediately ready for sale! This means, the 2019 white and rosé wines you preorder should be available by the July.



This is how it all started folks...

Bob McGregor, circa 1974 or 1975, as a home winemaker and a young John McGregor happy to help bottle.



2017 Sparkling Muscat Ottonel

\$35.00 per bottle retail

Special Clan Pack Pricing

\$26.25 per bottle
now through June 20th

*Mix/Match a case (12 bottles) with the
any of the featured 4 club wines and shipping is free!*

A total of 2.25 tons of estate grown Muscat Ottonel grapes was harvested by hand on October 2, 2017. They had 18.2 brix natural sugar, 5.6 g/l TA, and a 3.31 pH. The grapes were crushed, pressed, inoculated with yeast and fermented for 18 days at 58-59 degrees. The wine was cold and heat stabilized, filtered, a yeast propagation was added and the wine was bottled into tirage. The finished wine was disgorged on October 2, 2019 and a dosage was added. The finished bubbly has 6.7 g/l TA, a 2.88 pH, 0.2% residual sugar and 13% alcohol. **138 cases were produced.**

As I've mentioned before, this is my favorite new release the winery has done in the past few decades. From my perspective, it's impossible not to love this wine. This very pale golden straw bubbly is nearly bone dry, has medium to small bubbles, and is very aromatic and flavorful. As with still-made Muscat Ottonel wine, the predominant character found here is freshly crushed mint leaves and enticing orange blossoms. It's still quite a youthful wine and likely will be enjoyable for at least 5-7 more years. Enjoy with a rich, creamy spring pea risotto, pan-seared scallops with a citrus glaze, pork chops and of course, all on its own toasting with loved ones.



2013 Blanc de Blanc

\$35.00 per bottle retail

Special Clan Pack Pricing

\$26.25 per bottle
now through June 20th

*Mix/Match a case (12 bottles) with the
any of the featured 4 club wines and shipping is free!*

A total of 2.83 tons of estate grown Chardonnay grapes was harvested by hand on September 12, 2013. They had a 18.4 brix natural sugar, 9.1 g/l TA and 3.10 pH. The grapes were crushed and pressed and the juice was inoculated with yeast. This primary fermentation lasted for 16 days at 56-60 degrees. The wine was cold and heat stabilized and filtered. A yeast propagation was added on September 3, 2014 and the wine was bottled into tirage. On August 20, 2018, 60 of 169 cases were disgorged and dosage was added. The finished wine has 7.0 g/l TA, a 3.22 pH, 0.5% residual sugar and 13% alcohol. The remaining cases continue to age, develop and await finishing.

This pale golden straw sparkler has beautiful strands of small bubbles. Aromas and flavors remind one of grapefruit rind, orange blossom, lemon curd and a slight toasty/yeastiness. It has a lively mouthfeel, rich palate and medium texture. This youthful, dry wine is acid driven and can be enjoyed over the next decade, but why on earth wait?! Serve with Oysters Rockefeller, soft, pungent cheeses, Cornell barbequed chicken, and shrimp cocktail.



2013 Blanc de Noir

\$35.00 per bottle retail

Special Clan Pack Pricing

\$26.25 per bottle
now through June 20th

*Mix/Match a case (12 bottles) with the
any of the featured 4 club wines and shipping is free!*

A total of 3.04 tons of estate grown Pinot Noir (Gamay Beaujolais Clone) grapes were harvested by hand on September 23, 2013. They had a 19 brix natural sugar, 11 g/ TA and a 3.22 pH. The grapes were crushed, pressed and inoculated with yeast. Fermentation lasted for 15 days at 58-61 degrees. The wine was then old and heat stabilized and filtered. A yeast propagation was added on September 4, 2014 and the wine was bottled into tirage. On August 21, 2018, 60 of 195 cases were disgorged and dosage was added. The finished wine as 7.1 g/l TA, a 3.14 pH, 0.75% residual sugar and 13% alcohol. The remaining cases continue to age, develop and await finishing.

This Blanc de Noir is our first since the 2008 vintage and it is a beautiful expression of just how well suited the Finger Lakes region is for sparkling wine production. This wine has medium sized bubbles and a light golden straw color. The nose is full, intense, fresh and vivid with aromas of lemon, tangerine, orange, pineapple and white lily flowers. The palate has medium texture, youth and a fruit driven richness balanced with a touch of yeast and bread dough. Now seven years in the making, this bubbly is showing off- drink now through 2025 and you won't be disappointed! The bottles that remain unfinished should be finished by the end of 2020. Enjoy this with oysters on the half shell with Mignonette sauce, crab cakes with a spicy remoulade, spicy Buffalo wings or the Rhubarb pie recipe in this newsletter.

in this month's **clan pack**



2018 Dry Gewürztraminer 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
any of the featured 4 club wines 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.

Blink-of-an-Eye Rhubarb Pie

Serve this seriously easy and delicious pie with our 2013 Blanc de Noir. Adapted from Bonnie Stewart Mickelson's *Hollyhocks & Radishes* cookbook.

- 2 c diced rhubarb
- ½ c flour
- 1 tsp baking powder
- ¾ c sugar
- ½ c chopped pecans
- 1 tsp vanilla
- 1 egg, lightly beaten

Preheat oven to 350 degrees. Put diced rhubarb in a medium sized bowl and sift flour and baking powder on top. Add sugar, nuts, vanilla and egg. Mix thoroughly and spread in a buttered, 9-inch pie pan and bake for 25-30 minutes. If you'd like to make a bigger pie, use an 11-inch pan, increase rhubarb to 4 cups and double all other ingredients. Best served warm with fresh whipped or ice cream.



COVID Update

Well folks, we remain on a mandated “curbside pickup only” state order and don't know when it will change. We are grouped in “Phase 3” of the re-openings and that likely won't occur until mid-late June; it all depends on how Phase 2 goes. Needless to say, we are still trying to figure out just exactly what re-opening will be like.

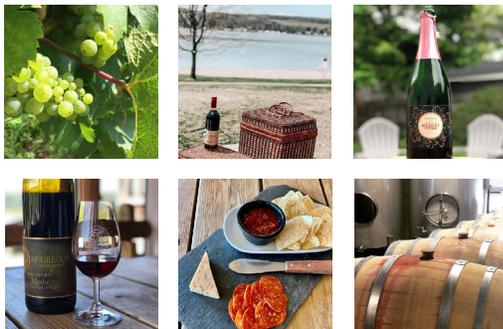
Two things are clear so far:

1. Social distancing will still be in place
2. MASKS WILL BE MANDATORY for entry

For the initial start, we will likely only be open Thursday through Sunday and tastings will be by appointment only. When everything crystallizes more, we will email you, post on social media and have updates on our website. Please stay safe and thank you so much for continuing to support us and enjoy our wine!

Picnic Update

Certainly not the news we want to share, but it is unlikely that we will be able have our annual Clan Club picnic in August... stay tuned!



Follow us on instagram
mgregorvineyard | #mgregorflx



McGREGOR

vineyard

may 2020



RED WINES

2013 Black Russian Red 36 Month Barrel Reserve Magnum (no discounts)	\$200
2016 Black Russian Red	\$60
2017 Merlot	\$35
2016 Pinot Noir	\$30
2016 Pinot Noir - Mariafeld clone	\$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	\$20
2018 Unoaked Chardonnay	\$14
2018 Dry Gewürztraminer Reserve	\$25

SEMI-DRY WHITE WINES

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

SWEET WHITE WINES

2015 Bunch Select Riesling (375 ml)	\$40
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