

MCGREGOR VINEYARD

# clan club

NEWSLETTER



A lake is the landscape's most beautiful and expressive feature. It is earth's eye; looking into which the beholder measures the depth of his own nature...

HENRY DAVID THOREAU, *Walden or Life in the Woods*

**Well folks, it sure is clear that 2020 is a year of change on all levels.** It is so strange to have the winery's 40th anniversary year be the year of no events nor gatherings. Clearly, we'd love to have one event and dinner after another this summer and fall, but it is obvious that these get-togethers will have to wait for next year. By the way, 2021 is the 50th anniversary of the founding of the vineyard, so get ready!!!

In the meantime, let's focus on the positive changes arising from our socially distanced lives. I hope that this pause from normality has offered you more opportunities for reflection. I have the good fortune of living in the Finger Lakes, home to some of the most beautiful lakes in the world. Looking from the winery's hillside, Keuka Lake never ceases to give me pause, ease my worries, or make me smile. I'm always taken by Thoreau's insight of introspection...I get lost when I'm standing along the shoreline of Keuka Lake on a calm summer evening staring into its water...how deep does it get, how deep do you go?

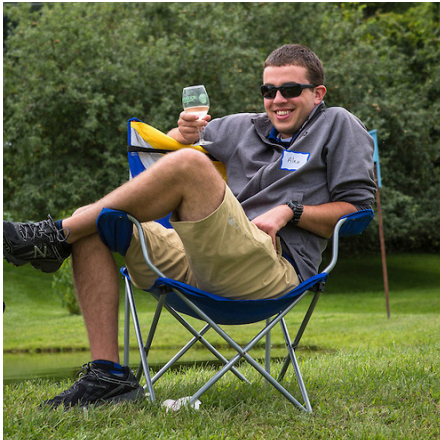
This month's featured wines have a different look than you're used to. My sister Anne is our longstanding graphic artist and, after over a decade since the last label change, she created our new branding. These labels are another step up from their predecessors and I couldn't be happier with them. Two Cabernet Franc wines are featured this month. The 2018 Cabernet Franc spent about a year in oak barrels and has great fruit driven character perfect for summer grilling. The Rosé d'Cabernet Franc is always a summer favorite of ours and this one is no exception. It is crisp, clean and incredibly refreshing. Be safe everyone and if you're coming to the winery this season for a visit, please make tasting reservations on our website and please remember to wear your mask!

Be well,

John

july 2020

# Clan Club Memories



THE HISTORY OF THE MCGREGOR WINE LABELS



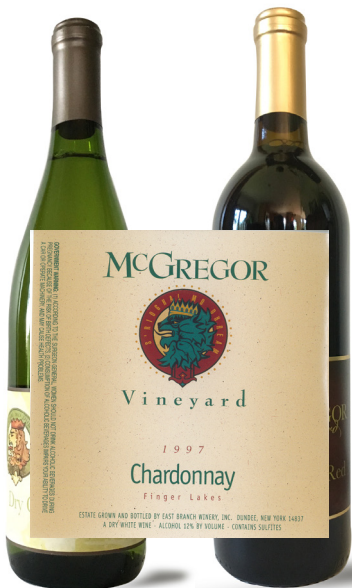
1976  
(home wine making)



1980  
(first vintage)



1984



1995



2007



2020



## Clan Club Picnic

The July Clan Club Newsletter always serves as the “official” announcement of the annual Clan Club Picnic. This year is different. Quite frankly, this year sucks. I absolutely love hosting the picnic and the idea of it not happening has never once been a thought of mine, but here we are. For decades, we’ve gathered together to celebrate wine, tradition, camaraderie, friendship and family. In all honesty, there is always a random moment during the picnic where I take a step back and look at everyone enjoying the experience and shed tears behind my sunglasses. I LOVE the Picnic. Friendships, long-standing and brand new, have been forged around our pond and it makes me so, so grateful to share my family’s dream with people. My sisters and I helped build my parent’s passion along with countless friends, neighbors and employees. The picnic is a day that honors that, and to see hundreds of people gather and have no intention, other than to celebrate and enjoy each other’s company, is priceless. The realization that I can’t experience that this year is nearly debilitating. The picnic is our opportunity to thank you. Please be patient- next year is the vineyard’s 50th anniversary, let’s plan on celebrating it together on the third Saturday in August, as always. And, THANK YOU!

One of the most fun parts of the picnic for me is our “From the Library” wine auction. Since I can’t host this live, we are working on putting an on line version together for anyone interested in trying to be the high bidder on some really great selections of our cellared wines. Stay tuned!



## Update on 2019 White Wines

We are scheduling our second round of bottling in early August. All remaining 2019 vintage white wines will be bottled and all “futures” purchased of these wines will be immediately available. We will contact you when we know the exact date they are available. Thanks for the patience!



### EVENTS

## Keuka Lake Wine Trail

Well, I’m getting tired of this, but...I think it’s safe to say that all of the remaining events for the Keuka Lake Wine Trail are canceled. Sorry folks, we’re all in this together...given the current mandates from New York, there’s no way I can possibly see that we’ll be able to safely host hundreds of people on the Trail this season... please, please, please wear a mask wherever you happen to be.



## 2019 Rosé d'Cabernet Franc

---

\$18.00 per bottle retail

*Special Clan Pack Pricing*

**\$13.50 per bottle**  
now through August 20th

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

**4.35 tons of estate grown grapes were harvested by hand on November 5, 2019.** The grapes had 20.2 brix sugar, 10.2 g/l TA and 2.87 pH. They were destemmed, a portion was pressed and another portion was cold-soaked overnight to extract color from the grape skins and then pressed the next day. The two batches of juice were combined, inoculated with yeast and fermented for 27 days at 58-59 degrees. In the spring of 2020, the wine was cold and heat stabilized. It was then filtered and bottled on June 23, 2020. The finished wine has 8.2 g/l TA, 3.00 pH, 12.5% alcohol and 0.75% residual sugar.

This dry rosé has a brilliant light salmon pink color. It is fruit driven with aromas of tart cherry, rhubarb and a hint of white pepper. Its high acidity refreshes the palate and highlights red fruit-forward characteristics along with a fresh citrus zing. This is a knockout vintage and will continue to impress all year long. At the special Clan Pack pricing, this should quickly become your everyday summer wine!

in this month's **clan pack**



## 2018 Cabernet Franc

---

\$25.00 per bottle retail

*Special Clan Pack Pricing*

**\$18.75 per bottle**  
now through August 20th

*Mix/Match a case (12 bottles) with  
the 2019 Rosé d'Cabernet Franc and shipping is free!*

**A total of 2.78 tons of estate grown grapes were harvested by hand on November 2, 2017.** The grapes had 20 brix sugar, 7.6 g/l TA and 3.33 pH. The grapes were destemmed, crushed and inoculated with yeast. Fermentation lasted for seven days at 66-78 degrees. An additional parcel of 3.17 tons of Cabernet Franc was harvested on October 24th and these grapes had 21 brix sugar, 6.5 g/l TA and 3.31 pH. Fermentation for these grapes lasted for six days at 66-78 degrees. 100% malolactic fermentation was achieved with both batches. The wines were blended and transferred into a combination of new and used American and French oak barrels for 13 months of aging. The wine was then transferred to a stainless steel tank and egg-white fined and cold and heat stabilized. It was filtered and bottled on June 24th, 2020. The finished wine has 5.7 g/l TA, 3.58 pH, 0.4% residual sugar and 12.5% alcohol. 255 cases were produced.

This vintage of Cabernet Franc is dark red, aromatic and complex. It has aromas and flavors reminiscent of ripe red and black berries, cherry, cocoa, bell pepper, graphite, smoke, dust and dry leaves. It is medium bodied, with fine tannins that help the wine linger nicely on the palate. This wine is still very young and the fruit character is still a bit in the background. Open the bottle for at least a few hours if you have the opportunity. Drink now through 2028.

## Sour Cherry Pie

---

### For the crust:

Combine:

2 1/2 C all-purpose flour

3 Tbs sugar

1/4 tsp Kosher salt

Cut in:

3/4 C cold unsalted butter cut into 1/4 inch pieces

1/2 C cold vegetable shortening (place in freezer overnight)

Use a pastry cutter to cut the mixture until it has a coarse and mealy texture. Stir in 10-12 Tbs ice water and mix until it starts to hold together. Form into a ball, flatten into a 6-inch disc, wrap in saran wrap and refrigerate for 30 minutes. Flour a piece of waxed paper and roll the dough into a 13 inch round. Transfer to a 9" glass pie dish and crimp the edges.

### For the filling (make this while the crust dough chills):

5 C pitted sour cherries

3/4 C sugar

3 Tbs instant tapioca, ground

1 Tbs flour

1/4 tsp almond extract

1 Tbs flour

Pinch of salt

### For the topping (make this while the crust dough chills):

8 Tbs butter (one stick)

3/4 C flour

3/4 C sugar

1/2 C oatmeal

1/3 C slivered almond

1/4 tsp almond extract

Mix flour and sugar in a bowl. Add butter and blend with a pastry cutter until roughly blended then mix in almonds.

Preheat oven to 425 degrees. Mix filling into bowl and place into the pie shell, cover entire top with the crumb topping and place in oven. Bake for approximately 60 minutes or until topping is golden brown and filling is bubbling. Serve with McGregor Vineyard Cabernet Franc featured in this month's Clan Pack.



## Current Winery Hours

---

11am-5pm every day

Seated tastings are conducted outside and we require reservations via [mcgregorwinery.com](http://mcgregorwinery.com). Walk-ins are welcome, but we cannot guarantee availability. The front deck is open for wine by the glass/bottle and local cheese boards- no reservations are required for this option.

Remember, the safest way to enjoy our wine these days is in the comfort of your own home... place your order on line!



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



# MCGREGOR

VINEYARD

july 2020



## RED WINES

---

2013 Black Russian Red 36 Month Barrel Reserve Magnum (no discounts)	\$200
2016 Black Russian Red Reserve (new release)	\$70
2017 Cabernet Sauvignon (new release)	\$30
2018 Cabernet Franc (new release)	\$25
2018 Saperavi (new release)	\$40
2016 Pinot Noir	\$30
2016 Pinot Noir - Mariafeld clone	\$30
2018 Chancellor	\$20
Highlands Red	\$12

## DRY 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
2019 Pinot Noir Rosé (new release)	\$18
2019 Rosé d'Cabernet Franc (new release)	\$18

## SEMI-DRY WHITE WINES

---

2019 Chardonnay (Unoaked) (new release)	\$14
2017 Gewürztraminer	\$20
2018 Semi-Dry Riesling	\$20
2017 Riesling	\$20
Highlands White	\$10
Sunflower White	\$9