

MCGREGOR VINEYARD

wine club

NEWSLETTER



“Harvest View” by Arielle Tomb

*Winter rain, now tell me why,
Summers fade, and roses die.
The answer came; the wind and rain.
Golden hills, now veiled in gray,
Summer leaves have blown away
Now what remains? The wind and rain.*

Weather Report Suite, Weir-Barlow-Andersen

Never more apt words could be penned to describe the transition from Autumn to Winter in the Finger Lakes! We were treated to an absolutely spectacular, long, and colorful fall this year; it was the perfect complement to the stunningly beautiful grapes we harvested. 2020 vintage wines will certainly become coveted as some of the region's finest in years and I can't wait to share ours with you all.

As the year draws to a close, I'm guessing it's safe to say that we're probably all taking an extra moment to reflect upon, and feel grateful for, what we have and who we have close to us to share it with. Perhaps we can all say a kind word for and/or lend a hand to those that have had a harder time over this intense and difficult year. Summers fade and roses do die, but eventually the wind carries a seed, the rain nourishes it, and springtime renewal and growth arrive. If not anything else, this is something we can all look forward to, together.

Your support this year has humbled us. You have made a huge difference for McGregor Vineyard. As we head into the farm's 50th anniversary, we remain dedicated to continually conveying our appreciation and thanks to you all. Hopefully, we will get to share this sentiment with you in person at the 2021 Picnic! In the meantime, the 2017 Rob Roy Red is as good as they come and is incredibly approachable already. The 2019 Dry Riesling is the quintessential white wine for a cold winter night and this vintage is a standout (I should have designated it a "Reserve"). Enjoy and stay healthy and safe during the holidays.

Cheers,

John



Fall harvest: 2020 is going to be an amazing vintage!



Holiday Gift Packs: We've put together several gift packs for you to give- shop at mcgregorwinery.com/gifts



New McGregor swag: available in the gift shop and online!

new releases- just in time for the holidays



2019 Rkatsiteli

only 37 cases produced

\$40 retail

Rkatsiteli is one of the oldest winemaking grapes known in the world and it is only grown by a few vineyards in the United States. We first planted it at McGregor Vineyard in 1980. We typically produce fewer than 100 cases but what we do produce is outstanding. It is a high acid wine, light in body, but incredibly complex. The 2019 vintage is on the dry side of semi-dry and has aromas and flavors of grapefruit, passionfruit, lemon, brine/sea foam (think raw oysters on the shell), serrano pepper, cinnamon, and green apple. Sip this light, crisp and delicate wine on its own or pair with shellfish, shaved fennel salad or fennel au gratin, pork chops with rhubarb compote, and lemon-garlic baked or grilled chicken.

2019 VINTAGE SPECS

9.8 g/l TA, 2.86 pH, 2.5% residual sugar
& 12.4% alcohol



2019 Vignoles

186 cases produced

\$20 retail

This medium bodied wine has aromas of pineapple, citrus peel, ripe apricot and a touch of banana. The palate is treated to lively acidity that balances the wine's residual sugar. Enticing flavors of pineapple, Meyer lemon and orange peel sit on the tongue and linger on and on. Drink now or cellar and enjoy its evolution in the bottle for many, many years. This is a great sipping wine and will pair well with a Caesar's Salad, seared tuna with a citrus glaze, tangy barbecue chicken, and Key Lime pie.

2019 VINTAGE SPECS

12.0 g/l TA, 3.23 pH, 4.0% residual sugar
& 11.7% alcohol



FROM THE LIBRARY

2004 Rob Roy Red

Ten years ago, I wrote a “From the Library” piece on our 2004 Rob Roy Red. The article was in our September 2010 Newsletter, which you can read in its entirety in our newsletter archive at mcgregorwinery.com.

I featured the 2004 vintage at that time to discuss the fact that I believed the wine was becoming overridden with *Bettanomyces* which really affects a wine, in often negative ways. Earlier this year I read a post by a wine club member who was enjoying the 2004 Rob Roy Red and I commented that

I recalled the wine having quite a “Brett” presence. The response was that neither he nor his wife had noticed, nor detected, Brett in the wine. This intrigued me, so off to the library I went and grabbed a bottle of the wine. Lo and behold, my expectations were shattered. While the wine has a beautiful earthiness to it, it certainly is not overrun with Brett. Rather it has matured wonderfully and this medium-bodied wine has a beautiful balance of fruit, spice, and earth.

Generally speaking, the 2007 and 2008 vintage reds are maturing nicely and none that I've tried over the past few months will disappoint if you choose to open any of them now! My current favorites are the 2007 Pinot Noirs and 2008 Rieslings.



Holiday Gift Ideas

Time to think about giving the gift that will always be appreciated and not forgotten- McGregor wines! If you're feeling too indecisive to decide what wines to select, we have assembled some great

Holiday Gift Packs

for you to choose from including Bold Reds, Holiday Favorites, Black Russian Red Vertical and more! Each pack includes a Raaka chocolate bar and recipe cards nicely packaged in tissue tied with a burlap ribbon.

Check them out and order at mcgregorwinery.com/gifts

If you really want to go big and impress, how about our

Adopt A Barrel Program

for your loved one?! When you adopt a barrel you also support our winemaking process while enjoying the finest wines we produce.

Every year for five years they receive:

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

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

The satisfaction (or bragging rights) that a barrel that you/they 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 is yours/theirs. Use it to make something creative!

Adopt yours today or give one as a gift:
www.mcgregorwinery.com/Adopt-a-Barrel



2017 Rob Roy Red

\$50.00 per bottle retail

Special Club Pack Pricing

\$37.50 per bottle
now through December 20th

*Mix/Match a case (12 bottles) with the
2019 Dry Riesling and shipping is free!*

This estate grown and produced wine is a blend of 50% Cabernet Franc, 30% Cabernet Sauvignon and 20% Merlot. The Cabernet Franc was harvested by hand on October 20, 2017. These grapes had 22.5 brix natural sugar, 7.9 g/l TA and 3.21 pH. The grapes were destemmed, crushed, inoculated with yeast and fermented for 11 days at 66-74 degrees. The Cabernet Sauvignon was harvested by hand on November 3, 2017 and had 22.6 brix natural sugar, 7.8 g/l TA and 3.36 pH. The must was fermented for 10 days at 62-73 degrees. Finally, the Merlot was harvested by hand on October 27, 2017 with 22 brix natural sugar, 7.3 g/l and 3.32 pH. This must fermented for seven days at 61-72 degrees. The wine was aged for 31 months in American and French oak barrels and then transferred to stainless steel where it was egg white fined and cold and heat stabilized. It was then filtered and bottled on August 13, 2020. The finished wine has 6.6 g/l TA, 3.46 pH, 0.4% residual sugar and 13.2% alcohol. **241 cases produced.**

As has been the case with all the 2017 reds released to date, this Rob Roy is quite impressive! It displays aromatic and flavor complexity, balance, nuance, and finesse. Aromatically, this wine is reminiscent of blackberry, ripe cherries and plums, and has an earthy side filled with leather, smokiness, and graphite. It is medium bodied on the palate and its flavors tilt toward red fruit (cherry and raspberry), smoke, tobacco and a touch of anise. Grippy, fine tannins linger on the tongue with a very subtle background oaky character. This blend is drinking wonderfully right now but should age beautifully in your cellar. Drink now and easily through 2030-35. Pair this wine with Roast Beef and Yorkshire Pudding, brisket, smoked turkey and grilled cedar plank salmon.

in this month's **club pack**



2019 Dry Riesling

\$20.00 per bottle retail

Special Club Pack Pricing

\$15.00 per bottle
now through December 20th

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

A total of 4.3 tons of estate grown Riesling was harvested by hand on November 6 & 7, 2019 with 21 brix natural sugar, 8.4 g/l TA and 2.93 pH. Half the grapes were destemmed and pressed and the other half were destemmed and cold-soaked overnight prior to pressing. The juice was inoculated with yeast and fermented for 26 days at 57-59 degrees. In the spring of 2020, the wine was cold and heat stabilized then filtered and bottled on August 11, 2020. The finished wine has 8.2 g/l TA, 3.04 pH, 0.75% residual sugar and 12.6% alcohol. **225 cases produced.**

This vintage is absolutely bursting with Finger Lakes Riesling character. Not only is this Riesling very drinkable now, it's set up to age well for the long term. It has a light golden straw color and a slight green hue. The wine is very aromatic, full of ripe stone fruits such as apricots and peaches, and these are entwined with tropical fruits- ripe pineapple and a hint of passion fruit. It is light to medium bodied on the palate and is filled with flavors of peach, nectarine, apricot jam and citrus peel. The wine's acidity is balanced by its fruit character and leads to a crisp, lingering finish. Enjoy now through 2030-2040. Serve as an aperitif or with pork enchiladas, fondue, Cornell BBQ chicken, and seared tuna steaks.

Sirloin Roast with Morel Mushrooms

Adapted from *Wegmans Food Markets*
serves 4-6

1 - 1/2 oz pkg dried Morel mushrooms
1/4 c olive oil
2 cloves garlic, minced
1 TBSP chopped thyme
1 - 3 lb boneless sirloin roast
1TBSP shallots, peeled & diced
1/2 c dry white wine
8 oz beef broth
2 TBSP butter

Preheat oven to 450 degrees

1. Soak mushrooms in 2 cups hot water for 30 min-1 hour until soft.
2. Place meat on rack in roasting pan, rub with minced garlic, chopped thyme, generously coat with salt & pepper. Place on center rack of oven, roast 15 minutes.
3. Reduce oven to 350, cook about 15 minutes/pound until desired doneness.
4. Remove morels from liquid, slice in half, reserve liquid.
5. Remove roast from oven, move to a platter and let rest 15 minutes.
6. Skim fat from pan if necessary, Place roasting pan on stove top on Medium heat, add shallots and soften without browning 30 seconds, add morels and saute 2-3 more minutes.
7. Stir in wine- reduce by half approximately- 3-5 minutes, add 1/2 c reserved mushroom broth, cooking until reduced by half, about 2 minutes. Add beef broth and simmer 2 minutes, swirl in butter. Slice roast & serve with gravy. Delicious with the Rob Roy Red in this month's club pack.



WINTER HOURS

11:00 am - 5:00 pm daily

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

We hope you'll all abide by New York's requirements for COVID-19 safety when traveling in New York; we continue to require masks, social distancing and hand washing. Remember, reservations are still required even during the quiet days of winter and they can be made at www.mcgregorwinery.com.

We do allow walk-ins only if there is room at the time. Also, please let us know in advance of your visit if you have wine futures, Wine Club 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

We look forward to seeing you!



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



MCGREGOR VINEYARD

november 2020



RED WINES

2013 Black Russian Red 36 Month Barrel Reserve Magnum (no discounts)	\$200
2016 Black Russian Red Reserve	\$70
2017 Rob Roy Red (new release)	\$50
2017 Cabernet Sauvignon	\$30
2018 Cabernet Franc	\$25
2018 Saperavi	\$40
2017 Pinot Noir (new release)	\$30
Highlands Red	\$12

DRY SPARKLING WINES

2013 Blanc de Blanc	\$35
2013 Blanc de Noir	\$35
2017 Sparkling Muscat Ottonel	\$35

DRY WHITE & ROSÉ WINES

2019 Dry Riesling (new release)	\$20
2019 Dry Gewürztraminer (new release)	\$25
2019 Pinot Noir Rosé	\$18

SEMI-DRY WHITE WINES

2019 Chardonnay (Unoaked)	\$14
2017 Gewürztraminer	\$20
2019 Semi-Dry Riesling	\$20
2019 Rkatsiteli (new release & limited quantities)	\$40
2017 Riesling	\$20
Highlands White	\$10
Sunflower White	\$9
2019 Vignoles (new release)	\$20

Library wines are available at mcgregorwinery.com/library and by request.