

MCGREGOR VINEYARD

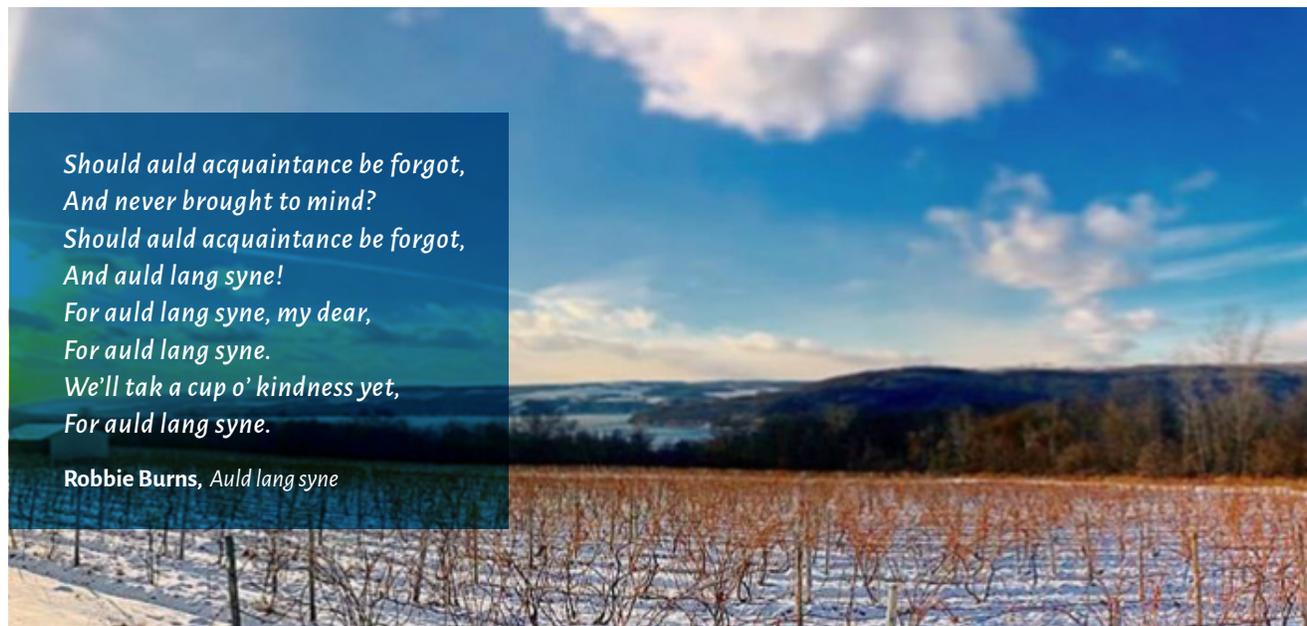
wine club

NEWSLETTER



*Should auld acquaintance be forgot,
And never brought to mind?
Should auld acquaintance be forgot,
And auld lang syne!
For auld lang syne, my dear,
For auld lang syne.
We'll tak a cup o' kindness yet,
For auld lang syne.*

Robbie Burns, Auld lang syne



For McGregor Vineyard, 2020 represented a year of solidarity, patience, change and growth. All of us in the winery and out in the vineyard committed ourselves to doing what needed to be done to keep the business going during such unprecedented times. We worked patiently through all manner of new regulations and requirements and did the best we could. All the actions were made trusting that the changes would grow into long-term positive outcomes. Some of the changes, such as a reservation system for tastings, were ideas we had in mind for years. And others, like tasting flights instead of complete customer choice, were new ideas necessary for the safety of us all. Together, these worked well for us throughout “the season.” We also had some “big” changes- rolling out a completely new logo and wine label design to celebrate our 40th anniversary and utilizing a local mobile bottling line which gave us the opportunity to try out screw caps for some of our wines.

And with the new year, more change. Currently, we made the decision to forgo tastings altogether until we all get a better handle on this health crisis. We remain open Thursdays through Sundays from 11-5 for purchases and order pick-ups. You can make a reservation online for your visit- this isn't a requirement, but it's really helpful! Given the unpredictability of the weather in the Finger Lakes this time of year, check our website before venturing to the winery, just to be sure we didn't close for the day.

One thing that definitively has not changed through all of this is the quality of wines we share with you, and this month's featured wines are a testament to this. First, the long-anticipated release of our 2017 Black Russian Red has arrived; enjoy now and for years to come. It's companion, the 2019 Dry Gewürztraminer, is a delicious, soul-warming wine for these cold winter days. Don't delay, grab a corkscrew now!

With a cup o'kindness,

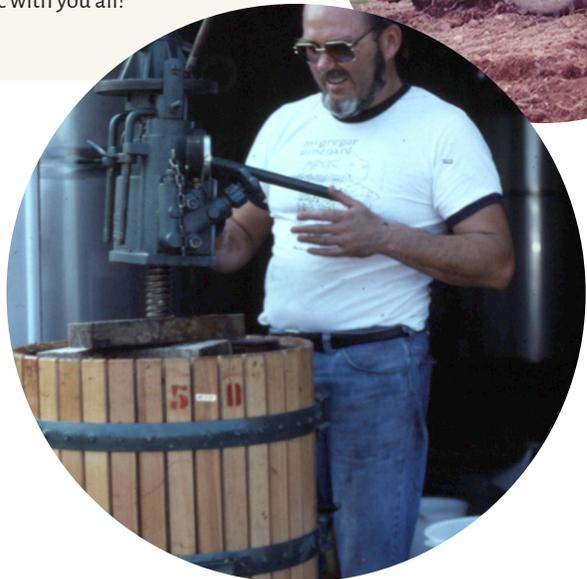
John

january 2021



Celebrating 50 YEARS

Happy 50th anniversary to the beginning of Bob and Marge McGregor's (and their four young children's) adventure in farming! In 1971, they purchased a largely vacant farm on Dutch Street and Bob's desire to grow vinifera grapes began. Hopefully, there will be enough positive change in 2021 for us to have a celebratory picnic with you all!





Goodbye “Black Russian Red” hello “Saperavi”!

The Black Russian Red is technically a blend of Saperavi and Sereksiya Charni grapes, but over the years, the amount of Sereksiya in the blend naturally diminished. This is due to the combination of two factors. First, and most significant, is the fact that when we took cuttings in the winter for grafting new vines, the majority of what was used were Saperavi vines. As successive plantings occurred, there were fewer and fewer Sereksiya vines in the mix. And secondly, as vines naturally die in our established vineyards we replant them with more of these newly grafted plants. Again, this naturally diminishes the presence of the Sereksiya. It is very clear that the Black Russian Red blend has been 99% Saperavi with a scant amount of Sereksiya for quite some time.

For the past few years we crafted three different bottlings of the Black Russian Red labeled and distinguished in the following way:

Saperavi
(one year in oak barrels)

Black Russian Red
(2-3 years in oak barrels &
our highest quality fruit from the harvest)

Black Russian Red Reserve
(the Black Russian Red but 3+ years in oak barrels)

**Starting with our 2018 vintage
our labels will be:**

Saperavi
(one year in oak barrels)

Saperavi Reserve
(previously Black Russian Red)

Saperavi Grand Reserve
(previously Black Russian Red Reserve)

SPECIAL STARTS JANUARY 25TH

Rob Roy Red for Robbie Burns Day!

Robbie Burns day is an annual world-wide celebration of the birthday (January 25th) of Robert Burns(1759-96), Scotland's greatest poet and it gives us the perfect opportunity deep in January to offer you some trios of our Rob Roy Red. Robert Roy MacGregor (1671-1734) is an infamous folk hero of Scottish history and our hearty Rob Roy blend pays tribute to this robust character.

**Our special offers on the Rob Roy Red
will be announced on Monday, January 25th at
www.mcgregorwinery.com/robbie-burns
and will last through the end of month.**



NEW LABEL

Highlands Red

Our latest bottling is now available and has a new look. We've transitioned this into screw caps and updated the label. The image is titled “Keuka Lake” by the late German Bauhaus trained potter and sculptor, Frans Wildenhain. Frans' widow was a dear friend of Bob and Marge McGregor. In the early 1990s we used this image on our Reserve bottlings of Chardonnay and Pinot Noir and we're so happy to be using it once again.

2019 Red Wine Futures

The Red Wine Barrel tastings were very different last year. Although we canceled the Red Wine Barrel Tasting flights this month at the winery, we still want to give you the opportunity to purchase the wines in advance at a nicely discounted price online.

Some of these wines will be bottled and ready as early as this early summer and others (Rob Roy, Saperavi Reserve) will not be available until 2022. Across the board, these wines are already quite impressive.

Purchase futures of these wines now at 25% off the projected retail price.

Visit www.mcgregorwinery.com/2019-reds Don't delay- this offer only lasts through **Sunday, February 7th!**

2019 Pinot Noir - \$22.50

(\$30.00 retail)

Two tons of estate grown Pinot Noir grapes were harvested by hand on October 8, 2019. The wine currently has 7.6 g/l TA, 3.71 pH, 12.1% alcohol and 0.1% residual sugar. This is a "single clone" Pinot Noir, produced from our Gamay Beaujolais clone. It is medium bodied, red fruit forward and very approachable already. This is the smallest Pinot Noir bottling in years; it'll be gone quickly. Approximately 120 cases will be bottled.

2019 Cabernet Franc - \$18.75

(\$25.00 retail)

5.54 tons of estate grown Cabernet Franc grapes were harvested by hand on October 29, 2019. The wine currently has 7.6 g/l TA, 3.41 pH, 12.5% alcohol and 0.4% residual sugar. This wine displays great Finger Lakes Cab Franc character; it is fruit driven with brambles and cherries, a fine balance of graphite minerality, supple tannins and lingering finish. Approximately 320 cases will be bottled.

2019 Merlot - \$26.25

(\$35.00 retail)

3.12 tons of estate grown Merlot grapes were harvested by hand on October 9, 2019. The wine currently has 6.9 g/l TA, 3.55 pH, 12.7% alcohol and 0.4% residual sugar. This deeply tinted Merlot offers a lot of promise, even in such a youthful state. Black and blue fruit character define this wine and very fine, soft tannins play nicely on the palate. Elegant. Approximately 140 cases will be bottled.

2019 Cabernet Sauvignon- \$22.50

(\$30.00 retail)

4.58 tons of estate grown Cabernet Sauvignon grapes were harvested by hand on November 4, 2019. The wine currently has 7.0 g/l TA, 3.51 pH, 12.6% alcohol and 0.4% residual sugar. This Cabernet is another fine example of how well suited this variety can be in the Finger Lakes if treated properly. This vintage, as its recent predecessors is medium bodied and offers a deep complexity of aromas and flavors. Well developed tannins offer great texture and body and allow the wine to linger on the palate. A personal favorite. Approximately 220 cases will be bottled.

2019 Rob Roy Red - \$37.50

(\$50.00 retail)

This is a blend of 50% Cabernet Franc, 30% Cabernet Sauvignon and 20% Merlot. The wine currently has 7.2 g/l TA, 3.50 pH, 12.6% alcohol and 0.4% residual sugar. Our first vintage of this wine was in 1999 and the blend has remained nearly the same throughout the years. While each component is clearly recognizable and enjoyable in the blend, their combination on the palate is simply divine. The interplay of the varieties and the resulting complexity offered on the palate is entirely satisfying. Approximately 245 cases will be bottled.

2019 Saperavi - \$30.00

(\$40.00 retail)

4.44 tons of estate grown Saperavi grapes were harvested by hand on October 8, 2019. The wine currently has 7.7 g/l TA, 3.41 pH, 12.4% alcohol and 0.4% residual sugar. Dark, tannic and ripe fruit character abounds in this vintage. Sweet American oak character resides in the background and supplies even more structure to this wine. It is surprising how approachable this wine is in its youth and at the same time, it's comforting to know that it has the substance to grow and mature in the bottle for years to come. Very impressive. Approximately 245 cases will be bottled.

2019 Saperavi Reserve - \$45.00

(\$60.00 retail)

6.14 tons of estate grown Saperavi grapes were harvested by hand on October 18, 2019. The wine currently has 7.9 g/l TA, 3.47 pH, 12.5% alcohol and 0.4% residual sugar. This wine really never disappoints those who hold a fascination for dry, big, bold red wines. It offers more complexity, balance and elegance than does the Saperavi even in this youthful state. It will continue to age for another year in oak barrels, becoming more concentrated and deeper yet. Upon its release it will be labelled "Saperavi Reserve" rather than as "Black Russian Red." This is another great vintage of a great wine and it will age, develop and evolve in the bottle for years upon years. Approximately 245 cases will be bottled.



2017 Black Russian Red

\$60.00 per bottle retail

Special Club Pack Pricing

\$45.00 per bottle
now through February 20th

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

The first batch of estate grown Saperavi and Sereksiya grapes were harvested on October 19, 2017 and had 21 brix natural sugar, 11.6 g/l TA and 3.25 pH. The grapes were crushed, inoculated with yeast and fermented for nine days at 62-79 degrees. A second parcel of these grapes were harvested by hand on October 23rd and had 23.3 brix, 10.9 g/l TA and 3.31 pH. Their fermentation lasted for 10 days at 60-75 degrees. Both batches completed a full malolactic fermentation, were pressed and then blended. The wine was aged in American oak barrels for 31 months and then transferred to stainless steel. It was then egg white fined, cold stabilized, and filtered. On August 13, 2020, the wine was bottled. It has 7.0 g/l TA, 3.54 pH, 0.4% residual sugar and 13.4% alcohol. **230 cases produced.**

This thick and opaque wine has a deep ruby color and very complex aromas and flavors; it's a smooth wine with attitude. The aromas are reminiscent of spice, bourbon barrels, oak, and black and blue fruits (super ripe plums and blueberries) along with an underlying woody, mossy, and fresh soil character. It is just as diverse on the palate. It's a big, broad, and spacious wine with a peppery character along with flavors of sweet oak, roasted coconut, spice, black currant and a touch of serrano pepper, tobacco and smoke. The finish is smooth and lingering. Enjoy with your favorite grilled steaks, smoked turkey, Cassoulet, and dark chocolate. Decant for at least a few hours if not all day if you open this wine now. This wine can be cellared at least to 2030-2035.

in this month's **club pack**



2019 Dry Gewürztraminer

\$25.00 per bottle retail

Special Club Pack Pricing

\$18.75 per bottle
now through February 20th

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

A total of 3.69 tons of estate grown grapes were harvested by hand on October 28, 2019. The grapes had 23.4 brix natural sugar, 5.2 g/l TA and 3.43 pH. The grapes were crushed, pressed, and inoculated with yeast. Fermentation lasted for 21 days at 59 degrees. In the following spring, the wine was stabilized and filtered. It was bottled on August 11, 2020 and has 5.6g/l TA, 3.43 pH, 0.1% residual sugar and 14.7% alcohol. **Only 188 cases produced.**

This vintage is a knock-out! This wine is light golden in color and is incredibly complex and boastful. Aromas abound- lychee fruit, grapefruit, orange, wet stone, fresh ginger, lemongrass, cinnamon, and a faint floral/rose petal are all enticingly present. The palate is rich and expanding with flavors of tangerine, pear, minerals, a hint of allspice. It lingers with flavors of citrus and pepper. Serve with kielbasa and brown mustard, carnitas tacos, stewed curried lamb and Kung Pao chicken. Enjoy this wine now through 2025.

Scottish Meat Pies

makes 8-10 pies

Meat Filling:

1 pound lamb and/or beef, ground
1 medium onion, minced
Pinch of mace or nutmeg
1 t each salt and pepper, or to taste
1 large carrot
2 medium potatoes
1 T grated horseradish or more to taste
2 shots of whiskey
¼ C heavy cream

Pastry:

4 C flour
¾ cup lard or butter
¾ cup water (approximately)
Pinch of salt
1 egg yolk whisked with 1 T milk for glazing

Peel carrot and potatoes, boil, cool and chop. While the vegetables are cooling, place meat and onion in a pan on the stove top over medium-high heat and sauté until meat is cooked through. Remove from heat, pour off any fat, add the rest of the filling ingredients and mix well.

For the pastry, sift the flour and salt into a bowl and make a well in the center of the flour. Melt the lard in 1 T. water and, when it is bubbling, add to the flour and mix thoroughly. Add more water as necessary to form a firm dough. Divide dough into 8 to 10 even sized balls. Flour your work surface and roll each dough ball to a ¼" thickness. Preheat oven to 350 degrees. Place equal amounts of the filling in the center of each dough round. Wet the edge with a little water using the end of your finger and fold over. Use a fork to "pinch together" the cut edge. Cut a small hole or vent in the center of the pastry to allow steam to escape. Brush the tops with milk/egg yolk mixture and bake until golden brown.

Serve with the Black Russian Red.



WINTER HOURS

11:00 am - 5:00 pm
Thursday- Sunday
Pickups & Sales only

Wine tastings are not being offered at this time.
The wine and gift shop is open for customers
Thursday - Sunday from 11am - 5pm.

-Curbside pickup is also available-
go to www.mcgregorwinery.com/visit
to schedule your pickup time. Please call us at
607-292-3999 with any questions or if you would
like to arrange a different pickup time.
Masks are required.

If you are planning to pickup an existing order
please let us know and we'll have it 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](http://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

january 2021



RED WINES

2013 Black Russian Red 36 Month Barrel Reserve Magnum (no discounts)	\$200
2016 Black Russian Red Reserve	\$70
2017 Black Russian Red (new release)	\$60
2017 Rob Roy Red	\$50
2017 Cabernet Sauvignon	\$30
2018 Cabernet Franc (limited quantities)	\$25
2018 Saperavi	\$40
2017 Pinot Noir	\$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	\$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 (limited quantities)	\$40
2017 Riesling	\$20
Highlands White	\$10
Sunflower White	\$9
2019 Vignoles	\$20

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