

MCGREGOR VINEYARD

# wine club

NEWSLETTER



## “One Glass & the Bottle's Gone!” - HRW

Well folks, the sun's shining longer, the snow's receding into memories of yesterday, buds are swelling, maple sap is running, and the hill-sides are brightening up...spring has sprung! Newness is in the air and fresh beginnings abound. Things *are* getting better! We've opened back up for reserved tastings on a limited basis and before we know it, outdoor seating will be available again. We have wine by the glass, cheese and charcuterie boards and some wonderful new people on the McGregor team for you to meet on your next visit. I'm cautiously optimistic that we'll get to celebrate the vineyard's 50th anniversary with our annual wine club picnic; cross your fingers, time will tell!

“One glass and the bottle's gone”...what an appropriate sentiment for these times and the featured wine selections this month. The Finger Lakes is arguably one of the greatest growing regions for Riesling in the world. Our cool climate and fairly acidic soils, among other things, are key to its success. It consistently creates high-quality wines is a very diverse palate of styles- sparkling and still wines, dry to sweet wines, late harvest/bunch select and ice wines! It even has tremendous variation within these general styles- think of the plethora of flavors and textures found just in the “dry” category of Finger Lakes Rieslings! We have produced estate grown Riesling every year since our opening in 1980 and the two Rieslings presented here, the 2019 Semi-Dry Riesling and 2019 Riesling, are shining examples of just how delicious Finger Lakes Rieslings are. While they are not very divergent from each other with respect to acidity and residual sugar content, characteristically, they are quite different wines. I suggest opening them side by side! I hope you enjoy them as much as we do. Be well, stay safe and see you this season.

Cheers,

John



**WARNING:**  
Do not attempt  
this at home-  
Marge McGregor  
is a trained  
professional!



2020 VINTAGE

# White Wine

VINTAGE PREVIEW TASTING FLIGHTS

Thursday, April 8th - Sunday, April 18th  
\$20 per flight

Once again, we are unable to host an event weekend for tasting the 2020 vintage whites, but we can offer a preview of them to you in the tasting room. Remember, tastings remain by reservation only and we are limited by how many tables we serve at any given time. Ideal? No. A delicious experience? Yes. Each flight comes with harvest information and winemaking notes! These flights offer you an opportunity to preview them prior to bottling and to **purchase them at 30% off their projected retail price**. All these wines will be bottled and ready by late spring or early summer. Reservations for these are on a first come, first serve basis and each table seats no more than six people (all people at a table must be part of the same group). Reserve now at: [www.Mcgregorwinery.com/2020whites](http://www.Mcgregorwinery.com/2020whites)

## 2020 VINTAGE WHITES

- Chardonnay Reserve (*French oak fermented & aged*)
- Unoaked Chardonnay
- Dry Riesling
- Semi-Dry Riesling
- Dry Gewürztraminer
- Rosé d'Cabernet Franc
- Highlands White (*Cayuga/Riesling blend*)
- Rkatsiteli
- Late Harvest Vignoles



## Hello Saperavi!

A reminder...the “Black Russian Red” wine is not disappearing, it just has a new name!

**Saperavi** - will remain named **Saperavi** (no name change, one year in oak barrels)

**Black Russian Red** - will be named **Saperavi Reserve** (two years in oak barrels)

**Black Russian Red Reserve** - will be named **Saperavi Grand Reserve** (three+ years in oak barrels)

## From the Library

We recently opened up a **2005 Semi-Dry Riesling** and were delighted with it. It has a deep golden color and aged characteristics of oranges, butterscotch, a whiff of petrol, a lemony finish and vibrant acidity. Enjoy this within an hour or two of opening. A recent online post by a wine writer featured our **2013 Dry Riesling** and described it as “fresh as a daisy...Amazing.” While only 4 years old, the **2016 Cabernet Franc Reserve** maintains an exquisite balance of black and blue fruit and earthy character. Finally, the **2007 Black Russian Red** remains a stunning wine.

It is a deep, dark, purple red color with aromas of ripe black currants, purple berries, black plums, earth and prune. It is very soft on the palate with silky smooth tannins that barely grip the tongue. It has flavors of ripe raspberry, purple berry, wet stone, a hint of smoke. After an hour of breathing, it also had aromas and flavors of violets, spring flowers, and strawberry. Consume within 2-3 hours of opening. Don't hesitate to send your experiences with aged McGregor wines to us.



## COLLABORATION!

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### Hollerhorn x McGregor Vineyard

A handful of years ago I thought that it would be really fun to work on collaborative beverages with local breweries and distilleries that I admire. The Finger Lakes is bursting at the seams with great beverages and the time seemed ripe for experimentation. Two years ago I offered an empty Saperavi barrel to the folks at **Steuben Brewing Company** as a first step in turning this idea into reality. An intriguing and delicious pilsner was born! Unfortunately, we were unable to continue this idea last year as timing with COVID didn't permit it. I'm hopeful we can do it again, stay tuned.

In a more spirited note, it is exciting to announce our first collaboration with **Hollerhorn Distilling** in Naples, NY. Melissa and Karl Neubauer opened their amazing distillery/eatery/music scene/hang out in 2018. Last year I met Karl and asked him if he'd ever considered a locally based Grappa production. Little did I know that Grappa is a passion for Karl and he'd been dreaming of creating a traditional Grappa from Finger Lakes grapes for years! He even spent time in Italy connecting with distillers to learn the process. We quickly got the ball rolling and prepared to work together with the fall harvest. 350 gallons of crushed Riesling grapes were delivered to Hollerhorn.

The must underwent a very long, slow cool fermentation (for a distiller) using a champagne yeast to accentuate the floral elements. Fermentation was finished after 14+ days. It was then double distilled. Hearts were collected at about 148 proof, and then proofed slowly with their filtered spring water. Some of the grappa filled two separate, 30-gallon barrels at 100 proof. One cask was made from NYS white oak, air dried for 36+ months, and lightly toasted. The second cask was a custom made NYS cherry barrel that was also lightly toasted. After aging these barrels were blended together.

This Grappa will be available soon and can be ordered at [mcgregorwinery.com](http://mcgregorwinery.com) in the near future.

Check Hollerhorn out at [www.hollerhorn.com](http://www.hollerhorn.com)!



CHEERS!!!

# Happy 85th Birthday to Bob McGreggor

Join us as we raise a glass (or two!) to celebrate  
Bob's birthday on April 26th!

## Celebrate Black Russian Red March 23rd-28th

We're releasing the 2017 Black Russian Red and offering a few specials you don't want to miss.

Schedule a reservation for a very special Black Russian Red tasting flight at the winery from Thursday, March 25th- Sunday, March 28th.

A vertical bundle of one bottle of each of our 2013, 2014 and 2015 Black Russian Reds is available in very limited quantities during this time. We also have a small quantity of individual bottles of the 2011 vintage.

For more details, please visit our website at:

[www.mcgreggorwinery.com/blackrussianred](http://www.mcgreggorwinery.com/blackrussianred)





## 2019 Semi-Dry Riesling

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\$20.00 per bottle retail

*Special Club Pack Pricing*

**\$15.00 per bottle**  
now through April 20th

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

**A total of 6.25 tons of estate grown Riesling was harvested by hand on October 21, 2019.** The grapes had 20 brix sugar, 9.3 g/l TA and a 2.91 pH. These were destemmed, pressed, inoculated with yeast and fermented for 41 days at 56-58 degrees. The finished wine was cold and heat stabilized and filtered. It was then bottled on August 11, 2020. It has 9.2 g/l TA, 1.5% residual sugar, 2.80 pH and 12.1% alcohol. **259 cases produced.**

This wine is pale straw in color with a very faint green hue. It has aromas of fresh strawberry, stone fruit, black pepper, lime and a hint of butterscotch. On the palate, it is rather tropical in character with flavors of tangerine, carambola (star fruit) and kiwi. The finish is reminiscent of candied citrus and grapefruit and is long lingering. The high acid content of this vintage coupled with the very low pH suggests that this Riesling will remain fresh and zippy for quite a few years and can be cellared for a long time. Drink now through 2035 and beyond. Pair with fresh salads with a citrus based vinaigrette, smoked trout and salmon, seared tuna steaks, and spring inspired quiches.

in this month's **club pack**



## 2019 Riesling

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\$20.00 per bottle retail

*Special Club Pack Pricing*

**\$15.00 per bottle**  
now through April 20th

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

**On October 23, 2019, 4.13 tons of estate grown Riesling grapes were harvested by hand.** The fruit ripened to 20.2 brix natural sugar, 9.2 g/l TA and 2.84 pH. The grapes were destemmed, pressed, and inoculated with yeast. Fermentation lasted for 21 days at 57-59 degrees. The wine was cold and heat stabilized and filtered. It was bottled on August 11, 2020 and has 9.2 g/l TA, a 2.78 pH, 3% residual sugar and 12% alcohol. **236 cases produced.**

This Riesling is light straw yellow in color and has intense aromatics. Aromatically, this wine smells of fresh peaches, jasmine/white flower blossoms, apricots, cardamom spice, mango and tangerine. It hits the palate with bright acidity and has flavors of white peach, grapefruit, brine, and white pepper. This medium bodied wine finishes with lingering flavors of grapefruit and lemon oil. This Riesling has potentially even more aging potential than the Semi-Dry Riesling. Drink now through 2035 and beyond. Serve on its own, with soft cheeses, Jerk-rubbed chicken, barbequed ribs, shrimp scampi, and key lime pie.

## Thai Chicken Coconut Curry

Adapted from *Averie Cooks* by Averie Sunshine

- 3 Tbs coconut oil
- 1 medium white onion, diced
- 1 lb boneless skinless chicken thighs, cubed
- 3 cloves garlic, minced
- 2 Tbs fresh ginger, minced
- 2 tsp ground coriander
- one 13-ounce can coconut milk
- 1 c shredded carrots
- 2-3 Tbs Thai red curry paste
- 1-2 dried Thai chilis, optional
- 1 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- 3 cups chopped fresh spinach leaves
- 1 Tbs fresh lime juice
- 1/2 c fresh cilantro, chopped

Heat oil in a large skillet over medium-high heat, add onion, and sauté until it softens. Add the chicken and sauté until cooked, about 5 minutes. Add the garlic, ginger, coriander, and chilis (if you want a spicy dish) cook for one minute, stirring frequently. Stir in the coconut milk, carrots, curry paste, salt, and pepper. Reduce the heat to medium and allow mixture to gently boil for about 5 minutes, until liquid thickens up a bit. Add the spinach and lime juice and simmer until spinach is tender (approx. 1-2 minutes). Serve over basmati rice, lentils or Pad Thai rice noodles. Garnish with fresh cilantro and lime wedges.

*Serve with either (or both!) of the featured Rieslings.*



### SPRING HOURS

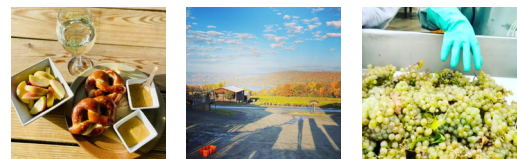
Opening 7 days a week  
starting April 1st  
11:00am-5:00pm

For the remainder of  
March we will be open  
and offering tastings  
Thursday- Sunday  
11:00 am - 5:00pm.

Reservations are required for tastings- please go to [www.mcgregorwinery.com/visit](http://www.mcgregorwinery.com/visit) to schedule your tasting. We always try and accomodate walk-in tastings, but we can't guarantee that there will be an opening. Please call us at 607-292-3999 with any questions. If you are planning to pickup an existing order please let us know and we'll have it ready for you.

Masks are required.

*We look forward to seeing you!*



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



## MC GREGOR

VINEYARD

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### RED WINES

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2013 Black Russian Red 36 Month Barrel Reserve Magnum (no discounts)	\$200
2016 Black Russian Red Reserve	\$70
2017 Black Russian Red	\$60
2018 Saperavi	\$40
2017 Rob Roy Red	\$50
2017 Cabernet Sauvignon	\$30
2017 Pinot Noir	\$30
Highlands Red	\$12

### DRY SPARKLING WINES

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

### DRY WHITE & ROSÉ WINES

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2019 Dry Riesling	\$20
2019 Dry Gewürztraminer	\$25

### SEMI-DRY WHITE WINES

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

Library wines are available at [www.mcgregorwinery.com/library](http://www.mcgregorwinery.com/library) and by request.