

MCGREGOR VINEYARD

wine club

NEWSLETTER



Welcome back!

Springtime treated the vineyard well; buds have burst, shoots are stretching, and leaves are reaching for the sun. The hustle and bustle of the tourist “season” appears to be blooming as well and we’re so happy to welcome you back! As restrictions reside, we are contemplating what to do with this newfound freedom? Keep an eye on our website and look for future emails as we get back to enticing you with happenings here at the winery. In the meantime, we are finally able to offer a more “normal” tasting experience once again. We are keeping our hours set at 11-5 every day and reservations are strongly recommended as we cannot guarantee wine tastings to walk-ins, even if you’re a wine club member. Here’s the easy to follow rule: if you are fully vaccinated, feel free to leave your mask in your vehicle and if you’re not, please remain socially distanced from others and keep a mask on in the winery except for when you’re seated and tasting.

This month's wine pack includes a delicious Pinot Noir from the outstanding 2017 vintage. Featured along with it is a wine we haven't often produced nor featured in a wine pack- a semi-dry Vignoles. We typically produce a Late Harvest wine with these grapes, but the fruit from 2019 demanded that we scale back on the sugar and craft a beautifully balanced semi-dry version. Enjoy both of these wines now while relaxing and greeting the oncoming summer weather.

Cheers,

John



2020 VINTAGE

White Wine Tasting Notes

All grapes used are estate grown and harvested by hand.

(except Cayuga White used in Highlands White)

The following wines are available now
at www.mcgregorwinery.com/winepreview

(Club member discounts apply)

Unoaked Chardonnay \$15

Harvest: October 6. 9.46 tons, 23.8 brix, 6.4 g/l TA, 3.25 pH

Treatment: Crushed, partially cold soaked, pressed, inoculated with yeast, 24 day fermentation at 57-60 degrees. Heat and cold stabilized, filtered.

Current stats: 6.0 g/l TA, 3.35 pH, 0% residual sugar, 14% alcohol. 373 cases bottled May 5.

Tasting notes: Aromatic, fruit intense, apricot, apple, pear, floral, medium-full body, slate, lingering. Pinnacle vintage of this Chardonnay style. Drink upon release and easily to 2025.

Dry Riesling \$20

Harvest: October 6. 9.46 tons, 23.8 brix, 6.4 g/l TA, 3.25 pH

Treatment: Crushed, partially cold soaked, pressed, inoculated with yeast, 20 day fermentation at 59-60 degrees. Heat and cold stabilized

Current stats: 7.6 g/l TA, 3.03 pH, 0.1% residual sugar, 13.1% alcohol. 382 cases bottled May 5.

Tasting notes: Ripe orchard fruit, citrus/grapefruit, blood orange, slate. Medium bodied, mouth-watering, lingering. Intense! Great follow-up of the 2019 vintage.

Semi-Dry Riesling \$20

Harvest: October 22. 6.64 tons, 21 brix, 1.06 g/l TA, 3.24 pH

Treatment: Crushed, partially cold soaked, pressed, inoculated with yeast, 13 day fermentation at 60 degrees. Heat and cold stabilized, filtered.

Current stats: 7.7 g/l TA, 2.98 pH, 1.25% residual sugar, 12.1% alcohol. **359 cases bottled May 5.**

Tasting notes: Ripe peach apricot, nectarine, tropical/tangerine. Medium bodied, exceptional sugar-acid interplay, lingering. Drink upon release through 2030-35 and likely longer.

Rosé d'Cabernet Franc \$20

Harvest: November 3. 3 tons, 22.5 brix, 6.1 g/l TA, 3.30 pH

Treatment: Crushed, cold soaked, pressed, inoculated with yeast, 20 day fermentation at 59-60 degrees. Heat and cold stabilized, filtered.

Current stats: 6.3 g/l TA, 3.34 pH, 0.4% residual sugar, 13.7% alcohol. 178 cases bottled on May 6.

Tasting notes: Very pale salmon pink color. Aromatic, cherry, lime, strawberry. Medium bodied, lingering with fresh strawberry. A benchmark vintage. Purchase more than you think you want or need. Drink upon release. This wine is selling very quickly and won't last long!

The following wines are scheduled to be bottled
and available in mid-July.

Pre-sale www.mcgregorwinery.com/winepreview

Chardonnay Reserve \$30

(French oak fermented & aged)

Harvest: October 7. 2.2 tons, 23.5 brix, 8.2 g/l TA, 3.25 pH

Treatment: Crushed, partially cold soaked, pressed, inoculated with yeast, 23 day fermentation 100% malolactic fermentation. Transferred to new French oak barrels on Jan 6, 2021.

Current stats: 5.7 g/l TA, 3.48 pH, 0% residual sugar, 14.2% alcohol. Approximately 120 cases to be bottled.

Tasting notes: Aromatics currently dominated by oak character/spice/vanilla. Apple, pear, white flower, hazelnut. Full bodied, intense. Cellar for 3-5 years.

Dry Gewürztraminer \$30

Harvest: October 14. 3.01 tons, 24 brix, 4.4 g/l TA, 3.68 pH

Treatment: Crushed, cold soaked, pressed, inoculated with yeast, 23 day fermentation at 59-60 degrees.

Current stats: Undergoing cold and heat stabilization. 5.6 g/l TA, 3.52 pH, 0% residual sugar, 14.8% alcohol. Approximately 153 cases to be bottled.

Tasting notes: Pear, rose petal, lychee, cinnamon, ginger, beeswax, banana, honey. Full bodied, rich, thick and lingering. Outstanding varietal character. Simply divine, another vintage for the history books. Drink upon release through 2030. Best if cellared for 3-5 years and allowed to breathe for 12-24 hours.

Rkatsiteli \$30

Harvest: October 9. 1.19 tons, 20.4 brix, 9.1 g/l TA, 3.04 pH

Treatment: Crushed, pressed, inoculated with yeast, 23 day fermentation at 58-60 degrees. Heat and cold stabilized.

Current stats: 9.8 g/l TA, 3.09 pH, 2.25% residual sugar, 11.8% alcohol. Approximately 56 cases to be bottled.

Tasting notes: Pale straw/green color. Crazy combination of aroma and flavor complexity: crabapple, brine/seafoam, fennel, olive, lemon oil, and a suggestion of peppermint.

Light and zippy, crisp, and clean. Don't worry about the residual sugar, you'll never notice it! Drink upon release.

Highlands White \$10

(Riesling & Cayuga White blend)

Riesling (53%) Harvest: Oct.23. 3 tons, 22 brix, 7.9 g/l TA, 3.08 pH

Treatment: Crushed, partially cold soaked, pressed, inoculated with yeast, 16 day fermentation at 60 degrees.

Cayuga White (47%) Harvest: Sourced from Fullager Vineyard, a few miles north of McGregor Vineyard. September 17. 1.5 tons, 17 brix, 8.9 g/l TA, 2.97 pH

Treatment: Crushed, pressed, inoculated with yeast, 19 day fermentation at 59-60 degrees.

Current stats: The Riesling and Cayuga White were blended and are currently undergoing heat and cold stabilization. 8.5 g/l TA, 3.10 pH, 1.75% residual sugar, 12% alcohol. Approximately 240 cases to be bottled.

Tasting notes: Peach is the star here with red apple, tangerine and hints of spring flowers and bee pollen. Light, crisp, clean and easy! Drink upon release and make it your daily aperitif.

Late Harvest Vignoles (375 ml) \$30

Harvest: October 25. 2.34 tons, 27 brix, 10.5 g/l TA, 3.35 pH

Treatment: Crushed, cold soaked, pressed, inoculated with yeast, 16 day fermentation at 58-60 degrees. Heat and cold stabilized.

Current stats: 10.2 g/l TA, 3.44 pH, 7% residual sugar, 12% alcohol. Approximately 212 cases to be bottled.

Tasting notes: Pear, granny smith apple, pineapple, honey, spice. Full bodied, excellent acid-sugar balance.

Hedonistic and intense. Drink upon release through 2030. Deep cellar to 2040-45.



LIMITED RELEASE!

Hollerhorn Distilling- McGregor Vineyard Collaboration Grappa!

\$55 per bottle

\$3 per sample at the winery

This *affinata in lengno* (aged in wood less than one year) styled grappa is highly aromatic and floral. It is made from 100% Riesling grape must from McGregor Vineyard and was aged in a New York sourced oak barrel and a cherry wood barrel. It has a slightly smoky aroma with whiffs of citrus, orange peel, and a touch of vanilla bean. Floral notes explode on the palate and combine with hints of cinnamon, banana and honey. Perfumed floral notes linger on and on.

This limited release is moving quickly, order some today before it's gone!!!



21ST CENTURY CLUB MEMBER
BENEFITS!

Enable Text Notifications for Your Shipments

Enabling text messaging with your club membership is a great way to receive quick updates and tracking for your Wine Club shipments and shipping orders. Once you turn on this option, you will receive a text notification when your package ships with a quick message and tracking notice. To add your mobile number and activate this feature go to mcgregorwinery.com/texts and at the “SMS Permission” setting choose “Opt In” It’s that easy!



AMY HUTTO

Art on the Deck- Friday, June 4th & 11th

We are thrilled to offer you a new experience on our deck in the upcoming weeks. Artist Amy Hutto will be painting her lively and colorful pieces. Watch her paint as she is inspired by our breathtaking views and scenery. In the meantime, check her work out at www.ahuttoartworks.com



From the Library

The **2005 Cabernet Franc** is vibrant and at 16 years is in a great place right now. It is deep, dark red in color and really aromatic- leather, dried leaves, black tea, cherry, pepper and peppermint. It's soft, yet structured on the palate, and has red fruit character- raspberry/plum and velvety tannins lead to an enjoyable finish.

The **2006 Cabernet Sauvignon** is showing how patience pays off for wines from a mediocre growing season. This wine is very impressive right now. It has aromas of fresh and stewed strawberries and cherries and is soft on the palate with moderate acidity and smooth tannins. Flavors include cola, berry, prune, cocoa, dried leaves and plum. Let breathe for an hour or two...an impressive wine!

While not too aged yet, the **2015 Cabernet Franc Reserve** is showing off. It is a beautiful garnet red wine with bright red fruit aromatics reminding me of cherries and stewed strawberries along with vanilla, sweet tobacco, and earth. It has impressive structure and has flavors of cherry, smoke, black pepper, stone/mineral and cranberry. It's a clean, smooth and delicious wine. Decant and let breathe for a few hours.

Don't forget to share your library experiences with us!
Email us at info@mcgregorwinery.com

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



2019 Vignoles

\$20.00 per bottle retail

Special Club Pack Pricing

\$15.00 per bottle
now through June 20th

*Mix/Match a case (12 bottles) with the
2017 Pinot Noir and shipping is free!*

3.34 tons of estate grown Vignoles grapes were harvested by hand on September 30, 2019 with 23 brix natural sugar, 16.5 g/l TA and 2.93 pH. The grapes were destemmed, crushed, and pressed. The juice was inoculated with yeast and a cool fermentation lasted for 25 days at 59-60 degrees. The wine was cold and heat stabilized and filtered. It was then bottled on August 18, 2020. The finished wine has 12.0 g/l TA, 3.23 pH, 4.0% residual sugar and 11.7% alcohol. **186 cases produced.**

This medium bodied wine has aromas of pineapple, citrus peel, ripe apricots, crispin and macoun apples, and a touch of honeydew melon and banana. The palate is treated to the lively acidity to balance the wine's residual sugar. Enticing flavors of pineapple, peach, Bartlett pear, lemongrass, Meyer lemon, and orange peel sit on the tongue and linger on and on. Drink now through 2026 or cellar and enjoy its evolution in the bottle for quite a few years down the road. Serve with a mixed greens salad with a citrus vinaigrette, pan seared quinoa crusted cod, and Carolina BBQ.

in this month's **club pack**



2017 Pinot Noir

\$30.00 per bottle retail

Special Club Pack Pricing

\$22.50 per bottle
now through June 20th

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

A total of 2.89 tons of estate grown Pinot Noir grapes was harvested by hand on October 2, 2017 with 21 brix natural sugar, 9.4 g/l TA and 3.24 pH. The grapes were crushed, inoculated with yeast and fermented for 10 days at 68-75 degrees and a malolactic fermentation was completed. Another 1.99 tons of estate grown grapes were hand harvested on October 11, 2017 with 21 brix natural sugar, 10.4 g/l TA, and 3.20 pH. These grapes were crushed, inoculated with yeast, fermented at 68-76 degrees for 10 days and completed a malolactic fermentation. The grapes from each batch were pressed and the wine was blended and transferred into French oak barrels to age for 31 months. The wine was then transferred to stainless steel, egg white fined, cold stabilized and filtered. It was bottled on August 13, 2020. The finished wine has 7.2 g/l TA, 3.65 pH, 0.1% residual sugar and 12.3% alcohol. **306 cases produced.**

The vibrant, garnet red wine is medium bodied and quite complex. It boasts aromas of red fruits, violets, and mushrooms/forest floor. This whirlwind of character continues on the palate along with touches of red plum, raspberry, cranberry, cherry, stewed strawberries, tea, and a touch of orange peel. Even though this wine was aged for over 30 months in oak barrels, there is little influence from this on the palate. It's a bright, young wine that lingers nicely and should age well over the next decade. Enjoy with Moroccan-Style Lamb Shanks (see recipe corner), salmon burgers, tenderloin and morels, and chipotle rubbed and smoked pork butt.

Moroccan-Style Lamb Shanks

Adapted from *The Food & Wine Test Kitchen*, October 2001

- 5 Tbs. extra-virgin olive oil
- 2 or 4 lamb shanks (about 1 1/4 pounds each)
- Salt and freshly ground black pepper
- 1 large yellow onion, finely chopped
- 2 carrots, finely chopped
- 4 large garlic cloves, minced
- 1 tsp. ground cumin
- 1/2 tsp. ground coriander & cinnamon
- 1/4 tsp. ground allspice
- 1/4 tsp. freshly grated nutmeg
- 2 Tbs. tomato paste
- 1 tsp. harissa or other chile paste
- 1 cup McGregor Vineyard Pinot Noir
- 2 cans (15 ounce) fire-roasted tomatoes, chopped
- 1 cup chicken stock
- 1/4 cup slivered almonds, chopped
- 2 Tbs. finely chopped mint & cilantro
- 2 Tbs. unsalted butter
- 1 large shallot, minced
- 1 C quinoa
- 1/4 cup dried currants

Preheat oven to 325°. Heat 2 Tbs of the oil in a large enameled cast-iron Dutch oven. Season the shanks with salt and pepper and cook over moderately high heat until browned all over; you may need to do sear two at a time. Transfer to a plate. Heat two additional tablespoons of oil in the Dutch oven, add the onion, carrots and garlic and cook over moderate heat, stirring, until lightly browned, about 5 minutes. Add the cumin, coriander, cinnamon, allspice and nutmeg and stir for about one minute. Add the tomato paste and harissa and stir for about 2 minutes. Stir in the wine and boil until reduced to a “thick” syrup, about 5 minutes. Add the tomatoes and 1 C of the chicken stock. Season with salt and pepper and bring to a boil. Nestle the lamb shanks in the liquid. Cover tightly and transfer to middle rack in the oven for about 3 hours, basting halfway through. Meat should be tender and almost falling off the bone. Turn oven off and leave in oven to stay warm.

During the last half hour of cooking prepare the quinoa and almond-herb topping: Bring two cups water to a boil, add quinoa (rinse and drain first), cover and reduce to a simmer for about 20 minutes, until water is full absorbed. Fluff with fork and set aside. Melt the butter in a medium saucepan, add the shallot and currants and cook over moderately high heat until softened, about 2 minutes. Stir in quinoa and sauté 2 to 3 minutes.

Lightly toast the almonds until golden. In a small bowl, mix the mint, cilantro, and almonds with 1 Tbs. oil and season lightly with salt and pepper.

Serve lamb shanks on a bed of the quinoa and sprinkle almond-herb mixture on top. *Enjoy with this month's featured Pinot Noir.*



SUMMER HOURS

Open 7 days a week
11:00am-5:00pm

Reservations are required for tastings- please go to www.mcgregorwinery.com/visit to schedule your tasting. We always try and accommodate walk-in tastings, but we can't guarantee that there will be an opening. We are bringing back our outdoor tent to allow for even more tastings.

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.

We look forward to seeing you!



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



MCGREGOR

VINEYARD

may 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	\$60
2017 Rob Roy Red	\$50
2019 Cabernet Franc (new release)	\$25
2017 Cabernet Sauvignon	\$30
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

2020 Unoaked Chardonnay (new release)	\$15
2020 Dry Riesling (new release)	\$20
2019 Dry Riesling	\$20
2019 Dry Gewürztraminer	\$25
2020 Rosé d'Cabernet Franc (new release)	\$20

SEMI-DRY WHITE WINES

2019 Chardonnay (Unoaked)	\$14
2020 Semi-Dry Riesling (new release)	\$20
2019 Semi-Dry Riesling	\$20
2017 Riesling	\$20
2019 Riesling	\$20
Highlands White	\$10
Sunflower White	\$9
2019 Vignoles	\$20

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