

MCGREGOR VINEYARD

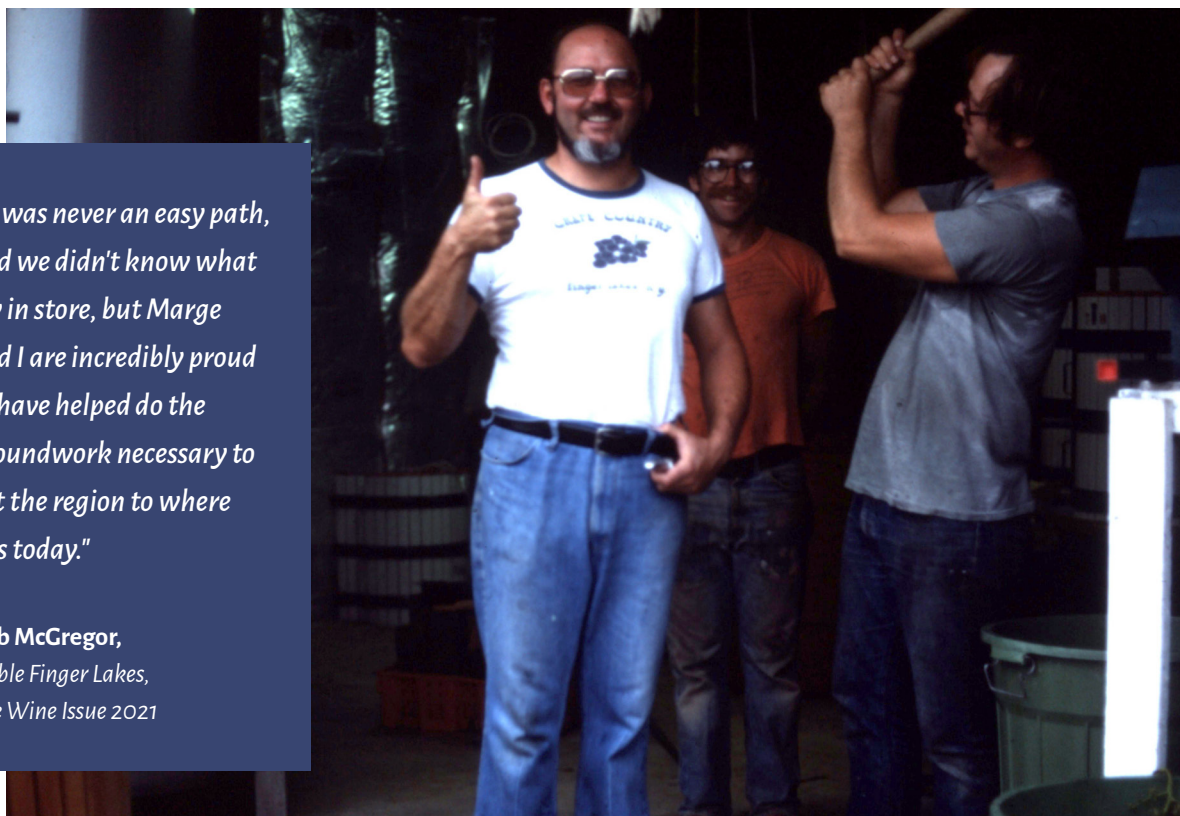
# wine club

NEWSLETTER



*"It was never an easy path, and we didn't know what lay in store, but Marge and I are incredibly proud to have helped do the groundwork necessary to get the region to where it is today."*

**Bob McGregor,**  
*Edible Finger Lakes,*  
*The Wine Issue 2021*



Well, 50 years later, we still say that the path isn't easy, nor do we know what lays in store. It sure is a rewarding path and we patiently anticipate the unknowns the future holds. We're enjoying the ride and appreciate all of you for coming along with us! Edible Finger Lakes' annual Wine Issue contains a great article on the winery and our 50-year-old vinifera grape growing legacy. If you need a copy, just ask us for one, we still have plenty here at the winery.

This month's featured wines are perfect cool climate wines for the cool weather that has arrived. The 2020 Dry Riesling is a showoff of the (soon to be known as) legendary 2020 growing season. The 2018 Cabernet Sauvignon hits the spot right off the bat- great fruit character, tannic structure, balance, and finesse. It has some great aging potential too! I hope you enjoy these beautiful wines!

Cheers,

John

JOIN US!

# 2020 Vintage Red Wine Barrel Tasting Flight Weekends!

**November 19, 20, 21**

**December 10, 11, 12**

\$25 per person

**Reservations are required**

Group size limited to six people maximum

Reserve your spot now:

[www.mcgregorwinery.com/events](http://www.mcgregorwinery.com/events)

We are once again unable to host large tasting groups for this event. Instead, we are closing the winery to the public and offering Club members a quiet and relaxed tasting opportunity. We are doubling the length of tasting reservations to a full hour and a half! These tasting reservations give you ample time to enjoy “self-guided” flights of the barrel samples in our tasting room. We are partnering up with the Park Inn, Hammondsport, NY to create a few hors d'oeuvres to enjoy while tasting through the wines.

2020 was a spectacular year in the vineyard as the bottled white wines have proven. The red wine lineup this year will be incredibly memorable for its high quality and varietal intensity. Simply put, you do not want to miss this special opportunity to taste and reflect upon these beautiful wines. As always, the wines sampled are offered for sale as “futures” at **30% off their projected retail price** (20% for non-member guests). Wines may be purchased in full or secured with a 50% down payment.

Hors d'oeuvres prepared by Chef Dan Eaton  
from the Park Inn, Hammondsport, NY

Mushroom & Goat Cheese Terrine  
Meatball with Red Wine Braised Onion Jam  
Chocolate Mousse

Accompanied by a Wine Savory Cracker  
and a Local Cheese.



## THIS YEAR'S LINEUP

### **Pinot Noir**

(Blend of Clones 7, 777, & Mariafeld)

### **Pinot Noir**

(Single Clone- Gamay Beaujolais)

### **Cabernet Franc**

### **Merlot**

### **Cabernet Sauvignon**

### **Rob Roy Red**

### **Saperavi**

### **Saperavi Reserve**

(Formerly known as the Black Russian Red)





Photo by: Laura Alishauskas

## Reservations-please!

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I have dreamed of the day we could begin taking reservations for the winery, I just wish it wasn't a pandemic arriving to kick this idea into reality. Tasting reservations guarantee you a seat, keep crowds to a minimum, and allow us to properly prepare for your visit.

**We require reservations for wine club members and non-members alike. Any reservation fees are fully refundable with more than 24 hours notice of cancellation.**

Yes, this is a big change from how things once were here, but they are necessary now and quite honestly, we like them and many of you have shared with us that you like them too!

While we're on the subject of change and long-standing goals I've had for the winery, let's talk about another benefit for Wine Club Members. Re-imagining our events to be held safely during COVID times led us to take a leap of faith in all of you. In the middle of summer, in lieu of the Wine Club Picnic, we closed the winery to the public for an entire three-day weekend. This was dipping our toes in the water, so to speak, and testing the idea of having times dedicated exclusively to our Wine Club members.

The result was a really spectacular weekend for everyone. We plan to continue doing this for some of our future events. And, who knows, maybe we'll eventually become



## Wine Pick-Up "Party"

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**Friday, November 5, 4-6 pm**

Reservations required

\$5 per person

Join us for the final informal get-together of the year where you can relax, grab any wines waiting for you to take home, and sample a selection of our recent releases. We are putting together a wine flight that highlights a few aged wines from our library as well.

Reserve your spot now:

[www.mcgregorwinery.com/events](http://www.mcgregorwinery.com/events)



Bob McGregor - Harvest 1980



Photo by: Laura Alishauskas

## Dirt from the Vineyard

2020 was the growing season dreams are made of. 2021 has proven to be a much more challenging year. We had virtually no winter damage from last year and no killing frosts to torment the vines this year. However, the rain and humidity this summer and fall have been unbelievable.

Vineyards in the Finger Lakes are dealing with explosive bouts of mildews, splitting grapes, and sour rot.

It's years like this that I feel incredibly fortunate that McGregor Vineyard remains 100% hand-picked!

This allows us much greater quality control in the vineyard as we can leave grape clusters with unacceptable quality on the vine.

On the plus side, grape flavors are really nice, acid levels are lower than normal, and the yields are very high. We've experienced seasons like this before, and I can state with a great degree of assurance, we will craft some mighty fine wine once again this year!

## From the Library

**The 2013 Dry Riesling** is in a fantastic spot right now and has a nice balance of fresh character and aged nuances: lemon curd, lime peel, rhubarb, orange, peach, petrol, and slate.

**The 2010 Rob Roy Red** has a deep black cherry color, is soft structured and lingering...delicious after decanting for two hours.

I remain impressed with every bottle of **2006 Pinot Noir** that gets opened!

Remember to keep sending your tasting notes on the McGregor wines in your cellar that delight and/or surprise you!



in this month's **club pack**



## 2020 Dry Riesling

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**A total of 6.66 tons of estate grown Riesling grapes were harvested by hand on October 19, 2020 with 22 brix natural sugar, 8.10 g/l TA, and 3.19 pH.** The grapes were destemmed, crushed, inoculated with yeast, and fermented for 19 days at 59-60 degrees. The wine aged in a stainless-steel tank then cold and heat stabilized and filtered. It was bottled on May 5, 2021 and has 7.6 g/l TA, 3.03 pH, 0.1% residual sugar, and 13.1% alcohol. **382 cases produced.**

This vintage is bright, fresh and complex. Its aromatics abound with tangerine, apricot, and lemon oil. The palate is treated to ripe orchard fruit flavors, kumquat, lime peel, grapefruit, blood orange, peach, and slate. It's medium bodied, mouth-watering, lingering and intense! This vintage should age beautifully over the next decade, but if you can't wait, don't- it's delicious right now. Serve with beer battered fish, arugula salad, and Chicken French.

in this month's **club pack**



## 2018 Cabernet Sauvignon

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**A total of 3.96 tons of estate grown Cabernet grapes was harvested by hand on October 22, 2018.**

At this time the grapes had 20 brix natural sugar, 10.3 g/l TA, and 3.02 pH. The grapes were destemmed, crushed, and inoculated with yeast. Fermentation lasted for nine days at 64-76 degrees and a full malolactic ferment was completed. The wine was transferred into American oak barrels and aged for 26 months. It was then transferred to a stainless-steel tank, egg white fined, cold stabilized and filtered. It was bottled on July 14, 2021 and has 6.3 g/l TA, 3.50 pH, 0.4% residual sugar, and 12.2% alcohol. **Only 162 cases produced.**

This wine has a dark garnet red color. Aromas and flavors of blackberry, black raspberry, plum, stewed black cherry, herbs, cocoa, leather, tobacco, cedar, earth, and oak greet the senses. Smooth tannins lead to a long, lingering finish. This vintage has some great aging potential. Consume now through 2035. Serve with grass-fed beef burgers, meatloaf, spicy chicken barbeque, and venison tenderloin.

## Crispy Beer Batter Fish

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6 cups (1 1/2 quarts) vegetable, canola oil, or peanut oil, for deep frying  
1 1/2 pounds skinless flaky white fish fillets, such as cod, haddock, pollock, or flounder  
1 1/3 cups rice flour, divided  
1/2 cup all-purpose flour  
2 teaspoons kosher salt, divided  
1 1/4 teaspoons baking powder  
1/4 teaspoon cayenne pepper  
1 cup cold beer, such as lager

**For serving:** lemon wedges, tartar sauce, or malt vinegar

**Heat the oil.** Heat 6 cups vegetable oil in a large Dutch oven or heavy-bottomed pot over medium-high heat until 365°F. Meanwhile, fit a wire rack over a rimmed baking sheet. Prepare the dry ingredients and fish.

**Mix the dry ingredients.** Place 2/3 cup of the rice flour in a pie plate. Place the remaining 2/3 cup rice flour, 1/2 cup all-purpose flour, 1 1/2 teaspoons of the kosher salt, 1 1/4 teaspoons baking powder, and 1/4 teaspoon cayenne pepper in a large bowl and whisk to combine.

**Dry and flour the fish.** Pat 1 1/2 pounds skinless white fish fillets dry with paper towels. Check for and remove any bones. Cut the fish crosswise into 3-inch pieces. Season with the remaining 1/2 teaspoon kosher salt. Working with one piece at a time, coat the fish completely in the rice flour and place in a single layer on a baking sheet.

**Make the beer batter.** When the oil is around 325°F, add 1 cup cold beer to the flour mixture and whisk until smooth.

**Fry half the fish.** When the oil reaches 365°F, add half of the floured fish to the batter and stir to coat. Pick up the fish one piece at a time, let the excess batter drip back into the bowl, and carefully place in the oil. Don't stack pieces on top of each other or they will stick together. Fry, stirring and flipping them occasionally with tongs, until cooked through and golden brown, about 5 minutes.

**Drain the fried fish.** Transfer the fried fish to the wire rack.

**Finish frying and serve.** Repeat battering and frying the remaining fish. Serve with lemon wedges, tartar sauce, or malt vinegar.

*Enjoy with this month's featured Dry Riesling.*



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## FALL HOURS

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Open 7 days a week  
11:00am-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 accommodate walk-in tastings, but we can't guarantee that there will be an opening. Weather-permitting, we will continue to use our outdoor tent to allow for even more tastings.

**Any reservation fees are fully refundable with more than 24 hours notice of cancellation.**

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.



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

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**MCGREGOR**  
VINEYARD

september 2021



## RED WINES

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2019 Saperavi (new release)	\$40
2018 Rob Roy Red (new release)	\$50
2019 Merlot (new release)	\$35
2019 Cabernet Franc	\$25
2018 Pinot Noir (new release)	\$30
Highlands Red	\$15

## DRY SPARKLING WINES

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2013 Blanc de Blanc	\$35
2013 Blanc de Noir	\$35
2018 Sparkling Muscat Ottonel	\$35
2019 Sparkling Riesling	\$35

## DRY WHITE WINES

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2020 Chardonnay Reserve	\$35
2020 Unoaked Chardonnay	\$15
2020 Dry Riesling	\$20
2020 Dry Gewürztraminer	\$30
2020 Rkatsiteli (almost gone)	\$30

## SEMI-DRY WHITE WINES

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2019 Chardonnay (Unoaked)	\$14
2020 Semi-Dry Riesling	\$20
2019 Riesling	\$20
Highlands White	\$12
Sunflower White	\$9
2019 Vignoles	\$20

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