

MCGREGOR VINEYARD

wine club

NEWSLETTER



I'm still here. And so are you. And as we all navigate and process our lives, our experiences, our existence, I hope we all can feel the lightness and love and glow of the endlessness that is.

- Mackenzie Lives 9/28/21

Gewürztraminer juice, fall harvest 2021

Sitting here as the days grow shorter and another year comes to a close, I once again find myself reflecting on how grateful I am for so many, many things. Two years running, the pandemic has affected us all in such varied ways; it has brought us all closer together and at the same time it has distanced us like never before. Regardless, time marches forward and gives all of us the gift of possibility.

The vineyard's 50th anniversary is ending and now the winery moves into it's 42nd year. These feel like big numbers! When my folks opened our doors to the public, I'm sure they had no idea the impact this would have on such a vast number people. The anonymous saying "Water separates people of the world, wine unites them" couldn't ring truer. So many friendships and relationships have formed over these decades from a shared bottle of McGregor wine. I can't express the deep gratitude I feel knowing this. I was reminded of this at our Red Wine Barrel Tastings this year. It was wonderful to see so many people, some of you I just met and others, I've known for decades. What a great experience!

This is the first abbreviated newsletter I've written in over twenty years. I'll fill you all in with much more in the January newsletter! In the meantime, I hope you're enjoying the two featured wines over the holidays. The 2018 Rob Roy Red and the 2018 Pinot Noir are showing off right now and make me think that many people in the wine world prematurely shrugged off the 2018 vintage. These are two beauties and both express Finger Lakes terroir very well. Enjoy!

The quote at the top of the page was written by a young, wise soul just a few months before her passing from metastatic breast cancer. Much of her writing about life and death was that of a sage. Again, as she says, I hope we all can feel the lightness and love and glow of the endlessness that is.

Blessings, good health, and well-being to you all,
John

november 2021

in this month's **club pack**



2018 Pinot Noir

This estate grown Pinot Noir is crafted entirely from our Gamay Beaujolais Pinot Noir clone. It was harvested by hand on October 1, 2018 with 20.5 brix, 3.20 pH and 10.3 g/l TA. It was destemmed, inoculated with yeast, and fermented for eight days at 57-76 degrees. A full malolactic fermentation was completed. It was aged for 26 months in a combination of new and used French oak barrels, then transferred to stainless steel. The wine was then egg white fined, cold stabilized, and filtered. Bottling took place on May 6, 2021. The finished wine has 6.9 g/l TA, 3.66 pH, 0.2% residual sugar and 12% alcohol.

213 cases produced.

This vintage of Pinot Noir quickly became a favorite. It has a classic bright, garnet red color and aromas of red raspberries and cherries, violets, and spice. It's medium bodied on the palate, with flavors of cherry, leaves, earth, spice, and a touch of vanilla. The tannins are ripe and smooth, the finish long and pleasant. Enjoy with eggplant parmesan, flank steak, venison backstrap, and chocolate mousse. Drink now through at least 2030.

in this month's **club pack**



2018 Rob Roy Red

This is an estate grown blend of Cabernet Franc (50%), Cabernet Sauvignon (30%), and Merlot (20%).

The Cabernet Franc was harvested by hand on October 24, 2018, with 21 brix sugar, 6.6 g/l TA and 3.31 pH. The grapes were crushed, inoculated with yeast, and fermented for six days at 66-78 degrees. The Cabernet Sauvignon was harvested by hand on October 22, 2018, with 20 brix sugar, 10.3 g/l TA, and 3.22 pH. The crushed grapes were inoculated with yeast and fermented for nine days at 66-76 degrees. The Merlot was harvested by hand on October 9, 2018, with 20.5 brix sugar, 7.2 g/l TA and 3.30 pH. These crushed grapes were inoculated with yeast and fermented for seven days at 70-78 degrees. All three wines completed a malolactic fermentation and were blended. The wine was transferred to new and used oak barrels and aged from 26 months. It was then transferred to stainless steel, egg white fined, cold stabilized, and filtered. Bottling took place on July 14, 2021. The finished wine has 6.2 g/l TA, 3.50 pH, 0.4% residual sugar and 12.5% alcohol. **233 cases produced.**

This vintage of Rob Roy has aromas of cedar, cigar box, graphite, cherry, and blackberry. These carry through on the palate and combine with flavors reminiscent of plum, black raspberry, tobacco, oak, and forest floor. The aromatics and flavors on this young Rob Roy suggest it still has a long aging potential as the fruit character largely sits in the background at this time. Aging will mellow the oak influences and the fruit character will become more pronounced. Drink now with plenty of breathing time (12-24 hours) or cellar for the next 10-15 years. Serve with grilled steak, salmon burgers, and lamb shanks.



MC GREGOR

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RED WINES

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

DRY SPARKLING WINES

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

DRY WHITE WINES

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

2019 Chardonnay (Unoaked)	\$14
2020 Semi-Dry Riesling	\$20
2019 Riesling	\$20
Highlands White	\$12
Sunflower White	\$9
2019 Vignoles	\$20
2020 Late Harvest Vignoles (375 ml)	\$30

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