

MCGREGOR VINEYARD

wine club

NEWSLETTER



5/17/74
Our small "experimental" vineyard - 2 1/2 years old. where we try various grape varieties to see how well they will grow in this location & climate. Vines are tied to string to top wire of trellis, to promote straight upward growth of trunk of the vine. Vines will be over top wire in 2-3 months.

by hand

L to R: Marge McGregor labeling by hand. John & Bob McGregor harvesting grapes by hand. A note about our experimental vineyard.

Harvest is upon us! Autumn is the culmination of the growing season nature offered. It is also a reflection of last season. Our crop size was reduced this year. This is the result of a naturally heavy crop last year coupled with last year's high incidence of sour rot from the constant rains of 2021. The vines were a bit tired and vulnerable going into winter and an overnight extreme cold event proved too much for many of the dormant grape buds. This season's warm, dry growing season provided excitement for the possibility of high-quality fruit. Unfortunately, an isolated hailstorm decided to sit above the vineyard for an excruciating half hour on August 17th. Dime to nickel sized hail battered the vines which resulted in the destruction of a large portion of the crop. Fortunately, later ripening varieties like Riesling, Cabernet Franc and Cabernet Sauvignon should ripen nicely and yields will be decent. This, folks, is living a life tied to agriculture and nature. In the end, what we do produce this season will taste that much better on our palates.

Fall, almost by definition, is a time of reflection and as the boxes of grapes arrive on the press pad, it reminds me of what we do here at McGregor Vineyard. After over 50 years, we continue the tradition of growing and crafting wines by hand. This is something that is so ingrained in me that I often forget that as the wine and grape industry expands in the Finger Lakes, doing things by hand is special and less and less common. In the vineyard we plant, prune, and tie the vines and harvest the grapes by hand. In the cellar, all our sparkling wines are created in the méthode traditionnelle where every bottle is created individually by hand. Countless instances between the grapes on the press pad and the wine in the bottle, are done by hand. McGregor vineyard is a labor of love...

This month, the 2019 Saperavi Reserve and the 2021 Chardonnay are featured. The Chardonnay is as crisp and clean as a fall morning in the Finger Lakes and is balanced with just the right amount of residual sugar. The Saperavi Reserve... well, the name speaks for itself. Enjoy!

John

september 2022

MAKE YOUR RESERVATIONS NOW!

Two Options this Year for our Red Wine Barrel Tastings

Headline Tastings with John McGregor

Exclusively for wine club members!

\$50 per person - reservations required

Guided tasting & conversation

November 19th, & 20th at 4 pm only | December 10th & 11th at 4 pm only

Join John for one of these special tastings where he guides guests through each wine. This is a great opportunity to discuss these stellar wines as “works of art in progress” and to share the history of the vineyard and winery, stories of the growing season, and enjoy some conversation about our winemaker, Jeff Dencenberg’s, winemaking approach.

This year, these group tastings are taking place by the fire in our tasting room starting at 4pm. These tastings last for about an hour, and include all eight red wines from the 2021 vintage as well as the foods from the Park Inn. Customize the food pairings when you make your reservation! (see next page)

These wines will continue to age in barrels for another six months, and in a few cases, up to another two years! This event is for the serious red wine aficionado and is the earliest and best opportunity to purchase these McGregor Vineyard reds at a very generous discount of 30% off their projected retail price!

Red Wine Barrel Tasting Flights

For wine club members and up to 4 non-member guests!

\$35 per person - reservations required.

Reservations available throughout the day

November 17th, 18th, 19th, & 20th | December 8th, 9th, 10th, & 11th

These “self-guided” preview tastings are available to club members and up to 4 non-member guests. This is a great opportunity to sample the eight red wines from our 2021 vintage. We have a delicious selection of foods prepared by the Park Inn to enjoy alongside the wines. These wines will continue to age in barrels for another six months, and in a few cases, up to another two years! This the earliest and best purchase opportunity to purchase for these McGregor Vineyard reds at a very generous discount of 30% off their projected retail price!

Each reservation lasts 1.5 hours - to maximize your enjoyment, we are closed to the public and do not offer regular tastings on these days. Remember, these barrel tastings are by advance reservation only. Please let us know if you are planning to attend with other club members and we will do our best to have you seated together at one table.

MAKE YOUR RESERVATIONS FOR EITHER TASTING EXPERIENCE AT

www.mcgregorwinery.com/Visit/Events



Red Wine Pairing Plates

We are partnering with the **Park Inn Restaurant of Hammondsport, NY** to create some delicious Red Wine Pairing Plates for this tasting experience that will accommodate some dietary restrictions.. There are three different options for you to choose from - simply select which plate you prefer when you make your reservation.

Red Wine Pairing Plate

Old Chatham 3 Milk Gouda Cheese
 Marge McGregor's
 Gruyère Stuffed Mushroom
 Porcini Pot Roast
 Lamb Sausage with Saperavi Wine Sauce
 Membrillo & Stilton Puff Pastry Square
 Apothecary Chocolate Truffle

Gluten Free Red Wine Pairing Plate

Old Chatham 3 Milk Gouda Cheese
 Marge McGregor's Gruyère Stuffed
 Mushroom with Gluten-free Breadcrumbs
 Porcini Pot Roast
 Lamb Sausage with Saperavi Wine Sauce
 Arancini Ball with Peas,
 Roasted Red Pepper & Parmesan
 Coated in Gluten Free Breadcrumbs
 Apothecary Chocolate Truffle

Vegetarian Red Wine Pairing Plate

Old Chatham 3 Milk Gouda Cheese
 Marge McGregor's
 Gruyère Stuffed Mushroom
 Arancini Ball with Peas,
 Roasted Red Pepper & Parmesan
 Membrillo & Stilton Puff Pastry Square
 Baguette with Brie, Honey and Arugula
 Apothecary Chocolate Truffle





AVAILABLE ONLY AT THE WINERY!

From the Library Wine Tastings!

When you visit the winery, we are now offering you the opportunity to sample a wine or two aged in our wine library. The featured wines are chosen because they've aged very well and are excellent examples of how nicely McGregor Vineyard wines mature with time in the bottle.

So far we've poured the **2011 Pinot Noir Reserve**, **2010 Semi-Dry Riesling**, **2010 Cabernet Sauvignon**, and most recently, the **2013 Rob Roy Red!** And, of course, the featured library wines are available for purchase...

DID YOU KNOW?

McGregor started planting their vineyard in the early 1970s- the beauty of these old Chardonnay grapevine trunks are amazing!



in this month's **club pack**



2019 Saperavi Reserve

A total of 4 tons of estate grown Saperavi were harvested by hand on October 18, 2019, with 13.1 g/l TA, 3.10 pH, and 21 brix natural sugar. The grapes were destemmed, crushed, and inoculated with yeast. Fermentation lasted for 10 days at 68-72 degrees and completed 100% malolactic fermentation.

The wine was pressed and transferred to American oak barrel and aged for 27 months. After aging, it was transferred to stainless steel, egg-white fined, cold and heat stabilized, and filtered. It was bottled on August 1, 2022. The finished wine has 7.2 g/l TA, 3.43 pH, 0.4% residual sugar and 12.5% alcohol.

206 cases produced.

This vintage has boastful aromatics of ripe blackberry, elderberry, and cocoa along with a touch of butterscotch. It is rich and full on the palate with flavors of black cherry, cassis, and plum. It holds the palate with a delicate grip on the finish. This is truly a present and confident wine. Enjoy with stewed lamb shanks, seared venison tenderloin, grilled eggplant with fresh herbs, and, of course, completely on its own beside a roaring fire. Enjoy this beautiful wine now or cellar easily for the next decade.

in this month's **club pack**



2021 Chardonnay

Also available in magnums!

Twelve tons of estate grown Chardonnay were harvested by hand on October 7-10, 2021. The grapes had 8.0 g/l TA, 3.20 pH, and 18.8 brix. These were destemmed, crushed, and pressed. The resulting juice was inoculated with yeast and fermented for 13 days at 59 degrees. The wine remained in stainless steel until the spring of 2021 and was cold and heat stabilized and filtered. It was bottled on May 9, 2022. The finished wine has 7.2 g/l TA, 3.15 pH, 1.75% residual sugar, and 11.7% alcohol. **605 cases produced.**

This off-dry, unoaked Chardonnay is bright, crisp, and quaffable. It has aromas of green apple, pineapple, and white peach. On the palate, this wine is medium-bodied, and fruit driven. Flavors of kiwi, peach, honeydew melon, and lemon abound. The wine's acidity offers a refreshing finish, and the bit of residual sugar allows the wine to linger nicely on the palate. This wine screams “drink me every day” and is a great for get-togethers. Serve with appetizers, cheddar soup, baked chicken, and smoked fish.

Best to enjoy now and over the next few years.

recipe corner

Porcini-Crusted Steak with Fresh Herb Butter

Adapted from *Bon Appetit*

Serves 2

Herb Butter

3/4 cup (1 1/2 sticks) butter, room temperature
3 tablespoons chopped fresh chives
1 1/2 tablespoons chopped fresh tarragon
1 small garlic clove, pressed

Porcini Rub

1 (1/2-ounce) package dried porcini mushrooms*
1 TBSP mustard seeds
1 TBSP Tellicherry peppercorns
1/2 TSP garlic powder
1 TSP kosher salt

6 1-inch-thick filet mignon or 3 rib eye steaks

**Available in the produce section of many supermarkets and at specialty foods stores and Italian markets.*

Step 1

Mix first 4 ingredients in small bowl for herb butter. Season butter to taste with salt and pepper. Process dried porcini mushrooms, mustard seeds and peppercorns in spice grinder to fine powder. Add garlic powder and stir. Transfer powder to plate. Sprinkle steaks with salt. Press steaks into porcini rub to coat both sides well.

Step 2

Melt 2 tablespoons herb butter in heavy large nonstick skillet over medium heat. Add steaks to skillet and cook to desired doneness, about 6 minutes per side for medium-rare. Transfer steaks to plates. Spoon rounded tablespoon of herb butter atop each steak and serve.

Pair with our Saperavi Reserve.



FALL 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 also offer wine by the glass reservations - there is no charge for this and it guarantees you a seat at the winery if you are not signed up for a tasting!

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

Please call us at 800-272-0192 with any questions. If you are planning to pickup an existing order 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

september 2022



RED WINES

2020 Pinot Noir (new release)	\$35
2020 Cabernet Franc	\$28
Highlands Red	\$15
2020 Merlot (new release)	\$38
2019 Cabernet Sauvignon (new release)	\$40
2019 Rob Roy Red	\$55
2019 Saperavi Reserve (new release)	\$65
2017 Saperavi Grand Reserve	\$80

DRY SPARKLING WINES

2013 Blanc de Blanc	\$45
2018 Sparkling Muscat Ottonel	\$35
2019 Sparkling Riesling	\$40

DRY WHITE & ROSÉ WINES

2021 Unoaked Chardonnay	\$16
2021 Dry Riesling	\$22
2021 Dry Gewürztraminer	\$30
2021 Pinot Noir Rosé	\$20
2021 Rosé d'Cabernet Franc	\$20

SEMI-DRY WHITE WINES

2021 Chardonnay (Unoaked)	\$14
2021 Chardonnay (Unoaked - 1.5 liter magnum)	\$25
2020 Semi-Dry Riesling	\$22
2019 Riesling	\$22
Highlands White	\$12
Sunflower White	\$11
2021 Vignoles	\$20
2020 Late Harvest Vignoles (375 ml)	\$30

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