

MCGREGOR VINEYARD

wine club

N E W S L E T T E R



Well, Happy New Year folks! It feels strange saying that in February, but our new experiment with shipping your wine selections four times per year rather than the traditional six times per year has shifted the timing of these newsletters a bit. It's an adjustment for everyone. The wine club has evolved over the years and even when I hesitated to make a change and was nervous to do so, it seems that the changes made were always an improvement from what came before...that should be the goal and purpose of moving into the future, right?! Remember, we welcome your thoughts, so feel free to share them with us.

Last year was a whirlwind of changes and it seems as if I'm still catching my breath. The tough stuff: the passing of my father and the long-term hospitalization of my mother, the continued ripple effects of living within a pandemic, a hailstorm of unparalleled intensity, sub-zero temperatures way too soon. Regardless, life unfolds with balance and the weight of all of this was made right by the incredible moment we welcomed our son, Finn Malcom Robert McGregor, into the world...there is always something to make tomorrow fulfilling!

This wine pack is comprised of the 2021 Dry Riesling, 2019 Rob Roy Red, and 2020 Clone 7 Pinot Noir. The Rob Roy will settle into your soul and warm you during the ending days of winter. The Dry Riesling will wake you from the cold, dark days of winter and ready you for the springtime sunshine. Finally, you'll want to make the Pinot Noir your everyday, every occasion wine.

Cheers,
John

february 2023

DON'T MISS IT!

Spring Riesling & Chardonnay Preview

Friday, April 28-Sunday, April 30

\$20 per Club member

\$25 per non-member

Reservations are required



We are tweaking the White Wine Preview this year. Last year's hailstorm, coupled with autumn's voracious deer, resulted in significantly reduced grape yields. Therefore, we are only producing a few white wines from 2022.

Simultaneously, we were mulling over the logistics of a wine and cheese pairing event with some special wine selections from our wine library. This year's preview of our 2022 white wines blends this idea into it. This still affords you the opportunity to purchase the 2022 white wines in advance! Importantly, it also lets you experience nicely aged McGregor Vineyard white wines and sample all of these wines with some really terrific cheeses.

You will sample and have the opportunity to purchase at a 30% discount the following 2022 white wines:

Unoaked Chardonnay

Dry Riesling

Semi-Dry Riesling

The library selections remain a surprise...

Make your reservations today at: www.mcgregorwinery.com/Visit/Events

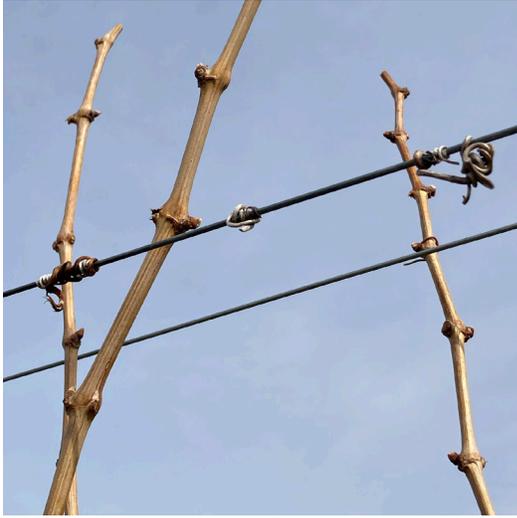


SAVE THE DATE

Wine Club Picnic Saturday, August 12th

A day filled with family, friends and festivities!
Mark your calendars and make your
lodging reservations now!

More details to follow in our May newsletter!



Dirt from the Vineyard

Currently, our vineyard manager Manuel is moving along on hand-pruning our nearly 40 acres of vines. He does get some help here and there by another one or two people, but really it is mostly him! This past year has been quite challenging...as you know, we were hit with a severe hailstorm in August and lost a lot of fruit before it could ripen and get picked. It turns out that the vines were also damaged by the hail and when the vines prepared for the winter cold and started freezing up, the hail damage translated to canes splitting. We've never experienced anything like it! Unfortunately, it doesn't stop there. Early this winter the region was hit with very cold temperatures and the vineyards across the Finger Lakes have varying degrees of bud kill...this means adjusting how we prune the vines and hoping that we can still manage to get a "normal" sized crop. Time will tell!!!



UPCOMING EVENTS

Wine Club Pick Up Party

Saturday, May 6th
1:00pm- 5:00pm

Visit the winery for a special tasting and pick up your latest club pack. Reservations are required!

Mother's Day Weekend

Friday, May 12- Sunday, May 14

Make a reservation for you and your mom this weekend- we are assembling a special flight of wines and every mom receives a flowering plant!

Garden Party

Saturday, June 3rd / afternoon

Sample some new wine releases and celebrate the opening of our patio under the tent!

Details on all events to follow,
keep an eye on your inbox
and for the most up-to-date information please visit:
www.mcgregorwinery.com/Visit/Events

in this month's **club pack**



2021 Dry Riesling

A total of 9.4 tons for estate grown grapes were harvested by hand on October 14, 2021 with 15 brix natural sugar, 11.0 g/l TA, and 3.22 pH. The grapes were destemmed, crushed, and pressed. The juice was inoculated with yeast and a cool fermentation of 58-59 degrees lasted for nine days. The finished wine was cold and heat stabilized and then filtered. This wine was bottled on June 20, 2022 with 9.4 g/l TA, 2.91 pH, 1.0% residual sugar and 10.2% alcohol. **366 cases produced.**

This vintage is zippy and full of life. It's light bodied and very refreshing. Aromas and flavors of citrus (think grapefruit and lemon peel), brine, and apricot/nectarine/white peach abound. This zesty wine finishes crisp and clean. Pair with shrimp scampi, fondue, beer battered cod, and grilled peaches 'with smoked lake trout. Enjoy now through 2028 or deep cellar for 10-15 years.

in this month's **club pack**



2020 Pinot Noir Clone 7

A total of 3.1 tons of estate grown grapes were harvested by hand on September 28, 2020. The fruit had 23 brix natural sugar, 8.6 g/l TA, and 3.22 pH. The grapes were destemmed, crushed, and inoculated with yeast. Fermentation lasted for six days at 76-89 degrees. The must completed a 100% malolactic fermentation. This was pressed and the wine was transferred into French oak barrels for 12 months of aging. The wine was transferred to stainless steel and was egg white fined, cold stabilized, and filtered. It was bottled on August 1, 2022. The finished wine has 6.6 g/l TA, 3.65 pH, 0.2% residual sugar, and 12.3% alcohol. **Only 186 cases produced.**

This is my favorite Pinot Noir in years. It has such complexity yet remains light and playful on the palate. Aromas and flavors remind me of violets, Ceylon cinnamon, wild strawberries, cherry, and black tea. Balancing this explosion of fruits and flowers is a woody/dried leaf/black tea component. It is soft, silky, mouth-filling, and lingering. Enjoy with pan-seared salmon, slow-cooked short ribs, duck confit, and warm walnut chocolate chip cookies. Enjoy now through 2033.

in this month's **club pack**



2019 Rob Roy Red

This is a blend of estate grown Cabernet Franc (50%), Cabernet Sauvignon (30%), and Merlot (20%). As with all our grapes, these were harvested by hand. A total of 5.54 tons of Cabernet Franc was harvested on October 29, 2019, with 21 brix natural sugar, 11.8 g/l TA and 3.03 pH. A total of 4.58 tons of Cabernet Sauvignon was harvested on November 4, 2019, with 21.2 brix natural sugar, 9.3 g/l TA, and 3.15 pH. Finally, 3.12 tons of Merlot were harvested on October 8, 2019, with 20 brix natural sugar, 9.5 g/l TA, and 3.10 pH. Each of these grape varieties were separately destemmed, crushed, and inoculated with yeast. Fermentations lasted for 10 days at 60-76 degrees. The wine was transferred into oak barrels and aged for 26 months. Afterwards, the wine was transferred into a stainless-steel tank, egg white fined, cold and heat stabilized, and filtered. This was bottled on June 21, 2022, with 7.0 g/l TA, 3.50 pH, 0.4% residual sugar, and 12.6% alcohol. **231 cases produced.**

As per the norm, this blend is complex, elegant, and deep. It's very youthful at the moment and hasn't fully settled into its full potential. It is medium bodied with pleasant acidity. Aromatically, it is fresh fruit forward along with aromas of graphite/mineral, cedar, blueberry, and vanilla. These follow through on the palate, along with flavors of black cherry, blackberry, and raspberry. Fine tannins lead to a warm, lingering finish. Serve with fine steak cuts pan-seared with fresh rosemary-thyme butter, grilled coho salmon, barbequed chicken, and charred eggplant. Enjoy this wine now after letting it breath for a few hours. Ideally, it is best to wait 3-5 years on this wine, or cellar for 10-15 years.

Lamb Barbacoa

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Adapted from feastingathome.com's Oaxacan Lamb Barbacoa

It's lambing season here in the Finger Lakes and I immediately thought of this recipe as it's a family favorite I first served for a Christmas dinner. Feel free to adjust the peppers to your preferred level of heat. As written, this recipe is fairly mild and bursting with flavor. *Serve with the Rob Roy Red or Saperavi Reserve.*

3-5 lb lamb shoulder bone in or out
1-1 ½ Tbs salt
2 Tbs grapeseed oil
1 large white onion, sliced
1 Valencia orange, sliced
4 bay leaves

Marinade:

2 dried ancho chilies, stems and seeds removed
2 dried guajillo chilies, stems and seeds removed
1 chipotle pepper, canned in adobo, plus 3 Tbs of the adobo sauce
6 cloves garlic, cut in half
2 cups water
Juice from one orange
2 Tbs cumin
2 Tbs coriander
1 Tbs chili powder
2 Tbs dried oregano (Mexican oregano if possible)
½ - 1 tsp ground black pepper
1 tsp salt
1 tsp cinnamon
1 ½ Tbs white vinegar
1 ½ Tbs maple syrup

Make the marinade first. Break up the seeded dried chilies and add place in a blender. Add garlic, water, orange juice, salt, spices, vinegar and syrup. Blend for a minute or so, until the sauce is nice and smooth. Set aside to allow flavors to combine.

Preheat oven to 325. Score the fat of the lamb into a crisscross pattern. Season the entire shoulder with salt. Set aside and heat the grapeseed oil in a large cast iron skillet over medium-high heat. Sear the shoulder until it is very well browned on all sides and set aside.

Pour a small amount of the marinade into a Dutch oven then cover with slices of onion and orange. Place the shoulder on top of these and put the remaining onion and orange slices around the sides of the shoulder. Add bay leaves. Pour marinade over the shoulder, covering it well. Cover the Dutch Oven and place in the oven on middle rack for 3-5 hours, depending on size of the shoulder and whether it is bone-in or not. Check the shoulder after 3 hours and continue cooking if need be. It should easily pull apart with a fork when it's done. Pull lamb apart, transfer to a serving dish and pour some of the remaining sauce over it to keep it moist and flavorful. Serve with warm tortillas (preferably homemade corn tortillas), shredded cabbage, cilantro, chopped onions, and diced avocados.



CURRENT HOURS

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

Starting January 1, 2023, we will be open
5 days a week- Wednesday- Sunday.

**We will be closed Mondays & Tuesdays
until May 1, 2023.**

Reservations are required for tastings-
please go to www.mcgregorwinery.com/visit
to schedule your 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.

Please check our social media for
any last minute winter closing.

We look forward to seeing you!



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



MCGREGOR

VINEYARD

february 2023



RED WINES

2020 Pinot Noir	\$35
2020 Pinot Noir Clone 7 (Club members only)	\$35
2020 Cabernet Franc	\$28
Highlands Red	\$15
2020 Merlot	\$38
2019 Cabernet Sauvignon	\$40
2019 Rob Roy Red	\$55
2019 Saperavi Reserve	\$65
2017 Saperavi Grand Reserve	\$80

DRY SPARKLING WINES

2013 Blanc de Noir	\$45
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
Highlands White	\$12
Sunflower White	\$11
2021 Vignoles	\$20
2020 Late Harvest Vignoles (375 ml)	\$30

Featured Library Wine: 2013 Black Russian Red 36 month Barrel Reserve - \$175
Additional Library wines are available at www.mcgregorwinery.com/library and by request.