

MCGREGOR VINEYARD

wine club

N E W S L E T T E R



Apparently, Punxsutawney Phil the groundhog, was right this year...

Phil didn't see his shadow and as accurately predicted, spring has arrived quite early in the Finger Lakes. Winter was quite mild, and we don't anticipate any vine damage from the colder winter months. However, having such warm weather, so early on, is rather terrifying and is causing everyone to bite their nails. If you recall, last year's early spring was followed by a "kill frost" on May 17th. This caused severe and widespread crop damage across the region. Our harvest was reduced by 75%. Let's all pray this doesn't happen again. I've been penning this newsletter for over twenty years and before me, my father wrote it for at least 15 years. Through these shared 35+ years (!) of writing, we've pretty much stayed true to speaking to our Club members exclusively. Most newsletters over these years were printed and mailed or sent with the wine shipments. A few years ago, we decided to transition away from the print version to an exclusively digital, full color newsletter. Another change is coming, and I hope you'll agree that it is an improvement for everyone. Namely, I am going to keep you, and the public at large, more up to date, more often, by transitioning to a monthly newsletter.

Cheers,
John

DON'T MISS IT!

White Wine Preview

Friday, April 26-Sunday, April 28

\$20 per Club member

\$30 per non-member

Reservations are required



Sample our upcoming 2023 white wine releases before they are bottled! Due to a surprise frost in May, our 2023 vintage was greatly reduced in size - this tasting features all four white wines produced and paired with a variety of delicious cheeses to highlight the beauty of these wines. Join us as we tell you the story of our 2023 vintage white wines.

Pre-Order the following white wines at a 30% discount: (Non-club members receive 20% off)

2023 Dry Riesling

2023 Dry Gewürztraminer

2023 Semi-Dry Riesling

2023 Vignoles

In addition to these four wines, we are adding three wines to this flight from the McGregor wine library - our **2012 Chardonnay Reserve**, **2016 Gewürztraminer Reserve**, and the **2015 Late Harvest Vignoles** - experience how well our wines evolve and mature over time.

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



SAVE THE DATE

Wine Club Picnic Saturday, August 10th

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!



Girl Scout Cookies & Wine?

Yes, why not!!! I was trying to think of a light-hearted, tasty way to celebrate Woman's History Month at the winery this year. One of my nieces is a Girl Scout and hoped we'd buy some cookies. It got me thinking about what a great organization the Girl Scouts are and how nice it is that they teach how to engage their community and learn to serve it in different ways. It also reminded me how tasty their cookies are and how they are only available for a short time each year. I wanted to purchase cookies to show support to them and I wanted to purchase far more than I could eat...and therein lies the idea to pair our wines with Girl Scout cookies in honor of a month-long celebration of women. Frankly, this should be a year-long celebration, but I guess one step at a time...

I'd like to take this opportunity to celebrate one woman in particular, my mother and vineyard/winery co-founder Margaret McGregor. For as long as I've been running the winery, I've had to correct people on the origin of the vineyard and winery. With near universality, it is assumed that my father, Bob McGregor, founded the business. Not so! My parents founded it together, and truth be told, my mother had to devote the lion's share of time to it in its early days.

So, now through the end of the month (or until we run out of cookies), come visit us and try the wine and cookie pairings...\$15, the same price as our regular tastings!

- 2018 Sparkling Muscat Ottonel - Thin Mints
- 2020 Saperavi Reserve - Caramel Delites
- 2022 Semi-Dry Riesling - Trefoils
- 2021 Unwired - Peanut Butter Patties
- 2020 Cabernet Sauvignon - Adventurefuls

UPCOMING EVENTS

White Wine Preview
Friday, April 26th - Sunday, April 28th - 11:00 am to 5:00 pm
 Join us to sample the pre-release of our 2023 White Wines along with a few amazing White Library Wines!

Wine Club Pick Up Party
Saturday, May 4 - 1:00 pm-5:00 pm
 Music by Jerry Smith

Saperica Saperavi Festival at Dr. Frank Winery
Saturday, June 8th - 11:30am - 6:00 pm
 Visit Saperica.org for ticket information!

Special Saperavi Flight
 at McGregor Vineyard Winery
 Present your Saperavi Festival ticket and receive a **free Saperavi flight** at the winery!
Valid throughout the month of June.

Garden Party
Saturday, June 15th - 1:00 pm-5:00 pm
 Celebrate the opening of our outdoor patio!
 Food & Wine Specials | Music by Jerry Smith

Wine Club Pick Up Party
Friday, August 9th - 1:00 pm-5:00 pm
 Lamonarka Mexican Food Truck | Music by Jerry Smith

Annual Wine Club Picnic
Saturday, August 10th - 11:30 am - 6:00 pm
 Join us for our delicious pig roast with live music!
 Meet new friends & enjoy incredible wine!

More details on all events to follow, watch for emails and for the most up-to-date information please visit:
www.mcgregorwinery.com/Visit/Events

in this month's **club pack**



2022 Semi-Dry Riesling

A total of 3.06 tons of estate grown, old-vine, grapes were harvested by hand on October 12, 2022.

The grapes had 18 brix natural sugar, 11.6 g/l TA and 3.10 pH. The grapes were destemmed, pressed, inoculated with yeast, and fermented for 11 days at 58-59 degrees. The following spring, the wine was cold and heat stabilized, filtered and then bottled on June 5, 2023. The finished wine has 9.3 g/l TA, 3.02 pH, 1.5% residual sugar, and 11.7% alcohol. **156 cases were produced.**

Iconoclastic Finger Lakes Riesling- a playful interplay of stone fruit and tropical fruit characteristics- tangerine, lime, peach, and apricot. Danceable zing, balanced, crisp, and definitively delicious!

in this month's **club pack**



2021 Cabernet Franc

A total of 8.58 tons of estate grown, old-vine, grapes were harvested by hand on November 1, 2022.

The grapes had 19 brix natural sugar, 7.10 g/l TA and 3.20 pH. The grapes were destemmed, inoculated with yeast, and fermented for 9 days at 66-78 degrees. The wine completed 100% malolactic fermentation.

It was then pressed and transferred to oak barrels to age for 12 months. The wine was transferred to stainless steel, egg-white fined, cold stabilized and filtered. It was bottled on June 7, 2023. The finished wine has 5.6 g/l TA, 3.59 pH, 0.4% residual sugar, and 12.3% alcohol. **394 cases were produced.**

Light garnet red purple, fresh berry, perfume, spring flowers, tart, light, wispy, red fruits, cherry, raspberry, strawberry, quick finish, young, playful, almost tastes oak-free. This is a wine to grab when friends unexpectedly pop in to say hello on a 75 degree, partly cloudy, picturesque day. Fill everyone's glass to the rim, fire up the grill, and barbecue the day away...

in this month's **club pack**



2020 Saperavi Reserve

A total of 10.87 tons of estate grown, old-vine, grapes were harvested by hand on October 12, 2020. The grapes had 22.5 brix natural sugar, 10.3 g/l TA and 3.21 pH. The grapes were destemmed, inoculated with yeast, and fermented for 8 days at 61-78 degrees. The wine completed 100% malolactic fermentation. It was then pressed and transferred to oak barrels to age for 25 months. The wine was transferred to stainless steel, egg-white fined, cold stabilized and filtered. It was bottled on August 17, 2023. The finished wine has 6.7 g/l TA, 3.42 pH, 0.4% residual sugar, and 12.7% alcohol. **384 cases were produced.**

Fantastic wine from an outstanding vintage. Dense, complex, intriguing. Smoke and earth, brambles, elderberry, cassis, and plum. Velvety, palate-coating. Oak is not yet fully enmeshed with the fruit character. A wine to cellar and enjoy for years to come.

Chicken Salad with Pecans

A delicious chicken salad perfect for the upcoming spring weather.

Serves 4

- 2 cups chopped cooked boneless skinless chicken breasts or thighs (2 breasts or 4 thighs)
- 1/2 c Duke's Mayonnaise
- 1/4 c chopped toasted pecans
- 1 green onion thinly sliced
- 1/2 c sliced green grapes
- 1/4 c thinly sliced celery
- 2 tsp freshly chopped tarragon (optional)
- Season with salt & pepper
- 4 croissants or lettuce

Poach chicken in water with salt and pepper over medium high heat until cooked through (8-10 minutes). Drain and let cool. Coarsely chop chicken and place in a medium sized mixing bowl. Toast pecans at 250 degrees until lightly browned, coarsely chop and add to chicken. Add mayonnaise, celery, green onions and tarragon. Season with salt and pepper.

Serve on a lightly toasted croissant or a bed of fresh butter lettuce.

Serve with our Semi-Dry Riesling.



CURRENT HOURS

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

Wednesday - Sunday

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.

We look forward to seeing you!



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

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MCGREGOR
VINEYARD

february 2024



RED WINES

2020 Pinot Noir Clone 7	\$35
2021 Cabernet Franc	\$28
Highlands Red	\$15
2021 Merlot	\$38
2020 Cabernet Sauvignon	\$40
2020 Rob Roy Red	\$55
2020 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

2022 Unoaked Chardonnay	\$16
2021 Dry Riesling	\$22
2022 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
2022 Semi-Dry Riesling	\$22
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.