

McGregor Vineyard

clan club

N E W S L E T T E R



welcome *spring*

We just hosted our annual Black Russian Red Bash here at the winery along with a spectacular multi-course wine and food pairing dinner at Snug Harbor Restaurant which also highlights the Black Russian Red. This event is always held on the first weekend of March since, most often, winter's back has broken and travel is less of a concern. After the quiet days of winter here at the winery, this event also serves as a great opportunity to catch up with many familiar faces once again and to meet some wonderful new people as well.

This year's Bash was quite a success in all regards- the return of many of you to the winery, new folks impressed with what we're doing here, delicious foods prepared by Kismet New American Bistro (owned by Nyssa Trepes and her partner Roberto...Nyssa used to work at the winery), a wonderful selection of Black Russian Reds to sample (2012 barrel sample, 2011 new release, 2010 and 2007 30-month barrel reserve). All this and a spectacular dinner to boot! For me, this marks the rise of spring and soon the robins will be back, grape buds will be swelling and new wines will be bottled...hurrah!!!

This month's clan pack offers refreshing hints of spring... a 2011 Pinot Noir bright, complex and playful on the palate and a 2013 Dry Gewürztraminer Reserve, vibrant with fresh fruit and spice character. I hope you enjoy both of these enlivening wines while the snow melts and the sun shines longer and longer through the day...cheers!

John McGregor

march 2015



April 25 & 26
May 16 & 17

Noon and 2 PM each day
Reservations Required

\$30 per Clan Club member
\$40 per non-member

Please let us know of any dietary restrictions
at the time of your reservation

We have a really nice line of white wines to showcase from the 2014 vintage and these tastings are your chance to be the first to taste and evaluate them! Call a few of your wine-loving family and friends and join us for a very special tasting event. This is the perfect time to stock up on some fresh, crisp Finger Lakes white wines for your enjoyment during the summer and fall. The 2014 vintage wine “futures” are offered at a 30% discount to Clan Club members and 20% discount for non-members. Most of these wines will be available by early summer. We contact everyone when the wines are bottled and ready for delivery or pick-up.

We limit each time slot to no more than 30 people. The group is brought into our barrel room and John McGregor leads everyone through tank/barrel samples of the wines from last year’s harvest. This is a candle-lit, crystal glass experience and takes approximately one hour. Jane Russell, owner of **Around the Corner Catering** from Pulteney, NY (607) 868-3243 aroundthecornercatering.com is once again preparing a delicious assortment of foods for everyone to enjoy following the tasting. Wines from our current wine list are available to enjoy alongside the foods.

BARREL TASTING MENU

Carrot Pate | Crackers | Vegetable Feuillet

Spring Greens with McGregor Vineyard
Sparkling Riesling Dressing, Strawberries and
Caramelized Almonds

Skewers of Vegetables
Skewers of Chicken and Vegetables-
Grilled on-site!

Risotto Primavera

Crispy Steamed Asparagus

Baguette & Sweet Butter

Lemon Mousse with Pistachio Biscotti

Please note that the food menu may be modified.
Please let us know if you have any food allergies/
preferences (gluten, vegan, vegetarian, etc.)
at the time of your reservation.

WINES WE’LL BE SAMPLING

Unoaked Chardonnay

Semi-Dry Riesling

Riesling

Gewürztraminer

Pinot Noir Rosé

Rosé d’Cabernet Franc

Rkatsiteli-Sereksiya
(extremely limited quantity)

Muscat Ottonel

Highlands White

Sunflower White

Keuka In Bloom

May 2nd & 3rd – 10 am to 5 pm each day

This event is an annual sell out, so purchase your tickets now! Fresh, spring inspired foods are served at each winery alongside delicious wines and each ticket entitles you to a potted flower and herb from each winery! Jane Russell of Around the Corner Catering is serving Basil and Fresh Mozzarella Pizza, Spring Greens with Basil-Mayo Dressing and a Strawberry Basil Tart. McGregor Vineyard is providing Basil and Zinnia plants!

Tickets are \$35 per person or \$55 per couple
(\$5 surcharge for at the door ticket sales)
Call 800-440-4898, visit keukawinetrail.com
or your local Wegmans to purchase tickets!



Many folks at the Red Wine Barrel Tastings asked if we'd consider bringing back the "Adopt a Barrel" program we offered in the 1990s and the answer is a resounding yes! Please be patient and I'll have details and pricing for you in the May newsletter.



It's never too late to plan ahead...
Mark your calendars now!
Annual Clan Club Picnic
Saturday, August 15, 2015

Disaster! What Disaster?!

The press is starting to cry the sky is falling! Yes folks, February was the coldest ever recorded and yes, it's been cold and snowy, but don't despair!!! We certainly have some buds damaged from this winter weather but our vines should be just fine and as it stands now, we'll have grapes to harvest in the fall. A harsh winter does not equate with a poor quality wine year. The winter of 2014 battered many vineyards and crop levels were reduced. In the Finger Lakes, there were indeed some vineyards decimated for the year. However, the region as a whole in 2014 experienced moderately low to absolutely normal harvest quantities and quality was above average to excellent! We have many months to go before anyone can speak to the quality of the 2015 vintage. Be patient, but for now, please understand, the sky is still above us and the sun is shining down on the vineyard!



BLACK RUSSIAN RED “in the news”

Our Black Russian Red arguably received the most attention in the internationally acclaimed, award winning book *Summer in a Glass* by Rochester, New York's own author, Evan Dawson. Each year since its publication, it seems that this incredibly unique wine garners more and more interest. A few years ago readers of *Edible Finger Lakes* magazine voted it the region's "Most Interesting Wine." Recently, Hudson Valley winery owner, author and wine blogger Carlo DeVito (Hudson Chatham Winery, which makes an incredible Baco Noir) wrote a wonderful piece on the Black Russian Red which I encourage you to read here:

<http://eastcoastwineries.blogspot.com/2015/02/mcgregor-black-russian-red-2010.html>.

Mike Cutillo, editor of the *Finger Lakes Times* also recently posted a video and published an article on the experience he and a group of McGregor fans had tasting through a selection of Black Russian Red vintages- visit the **McGregor Vineyard Facebook page** for the link! There will also be upcoming coverage of the Black Russian Red Bash from *Life in the Finger Lakes* magazine and the popular *New York Cork Report* blog... check them out!!!

Gamay Beaujolais Clone of Pinot Noir

The majority of Pinot Noir vines grown here at McGregor Vineyard are divided between three clones- Clone 7, the Mariafeld Clone and the Gamay Beaujolais Clone. The 2011 Pinot Noir featured in this month's Clan Pack is crafted from 100% of the Gamay Beaujolais clone. This clone's name causes much confusion for people because it is not the famous Gamay Noir grape used for the annual delicious releases of Gamay Beaujolais Nouveau shortly after harvest. This confusion results from California viticulturist pioneer Paul Masson bringing vines from France to California in the 1930s and believing he brought the Gamay Noir grape famously grown in the Beaujolais region of France. In the 1940s this grape was named "Gamay Beaujolais" by UC Davis and a few decades later researchers there realized it was not the famous Gamay grape of Beaujolais; rather, it was a clone of Pinot Noir. This clone of Pinot Noir tends to be lighter in color and offers a fresh berry and cherry character. It's quite nice for crafting sparkling wines but we've also found ourselves enchanted with the subtle characteristics it offers as a still wine...*I'm quite enamored with the 2011 Pinot Noir and hope you are as well...*





2011 Pinot Noir

\$30.00 per bottle retail

Special Clan Pack Pricing

**\$22.50 per bottle
save 25%**

*Special Clan Pack Pricing good until April 30th
Mix/Match a case (12 bottles)
with the 2013 Dry Gewürztraminer Reserve
and shipping is free!*

A total of 3.66 tons of estate grown Pinot Noir was harvested by hand on October 6, 2011 from vines averaging 30-40 years old. At harvest, the grapes had 21 brix natural sugar, 0.75 TA and 3.16 pH. The grapes were de-stemmed and inoculated with yeast. Fermentation lasted for 10 days at 60-76 degrees and completed a malolactic fermentation. The wine was aged in small oak barrels for 27 months. The wine was then egg white fined, cold stabilized and filtered. 241 cases were bottled on June 10, 2014. The bottled wine has 0.60 TA, 3.61 pH, 0% residual sugar and 12.6% alcohol.

This single clone Pinot Noir (Gamay Beaujolais) is really starting to come together after sitting in the bottle for nearly a year. It displays a beautiful bright garnet color and has aromas exhibiting both vineyard and barrel influences- ripe strawberry, cherry, caramel, vanilla and sweet oak. These aromas continue on the palate along with suggestions of raspberry, black tea and earth. Soft tannins coat the palate and lead to a long, full finish. Enjoy this wine with pan-seared salmon, filet mignon, chocolate covered strawberries and the chocolate caramel pecan bars from this month's recipe corner. Consume now through 2021.



2013 Dry Gewürztraminer Reserve

\$25.00 per bottle retail

Special Clan Pack Pricing

**\$18.75 per bottle
save 25%**

*Special Clan Pack Pricing good until April 30th
Mix/Match a case (12 bottles)
with the 2011 Pinot Noir and shipping is free!*

A total of 3.61 tons of estate grown Gewürztraminer was harvested by hand on October 16, 2013 from vines averaging 30-40 years old. At this time the grapes had 23.6 brix natural sugar, 0.40 TA, and 3.56 pH. The grapes were de-stemmed, crushed and soaked overnight. The grapes were then pressed and the juice inoculated with yeast. A cool, slow fermentation lasted 20 days at 56-60 degrees. The wine was then cold and heat stabilized and filtered. The finished wine was bottled on July 1, 2014 and has 0.65 TA, 3.18 pH, 0.25% residual sugar and 12.8% alcohol. 209 cases produced.

This young wine has a vibrant light golden straw color and aromas reminiscent of grapefruit, white pepper and hints of pear and white pepper. These aromatics carry onto the palate along with lemon, fresh ginger and a pineapple finish. Consume this wine with Tex-Mex dishes, white hot, sweet and spicy grilled chicken and pork loin. Best consumed now through 2020.

Chocolate Caramel Pecan Bars

Crust

- 2 c. flour
- 1 c. brown sugar, firmly packed
- ½ c. butter, at room temp
- 2 c. pecan halves, toasted

Caramel

- 1 ½ c. butter, at room temp
- 1 c. brown sugar, firmly packed
- 1 c. dark chocolate chips

Preheat oven to 350 degrees. Combine all crust ingredients in a large mixing bowl. Beat at medium speed, scraping down bowl often, until well mixed and the particles are fine (2-3 mins.). Press into the bottom of an ungreased 13"x9" pan. Scatter toasted pecans evenly across the surface. Set aside. In a 1 quart saucepan, combine caramel ingredients and cook over medium heat, stirring constantly until the entire surface of the mixture begins to boil. Boil for 1 minute, stirring constantly, then pour carefully over the pecan covered crust. Bake for 18 to 22 minutes or until the entire surface of the caramel is bubbly. Remove from the oven. Immediately sprinkle the chocolate chips evenly over the surface and allow to melt a bit (2-3 mins.). Using the of a butter knife, swirl the melted chips leaving some whole for a marbled effect. Allow to cool completely before cutting into bars.



Like us on Facebook!
[facebook.com/mcgregorvineyard](https://www.facebook.com/mcgregorvineyard)

WINE special

Rosé Sale

people really enjoyed our Valentine's "Bouquet of Rosés" idea and we've decided that the sale should continue for a bit longer. After all, we could all use a nice reminder that spring is on the way and a fresh bouquet of these Rosés will certainly help!

2013 Rosé d'Cabernet Franc
(\$15 retail)

2013 Pinot Noir Rosé
(\$15 retail)

Mix or match!
3 for \$30,
6 for \$60 or 12 for \$110

We now accept American Express!



WINERY HOURS

November-May:
Open daily 11am-5pm

June-October:
Open daily 10am-6pm

July-August:
Sunday-Friday 10am-6pm
Saturday 10am-8pm

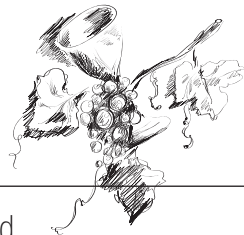


MCGREGOR *vineyard*

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march 2015

Red Wines



2011 Black Russian Red	\$60
2010 Black Russian Red	\$60
2011 Rob Roy Red	\$40
2010 Rob Roy Red	\$45
2009 Rob Roy Red	\$40
2011 Cabernet Sauvignon	\$30
2010 Cabernet Sauvignon Reserve	\$30
2009 Cabernet Sauvignon	\$30
2012 Merlot Reserve	\$30
2012 Cabernet Franc Reserve	\$25
2011 Pinot Noir Reserve	\$32
2011 Pinot Noir (new release)	\$30
2010 Pinot Noir Reserve	\$32
2010 Pinot Noir	\$30

Dry White Wines

2012 Chardonnay Reserve	\$25
2013 Unoaked Chardonnay	\$17
2012 Dry Riesling	\$20
2013 Dry Riesling	\$20
2012 Dry Gewürztraminer Reserve	\$25
2013 Dry Gewürztraminer Reserve (new)	\$25

Semi-Dry/Semi-Sweet White Wines

Highlands White	\$10
2013 Semi-Dry Riesling	\$18
2013 Riesling	\$20
2012 Muscat Ottonel	\$20
2013 Rkatsiteli-Sereksiya	\$25
2013 Gewürztraminer	\$20
Sunflower White	\$9

Rosé & Blush Wines

2013 Dry Rosé d'Cabernet Franc	\$15
2013 Dry Pinot Noir Rosé	\$15
Thistle Blush	\$9

Sweet White Wines

2012 Late Harvest Vignoles (375 ml)	\$24
2010 Late Harvest Vignoles (375 ml)	\$24

Sparkling Wines

2011 Sparkling Riesling	\$30
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