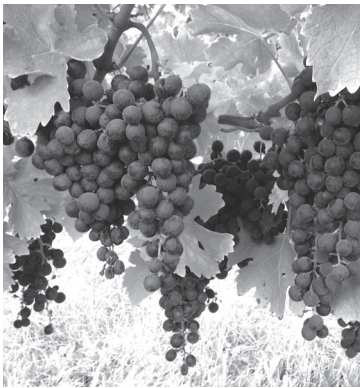


McGregor Vineyard

clan club

N E W S L E T T E R



*Winter rain, now tell me why
Summers fade, and roses die
The answer came
The wind and rain*

*Golden hills, now veiled in gray
Summer leaves have blown away
Now what remains? The wind and rain...*

Weir/Barlow, Weather Report Suite

Well, we've certainly had our fair share of wind and rain this season, the likes of which are hard to remember. Turning back the clocks is nearly here and winter is peeking through the clouds. It's really been a wonderful season and thanks for this go, in large part to you, our loyal Clan Club members. As we head into the winter months, it's worth reminding you that we remain open every day from 11-5, so don't be strangers this winter! While we've dealt with more moisture than I'd care to admit, all in all, the grapes we harvested were ripe and delicious and we anticipate producing some very fine wines. Speaking of very fine wines...this month's selections are dynamite! The 2017 Semi-Dry Riesling is so bright and refreshing it nearly jumps out of the glass. On the other hand, the 2015 Rob Roy Red, sits right where it is with depth, character and seriousness. Both are attention getters and will make great additions to your holiday dinner wine selections. All of the McGregor family and crew wish you, your loved ones and acquaintances health and happiness as we move into the new year.

Cheers! John McGregor

november 2018



2017 VINTAGE

RED WINE BARREL TASTING

SOLD OUT EXCEPT FOR DECEMBER 2ND

NOVEMBER 3 & 4

DECEMBER 1, 2 & 8

11 AM, 1 PM & 3 PM EACH DAY



RED WINE BARREL TASTING MENU

Roasted Autumn Vegetables
with Balsamic Fig Reduction

Organic Quinoa &
Ancient Grains Salad

Oak and Osage Farms
Rainbow Carrot Medley

Maple Brined Untamed Acres
Roasted Pork Loin
with Apple Cornbread stuffing

Pumpkin Cheesecake
with Cinnamon Crème Anglaise

\$30 per person

Payment is required at the time of your reservation.

Sign up at mcgregorwinery.com or call us at 800-272-0192.

This event began a few decades ago as a single afternoon of wine tastings hosted by my father and mother, winery founders Bob & Marge McGregor. Now it is a multi-weekend affair that is one of our signature wine and food experiences. This is your best opportunity to fill your wine cellars with McGregor reds. The 2017 vintage red wines are the focus this year and you don't want to miss this opportunity. We were fortunate to have the rare treat of exceptional grapes combined with a huge harvest. These wines are still developing in oak barrels and these tastings are the first opportunity to taste and purchase these "works in progress" at 30% off of their projected retail price (20% for non-members). Wines may be purchased in full or secured with a 50% down payment.

Each time slot is limited to 30-35 people and takes place in our candle-lit barrel room. This intimate tasting takes about one hour. The barrel room is rather cool so wear an extra layer of comfortable clothing.

We are showcasing samples of estate grown Pinot Noir, Merlot, Cabernet Franc, Cabernet Sauvignon and the Rob Roy Red and Black Russian Red blends.

Timber Stone Grill from Hammondsport is catering the event this year.

Purchase your tickets online at mcgregorwinery.com/events





JOIN US!

McGregor/Timber Stone Grill Dinner

Thursday, November 8th at 6 pm
\$65 per person

Limited to 30 people
Wine pairings to be revealed with each course

We really enjoy working with Timber Stone Grill from Hammondsport, NY. They are behind the fantastic food you've been enjoying at all of our winery and Keuka Lake Wine Trail events this year, as well as our wine dinner series hosted at the winery. Join us for another special evening of wine, great food and camaraderie.

Beef Tartare

Pickled vegetables, Grilled bread,
White truffle emulsion

Salad of Haricot Verts

Radicchio, Black walnuts, Lively Run Chèvre,
McGregor Blanc de Noir vinaigrette

Pan Seared Arctic Char

Multi-colored local beets, Braised greens

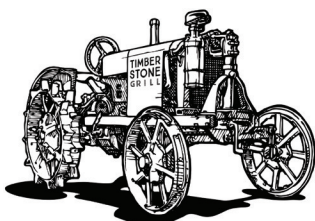
Chili Rubbed Pork Tenderloin

Sweet potato two ways

Caramel Frosted Crooked Line Farms Apple Cake

Spiced pumpkin ice cream

Purchase your tickets online at
mcgregorwinery.com/events



KEUKA LAKE WINE TRAIL EVENT

Keuka Holidays

November 10 & 11 | November 17 & 18
10 am to 5 pm each day

Ring in the holiday season at one of our Keuka Holidays weekends...every year a sell-out! Ticket holders receive a handmade grapevine wreath and Keuka Lake Wine Trail glass at their starting winery and collect an ornament at each winery. Some of the dishes you'll sample along the way include Cabernet chili, root vegetable and lamb Bolognese with sage and shaved parmesan, black forest truffles, and spice cake with caramel butter cream.

Please note: Tickets for the first weekend are NOT usable on the weekend of November 17-18!

\$35 per person in advance or \$55 for a "couples ticket" (\$5 off for Designated Driver tickets)
\$5 at the door surcharge if tickets are still available

Call 800-440-4898, visit **keukawinetrail.com** or your local Wegmans to purchase tickets!

2015 Bunch Select Riesling

\$40 / 375 ml bottle

This delicious bottle of Riesling was crafted from hand selected clusters of Riesling grapes infected with botrytis cinerea ("noble rot.") Botrytis grapes have lost much of their water content and their sugars are concentrated. Wines made with these grapes have a distinct spiciness and honey character.

8% residual sugar (you'd never know it),
0.92 TA, 3.28 pH and 12.6% alcohol.
Only 18 cases (375 ml bottles) produced.

Pick Up Party

Saturday, January 5, 2019

1-4 pm

It's been a real treat hosting these casual "events" that are opportunities for you to pick up the next Clan Pack and any other wines waiting here for you. We will hand out the January wine packs, which means you'll be getting the next vintage of Black Russian Red! Also, we are lining up local music for the event and cheese boards and wine by the glass are available.

The November Pick Up Party brought about 70 members to the winery and it was a real treat to sit and chat with many of you.

If you're planning to attend, please make your reservation via email at info@mcgregorwinery.com



MARK YOUR CALENDARS!

Black Russian Red Dinner

Saturday, March 2nd
at the Pleasant Valley Inn,
Hammondsport, NY

A clan club favorite! Details to follow online at mcgregorwinery.com/events and in the January newsletter.



*Looking for the ultimate gift for someone?
How about one that keeps on giving for five years?*

Adopt a McGreggor barrel!

\$1,000 per barrel + tax

Go to our website at
www.mcgregorwinery.com/Adopt-a-Barrel
for all the details on how to order

Barrel owners receive a selection of six bottles of wine each October for the five years the barrel is in use. They also receive two complimentary seats to our White and Red Wine Barrel Tastings each year for five years. At the end of the program you receive a barrel.

GOING, GOING, (almost) GONE!

Red Wine Alert!

We are experiencing depleted inventory of our red wines! We are currently sold out of Cabernet Franc and Merlot and anticipate selling out of Black Russian Red, Cabernet Sauvignon and quite possibly Rob Roy Red before our springtime bottlings can replenish these wines. Don't be caught off guard- buy a few extra bottles now so you aren't disappointed later! And honestly, can you ever really have too many back-up bottles of McGreggor reds?!

WINERY HOURS

November-May:

Open daily 11 am-5 pm

June-October:

Open daily 10 am-6 pm

July-August:

Sunday-Friday 10 am-6 pm

Saturday 10 am-8 pm

in this month's clan pack



2015 Rob Roy Red

\$45.00 per bottle retail

Special Clan Pack Pricing

\$33.75 per bottle

now through December 20th

*Mix/Match a case (12 bottles)
with the 2017 Semi-Dry Riesling and shipping is free!*

This vintage is a blend of 50% Cabernet Franc, 30% Cabernet Sauvignon and 20% Merlot. All of the grapes are estate grown and harvested by hand. The Cabernet Franc was picked on October 26, 2015 and had 22.2 brix, a 3.32 pH and 0.75 TA. The Cabernet Sauvignon was harvested on October 27, 2015 with 22 brix natural sugar, 1.02 TA and a 3.35 pH. The Merlot was harvested on October 2, 2015 with 20.5 brix natural sugar, 0.88 TA and a 3.21 pH. Each grape varietal was separately destemmed, cold-soaked overnight, then pressed and inoculated with yeast. Each completed a 100% malolactic fermentation. Each wine was transferred to French and/or American oak barrels of various ages in January of 2016. After 11 months the wines were blended together and returned to oak barrels for an additional 16 months of barrel aging. The finished wine was transferred to stainless steel, cold and heat stabilized, egg white fined and then bottled on May 17, 2018. The finished wine has 0.63 TA, a 3.50 pH, 0.25% residual sugar and 12.6% alcohol. Only 142 cases produced.

If you cannot recall, this wine will remind you that 2015 was an amazing year for red wine production in the Finger Lakes. Wow! This vintage is fruit driven yet earthy. It has aromas and flavors of raspberry, black cherry, plum along with hints of cedar and dust. The oak barrel influences are nuanced and the tannins are beautifully integrated in the wine lending to a very smooth and pleasant finish. Production of this wine is very limited and it won't remain available very long. Take advantage of the special Clan Pack pricing now and stock up! Currently, this wine benefits from a few hours of breathing before serving. If you prefer to cellar this wine, it will develop beautifully to 2025-30 and potentially beyond.

in this month's clan pack



2017 Semi-Dry Riesling

\$18.00 per bottle retail

Special Clan Pack Pricing

\$13.50 per bottle

now through December 20th

Mix/Match a case (12 bottles) with the 2015 Rob Roy Red and shipping is free!

A total of 7.0 tons of estate grown grapes were harvested by hand on November 2, 2017. The grapes had 21 brix natural sugar, 0.72 TA and a 3.01 pH. These were destemmed, partially cold soaked and pressed. The juice was inoculated with yeast and cold fermented at 54-58 degrees for 16 days. In the spring of 2018 the wine was cold and heat stabilized then filtered and bottled on June 13 & 14, 2018. The finished wine has 0.81 TA, a 2.89 pH, 2.0% residual sugar and 12.1% alcohol. 345 cases produced.

After just one sip of this Riesling, it is clearly the finest vintage of this style we've crafted in quite some time- perhaps 2008? 2010? This wine is bright, juicy and fruit driven. Aromas of stone fruit abound reminding one of fresh peaches, apricots and nectarines. On the palate, this wine is textured and full of stone fruit and tropical fruit flavors balanced with refreshing acidity. The finish lingers with hints of lemon and pineapple. If you enjoy fresh, zippy Rieslings then drink this one now. If you enjoy them aged with notes of petrol and crème brulee then feel comfortable cellaring this wine for years to come. Drink now and easily to 2030.

Marge's Split Pea & Ham Soup

2 ¼ C green split peas
10 C water
1 or 2 meaty smoked ham hock(s)
1 ½ C sliced onions
1 t sugar
½ t salt
½ t ground cardamom
1-2 t whole black peppercorns
½ - ¾ C fresh parsley, chopped
2-4 potatoes, cubed
2-3 carrots, cut into ½ inch pieces
2-3 celery stalks, cut into ½ inch pieces

Place all ingredients except potatoes, carrots and celery into a large pot. Bring to a boil, reduce heat, cover and simmer for two hours. Remove ham hock(s), cut off meat and add back to soup. Add potatoes, carrots and celery and continue simmering for 45-60 minutes. Add a bit more cardamom to taste. While the soup finishes cooking, prepare Buttermilk Cheddar Drop Biscuits.

Buttermilk Cheddar Drop Biscuits

2 C flour
1 t salt
2 t baking powder
½ t baking soda
6 T chilled, unsalted butter
1 ½ C buttermilk
1 C sharp cheddar cheese, grated
Lightly greased baking sheet

Preheat oven to 450 degrees. Mix all dry ingredients in a mixing bowl. Add buttermilk and cheese and fold dry ingredients in. Don't over mix! Drop spoonfuls of batter onto baking sheet into whatever size biscuits you'd like- 3-4 inch rounds are a good size. Bake for 12-15 minutes, until browning on top. Remove from baking sheet and place on cooling rack. Serve warm.



A Sparkling Holiday

Don't forget the bubbles for your Thanksgiving table, holiday cheer and ringing in the New Year...

All of our sparkling wines are made using the traditional méthode champenoise process.

2013 Blanc de Blanc

100% estate grown Chardonnay
\$35

2013 Blanc de Noir

100% estate grown Pinot Noir
\$35

1994 Blaganta Ubhal Fion

100% estate grown
Golden Russet & Northern Spy apples
\$100

FREE Holiday Shipping Special

Take advantage of our holiday bubbly deal- purchase two or more bottles of McGregor bubbly and receive FREE shipping on your entire wine order! Whether you decide to order just two bottles of bubbly or you put together a case of wine containing at least two bottles of sparklers, the shipping is on us! This awesome deal is good on all orders through the end of the year! What are you waiting for?



McGREGOR

vineyard

november 2018

FREE SHIPPING?
You can! See page 7



Red Wines

2014 Black Russian Red	\$60
2013 Black Russian Red 36 Month Barrel Reserve Magnum (no discounts)	\$150
2015 Rob Roy Red (new release)	\$45
2014 Rob Roy Red	\$45
2014 Pinot Noir	\$30
2013 Pinot Noir- Clone 7	\$30
2013 Pinot Noir	\$25
2012 Pinot Noir	\$35
Highlands Red	\$12

Sparkling Wines

1994 Blaganta Ubhal Fion	\$100
2013 Blanc de Blanc	\$35
2013 Blanc de Noir	\$35

Dry White & Rosé Wines

2017 Dry Riesling	\$20
2017 Chardonnay	\$10
2017 Chardonnay Reserve	\$25
2016 Unoaked Chardonnay (reg \$14)	\$10
2017 Dry Gewürztraminer Reserve	\$25
2017 Rosé d'Cabernet Franc	\$16

Semi-Dry/Semi-Sweet White Wines

2017 Rkatsiteli/Sereksiya	\$25
2017 Gewürztraminer	\$20
2017 Semi-Dry Riesling (new release)	\$18
2015 Riesling	\$20
Sunflower White	\$9
Highlands White	\$10

Sweet White Wines

2016 Late Harvest Vignoles (375 ml)	\$30
2016 Bunch Select Riesling (375 ml)	\$40