

MCGREGOR VINEYARD

clan club

NEWSLETTER



The path is the same
With every walk, changes-
New steps on old stones.

Lingual Lattices - JDS

Here we are staring harvest in the face and bidding summer adieu next year. My, how time flies! The Finger Lakes wine industry continues to garner international recognition and each year we see more people visiting the area to see what the buzz is all about. Taken on the grand scale, the haiku above is a simple expression of another year passing. Our recurring trip around the sun seems endlessly the same, as does our transition from season to season throughout that voyage. Thinking about the poem on a personal level- every year, every walk, every moment is fresh, new and exciting- every day and every walk matters! This is what I love about agriculture and being so intimately tied to the earth. Much of what we do, year after year, is “the same” yet somehow every vintage is always new and different...

We were joined by over 350 people at the Clan Club Picnic to celebrate another year of fine wine and friendship. It's really special to look out at the crowd and see so many people, from so many places, sharing a bond through our wine; the Clan Club Picnic doesn't just feel like a family reunion, it *is* a family reunion! This year we moved the picnic from the traditional third Saturday in August to the fourth since Woodstock's 50th anniversary was set to take place at Watkins Glen on our picnic weekend. Well, we are doing so again in 2020- Watkins Glen announced that NASCAR is the third weekend in August and all local lodging is booked for that weekend. **Mark your calendars, the next Clan Club Picnic is Saturday, August 22, 2020!**

This month's featured wines were selected with the transition from summer to fall in mind. The 2018 Semi-Dry Riesling is bright, crisp and sunny and the 2016 Cabernet Sauvignon is rich, hearty and warming. Grab some family and friends and a corkscrew and stroll along your favorite path and admire what's changed.

Cheers!
John McGregor



Red Wine Barrel Tasting

**November 23 & 24
December 7 & 8
December 14**

11am, 1pm & 3pm each day
\$30 per member/ \$40 per guest

Payment is required at the time of your reservation

The Red Wine Barrel tasting is our most popular event of the year. Be among the first people to sample the 2018 vintage red wines and secure some of this vintage for your wine cellar. These seated tastings take place in our candle-lit barrel room surrounded by the barrels the wines are aging in. All wines sampled are offered for pre-sale at 30% off their projected retail price (20% for non-members). Wines may be purchased in full or secured with a 50% down payment. Please keep in mind that none of the sampled wines will be bottled until 2020 and in some cases 2021. Tastings are limited to 30-35 people in order to keep each session an intimate affair. They last for approximately one hour and the barrel room is rather cool; it's recommended that you 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.

Purchase your tickets online at mcgregorwinery.com/events

Red Wine Barrel Tasting Menu

*Catered by Timberstone Grill,
Hammondsport, NY*

Autumn Squash Bisque
Maple crème fraiche

Harvest Salad
Candied walnut, petite orange segments, cranberries, golden raisin, pumpkin vinaigrette

Cavatappi Bolognese
Braised lamb & beef with tomato, red wine & fall spices

Local Apple Crisp
Vanilla bean ice cream





McGregor Vineyard Dinner at the Park Inn

Thursday, October 24

6:15 pm

37 Shethar Street, Hammondspoint

\$75 per person

Reservations are required

Purchase at parkinnflx.com

More details coming soon!

Adopt a McGregor Wine Barrel

Adopting a McGregor wine barrel is a great way to support our winemaking process and to enjoy the finest wines we produce.

When you adopt a barrel, every year for five years you receive:

Free tickets for two to our spring White Wine Preview Tasting and our fall Red Wine Barrel Tasting

Six bottles of our finest barrel aged wines each fall, including some selections from the McGregor wine library

The satisfaction (or bragging rights) that a barrel that you own is full of 60 gallons of a future McGregor wine

After the five year period of use in our cellar is complete, the barrel goes home with you. Use it to make something creative!

Adopt yours today or give one as a gift:

www.mcgregorwinery.com/Adopt-a-Barrel



Pick Up Party

Sunday, November 3rd | 1-4 pm

Join us for another laid-back Clan Club get-together. Local musician Owen Eichensehr is on hand to entertain us all. This is the perfect excuse to visit the winery and to pick up your November Clan Pack as well as any other Clan Packs and/or wine futures you're owed.

Reservations are required by getting tickets at mcgregorwinery.com



WINERY HOURS

June-October:

Open daily 10am–6pm

November-May:

Open daily 11 am–5 pm

Please go to mcgregorwinery.com/hours for current hours





2016 Cabernet Sauvignon

\$35.00 per bottle retail

Special Clan Pack Pricing

\$26.25 per bottle
now through October 20th

*Mix/Match a case (12 bottles) with the
2018 Semi-Dry Riesling and shipping is free!*

Two separate parcels of estate grown Cabernet Sauvignon vines were harvested by hand on October 13, 2016. The first yielded 3.8 tons of fruit with 23.4 brix natural sugar, 7.9 g/l TA and a 3.30 pH. The second parcel yielded 0.75 tons of fruit with 22.5 brix natural sugar, 7.7 g/l TA and a 3.23 pH. The grapes were destemmed and inoculated with yeast. Fermentation lasted nine days at 62-78 degrees. A 100% malolactic fermentation was completed. The wine was transferred to primarily 3-6 year old American oak barrels along with a few new barrels and was aged for 25 months. It was cold stabilized and then filtered and bottled on July 10, 2019. The finished wine has 6.3 g/l TA, a 3.41 pH, 0.25% residual sugar and 13.7% alcohol. **234 cases produced.**

This youthful Cabernet is medium bodied, bright, fruit driven and nicely oaked. It has aromas and flavors of blackberries, plums and cherries intertwined with spice, earthiness and coconut. It's very smooth on the palate and has fine, ripe tannins. Currently, the barrel influences dominate; if you don't plan on cellaring this wine for a few years, I recommend letting this vintage breathe for at least a few hours before enjoying. After trying the bottle in your Clan Pack, grab some more and cellar until at least 2024-2028. This vintage pairs really well with grilled steaks, leg of lamb, cedar planked salmon steaks and the porter-braised short rib recipe in this newsletter.



2018 Semi-Dry Riesling

\$16.00 per bottle retail

Special Clan Pack Pricing

\$12.00 per bottle
now through October 20th

*Mix/Match a case (12 bottles) with the
2016 Cabernet Sauvignon and shipping is free!*

A total of 4.3 tons of estate grown Riesling was harvest by hand on October 16, 2018. The grapes had 18.2 brix natural sugar, 10.3 g/l TA and a 3.03 pH. The grapes were destemmed, pressed and inoculated with yeast. A cool fermentation lasted for 17 days at 57-59 degrees. The finished wine was cold and heat stabilized and then filtered and bottled on July 9, 2019. The finished wine has 8.1 g/l TA, a 2.90 pH, 2.0% residual sugar and 12% alcohol. **239 cases produced.**

This Riesling displays a great balance of sugar and acidity that is a hallmark of our off-dry styled Rieslings. It has a golden straw color and the aroma reminds me of a giant bowl of ripe tangerines and peaches along with a touch of lime. This vintage displays greater weight and texture on the palate compared to the 2017 vintage. The lemon/lime/grapefruit notes so present in the 2017 vintage are more subtle here and fresh stone fruit character dominates this wine. Peaches and juicy apricots sit on the palate for a lingering finish. This is another vintage that will cellar beautifully well into the 2030s. Don't worry if you can't wait that long, it's absolutely delicious right now! Among other dishes, enjoy this wine with roasted butternut squash soup, grilled sharp cheddar cheese and tomato sandwiches, Brats and sauerkraut, and spicy grilled chicken.

Porter-Braised Short Ribs with Prunes, Brandy & Lemon Essence

Adapted from *Cook's Illustrated*. Start one day ahead (up to 3 days) for convenience.

- 6 lbs bone-in short ribs, seasoned with salt & pepper
- 3 c Porter Beer
- 3 large onions, chopped medium
- 2 medium carrots, chopped medium
- 1 large celery rib, chopped medium
- 9 medium garlic cloves, chopped
- ¼ c all purpose flour
- 4 c low-sodium chicken broth
- 1 (14.5 oz.) can diced tomatoes
- 2Tbsp Dijon mustard
- 2Tbsp Worcestershire sauce
- 3 medium bay leaves
- 1 Tbsp fresh Thyme leaves, minced
- ½ c Brandy
- 8 oz. pitted prunes
- 2 tsp brown sugar
- 2 tsp lemon zest (approx. one lemon)
- 6 Tbsp fresh parsley leaves, minced for garnish

Adjust oven rack to lower-middle position and pre-heat oven to 450. Arrange ribs bone-side down in a single layer in a large flame-proof roasting pan; season with salt and pepper. Roast until the meat begins to brown (45 min). Drain off the liquid and set aside. Return ribs to the oven and roast 10 minutes then transfer ribs to a large plate. Add any liquid into the bowl with the previously reserved liquids. Reduce oven temp. to 300. Place roaster on the stove top burners set at medium heat. Add Porter, bring to a simmer and scrape the bottom of the pan with a wooden spoon. Remove from the heat and set aside.

Skim 2 Tbs fat off reserved liquid and put in a large oven-proof Dutch oven. Place this on the stove-top over medium-high heat and add in the onion, carrots and celery. Sauté until the vegetables soften (10 min.), add the garlic cook for one min. and stir in the flour until combined. Add the reserved liquids, chicken broth, tomatoes, thyme, Bay leaves, Dijon mustard and Worcester sauce. Bring to a boil and submerge the short ribs completely. Bring to a boil, cover and place in the oven. Simmer until the ribs are tender (approx. 2-2 ½ hrs). Transfer the ribs to a plate and discard any loose bones that have fallen away from the meat. Strain the braising liquid into a bowl and discard any solids. Store the ribs and liquid separately and refrigerate overnight.

Bring the brandy to a boil in a small saucepan. Remove from heat, add the prunes and let stand for 15 minutes. Meanwhile, spoon off and discard the solidified fat from the chilled braising liquid. Bring the liquid to a boil in a Dutch oven over med-high heat, stirring occasionally. Add the prunes with their liquid, the brown sugar and salt and pepper to taste. Submerge the ribs in the liquid and return to a simmer. Reduce the heat to med-low and cook, partially covered until the ribs are heated through then gently stir in the lemon zest. Serve over mashed potatoes, mashed root vegetables. Garnish with parsley and serve with McGregor Vineyard Cabernet Sauvignon.



Keuka Holidays

November 9 & 10 | November 16 & 17

10am-5pm each day

Ring in the holiday season at one of our Keuka Holidays weekends!

Ticket holders receive a 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 Tuscan White Bean Soup with Asiago Crostini, Holiday Cranberry Bars, Beef & Mushroom Farfalle with Rosemary Cabernet Sauce & Parmesan, Chocolate Espresso Cake with Chocolate Mousse

Please note: Tickets for the first weekend are **NOT** usable on the weekend of November 16-17!

Advance weekend tickets are just \$35 per person or \$55 for a "couples ticket"

(\$5 off for Designated Driver tickets)

\$5 at the door surcharge if tickets are still available.

Purchase tickets at keukawinetrail.com, at your local Wegmans customer service counter or by calling 800.440.4898.



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McGREGOR

vineyard

september 2019



RED WINES

2016 Cabernet Sauvignon (new release)	\$35
2017 Merlot (new release)	\$35
2017 Cabernet Franc Reserve	\$25
2017 Saperavi	\$35
2016 Pinot Noir - Mariafeld clone	\$30
2015 Pinot Noir	\$30
2014 Pinot Noir	\$30
2013 Pinot Noir	\$25
Highlands Red	\$12
2013 Black Russian Red	\$90
2013 Black Russian Red 36 Month Barrel Reserve Magnum (no discounts)	\$200

SPARKLING WINES

1994 Blaganta Ubhal Fion (almost gone!)	\$100
2013 Blanc de Blanc	\$35
2013 Blanc de Noir	\$35

DRY WHITE & ROSÉ WINES

2018 Dry Riesling	\$16
2017 Dry Riesling	\$16
2017 Chardonnay Reserve	\$25
2017 Unoaked Chardonnay	\$14
2017 Dry Gewürztraminer Reserve	\$25
2017 Dry Gewürztraminer Reserve (new release)	\$25
2018 Pinot Noir Rosé	\$16

SEMI-DRY WHITE WINES

2018 Chardonnay (Unoaked)	\$10
2017 Gewürztraminer	\$20
2018 Semi-Dry Riesling (new release)	\$16
2017 Semi-Dry Riesling	\$16
2017 Riesling	\$20
Sunflower White	\$9
Highlands White	\$10

SWEET WHITE WINES

2015 Bunch Select Riesling (375 ml)	\$40
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