

MCGREGOR VINEYARD

# clan club

NEWSLETTER



A frozen grapevine offers beauty in these challenging times.

**I'm getting a late start on writing this newsletter.** Needless to say, it would be a much different document had I penned it a few weeks ago. But that didn't happen and boy oh boy, what a different state of affairs we're confronted with now. I'm not quite sure what to say other than I hope safety and wellbeing for you all.

Regardless of how you may feel about what's going on and how it's being handled, one certainty exists- this situation is disrupting all of our lives and livelihoods. Nobody can intuit how disruptive this will be nor for how long, but the negative impact is already crystallizing. Each day offers new challenges and adjustments to how we behaved the day before. I've re-written this newsletter introduction a few times now because what I had written became irrelevant overnight.

Currently, we are closed to the public Monday through Wednesday and have one person at the winery from 12-5 Thursday through Sunday for curbside pickup of orders. Please make sure you schedule your pickup on our website. We will likely alter these hours again, so please stay tuned to our social media posts and emails.

On the flip side of this disruption is opportunity. Mother Nature has asked us to take a pause, sit on the sideline and be still for a moment. In this quietude, we can reflect on what really matters- family, friends, health and home. Creativity is surfacing all around us and generosity is blooming. Respect. Decency. Care. Strangely, being confined from one another appears to be bringing us all closer together. I hope we don't squander this opportunity or let it fade once again into the background of our lives.

Onto this month's featured wines- two wonderful tools for un-sobering ourselves. These are my two absolute favorite current wines. The 2016 Pinot Noir was crafted from a year of severe drought and is aromatic, concentrated, focused and delicious. The 2017 Riesling exemplifies why one shouldn't avoid a bit of residual sugar in Rieslings crafted in the Finger Lakes. The interplay of acidity and sugar in this wine is incredible. I suggest figuring out a reason to immediately open both of these wines and enjoy them before you turn the page!

May good health, wellness and positive thoughts keep you all in good stead through these uncertain times.

Be well,

John

WE HOPE YOU CAN JOIN US!



## 2019 Vintage White Wine Preview

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**Saturday, May 9th &  
Saturday, June 6th  
11, 1 & 3 each day**

**\$30 per Clan Club member  
\$40 for non-members**

*(Please note: there will be no charge for reserving your day/time  
until we know we can actually have the event at the winery)*

Go to [mcgregorwinery.com/events](http://mcgregorwinery.com/events)  
to reserve your tickets.

In the unfortunate event that we cannot hold this event,  
crazy as it may sound, we will somehow hold a virtual tasting  
of the wines. Stay tuned!

## White Wine Preview Menu

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*Catered by Timber Stone Grill*

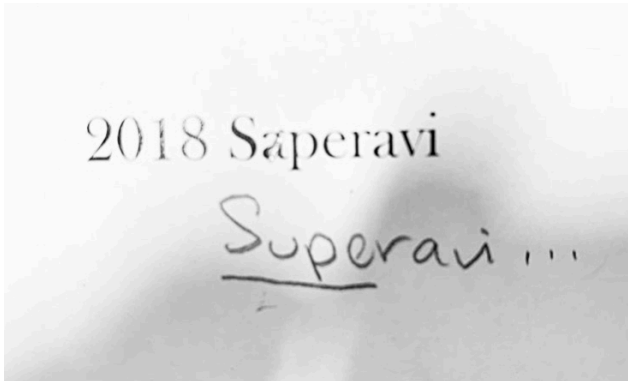
**Asparagus and Artichoke Soup**  
Mint crème fraiche and lemon essence

**Artisan Greens**  
Smoked tomato vinaigrette and  
pickled red onion

**Spring Chicken Ragout**  
Madeira, cremini mushrooms  
and roasted vegetables

**Chocolate Espresso Cake**  
Cream cheese mousse

## IMPECCABLE RED WINES!



*We love getting comments from the fall red wine barrel tasting!*

## 2018 Red Wine Futures

**We've got a great lineup of future reds-  
order yours now at a 25% discount off projected retail!**

All of the reds from the 2018 vintage display balance, depth and lingering finishes. Oak treatment was focused on uplifting fruit character and providing a bit of structure to each of these wines. None of these wines fall short in quality and it's difficult to pick a favorite; it's a vintage that ultimately comes down to personal preference as they are all fine examples of McGregor terroir and style.

We know you can't all experience our barrel tasting event - but your Clan Club membership gives you the benefit of purchasing these reds prior to their release at 25% off their projected retail price. These wines will begin to be bottled this spring, with some maturing until they are bottled in 2021. We will contact you when each wine is ready for pick up or delivery. All of these wines are estate grown and bottled. **This offer ends on April 10th!**

### **2018 Pinot Noir - \$22.50**

(\$30.00 retail)

Crafted from a single clone, the Gamay Beaujolais, last produced as a stand-alone clone in 2016.

Bright, red berries, light to medium bodied.

Currently 6.9 g/l TA, 3.62 pH, 0.2% residual sugar and 12% alcohol. Approx. 220 cases to be bottled.

### **2018 Cabernet Franc - \$18.75**

(\$25.00 retail)

Highly aromatic with depth I've seldom experienced with this varietal. Cocoa, bell pepper, ripe red and black berries, cherry, graphite. Light to medium bodied, soft tannins. Outstanding! Currently 6.1 g/l TA, 3.61 pH, 0.4% residual sugar and 12.6% alcohol. Approx. 270 cases to be bottled.

### **2018 Merlot - \$26.25**

(\$35.00 retail)

Concentrated color. Subdued, spicy aromatics. Stone fruit, berries, dust and earth. Soft and fine tannins envelop the palate. Currently 6.4 g/l TA, 3.57 pH, 0.4% residual sugar and 12.5% alcohol. A scant 90+ cases to be bottled.

### **2018 Cabernet Sauvignon- \$26.25**

(\$35.00 retail)

Dark garnet red color. Blackberry, herbs, cocoa, subtle and sweet oak, earth. Great aging potential. Beautiful tannins, smooth and long lingering. Currently 6.5 g/l TA, 3.59 pH, 0.4% residual sugar and 12.2% alcohol. Approx. 170 cases to be bottled.

### **2018 Rob Roy Red - \$33.75**

(\$45.00 retail)

50% Cabernet Franc, 30% Cabernet Sauvignon, 20% Merlot.

A favorite of attendees of the Barrel Tastings. Each varietal shines, yet the blend overshadows any of the three on their own.

Complex, elegant, approachable yet fantastic aging potential.

Currently 6.3 g/l TA, 3.61 pH, 0.4% residual sugar and 12.5% alcohol. Approx. 245 cases to be bottled.

### **2018 Saperavi - \$30.00**

(\$40.00 retail)

Deep purple-red color. Fruit driven aromatics. Blackberry, plum, elderberry, spice. Gripping tannins, big finish. Currently 6.7 g/l TA, 3.54 pH, 0.4% residual sugar and 12.5% alcohol. Approx. 245 cases to be bottled.

### **2018 Black Russian Red - \$45.00**

(\$60.00 retail)

A magnificent vintage! Inky purple color. Typical complexity-cassis, blackberry, elderberry, oak, cedar, earth. Ripe and bold tannins, very long lingering. Very age worthy. Currently 7.5 g/l TA, 3.52 pH, 0.6% residual sugar and 12.8% alcohol. Approx. 245 cases to be bottled.



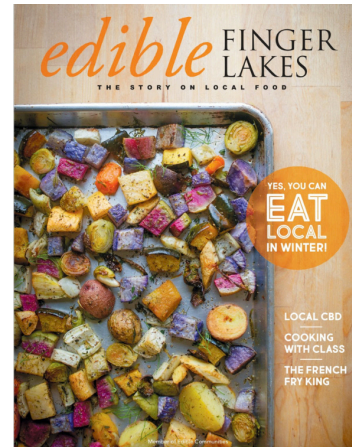
## DUST FROM THE LIBRARY

The most noteworthy cellared wine I've had of ours in quite sometime is our **1995 Cabernet Franc**. This is one of the first produced in the Finger Lakes and was impressive from the first pour. It maintains a vibrant color and has beautiful aromatics. It has fresh berry character on the palate with enjoyable pepper notes and gripping, fine tannins.  
Exquisite!

The **2012 Cabernet Franc** is still clearly in the category of delicious, youthful wines. Enough said.

The **2010 Pinot Noir** remains so as well; bright red cherry and strawberry flavors mingle with black tea-like tannins- a well put together wine. It still has time to further impress.

The **1998 Black Russian Red** was quite a surprise. It was bottled with synthetic corks and it's aromatics led me to believe it to be a long gone vintage. This proved not to be the case on the palate. It has wonderful tertiary characteristics, velvety tannins and opens up beautifully over an hour or two. I just wish the aromatics and flavors were more congruent- open it if you have it!



## Edible Finger Lakes

I sat down with the owner of the magazine in the fall to hear about an idea he had regarding distribution. I love both the magazine and it's owner, so I was intrigued by what he was thinking. Needless to say, as an added bonus to being a Clan Club member, we are now enclosing the latest copy of Edible Finger Lakes in our Clan Packs- **free of charge!** If you pick up your wine packs, we will happily give you your copy when you visit!



## KEUKA WINE TRAIL EVENTS

### Taste of the Trail

April 4 - cancelled

### Keuka in Bloom

May 2 & 3 | May 30 & 31

Please check [Keukawinetrail.com](http://Keukawinetrail.com) for up-to-date event information.



## 2016 Pinot Noir

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\$30.00 per bottle retail

*Special Clan Pack Pricing*

**\$22.50 per bottle**  
now through April 20th

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

**A total of 3.33 tons of estate grown grapes was harvested by hand on September 27, 2016.** These grapes had 23 brix natural sugar, 7.1 g/l TA and 3.33 pH. The grapes were destemmed and cold soaked overnight. They were then inoculated with yeast and fermented for seven days at 60-76 degrees. The wine completed a full malolactic fermentation and was then pressed and eventually transferred into 1-6 year old French oak barrels. It was aged for 30 months, then it was transferred into a stainless steel tank for heat and cold stabilization and egg white fining. The wine was then filtered and bottled on July 19, 2019. The finished wine has 6.7 g/l TA, 3.58 pH, 0.25% residual sugar and 13.2% alcohol.

This Pinot Noir immediately became my favorite since the 2012 vintage. It is the first time in many years we have crafted a Pinot exclusively from the Gamay Beaujolais clone we grow. This ripe, rich vintage has a beautiful dark garnet color. It has intense aromatics reminiscent of strawberries, plums, raspberries, black tea along with a subtle floral/violet character. Its a juicy Pinot, rich and robust on the palate with fine, grippy tannins that lead to a lingering finish of tart cherries and cranberries. Pair with grilled salmon, strip steak, chili and dark chocolate cake. This is an exquisite, young Pinot that will mature wonderfully over the next decade.



## 2017 Riesling

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\$20.00 per bottle retail

*Special Clan Pack Pricing*

**\$15.00 per bottle**  
now through April 20th

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

**A total of 2.78 tons of estate grown grapes were harvested by hand on November 2, 2017.** The grapes had 20.6 brix natural sugar, 8.2 g/l TA and 3.05 pH. The grapes were destemmed, pressed, inoculated with yeast and fermented at 55-58 degrees for 15 days. In the spring of 2018 the wine was cold and heat stabilized. It was then filtered and bottled on May 23, 2018. The finished wine has 8.0 g/l TA a 2.88 pH, 3.0% residual sugar and 12% alcohol. **213 cases produced.**

This truly is an impeccably balanced Riesling. It's aromatics and flavors are diverse to say the least. Aromas of lime, tangerine, orange blossom, stone fruits combine with a touch of petrol character. This wine is medium bodied and luscious. The aromatics carry through onto the palate and the wine finishes with ripe apricot character, enticing acidity and is very long lingering. Enjoy this beauty now or for many, many years to come (2030-2040).

## Caramelized Onion Tortilla

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*Pair with both of the featured wines in this month's Clan Pack.*

- 1 large sweet onion, halved and thinly sliced
- 2 cloves garlic, finely chopped
- 1/8 c Cream Sherry
- 1 tsp granulated sugar
- 1 tsp fresh thyme
- 1/4 tsp fennel seed
- 1/4 tsp red pepper flakes
- 1/4 tsp ground nutmeg
- 8 large eggs, beaten
- 1/4 c water
- 1/2 c chevre, crumbled
- 3 Tbs unsalted butter
- 2 Tbs olive oil

Preheat oven to 400. Heat olive oil and butter in a wide, thick bottomed oven safe sauté pan over medium-high heat. Evenly spread onions on the bottom of the pan, cook for 10 minutes, stirring occasionally. Add sugar, thyme, red pepper flakes, salt and pepper, reduce heat to medium-low and cook for 30-45 minutes, stirring every five minutes. Once onions are a deep brown color, add garlic and fennel seed and cook for two more minutes. Increase heat to medium-high, add the sherry and cook two more minutes. Reduce heat to medium. Beat together eggs, water, nutmeg, salt and pepper. Pour over onions and stir to create small curdles. Add chevre and place pan in oven. Cook for 20 minutes or until completely set and browned on top. Allow to cool for five minutes before slicing and serving.



## Current Winery Hours

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Closed Monday through Wednesday.

Open 12-5pm Thursday through Sunday  
for curbside pickup only.

Please schedule your  
pick-up on our website at:

**[www.mcgregorwinery.com/curbside](http://www.mcgregorwinery.com/curbside)**

These hours are likely to change  
so please stay tuned to  
our social media posts and emails.



Follow us on instagram  
**mcgregorvineyard | #mcgregorflx**



# McGREGOR

*vineyard*

march 2020



## RED WINES

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2013 Black Russian Red 36 Month Barrel Reserve Magnum (no discounts)	\$200
2016 Black Russian Red	\$60
2016 Rob Roy Red	\$45
2017 Merlot	\$35
2017 Cabernet Franc Reserve	\$25
2016 Pinot Noir (new release)	\$30
2016 Pinot Noir - Mariafeld clone	\$30
2015 Pinot Noir	\$30
2014 Pinot Noir	\$30
2018 Chancellor Highlands Red	\$20
Highlands Red	\$12

## SPARKLING WINES

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1994 Blaganta Ubhal Fion (almost gone!)	\$100
2013 Blanc de Blanc	\$35
2013 Blanc de Noir	\$35
2017 Sparkling Muscat Ottonel	\$35

## DRY WHITE & ROSÉ WINES

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2018 Dry Riesling	\$20
2018 Unoaked Chardonnay (new release)	\$14
2017 Unoaked Chardonnay	\$14
2018 Dry Gewürztraminer Reserve	\$25

## SEMI-DRY WHITE WINES

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2017 Gewürztraminer	\$20
2018 Semi-Dry Riesling	\$20
2017 Riesling	\$20
Sunflower White	\$9
Highlands White	\$10

## SWEET WHITE WINES

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2015 Bunch Select Riesling (375 ml)	\$40
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