

MCGREGOR VINEYARD

# wine club

NEWSLETTER



Well folks, here we go! August is around the corner and we're finally hosting the Wine Club Picnic again...it will be so nice to see familiar faces again and meet new members too. Summer here in the Finger Lakes has been very, very dry this year. While we all hope for some rain to relieve these drought conditions, I certainly hope August 13th is a sunny, dry day! The vineyards are doing well, but our crop is on the smaller side from some frigid winter damage. So far, this season is shaping up to be outstanding- low yielding and high quality...continue to keep your fingers crossed with anticipation.

This month's featured wines are a slight diversion from our usual summer selections of whites and/or rosés. Instead, these wines celebrate a quintessential part of summer in the northeast: grilling! The 2020 Cabernet Franc is fruit driven, smooth, and light- a perfect summertime red. The 2019 Cabernet Sauvignon is more substantial and will really shine alongside just about anything you choose to put on the grill.

Thank you so much for making McGregor Vineyard wines a part of your everyday life. There's no greater honor for me to share with you what the sun, soil, and water provides us here on Keuka Lake.

As my father used to say...in vino veritas,

John

july 2022

MAKE YOUR RESERVATIONS NOW!

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# Wine Club Picnic

**Saturday, August 13th**  
**\$50 per person**

**Order your tickets today at**  
**[mcgregorwinery.com/events](http://mcgregorwinery.com/events)**

The annual Wine Club Picnic is right around the corner, get your tickets today!!! We are so excited to host the picnic again this year after a two-year hiatus. Our picnic is an open-air affair across the road from the winery and should be safe for all attending. If you want a little extra personal space, there is plenty of room to have that too. 2020 and 2021 were milestones for us- the winery's 40th anniversary followed by the vineyard's 50th anniversary. Unfortunately, we couldn't celebrate these with you in person so this year's picnic will make up for it!

We have hosted this event for decades and promise it'll be a relaxing and fun afternoon for everyone. The folks from Gale Wyn Farms in Canandaigua are catering the best pig roast you'll have all summer long from pigs they raise themselves. We are grilling locally grown sweet corn all afternoon as well. Lifetime club member Walt Atkison and friends are back to play some great music for us.

As in the past, we have blind red and white wine tastings, a live auction of wines from our wine library, silent auctions, raffles, and one day only sales on numerous wines. We're pouring a nice selection of our current wines throughout the days as well. What do we ask of you? Be creative and bring an appetizer to share! Please keep in mind, we really don't have the ability to heat/chill anything.

The homestyle pig roast is served with BBQ sauces, tossed salad, salt potatoes & butter, baked beans, coleslaw, macaroni salad and fresh rolls. We will also provide a locally made dessert.

Things to keep in mind:

The picnic does end— pay attention to the amount of wine you consume (non-alcoholic refreshments are available)! Our staff cannot serve visibly intoxicated people even if you have a designated driver- it's the law! Regardless, we strongly encourage your group to have a designated driver.



## PICNIC SCHEDULE

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- 11:30** Registration for the picnic begins
- 1:00** Picnic officially starts! Roasted local corn on the cob, water & flavored seltzer water available all day
- 2:00** Red & White Wine Blind Tasting  
McGregor wines versus other local wines!
- 3:30** "From the Library" Live Wine Auction  
Many vintages of our wines pulled from storage including some large bottles!
- 5:00** Pig Roast from Gale Wyn Farms!
- 6:00** Silent auction and raffles end, and winners are announced
- 6:30** Picnic winds down

# From the Library Wine Auction

For the first time ever, here is the list of auction items for this year's live wine auction at the picnic. **Please note, there may be a few alterations, additions, and/or subtractions.**

This is going to be a lot of fun!

All lots are six bottles unless otherwise noted

**Lot 1) Aromatic Whites:** 2015 & 2016 Rkatsiteli-Sereksiya, 2010 & 2012 Semi-Dry Riesling, 2016 & 2017 Dry Gewürtztraminer Reserve

**Lot 2) Sparkling Wines:** Two 2017 Sparkling Muscat, Two 1994 Blaganta Ubhal Fion, Two 2008 Blanc de Blanc

**Lot 3) Pinot Noir:** 2011, 2011 Reserve, 2012, 2013, 2013 Clone 7, 2014

**Lot 4) Pinot Noir:** 2010, 2011, 2012, 2013, 2014, 2015

**Lot 5) Cabernet Franc:** 2007 Reserve, 2008 Reserve, 2009, 2010 Reserve, 2012 Reserve, 2013 Reserve

**Lot 6) Cabernet Franc:** Reserves- 2012, 2012, 2014, 2015, 2016, 2017

**Lot 7) Cabernet Franc:** Three Reserve Magnums- 2015, 2016, 2017

**Lot 8) Merlot:** 2012 Reserve, 2013 Reserve, 2014, 2015, 2016, 2017

**Lot 9) Merlot:** 2008, 2009, 2010 Reserve, 2011, 2012 Reserve, 2013 Reserve

**Lot 10) Cabernet Sauvignon:** 2012 Reserve, 2013, 2014, 2015, 2017, 2018

**Lot 11) Cabernet Sauvignon:** 2001, 2002, 2003, 2004, 2006, 2007

**Lot 12) Cabernet Sauvignon:** Three Magnums- 2014, 2015, 2016

**Lot 13) Rob Roy Red:** 2011, 2012, 2013, 2014, 2015, 2016

**Lot 14) Rob Roy Red:** 2004, 2005, 2006, 2007, 2008, 2009, 2010

**Lot 15) Rob Roy Red:** Three Magnums- 2014, 2015, 2016

**Lot 16) Black Russian Red:** 2006, 2007, 2008, 2010, 2011, 2012

**Lot 17) Black Russian Red:** Two 2007 30 Month Reserve, Two 2010, Two 2013 36 Month Reserve

**Lot 18) Black Russian Red:** Three Magnums- 2014, 2015, 2016



**HAVE YOU HEARD?**

## 2021 Chardonnay Magnums

**\$25/1.5l**

We are now offering our 2021 Semi-dry Chardonnay in magnums! Medium bodied and quaffable. Red apple, grapefruit, grass, white pepper. Crowd-pleasing, delicious, everyday wine.

Stop in the winery or order yours online today!

[www.mcgregorwinery.com/product/2021-Chardonnay-Magnum](http://www.mcgregorwinery.com/product/2021-Chardonnay-Magnum)



**AVAILABLE ONLY AT THE WINERY!**

## 2021 Saperavi Rosé

Try our stunning 2021 Saperavi Rosé by the glass or bottle available only at the winery! We crafted a small batch of the wine - This gorgeous strawberry colored wine has flavors of red currant, cranberry, cherry and hint of watermelon rind. Bracing acidity makes this wine crisp and refreshing. A summer wine if there ever was one!

**Stop in and try a glass today!**

Reserve your wine by the glass experience at  
[www.mcgregorwinery.com/visit](http://www.mcgregorwinery.com/visit)





## 2020 Cabernet Franc

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A total of 6.57 tons of estate grown Cabernet Franc grapes was harvested by hand on October 27, 2020. The grapes had 22.6 brix natural sugar, 7.6 g/l TA, and 3.30 pH. The grapes were destemmed, crushed, and inoculated with yeast. Fermentation lasted for nine days at 66-80 degrees. The must completed a 100% malolactic fermentation, was pressed, and transferred to oak barrels for 12 months. The wine was egg-white fined, cold stabilized, and filtered. It was bottled on May 11, 2022. The finished wine has 6.2 g/l TA, 3.43 pH, 0.4% residual sugar, and 13.3% alcohol. **442 cases produced.**

This Cabernet Franc is bright and very smooth. It is medium bodied and has aromas reminiscent of cherry, raspberry, wet stone, graphite, and pepper. These aromatics settle on the palate and are supported by nicely integrated oak flavors and tannins. The fruit character of this wine lingers pleasantly on the finish. Pair with spicy baked chicken thighs, grilled burgers, and eggplant enchiladas. Enjoy now and easily to 2030.

in this month's **club pack**



## 2019 Cabernet Sauvignon

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**A total of 4.58 tons of estate grown Cabernet Franc grapes was harvested by hand on October 4-6, 2019.**

The grapes had 21.3 brix natural sugar, 11.1 g/l TA, and 3.13 pH. The grapes were destemmed, crushed, and inoculated with yeast. Fermentation lasted for 10 days at 60-76 degrees. The must completed a 100% malolactic fermentation, was pressed, and transferred to oak barrels for 24 months. The wine was egg-white fined, cold stabilized, and filtered. It was bottled on May 11, 2022. The finished wine has 6.6 g/l TA, 3.51 pH, 0.4% residual sugar, and 12.6% alcohol. **213 cases produced.**

What a beautiful, young Cab! This medium bodied wine has aromas of cassis, blackberry, damp leaves, oak, and a touch of black licorice. It's vibrant on the palate with flavors of cocoa, cranberry, pomegranate, cherry, red currant, oak, and tobacco. Its youthfulness is clear, and the oak still sits in front of some of the fruit character at the heart of this delicious wine. Decant for a few hours and enjoy now or give it 3-5 years to really shine. Deep cellar for 10-15 years. Serve with grilled flank steak, spicy barbeque tofu, and Tandoori lamb chops.

recipe corner

## Tandoori Lamb Chops

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Adapted from Suvir Saran's *Luscious Tandoori Lamb Chops*,  
*Food & Wine*, July 2006

### Serves 2

4 lamb rib chops  
½ C whole milk yogurt  
Lemon juice, fresh from ½ lemon  
1 T olive oil  
1 T malt vinegar  
1 T garam masala  
1 T cumin  
1 T paprika  
¼ - ½ tsp cayenne pepper  
¼ tsp freshly grated nutmeg  
1 tsp salt  
2-inch piece of fresh ginger, minced  
3 large cloves garlic, minced

Combine ingredients in a bowl, add lamb chops and coat well. Cover and refrigerate for 2-4 hours. Remove from fridge and let sit at room temperature for a half hour. Prepare a grill to medium high heat. Oil the grill, place chops on and grill for 8-10 minutes, turning after 4 minutes and again after 4 more minutes. Remove from grill and rest for 5 minutes before serving.

*Pair with our Cabernet Sauvignon or Saperavi.*



### S U M M E R H O U R S

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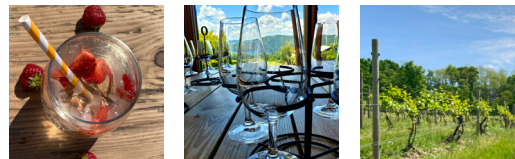
Open 7 days a week  
11:00am-5:00pm

Reservations are required for tastings- please go to [www.mcgregorwinery.com/visit](http://www.mcgregorwinery.com/visit) to schedule your tasting. We also offer wine by the glass reservations - there is no charge for this and it guarantees you a seat at the winery if you are not signed up for a tasting!

**Any reservation fees are fully refundable with more than 24 hours notice of cancellation.**

Please call us at 607-292-3999 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)



# MCGREGOR

VINEYARD

july 2022



## RED WINES

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2019 Pinot Noir (new release)	\$35
2020 Cabernet Franc (new release)	\$28
Highlands Red	\$15
2020 Merlot (new release)	\$38
2019 Cabernet Sauvignon (new release)	\$40
2019 Rob Roy Red (new release)	\$55
2018 Saperavi Reserve	\$65
2017 Saperavi Grand Reserve	\$80

## DRY SPARKLING WINES

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2013 Blanc de Blanc	\$45
2013 Blanc de Noir	\$45
2018 Sparkling Muscat Ottonel	\$35
2019 Sparkling Riesling	\$35

## DRY WHITE & ROSÉ WINES

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2020 Chardonnay Reserve	\$35
2021 Unoaked Chardonnay (new release)	\$16
2021 Dry Riesling (new release)	\$22
2021 Dry Gewürztraminer (new release)	\$30
2021 Pinot Noir Rosé (new release)	\$20
2021 Rosé d'Cabernet Franc (new release)	\$20

## SEMI-DRY WHITE WINES

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2021 Chardonnay (Unoaked)	\$14
2021 Chardonnay (new release-1.5 liter magnum)	\$25
2020 Semi-Dry Riesling	\$22
2019 Riesling	\$22
Highlands White	\$12
Sunflower White	\$11
2021 Vignoles (new release)	\$20
2020 Late Harvest Vignoles (375 ml)	\$30

Library wines are available at [www.mcgregorwinery.com/library](http://www.mcgregorwinery.com/library) and by request.