

MCGREGOR VINEYARD

wine club

N E W S L E T T E R



Another year is coming to its end. It's so exciting to feel the pull of a new year so close by and to visualize what new and wonderful things await with its arrival. Autumn has been long and slow; it feels like we are still waiting for winter to arrive in the Finger Lakes. Manuel, our vineyard manager, has hilled up around the base of all the vines, he's rolled out mulch hay in a few sections of the vineyard and planted winter rye down some of the vineyard rows. Now it's time for winter to arrive and the ground to freeze up!

It's been such an interesting and gratifying year coming out of the depths of Covid social isolation! The return of the annual picnic was an absolute blast, and it has been so enjoyable sharing samples of the 2021 vintage reds at this Fall's barrel tastings. Hopefully, we can provide even more events, dinners, and get-togethers in 2023.

The selections in this wine pack are perfect for holiday gatherings. The **2021 Dry Gewürztraminer** is a current favorite of mine- it's lean, dry, and crisp. The **2020 Merlot** has beautiful body and fruit character. It's tasting so good right now, while it will age nicely in the bottle, why wait?!

All of us in the vineyard and at the winery wish you happy and memorable times during the holidays and on into the new year...

Cheers,
John

p.s. Don't forget to stock up on some McGregor bubbles to celebrate the New Year! We currently have four in stock: 2013 Blanc de Noir, 2013 Blanc de Blanc, 2018 Sparking Muscat, and 2019 Sparkling Riesling!

november 2022

Four Times A Year!

The McGregor Vineyard wine club was started way back in the mid-1980s by founders Bob and Marge McGregor. At the time, it was one of the only wine clubs of its kind in the United States and it was created long before the Finger Lakes was a tourist destination! The club seemed like a great way to stay connected with the few wine aficionados that would trek up the Keuka hillside and visit our young, little winery. As the club grew, it naturally evolved and improved. It's been a few years since we've tweaked the mechanics of the club and the time has come to make another improvement.

Beginning in 2023 the McGregor Wine Club will change from 6 club packages per year to 4 club packages per year.
Don't worry, you still get a full case of wine each year!

All club member benefits and details remain the same. The only change is that there will be three bottles minimum per club package instead of two. Shipping for each club package is \$15 in the Eastern US and \$20 for Western US.

Club Pack Months: February, May, August, and November.

We are making this change so that we can all focus more on enjoying the perks of club membership. You end up spending less on shipping each year and you have fewer packages that need to be coordinated and managed for delivery. We will have more time and space between packages for member events and we will spend less time managing packages and more time managing club activities.

What do you need to do?

Nothing! No action is needed from you for this improvement. There will be no club package in January 2023, and the February 2023 package will be announced via email on January 20th. The dates for each club package are also on the website in your Member Dashboard.

PLEASE JOIN US



Special Sparkling Flight

Wednesday, December 28- Saturday, December 31st

\$15 per person

Reservations are required

Celebrate the upcoming new year with a special flight of

2013 Blanc de Noir (new disgorging)

2013 Blanc de Blanc (new disgorging)

2018 Sparkling Muscat Ottonel

2019 Sparkling Riesling

Accompanied with a trio of cheese + chocolate appetizers

Make your reservations at:

www.mcgregorwinery.com/Visit/Events

GIVE THE GIFT OF MCGREGOR VINEYARD THIS HOLIDAY



Holiday Wine Gift Packs

Treat your friends and family to your favorite wines. Holiday wine gift sets are back! We've created a variety of sets to choose from, allowing you to select the perfect gift for your wine loving friends & family. Each gift pack comes beautifully packaged and includes an Apothecary Maple Crunch chocolate bar and a selection of Marge McGregor's family recipes. Shipping is included with each McGregor Wine Gift Pack.

Shop gift packs at:

www.mcgregorwinery.com/holiday-gift-guide

Free Shipping on all orders with 6 or more bottles

Place your holiday orders today and receive free shipping on 6 or more bottles of wine, **now through December 31st.**



Adopt a McGregor Wine Barrel

Give the ultimate gift! If you enjoy our wines regularly and/or know somebody who does, adopting a McGregor Vineyard wine barrel is a great idea! You get more of our wines, free seats at our barrel tastings, and, of course, you get to take home a wine barrel!

Complete details at:

www.mcgregorwinery.com/Adopt-a-Barrel



SAVE 15% OFF clothing & hats

Give the gift of McGregor merchandise. The perfect add-on to your wine order! Receive 15% off any online clothing with your wine purchase! We'll pack and ship the items together.

Offer good until December 31, 2022.

Use code **15OFF** at purchase.

Shop clothing at:

www.mcgregorwinery.com/gift-shop



Give a McGregor Gift Certificate

Not sure what to get? Order a McGregor gift certificate and you can choose either an instant certificate via email or have us mail one to your recipient.

Shop gift certificates at:

<https://www.mcgregorwinery.com/Wines/Gift-Cards>



PRE-RELEASE SPECIAL PRICING

2021 Red Wine Futures

30% off until January 31, 2023

Since you couldn't all join us at one of the tastings, here's your chance to purchase the 2021 red wine futures now through the end of the year!

Call us at 800-272-0192 to order these wines
or order online at <https://www.mcgregorwinery.com/preorder>

2021 Pinot Noir

Clones 7 & 777

pre-release **\$24.50** [\$35 retail]

Current stats: 5.2 g/l TA, 3.75 pH, 0.2% residual sugar, 12.4% alcohol. Approximately 168 cases. Est. bottling 2023

Tasting notes from John: Light, red raspberry, sour cherry, spice. Fruit driven on the palate with tea and dried leaves. First bottling with newly planted clone 777. Exciting and upfront.

2021 Pinot Noir

Mariafeld & Gamay Beaujolais Clones

pre-release **\$28.00** [\$40 retail]

Current stats: 5.2 g/l TA, 3.84 pH, 0.2% residual sugar, 12.4% alcohol. Approximately 168 cases. Will continue barrel aging in 2023 to be released as a "Reserve" wine in 2024.

Tasting notes from John: Darker and more concentrated than the 7/777. Aromatics are currently hidden a bit. Black cherry, black raspberry, black pepper, plum. Flavors build on the palate, robust finish. A wine to keep an eye on.

2021 Cabernet Franc

pre-release **\$19.60** [\$28 retail]

Current stats: 5.7 g/l TA, 3.57 pH, 0.4% residual sugar, 12.3% alcohol. Approximately 420 cases. Est. bottling 2023

Tasting notes from John: Lush, ripe fruits. Blackberry, strawberry, oak, dust. Smooth, lingering tannins. A perennial highlight of the barrel tastings. Impressive.

2021 Merlot

pre-release **\$26.60** [\$38 retail]

Current stats: 6.7 g/l TA, 3.49 pH, 0.2% residual sugar, 11.9% alcohol. Approximately 328 cases. Est. bottling 2023

Tasting notes from John: Bright, round. Blueberry, mint, chalky tannins. Aromatically tight right now, but a lot to offer with time. Elegant and delicious.

2021 Cabernet Sauvignon

pre-release **\$28.00** [\$40 retail]

Current stats: 6.3 g/l TA, 3.59 pH, 0.2% residual sugar, 12.5% alcohol. Approximately 378 cases. Est. bottling 2023

Tasting notes from John: Very aromatic, robust yet smooth. Blackberry, cocoa, cola, bell pepper. Patience and bottle aging with this vintage will pay off beautifully.

2021 Rob Roy Red

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

pre-release **\$38.50** [\$55 retail]

Current stats: 6.0 g/l TA, 3.57 pH, 0.3% residual sugar, 12.3% alcohol. Approximately 252 cases. Est. bottling 2024

Tasting notes from John: Structured and deep. Cherry, strawberry jam, dried leaves/forest floor, tea. Seductive tannins. Beautiful even in its youth.

2021 Saperavi

pre-release **\$31.50** [\$45 retail]

Current stats: 7.1 g/l TA, 3.44 pH, 0.4% residual sugar, 11.8% alcohol. Approximately 400 cases. Est. bottling 2023

Tasting notes from John: Light, crisp, fruit explosion. Red currant, cranberry, lemon oil. Chillable. A highlight for acid lovers.

2021 Saperavi Reserve

pre-release **\$45.50** [\$65 retail]

Current stats: 7.0 g/l TA, 3.49 pH, 0.4% residual sugar, 12.3% alcohol. Approximately 400 cases. Est. bottling 2024

Tasting notes from John: Bold and focused. Aromatic and mouth filling. Flowers, brambles, elderberry, cranberry, sour cherry, cassis. Toasted oak and tannins. Still developing and expanding.

in this month's **club pack**



2021 Dry Gewürztraminer

A total of 9.17 tons of estate grown grapes was harvested by hand on October 18-19, 2021. The grapes had 19.5 brix natural sugar, 8.4 g/l TA, and 3.37 pH. These were crushed and pressed, and the juice was inoculated with yeast. Fermentation lasted for nine days at 58-59 degrees. Prior to bottling, the wine was cold and heat stabilized and filtered. Bottling took place on June 20, 2022. The finished wine has 6.2 g/l TA, 3.22 pH, 1.0% residual sugar and 12.1% alcohol. **455 cases produced.**

This vintage returns our Gewürztraminer to a light, crisp, and lean style. It has dynamic aromas of pear, white peach, pineapple, ginger, white pepper, and a hint of roses. These carry through onto the palate and it finishes cleanly with a great, crisp lime character. Serve with roasted turkey or chicken, pork dumplings, or eggplant enchiladas. This wine is really developing in the bottle wonderfully. Drink now and ideally over the next 2-3 years.

in this month's **club pack**



2020 Merlot

A total of 3.57 tons of estate grown grapes was harvested by hand on September 30, 2020. The grapes had 22 brix natural sugar, 7.9 g/l TA, and 3.18 pH. These were destemmed, crushed, and inoculated with yeast. Fermentation lasted for 10 days at 64-80 degrees. The must completed 100% malolactic fermentation, was pressed, and the wine was transferred to oak barrels. This wine aged for 12 months in oak, then transferred to a stainless-steel tank. It was egg white fined, cold stabilized, and filtered. Bottling took place on May 20, 2022. The finished wine has 6.0 g/l TA, 3.48 pH, 0.4% residual sugar, and 13.3% alcohol. **189 cases produced.**

This is an outstanding vintage of a Finger Lakes Merlot. It is a very forward, bright fruit wine with hints of blueberry in the nose. The wine is medium bodied, round, and soft on the palate with flavors of cherry compote, blackberry, tea, cocoa, and earthiness. Chalky, fine tannins linger nicely on the palate. Serve with Beef Wellington, seared venison backstrap, pot roast, and soft cheeses. Enjoy now and easily to 2030.

Vanilla Cardamom Buttermilk Pound Cake

*A McGregor family favorite for cold winter mornings.
Preheat oven to 350 degrees*

2 sticks unsalted butter, softened
2 c sugar
4 eggs
2 tsp vanilla
3 c flour
1 tsp cardamom
1/2 tsp salt
1 c buttermilk (1/2 tsp baking soda added to buttermilk)

Mix softened butter and sugar in mixing bowl, blend until light and fluffy, add eggs and vanilla, beat until well blended. Add dry ingredients and buttermilk. Mix well. Spread into 10" greased bundt pan. Bake 1 hour, let cool 1 hour then take out of bundt pan. Dust with powdered sugar. Delicious served with fresh sliced peaches and freshly made whip cream.

Pair with our Dry Gewürztraminer.



SAVE THE DATE

Wine Club Picnic Saturday, August 12th

A day filled with family, friends and festivities!
Mark your calendars and make your
lodging reservations now!

More details to follow in our May newsletter!



NEW WINTER HOURS

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

Starting January 1, 2023, we will be open
5 days a week- Wednesday- Sunday.
We will be closed Mondays & Tuesdays.

Reservations are required for tastings-
please go to www.mcgregorwinery.com/visit
to schedule your tasting.
**Any reservation fees are fully refundable with
more than 24 hours notice of cancellation.**

Please call us at 800-272-0192 with any questions.
If you are planning to pickup an existing order
let us know and we'll have it ready for you.

Please check our social media for
any last minute winter closing.

We look forward to seeing you!



Follow us on instagram
[mcgregorvineyard](https://www.instagram.com/mcgregorvineyard) | [#mcgregorflx](https://www.instagram.com/mcgregorflx)

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november 2022



RED WINES

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

DRY SPARKLING WINES

2013 Blanc de Noir (back in stock)	\$45
2013 Blanc de Blanc	\$45
2018 Sparkling Muscat Ottonel	\$35
2019 Sparkling Riesling	\$40

DRY WHITE & ROSÉ WINES

2021 Unoaked Chardonnay	\$16
2021 Dry Riesling	\$22
2021 Dry Gewürztraminer	\$30
2021 Pinot Noir Rosé	\$20
2021 Rosé d'Cabernet Franc	\$20

SEMI-DRY WHITE WINES

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

Library wines are available at www.mcgregorwinery.com/library and by request.