

MCGREGOR VINEYARD wine club

NEWSLETTER



Family...Farm...Winery



Club picnic 2023



Photo by Katie Rohan

Back in 1980 when my parents established McGregor Vineyard, we were known as one of a handful of small family farm wineries in the region. As is obvious from a trip through the Finger Lakes, many small farm wineries have followed in our footsteps. To a large extent, many of these have outgrown their roots and expanded tremendously, often having to out-source more grapes from other local vineyards. This is often necessary to keep up with the growing demand from tourists visiting as well as to expand onto the shelves of more and more wine shops, liquor stores and restaurants and bars.

Today, we continue to proudly identify as a small family farm winery. We remain committed to growing our own grapes with the tiny exception of purchasing a few grape varieties from down the road used in our table wines. We keep our focus on quality and find that this is often best accomplished by doing everything from the ground up ourselves. For a good 40 years now, we have also kept a keen focus on building a McGregor family with the folks who enjoy our wine- you! Having minimal marketplace pressures allows us to share our wines more consistently with you without having to post too many "sold out" signs too often.

Our annual Wine Club Picnic in August is a celebration of thanks from us to you, our wine family. If you've never attended, I really encourage you to put it on your bucket list. We've always held it "rain or shine" and fortunately almost always been treated to sunshine. However, it seems as though those few years with rain have become the most memorable ones, and this year's picnic is likely to be the most memorable for years to come. Out of the blue we were in the midst of tornado watches and suddenly had severe wind and rain. Pop-up tents were destroyed while our large tents barely managed to remain in place! Talk about a bonding experience! The sun reappeared a half hour later and we managed to enjoy the remaining picnic festivities. **Mark August 10, 2024, on your calendars and join us next year!**

The featured wines in this pack are some of my perennial favorites. The 2021 Dry Gewürztraminer is light, bright, and rather addictive. I'll say the same of the Rosé d'Cabernet Franc as well. The 2020 Cabernet Sauvignon is another red release from the absolutely amazing 2020 vintage- it's delicious now and will continue to develop wonderfully for years.

Cheers,
John

august 2023



NEW RELEASE!

Unwired

\$20/bottle | \$9/glass

Do you love the tall electric pole
that obstructs our view of Keuka Lake?

Neither do we!

We created this one-time wine
to help lay this problem (and pole) to rest.
Proceeds from the sale of this unique wine
will help make this dream a reality
by getting the pole removed.

This delicious dry red blend bursts with fresh
berries and cherries...it's refreshing and smooth.

71% Chancellor 29% Leon Millot
12.6% alcohol | 0.2% Residual Sugar
Chill slightly before serving and relax.

Artwork for the label by the amazing artist Amy Hutto.
ahuttoartworks.com



PRE-ORDER TODAY!

Unwired T-shirts!

Order by September 30th and shirts
will be ready mid-October.

FREE SHIPPING INCLUDED!

Another way you can help remove the pole.
Proceeds go toward a better view!

Super soft and comfortable -
our favorite Hanes Comfort Wash
Pigment Dyed t-shirts in black.

*Shirts can be picked up at the winery
or shipped free of charge.*

[www.mcgregorwinery.com/Our-Wines/
Gift-Shop/Unwired-Shirt-Preorder](http://www.mcgregorwinery.com/Our-Wines/Gift-Shop/Unwired-Shirt-Preorder)



Library Wine Tastings & Flights

As you might expect, our cellared and aging “sold out” (aka library wines), have accumulated over the years to near gargantuan proportions. Are you curious about some of our wines you’ve been trying to forget about in your cellar? Well, we’ve installed a new system in the tasting room for preserving selected wines from the library we’ve chosen to highlight and offer samples to you. These samples are available individually and in flights. If you find yourself enchanted by these wines and don’t have any tucked away in your personal cellar, worry not...any wine we offer for sampling is also available for purchase! You can conveniently order these samples/flights when you make your online tasting reservations!



Finn McGregor enjoying the grilled corn at the picnic!



UPCOMING EVENTS

Wine Club Pick Up Party Friday, November 3rd 2:00- 5:00 pm

Join us at the winery to pick up your November club pack and enjoy a glass of wine!

Red Wine Barrel Tastings

Saturday, Nov. 18 & Sunday Nov. 19
Saturday, Dec. 2 & Sunday Dec. 3

John is hosting the 11:00 am tastings - the rest are staff assisted experiences. Watch for an email soon to make your reservation.

SAVE THE DATE!

Annual Wine Club Picnic Saturday, August 10, 2024

in this month's **club pack**



2021 Dry Gewürztraminer

A total of 8.32 tons of estate grown grapes were harvested on October 6&7, 2021 with 18.5 brix natural sugar, 7.6 g/l TA, and a 3.25 pH. The grapes were destemmed, crushed, pressed, and then inoculated with yeast. Fermentation lasted for 23 days at 56-59 degrees. The wine was cold and heat stabilized and filtered.

The finished wine was bottled on June 20, 2022, and has 6.2 g/l TA, 3.22 pH, 1.0% residual sugar, and 12.1% alcohol. **455 cases produced.**

This is such a bright, fresh, and refreshing wine! We haven't crafted a Dry Gewürztraminer in this style in quite a few years. It's light to medium bodied and bursts with citrus/grapefruit character along with honeydew melon, pear, and ginger. The finish is quite pleasant. Serve with grilled pork chops, veggie and tofu stir fry, and spicy BBQ chicken. Consume now, but it will easily remain exceptionally enjoyable over the next few years.

in this month's club pack



2021 Rosé d'Cabernet Franc

A total of 10.4 tons of estate grown grapes were harvested on October 25, 2021, with 19.0 brix natural sugar, 8.2 g/l TA, and a 3.26 pH. The grapes were destemmed, crushed, pressed, and then inoculated with yeast. Fermentation lasted for 17 days at 54-59 degrees. The wine was cold and heat stabilized and filtered.

The finished wine was bottled on May 9, 2022, and has 7.2 g/l TA, 3.12 pH, 0.2% residual sugar, and 12.2% alcohol. **440 cases produced.**

What an intense rosé! This vintage follows in the footsteps of a non-stop string of delicious, top-notch Cabernet Franc rosés. It is a virtual fruit explosion aromatically and on the palate. This dry and invigorating wine is full of cherry and strawberry character. The wine is textured and lingering with a mouth-watering lemon infused finish. Serve with pan-seared salmon, baked chicken, shrimp scampi, and pesto-based pasta dishes. Consume now through 2025.

in this month's **club pack**



2020 Cabernet Sauvignon

A total of 5.77 tons of estate grown grapes were harvested on November 3, 2020, with 22.5 brix natural sugar, 7.6 g/l TA, and a 3.28 pH. The grapes were destemmed, crushed, and then inoculated with yeast. Fermentation lasted for seven days at 63-86 degrees. 100% malolactic fermentation was completed, and the wine was then pressed. The wine was aged in a combination of new and used oak barrels for 23 months. It was then cold and heat stabilized and filtered. The finished wine was bottled on June 6, 2023, and has 5.9 g/l TA, 3.63 pH, 0.2% residual sugar, and 12.5% alcohol. **296 cases produced.**

This vintage is super appealing from the get-go. It's well rounded, soft, yet spunky. It's reminiscent of really nice dark chocolate- buttery smooth yet still holding onto your palate. This wine's aromas and flavors are suggestive of blackberries, black tea, cinnamon, and cassis with strawberry sitting somewhere in midst of it all along with oak and cola. Pairs wonderfully with grilled skirt steak, eggplant parmesan, and lamb burgers. Open now and enjoy or cellar over the next decade.

John's Skirt Steak Carne Asada

This steak is delicious with all three of the wines featured in this newsletter. Enjoy!

- 1 ½- 2 ½ lb skirt steak
- 1 Tbs ground cumin
- 1 tsp ground coriander
- 1 tsp chili powder
- 1 tsp chipotle chili powder
- 1 tsp Mexican oregano
- ½ tsp onion powder
- 1 tsp salt
- 1 tsp fresh coarsely ground black pepper
- 3 Tbs olive oil
- 2-3 key limes or 1 regular lime, juiced
- 2 cloves garlic, crushed
- 1 can Modelo beer or a lager of your choice
- 6 fresh jalapeño peppers

Rub skirt steak with all the dry ingredients- cumin, coriander, chili powders, oregano, onion powder, salt, and pepper. Let sit for 10-15 minutes. Place seasoned steak in a plastic zip-lock bag. Combine lime juice, olive oil and garlic and add to the bag. Finally, pour in half a can of beer. Remove air from bag, seal, and place in refrigerator for 2-3 hours. Consume remaining beer while waiting.

Heat grill to high heat. Grill the peppers until soft and charred on the outside at the same time you're grilling the steak. Grill the steak 3-4 minutes per side until medium rare or done to your preference. Remove from the grill, place on a cutting board and let rest under foil for 5-10 minutes. Slice into very thin pieces across the grain. Transfer to serving dish, garnish liberally with chopped cilantro and a few squeezes of lime juice. Serve with black beans, corn or flour tortillas, guacamole, charred peppers, salsa, grilled corn, etc.



CURRENT HOURS

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

Reservations are required for tastings- including for wine club members. please go to www.mcgregorwinery.com/visit to schedule your tasting.

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.

We look forward to seeing you!



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



MC GREGOR

VINEYARD

august 2023



RED WINES

2020 Pinot Noir Clone 7 (New)	\$40
2021 Cabernet Franc (New)	\$28
Highlands Red	\$15
Unwired (Chancellor/Léon Millot) (New)	\$20
2021 Merlot (New)	\$38
2020 Cabernet Sauvignon (New)	\$40
2019 Rob Roy Red	\$55
2021 Saperavi (New)	\$45
2019 Saperavi Reserve	\$65
2017 Saperavi Grand Reserve	\$80

DRY SPARKLING WINES

2013 Blanc de Noir	\$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
2022 Pinot Noir Rosé (New)	\$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
Sunflower White	\$11
2021 Vignoles	\$20
2020 Late Harvest Vignoles (375 ml)	\$30

Featured Library Wine: 2013 Black Russian Red 36 month Barrel Reserve - \$175
Additional Library wines are available at www.mcgregorwinery.com/library and by request.