

McGregor Vineyard

clan club

N E W S L E T T E R



Well folks, summer is in full swing and it's really busy at the winery these days...thanks! The vineyard is in great shape- a smaller crop once again, but what's out there is healthy and happy. We have bottled 2012 reds, a few 2013 reds and the 2014 white and rosé wines and the warehouse is full once again. Don't forget that we now stay open until 8 pm on Saturday nights with live music from 5-8 pm through the end of August. This is a great time to wind down, have a carafe of wine and share an assorted local cheese slate with your friends.

Mark your calendars! The annual Clan Club Picnic is on Saturday, August 15 and all the information you need to know about it is inside this month's newsletter...be sure to sign up for it soon, it'll be a highlight of your summer!

This month's wine selections are both perfect to open up and enjoy now. The 2013 Merlot Reserve is the first Merlot I've highlighted in a few years. It is medium bodied, smooth and ready to compliment your summertime grilling events. The 2014 Rosé d'Cabernet Franc is a bone dry, crisp and mouthwatering wine. It's likely the finest one we've produced and is sure to tempt you on a daily basis throughout the lazy days of summer. I hope you enjoy them as much as we are here at the winery.

Cheers!
John McGregor

july 2015



Saturday August 15th

Clan Club Picnic

Come one, come all and join us for our 35th Anniversary picnic celebration! Make your reservations now. The winery is 35 years old, but our annual picnic by the pond is actually a tradition started in the mid 1970s. We are excited to welcome back Gale Wyn Farms from Canandaigua to serve up their mouthwatering Pig Roast. We will also grill fresh corn on the cob in the afternoon and the wine, of course, will be plentiful!

Reservations or cancellations are required by August 7th!

PICNIC SCHEDULE

11:30 Registration for the picnic begins

1:00 Picnic officially starts
Roasted local corn on the cob throughout the day
Water and flavored seltzer water available all day

2:00 Red and 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!

4:30 Annual Picnic Picture

5:00 Pig Roast!

6:30 Picnic winds down... winery open until 8 pm!

Lifetime Clan Club member Walt Atkison, from North Carolina, performs throughout the afternoon. Walt plays some of the finest guitar and harmonica you'll ever be treated to and we're excited to have him back again. Additional picnic traditions include blind wine tastings, a live auction of wines from our wine library, silent auctions, raffles, incredible sales on numerous wines and general merriment!

We make just one request to you: Prepare a hors d'ouvres to share with the crowd. Be creative (use some McGregor wine!) and please keep in mind that we won't have the ability to heat/chill what you bring. We will provide dessert!

We provide chairs under the tents but we strongly suggest you bring a comfortable lawn chair. The picnic is rain or shine... Regardless of the weather, it's sure to be one of the most memorable days of summer.

Gale Wyn Farms raise their own pigs used for the roast, and will also serve tossed salad, salt potatoes & butter, vegetarian baked beans, coleslaw, macaroni salad and fresh rolls. We will provide a locally made dessert.

THINGS TO KEEP IN MIND:

It's a long, fun day but the picnic does end— pay attention to the amount of wine you consume (non-alcoholic refreshments are available)! We provide many chairs, but suggest you bring your favorite lawn chairs for the day. Bring your raincoat and umbrella just in case... the picnic will go on even with rain!

Bring an appetizer to share

Don't wait until the end of the picnic to visit the winery (open to the public until 8 pm)

Make your lodging reservations TODAY! Visit www.yatesny.com, www.keukawinetrail.com and www.hammondsport.org for listings of places to stay. If you haven't done so already, make reservations now as it is a very busy time of the year for tourism and accommodations are limited!!!



**U-PICK
ORGANIC BLUEBERRIES**

Serendipity Blueberry Farm

3455 Chubb Hollow Road, Penn Yan 14527

607-368-7151

OPEN: DAWN TO DUSK- 7 DAYS A WEEK!

I live on a farm about 15 minutes from the winery and have four acres of organically grown blueberries operated as a u-pick patch. If you're in the area during mid-July through Labor Day weekend, I invite you to visit this easy picking, high bush blueberry patch!

It is open from dawn to dusk, seven days a week.

For immediate updates on picking, you can follow the farm "Serendipity Blueberry Farm" on facebook.

**If you can believe it, the u-pick blueberries
are just \$1.75 per pound**

or purchase freshly picked pints at the winery for \$4 per pint.



*"The cost of living
has gone up another
dollar a quart!"*

W.C. Fields

It's been many years since the price of Clan Club membership was raised.

For nearly a decade, we've absorbed significant increases in shipping fees and production supplies and it's time to increase the price we charge for your membership.

Beginning in January 2016, membership renewals will be \$250 for NY and \$275 (plus tax) elsewhere. We have already increased the price to join the Clan Club, but feel it's only fair to wait for the New Year to apply this change to the renewal pricing. I hope you'll all agree that this is still an incredible deal!

**UPCOMING KEUKA LAKE
WINE TRAIL EVENTS**

Harvest Celebration of Food & Wine

September 19 & 20

Experience the scents and sights of this exciting season in wine country. Come taste the exquisite wines of Keuka Lake and sample delicious dishes highlighting the region's seasonal produce.

Wineries are abuzz with energy during harvest – it's a fun time to learn from tasting room staff and to enjoy a first sip of recently released wines.

We'll be serving: Zucchini Risotto, Tomato Pie,
Mini Blueberry Muffins.

Tickets are \$30 per person or \$60 per couple

(\$5 surcharge for at the door ticket sales)

Call 800-440-4898, visit keukawinetrail.com
or your local Wegmans to purchase tickets!





Making room for the new wines!

Our warehouse is filling up with all the recently bottled wines and we need more room...that's good news for you, our loyal Clan Club members because it means we have to move more inventory. So here's an irresistible sale for you:

2009 ROB ROY RED
\$30 PER BOTTLE
(reg. \$40)...

buy one or buy a case,
the quantity doesn't matter!

Also, our 2013 vintage Rosé sale
remains in full force...
mix/match the

**PINOT NOIR ROSÉ &
ROSÉ D'CABERNET FRANC**

until it's gone:
3 BOTTLES FOR \$30
CASES JUST \$110



We started the application process to ship wine directly to Pennsylvania residents back in the fall of 2014. All required papers are now filed and we are patiently awaiting a letter of confirmation from the PA Liquor Board which should arrive sometime this month! For the many, many, many members who live in Pennsylvania and currently pick up your wine packs at the winery, expect a phone call soon! This is very exciting...tell all your Pennsylvania McGregor wine lovers to contact us and we'll inform them as soon as we are given the green light.



Like us on Facebook!
[facebook.com/mcgregorvineyard](https://www.facebook.com/mcgregorvineyard)



2013 Merlot Reserve

\$30.00 per bottle retail

Special Clan Pack Pricing

**\$22.50 per bottle
save 25%**

*Good through Sunday, August 16th
Mix/Match a case (12 bottles)
with the 2014 Rosé d'Cabernet Franc
and shipping is free!*

A total of 2.52 tons of clean, ripe, estate grown fruit was harvested by hand on October 3, 2013. The grapes had 21.5 brix natural sugar, 0.84 TA and 3.31 pH. The grapes were crushed, inoculated with yeast and fermented for 10 days at 72-82 degrees. The wine went through a 100% malolactic fermentation. The grapes were pressed and put into four neutral American oak barrels and three new American oak barrels and aged for 14 months. The wine was then egg white fined, cold stabilized and filtered. Bottling took place on June 23, 2015 and the finished wine has 0.56 TA, a 3.54 pH, 0.25% residual sugar and 12.5% alcohol. A scant 116 cases were produced.

This medium bodied cool climate Merlot has a beautiful color and has aromas and flavors suggestive of ripe blackberries, plum and red currant. It's lean on the palate and ripe tannins sit on the tongue and pleasantly linger. This is a great food wine and is perfect now for your summer red wine drinking needs. Serve with prime rib or Mediterranean plates of giant green olives, dolmades, hummus, baba ganoush and herb dry rubbed rack of lamb.

in this month's clan pack



2014 Rosé d'Cabernet Franc

\$15 per bottle retail

Special Clan Pack Pricing

**\$11.25 per bottle
save 25%**

Good through Sunday, August 16th

Mix/Match a case (12 bottles)

with the 2013 Merlot Reserve and shipping is free!

A total of 3.63 tons of clean, ripe, estate grown fruit was harvested by hand on October 27, 2014. The grapes had 21 brix natural sugar, 0.71 TA and a 3.28 pH. The grapes were de-stemmed, cold soaked overnight and then pressed. The juice was inoculated with yeast and fermented for 17 days at 58-59 degrees. Eventually, the wine was cold and heat stabilized and filtered. It was bottled on April 28, 2015 and has 0.70 TA, a 3.30 pH, 0% residual sugar and 12.1% alcohol. 233 cases were produced.

What to say about this wine?! After a string of outstanding Rosé d'Cabernet Francs, including "Best NY Vinifera Rosé" and "Best NY Rosé" at the NY Wine & Food Classic, this is perhaps the most stunning we've crafted! This vintage has a beautiful salmon red hue and bursts with aromatics of fresh strawberry, red cherry and hints of white pepper. It has a full fruit driven palate with lush, mouthwatering acidity. This wine should easily become your favorite all-purpose, everyday summertime drink of choice! Serve with everything, but if you need a suggestion, grab a log of Lively Run Goat Dairy's rose peppercorn chevre and serve with balsamic drizzled strawberries...yum!

Mushroom Pastry

From the archives of the Rochester chapter of the American Wine Society vintage hors d'oeuvres cookbook.
By Margie McGregor

FILLING:

- 2 T. butter
- 1 lb mushrooms, chopped
- 1/4 c onion, chopped
- 1/2 tsp salt & pepper
- 1 tsp lemon juice
- 2 tsp flour dash of nutmeg
- 1/4 c dry white wine

Saute until mushrooms & onions are soft, add 1/2 c sour cream and 1/2 tsp dill weed.

PASTRY:

- 2 c flour
- 1 8 oz pkg cream cheese
- 1/2 lb butter

Mix above ingredients like a pie crust. Cut into 3" circles and about 1 T filling. Fold into crescents and pinch closed. Glaze with 2 T milk and egg yolk(mixed). Bake at 350 for 25-30 minutes. Makes 40.

Music on the deck!

We are excited to host free live music from 5-8 pm on Saturday evenings all summer long. This is a great way to unwind, order a glass or carafe of your favorite McGregor wine, snack on local cheeses and support regional musicians!

- July 18 **Jamie Notarthomas**
- July 25 **Ben Borkowski and Friends**
- August 1 **Anton Flint**
- August 8 **John Bolger**
- August 15 **No music- Clan Club Picnic!**
- August 22 **Misfit Karma**
- August 29 **Alec Smith**



WINERY HOURS

July-August:

Sunday-Friday 10am-6pm
Saturday 10am-8pm

November-May:

Open daily 11am-5pm

June-October:

Open daily 10am-6pm

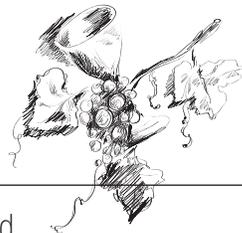


MCGREGOR *vineyard*

5503 Dutch Street | Dundee, NY 14837
(800) 272-0192 | (607) 292-3999
mcgregorwinery.com | info@mcgregorwinery.com

july 2015

Red Wines



2011 Black Russian Red	\$60
2010 Black Russian Red	\$60
2011 Rob Roy Red	\$40
2010 Rob Roy Red	\$45
2009 Rob Roy Red	\$40
2011 Cabernet Sauvignon	\$30
2010 Cabernet Sauvignon Reserve	\$40
2013 Merlot Reserve	\$30
2012 Merlot Reserve	\$30
2012 Cabernet Franc Reserve	\$25
2011 Pinot Noir Reserve	\$32
2011 Pinot Noir (new release)	\$30
2010 Pinot Noir Reserve	\$32
2010 Pinot Noir	\$30

Dry White Wines

2012 Chardonnay Reserve	\$25
2013 Unoaked Chardonnay	\$17
2012 Dry Riesling	\$20
2013 Dry Riesling	\$20
2012 Dry Gewürztraminer Reserve	\$25
2013 Dry Gewürztraminer Reserve (new)	\$25

Semi-Dry/Semi-Sweet White Wines

Highlands White	\$10
2013 Semi-Dry Riesling	\$18
2013 Riesling	\$20
2012 Muscat Ottonel	\$20
2013 Rkatsiteli-Sereksiya	\$25
2013 Gewürztraminer	\$20
Sunflower White	\$9

Rosé & Blush Wines

2014 Dry Rosé d’Cabernet Franc	\$15
2013 Dry Rosé d’Cabernet Franc (SALE see pg4)	\$15
2013 Dry Pinot Noir Rosé (SALE see pg4)	\$15
Thistle Blush	\$9

Sweet White Wines

2012 Late Harvest Vignoles (375 ml)	\$24
2010 Late Harvest Vignoles (375 ml)	\$24

Sparkling Wines

2011 Sparkling Riesling	\$30
-------------------------	------