

McGregor Vineyard

clan club

N E W S L E T T E R



**bathroom + deck addition
in progress!!!**

“Winter” is winding down here in the Finger Lakes, the grapes are almost all trimmed and ready to be tied up and the air is beginning to smell of Spring. Actually, right now, I’m writing this as I look out at the majestic Pacific Ocean down in picturesque Mazatlán, Mexico, a place near and dear to my heart. My folks started visiting this amazing place over thirty years ago and now spend about half their time here. I make it a point to visit them every year and to spend some absolute down time from life, the universe and everything. I don’t bring this up to brag. Rather, I just encourage you all to remember that life is too short to constantly devote time to working. Take a break and find a place to recharge!

Anyway, even with a weekend long dip into frigid temperatures back on Valentine’s Day weekend, the vineyard was treated to a very mild winter and we have the potential for a really wonderful season in the vineyard. As far as things go with the Clan Club, we’ve decided to bring back a “month to month” option for those who would prefer to spread their membership payment throughout the year. We have a new POS system, new management software and new website (launching 3.22.16) which increases our ability to offer you greater customization for your Clan Club membership!

Soon we start bottling the 2015 vintage white and rosé wines and we are very excited to share them with you beginning in May. There are some really top notch wines to enjoy...get ready! In the meantime, I hope you enjoy the wines featured this month. The entire 2013 vintage of Cabernet Franc is so good it was all bottled with the “Reserve” designation. It tastes wonderful right now, so don’t be afraid to grab your cork pull and open it up before reading any further. The second featured wine is the 2014 Unoaked Chardonnay. This is a fine example of this style of Chardonnay. It is lean, crisp, fruit driven and full of mineral character. Sip on it and think of how soon summer will be here and how good it will be to have a case on hand for those hot afternoon days.

Cheers!
John McGregor

march 2016



JOIN US!

White Wine Barrel Tasting

Saturday, April 23rd
11am, 1pm, 3pm

Saturday, May 7th
11am, 1pm, 3pm

The 2015 growing season produced some incredible fruit in the vineyard and the resulting wines really showcase this fact. These tastings are your opportunity to be the first to taste, evaluate and purchase them at a deeply discounted price. The 2015 vintage wine “futures” are offered at a 30% discount to Clan Club members and 20% discount for non-members. Most of these wines will be available by early summer. We contact everyone when the wines are bottled and ready for delivery or pick-up.

Each tasting is limited to 30 people, so give us a call today and reserve your seat! Each tasting is conducted in our candlelit barrel room and lasts for approximately one hour. John McGregor leads the group through the line-up of wines and discusses each wine in detail.

THE WINES

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Unoaked Chardonnay
Dry Gewürztraminer
Semi-Dry Riesling
Riesling
Dry Pinot Noir Rosé
Rosé d’Cabernet Franc
Rkatsiteli-Sereksiya (*extremely limited quantity*)
Muscat Ottonel
Bunch Select Riesling (*extremely limited quantity*)
Late Harvest Vignoles

THE MENU

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This year, we’ve asked Nyssa and Roberto, owners and chefs of Kismet New American Bistro in Naples, NY to cater the foods for the event. They are sharing the following mouthwatering foods with all attending the event:

Jamon Serrano, Sliced Pear, and Blue Cheese Tartlets Served with a Dollop of Pepper Jam
Warm, Crispy Baguette and Chardonnay Infused Whipped Butter
Grilled Ramp Alouiette Cheese
Cedar Roasted Potatoes tossed with Crispy Garlic
Grilled Green Beans dressed with Caramelized Shallots and White Wine
Apple and Spiced Apricot Galette with Brandy Caramel Sauce and Fresh Whipped Cream

\$30 per Clan Club Members & Guests | \$40 General Public

Everyone receives a complimentary McGregor logo wine glass.

UPCOMING KEUKA LAKE WINE TRAIL EVENTS

Tapas and Wine Weekend

April 9 & 10, 10am-5pm each day

Who doesn't love sampling bites of a variety of scrumptious appetizers? Visit the eight member wineries around Keuka Lake and savor the star of every social gathering - the hors d'oeuvre. Each winery showcases delightful wine and food pairings which you can then replicate and impress your friends at your next private event. A savory and savory and a sweet is offered at each winery.

\$25 in advance, Sunday only ticket just \$19.

If tickets are available at the door there is a \$5 per ticket surcharge.

Call 800-440-4898 for information and tickets.

Purchase online at keukawinetrail.com or at your local Wegmans service counter.

Keuka in Bloom

April 30 & May 1, 10am-5pm each day

Treat yourself to the best of magnificent Keuka Lake right at the height of springtime. This event is a tremendous bargain and sells out every year! Each winery offers samples of great wines alongside herb-inspired foods. Ticket holders receive one flower and one herb at each winery in a 4" pot. Tour all 8 wineries and return home with fabulous wines, great recipes and 16 plants just in time for Spring gardening!

\$35 per person or \$55 per couple in advance.

If tickets are available at the door there is a \$5 per ticket surcharge. Call 800-440-4898 for information and tickets. Purchase online at keukawinetrail.com or at your local Wegmans service counter.



WINERY HOURS

November-May:

Open daily 11am-5pm

June-October:

Open daily 10am-6pm

July-August:

Sunday-Friday 10am-6pm

Saturday 10am-8pm

MONTH TO MONTH

New Option for Your Clan Club Membership!

It's simple!

With this membership option, we bill you at the time of shipment for the featured wines at 20% off their retail price plus the cost of shipping and handling. If you prefer to pick the featured wines up, you will not be billed for shipping and handling.



FROM THE LIBRARY

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Accolades for the **2005 Black Russian Red** keep rolling in. As one Clan Club member put it, “I opened a bottle of 2005 Black Russian Red last night while watching the Super Bowl and WOOOOOOOOOOOOOOOOOW!!!! Beautiful nose and a buttery feeling going over my taste buds. The game was OK, Yea DENVER, but the wine was my Halftime show!” I haven’t opened any of our 2000 vintage reds in a while, but after getting the following note, I think it’s time to revisit these wines. I remember them to be some of my favorite 10 year old reds I’d tasted of ours back in 2010. “Had friends over for dinner last night and opened a magnum of your **2000 Black Russian Red** to go with dry aged strip steaks. I was amazed how well had held up. I had forgotten I had it. One of our guests went down to the cellar to pick out a bottle for dinner, it was her birthday. The wine was a very good choice and very good. I found out that I have another 5 bottles. Cheers to the winemaker.” Dig deep into your cellars, see what you find and share your experience with us!

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

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PLEASE SEND US YOUR EMAIL

if we don’t already have it, you’ll get tracking information on your wine shipments, wine and shipping specials, and winery updates.



ADOPT A MCGREGOR VINEYARD BARREL

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\$1,000 per barrel + tax

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We received many requests over the past few years for us to bring back our “adopt a barrel” program and I’m happy to let you all know that we finally worked out the details and hope you’ll consider it! This is easily worth over \$1,500! You will own an American or French oak barrel and we will use it for five years to age some of the Finger Lakes’ finest wines.

Barrel owners will receive a selection of six bottles of wine per year for the five years the barrel is in use; a combination of Pinot Noir, Cabernet Franc, Merlot, Cabernet Sauvignon, Sangiovese, Rob Roy Red, Black Russian Red and/or Chardonnay depending on availability.

Barrel owners also receive two complimentary seats to our White and Red Wine Barrel Tastings each year for five years.

When we are done using the barrel, it’s yours! Think of how awesome it will be having your own McGreggor barrel! There are many great “end uses” for your barrel- use as a decorative piece or a table, take it apart and create wine racks or other useable art or cut it in half to use as outdoor planters. Call and adopt a barrel today!



2013 Cabernet Franc Reserve

\$25.00 per bottle retail

Special Clan Pack Pricing

**\$18.75 per bottle
save 25%**

*Good through March 31st -
Mix/Match a case (12 bottles) with the
2014 Unoaked Chardonnay and shipping is free!*

Three separate parcels of estate grown grapes were harvested by hand for this vintage of Cabernet Franc. The first parcel was harvested on October 25, 2013 and yielded 1.8 tons of fruit with 21 brix sugar, 0.78 TA and 3.26 pH. The second parcel was also harvested on the 25th and yielded 2.85 tons of fruit with 22 brix sugar, 0.69 TA and 3.26 pH. The grapes were de-stemmed and crushed then inoculated with yeast. Fermentation lasted for 13 days at 59-76 degrees. The final parcel was harvested on October 29, 2013 and yielded 6.88 tons of fruit with 23.3 brix, 0.65 TA and 3.39 pH. These grapes were de-stemmed, crushed and inoculated with yeast. Fermentation lasted for 12 days at 61-79 degrees. The wines were then blended together and completed a full malolactic fermentation. The wine was then transferred into a combination of new and 2-4 year old French and American oak barrels where it was aged for 11 months. It was then transferred into a stainless steel tank, egg white fined and cold stabilized, and filtered and bottled on July 1, 2015. The finished wine has 0.55 TA, 3.60 pH, 0.25% residual sugar and 12.5% alcohol. 450 cases produced.

This vintage of Cabernet Franc has beautiful aromas of ripe plum, red berries, graphite and oak. It is medium bodied, soft on the palate and the aromatics are well expressed along with flavors of ripe cherries. This wine has smooth tannins and a really nice, lingering finish. Sip on this Cabernet Franc by itself, but it really is a great food wine. Try with flank steak, lamb chops, venison or the stuffed portabella recipe in this newsletter. Enjoy this vintage now or safely cellar through 2023.

in this month's clan pack



2014 Unoaked Chardonnay

\$17 per bottle retail

Special Clan Pack Pricing

**\$12.75 per bottle
save 25%**

*Good through March 31st -
Mix/Match a case (12 bottles) with the
2013 Cabernet Franc Reserve and shipping is free!*

A total of 5.33 tons of estate grown Chardonnay was harvested by hand from vines approximately 40 years old on October 14, 2014. The fruit had 22 brix natural sugar, 0.90 TA, and 3.21 pH. The grapes were de-stemmed, crushed and pressed. The juice was inoculated with yeast and a cool, 59 degree fermentation lasted for 29 days. The wine was cold and heat stabilized and filtered prior to bottling on May 28, 2015. The finished wine has 0.75 TA, 3.20 pH, 0.25% residual sugar and 12% alcohol. 283 cases produced.

This vintage is a great follow-up to the 2013 vintage. It is light, crisp and very refreshing with aromas and flavors of citrus, lemon zest, pear, green apple and wet stone. The wine is bright and light on the palate with a chalky/mineral finish. This is a perfect wine for everyday sipping and pairs well with broiled haddock and cod, crispy fried chicken and citrus glazed, pan-seared scallops. Enjoy now through 2019.

Stuffed Portabella Mushrooms

4 large portabellas, stems removed & chopped

Saute in 2 tbsp grapeseed oil:

4 green onions sliced

1 red pepper finely chopped

3 sundried tomatoes in oil, chopped

Chopped mushroom stems

3 cloves garlic minced

salt & pepper & red pepper flakes

Toast 1/2 TBSP fennel seed in another pan & add to sautéed vegetables.

Then add 3 c baby spinach add to pan until it wilts, remove from heat & add:

1/2 c wheat panko bread crumbs

1/2 c grated Parmesan cheese or Feta cheese (plus extra for topping)

1 tsp lemon zest

2 TBSP chopped basil

1/2 TBSP chopped oregano

Mix all ingredients together & fill each mushroom, sprinkle with a little extra grated Parmesan cheese, place in a greased baking pan, bake 350 for 20-30 minutes until mushroom is soft and topping is crispy.

Can be served with a simple tomato sauce, (recipe below) or your favorite red sauce! Sprinkle a little fresh Parmesan cheese and sliced basil for garnish.

Tomato Sauce

Two 15 oz cans organic chopped tomatoes or tomato puree, no salt added- (if using chopped tomatoes sauce can place in blender after it has simmered and pureed until smooth)

2 cloves garlic minced

1-2 TBSP chopped fresh basil

2 TBSP red wine

1-2 TBSP grated Parmesan cheese

1 TBSP tomato paste

dash pepper, sea salt & red pepper flakes

Saute garlic in 1 TBSP grapeseed oil over medim heat, add tomatoes, red wine, tomato paste, basil, Parmesan cheese & seasonings, simmer 15- 30 minutes.



NEWS FROM DAN JIMERSON

Website Launches on 3.22.16

A lot of you have noticed some interesting new changes going on here at the winery this winter. Instead of relaxing during the quieter winter months I have been working hard on some improvements that will go a long way to make your McGreggor experience a better one.

We will launch the new **mcgreggorwinery.com** in the next few weeks. As club members you will have some useful new options, and our website will be the first place to go for information. You will be able to login to view your order history, club status, edit addresses & credit cards, and lots more. We are also adding a “Members Only” area where you can check out upcoming member events and wine specials exclusive to you as club members. Most importantly, our updated technology will keep your personal info more safe & secure than ever.

SO WHAT DO YOU NEED TO DO?

- Nothing if you don't want to. Your Clan Club Membership will remain the same, but if you want to get more out of your membership- read on.
- Check out the new **www.mcgreggorwinery.com** on **March 22nd, 2016.**
- Once the new website is live, head over to the “Login” section and click to “Recover or reset your Password” where you can then enter the email address you use to receive McGreggor emails and you will get a password for your member account. (Your password can be changed to whatever you'd like)
- Take a look around, and let us know what you think!

GO GREEN! And, when you visit the winery, you now have the option to choose an email receipt instead of a printed receipt. If everybody chooses the email version, we can save over two and a half miles of receipt paper compared to last year! Email receipts are the default for all phone and web orders, with a paper copy available upon request.

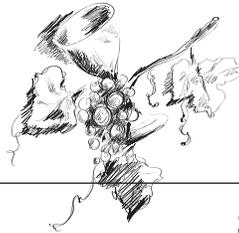


MCGREGOR *vineyard*

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march 2016

Red Wines



2012 Black Russian Red	\$60
2011 Black Russian Red	\$60
2012 Rob Roy Red	\$45
2011 Rob Roy Red	\$40
2010 Rob Roy Red (almost gone)	\$45
2012 Cabernet Sauvignon Reserve	\$30
2011 Cabernet Sauvignon	\$30
2010 Cabernet Sauvignon Reserve	\$40
2013 Cabernet Franc Reserve	\$25
2012 Pinot Noir Reserve	\$30
2011 Pinot Noir Reserve	\$30
2011 Pinot Noir	\$30
2010 Pinot Noir Reserve	\$30
Highlands Red	\$12

Dry White Wines

2014 Unoaked Chardonnay (new)	\$17
2013 Unoaked Chardonnay	\$17
2013 Chardonnay	\$18
2013 Dry Riesling	\$20
2013 Dry Gewürztraminer Reserve	\$25
2012 Dry Gewürztraminer Reserve	\$25

Semi-Dry/Semi-Sweet White Wines

Highlands White	\$10
2014 Semi-Dry Riesling	\$18
2013 Semi-Dry Riesling (sale: 3/\$40 or \$150/case)	\$18
2013 Riesling	\$20
2013 Muscat Ottonel	\$20
2014 Gewürztraminer	\$20
2013 Gewürztraminer	\$20
Sunflower White	\$9

Rosé & Blush Wines

2014 Dry Rosé d'Cabernet Franc	\$15
2014 Dry Pinot Noir Rosé	\$15

Sweet White Wines

2012 Late Harvest Vignoles (375 ml)	\$24
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