

McGregor Vineyard

clan club

N E W S L E T T E R



Wine, one sip of this will bathe the drooping spirits in delight beyond the bliss of dreams. Be wise and taste.

~ John Milton

For years, I've taken Milton's advice on a daily basis for preventative measures and guess what? I can't remember the last time my spirits were drooping! The landscape of the Finger Lakes, however, is drooping these days and I wonder, just how dry can it get? This season is putting that question to the test, to say the least. Over the past three months, we've received just over a third of our average precipitation for this time of year. Fortunately, our vines are well established, deep rooted and looking good.

Summer's at hand and there's a lot going on at the winery. We are now serving local artisan cheese boards, charcuterie plates and wood-fired breads! We're open on Saturdays through the end of August until 8 pm and have free live music on these evenings from 5-8pm. The picnic is just around the corner and while you wait for its arrival, this clan pack will keep you satisfied and excited for your next visit to the winery. The 2013 Pinot Noir is a perfect, light summertime sipper and is a great compliment to all of your grilled foods. The 2015 Semi-Dry Riesling is incredibly crisp, vibrant and refreshing. If you need an everyday summertime wine, your wait is over, this is it! Be wise and taste...

Cheers!
John McGregor



It's almost here-
be sure to join us for
the annual
Clan Club Picnic!

july 2016

WE CAN'T WAIT!

Annual Clan Club Picnic

SATURDAY, AUGUST 20TH

Reservations or cancellations are required by August 15th!
Payment is required at the time of your reservation
Sign up at mcgregorwinery.com or call us at the winery!

\$30 per member/\$40 per guest

Here we go again...make your reservations now! Our vineyard adventure began 45 years ago and a few years thereafter, we started hosting annual picnics in August and the tradition continues to this day! I guarantee, rain or shine, you WILL have a great time and meet many wonderful people. As tradition dictates, we welcome back Gale Wyn Farms from Canandaigua to serve up the best Pig Roast you've ever had (and they raise the pigs themselves). We will also grill fresh corn on the cob grown on the west side of Keuka Lake in the afternoon and as you can imagine, the wine will be plentiful! While you relax, lifetime Clan Club member Walt Atkison, from North Carolina, will perform some of the finest guitar and harmonica throughout the afternoon.

If you've never been to a Clan Club Picnic, get ready to be treated to 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'oeuvres to share with the crowd. Be creative and ready to impress and use some McGregor wine if you'd like! Please keep in mind that we won't have the ability to heat/chill what you bring. People often bring some note-sized copies of their recipes to share, so feel free to do that as well. We provide chairs under the tents but we strongly suggest you bring a comfortable lawn chair. The picnic is rain or shine and you are welcome to bring a pop-up tent if you'd like. Along with the pig roast, Gale Wyn Farms is serving tossed salad, macaroni salad, coleslaw, salt potatoes & butter, vegetarian baked beans 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 strongly encourage your group to have a designated driver. We provide many chairs, but suggest you bring your favorite lawn chairs for the day. Bring your raincoat and umbrella just in case...

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!!!

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!

Special Picnic Note for 2016:

The Finger Lakes is currently experiencing drought conditions. The winery's water is generated from a well and we are in danger of running dry this season. Please refrain from using the winery restrooms and please use the clean, deluxe port-a-lets near the barn. This will make a HUGE difference for us.

Great News from the Wine Advocate!

Earlier this year I sat down with Mark Squires who now covers the Finger Lakes region for Robert Parker's *Wine Advocate*. Together, we tasted through a flight of our Pinot Noir as well as an assortment of wines from our wine library. This was a wonderful experience and it was refreshing to interact with a wine writer/reviewer who is so genuinely passionate about regularly tasting Finger Lakes wines. I also sent him on his way with three more cases of our wines to try. We were in relative agreement about the wines we tasted together. One of the best was our 1994 Bunch Select Vignoles! I just received a list of the scores and here are 30 reasons to proudly remain a member of the Clan Club!

2014 Riesling	92	2016-2028	2011 Cabernet Sauvignon	87	2016-2021
2014 Semi-Dry Riesling	90	2016-2025	2001 Cabernet Sauvignon	88	2016-2021
2013 Riesling	91	2016-2028	2013 Late Harvest Vignoles	89	2016-2025
2013 Dry Riesling	89	2016-2022	2012 Late Harvest Vignoles	91	2016-2023
2012 Semi-Dry Riesling	90	2016-2023	1994 Bunch Select Vignoles	90	2016-2023
2010 Semi-Dry Riesling	89	2016-2021			
2015 Rosé d'Cabernet Franc	89	2016-2018	2012 Pinot Noir	91	2016-2029
2015 Pinot Noir Rosé	88	2016-2017	2011 Pinot Noir Reserve	90	2016-2030
			2011 Pinot Noir	87	2016-2025
2012 Black Russian Red	91	2016-2028	2010 Pinot Noir Reserve	90	2016-2030
2011 Black Russian Red	90	2016-2028	2008 Pinot Noir	89	2016-2026
2010 Black Russian Red	90	2016-2026			
2008 Black Russian Red	89	2016-2024	2013 Cabernet Franc	87	2016-2018
2007 Black Russian Red, <i>30 Month Barrel Reserve</i>	88	2016-2022	2012 Cabernet Franc	87	2016-2026
2001 Black Russian Red	87	2016-2018	2008 Cabernet Franc	87	2016-2022
			2007 Cabernet Franc	87	2016-2019
2012 Rob Roy Red	89	2017-2030			
2010 Rob Roy Red	87	2016-2022			

UPCOMING KEUKA LAKE WINE TRAIL EVENTS

Harvest Celebration of Food & Wine

September 17 & 18, 10 am – 5 pm each day

\$30 for a weekend ticket, \$24 for a Sunday only ticket

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.

McGregor Vineyard is serving Chicken Sausage Harvest Stew, Butter and Herb Bread (homemade and delicious), Blueberry Thumbprint Cookie.

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



DIRT FROM THE VINEYARD

David Garlick, our vineyard manager, is doing a spectacular job with his team in our vineyard. The vines look better than I've seen in years! It looks like we are in for a very dry season which means that our berry size is likely to be smaller than average, which translates to lower tonnage at harvest. If the current weather continues through harvest, it is also very likely that the fruit will ripen really nicely and sugar levels will be high. There is great potential for high quality fruit and there is a good possibility of an outstanding quality vintage, particularly for reds. Regardless, we need water...everyone please practice your rain dances on a daily basis!

Many Gewurztraminer vineyards suffered from the spring cold snap, but not here at McGregor Vineyard. Our vines are now over 40 years old and are looking great. Our longtime grower neighbor stopped me on the road and proclaimed that we must have the best looking Gewurztraminer vines in the state this year!

MEMBERSHIP NEWS

New Club Perks Reminder

New web site allows you to easily edit your member account at anytime

Better shipment tracking

Extended Clan Pack special pricing

Automatic electronic receipt delivery

Pay by the Pack option

Automatic credit card updating

U-PICK ORGANIC BLUEBERRIES

Serendipity Blueberry Farm

3455 Chubb Hollow Road, Penn Yan 14527

607-368-7151

OPEN: DAWN TO DUSK- SEVEN 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!

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

The u-pick blueberries are just \$2 per pound or purchase freshly picked pints at the winery for \$4 per pint.

Friendly Reminder

Wine Pickups

If you have a number of Clan Packs, futures or wine orders to pick up, please contact us at least a few days prior to visiting. Often we have to retrieve wines from the warehouse, and this can become quite the task during the busy days of summer and fall. Knowing about your visit in advance allows us to have everything ready and waiting for you upon your arrival...thanks!

SUMMER WINE SALE

2013 Dry Riesling

\$10 per bottle/\$100 per case

(Reg. \$20 per bottle/\$240 per case)

This vintage is very dry (0.25% residual sugar) and has great citrus character balancing great Finger Lakes minerality and acidity. A delicious summer wine!

89 points | Robert Parker's Wine Advocate

June 2016



2013 Pinot Noir

\$30.00 per bottle retail

Special Clan Pack Pricing

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

*Good through release of the September Clan Pack
Mix/Match a case (12 bottles) with the
2015 Semi-Dry Riesling and shipping is free!*

This Pinot Noir is a blend of our estate grown Mariafeld and Gamay Beaujolais clones. The Mariafeld clone was harvested by hand on October 2, 2013. A total of 1.97 tons of fruit were picked at 20.5 brix natural sugar, 0.98 TA and 3.19 pH. The grapes were de-stemmed, crushed and inoculated with yeast. Fermentation lasted nine days at 70-78 degrees. The Gamay Beaujolais clone was harvested by hand on October 3, 2013 and a total of 3.16 tons of fruit was picked with 20 brix sugar, 0.83 TA and 3.33 pH. It was de-stemmed, crushed and inoculated with yeast. Fermentation lasted nine days at 60-74 degrees. The wines were then pressed, blended together and then completed a 100% malo-lactic fermentation. The wine was then aged in French oak barrels for 25 months. A selection of new and used barrels was utilized. The wine was then transferred to stainless steel, egg white fined, then cold and heat stabilized. It was then bottled on April 20 and 26, 2016. The finished wine has 0.63 TA, 3.64 pH, 0.25% residual sugar and 12.3% alcohol. 384 cases produced.

This vintage of Pinot has a deep, dark garnet color. Aromas and flavors of tart cherry and strawberry are most noticeable. Hints of flowers and spice are also present. The wine is medium bodied and soft on the palate and flavors of ripe berries linger on the finish. While I still consider this a youthful Pinot Noir, as with other reds from the 2013 vintage, it is very approachable now. The balance between fruit character and great Finger Lakes acidity makes this a perfect food friendly wine. Serve with grilled steak, seared tuna, salmon and tangy barbecued chicken. Suggested drinking time is now through 2023.

in this month's clan pack



2015 Semi-Dry Riesling

\$18 per bottle retail

Special Clan Pack Pricing

**\$13.50 per bottle
save 25%**

*Good through release of the September Clan Pack
Mix/Match a case (12 bottles) with the
2013 Pinot Noir and shipping is free!*

A total of 3.94 tons of estate grown Riesling (this equates to just 1.6 tons/acre) was harvested by hand on October 20, 2015. This ripe fruit had 22.2 brix natural sugar, 0.9 TA and 3.19 pH. The grapes were de-stemmed, crushed and cold soaked for 18 hours. The grapes were then pressed, inoculated with yeast and fermented for 14 days at 59 degrees. The wine was cold and heat stabilized, filtered and then bottled on April 14, 2016. The finished wine has 0.75 TA, 3.06 pH, 2% residual sugar and 11.1% alcohol. 270 cases produced.

The 2015 vintage was outstanding for Riesling in the Finger Lakes and judging from what I've tasted so far, it rivals the incredible 2014 vintage. This Semi-Dry version clearly demonstrates this. The wine has a pale, golden straw color and it is very aromatic. Aromas of lemon, lime and peach jump out of the glass and continue onto the palate where they mingle with flavors of apricot, tangerine and orange blossoms and lead to a crisp, bright lemony finish. The balance of fruit, sugar and acidity in this wine highlights the complexity of this delicious Riesling. It's hard to resist the appeal of this wine, particularly during these warm summer days. Serve all on its own, or frankly, with anything you happen to be eating...it's that good! Suggested drinking time is now through 2025 and beyond for those who like mature Rieslings.

Ginger Flank Steak

A soy-sake marinade is the base for a delicious reduction sauce. For convenience, begin this one day ahead and refrigerate the steak in its marinade overnight. Serve with this with our Pinot Noir.

- 2 T. lime juice
- ½ C. soy sauce
- ½ C. sake
- ¼ C. (packed) dark brown sugar
- 3 T. minced peeled fresh ginger
- 4 garlic cloves, crushed
- 2-pound flank steak

Combine everything but meat in a zip-lock bag and mix well. Add meat and refrigerate for one day. Remove meat and save marinade. Grill steak until desired doneness, meanwhile reduce the marinade over med – high heat in a saucepan on the stove top until it is about ½ of its original volume. Then drizzle over thinly sliced steak. Serve with roasted garlic potatoes and glazed shallots.



WINERY HOURS

June-October:

Open daily 10am-6pm

July-August:

Sunday-Friday 10am-6pm

Saturday 10am-8pm

November-May:

Open daily 11am-5pm

SUMMER SUNSETS!

Join us Saturday evenings
in July & August for Free Live Music
from 5:00 - 8:00pm

July 2 - John Bolger

July 9 - Anton Flint

July 16 - Buford

July 23 - Jamie Notarthomas

July 30 - Misfit Karma

August 6 - Jo-Hannah Reynolds

August 13 - Ben Borkowski & Friends

August 27 - Alex Myth

**LIVELY RUN GOAT DAIRY
SUNSET VIEW CREAMERY
CROSSWINDS FARMS
MURANDA CHEESE COMPANY
THE PIGGERY
WIDE AWAKE BAKERY**

Cheese & Charcuterie

We're proud to offer local cheese & charcuterie plates alongside local, wood-fired bread and local mustards.

Cheeses by Lively Run Goat Dairy, Sunset View Creamery, Crosswinds Farms, and Muranda Cheese Company

Meats by The Piggery, local, pasture-raised pork & house-made charcuterie from Ithaca, NY

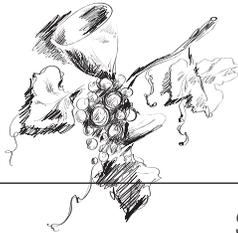
Breads by Wide Awake Bakery, Trumansburg, NY wood fired breads made with locally grown and ground wheat



MCGREGOR *vineyard*

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

july 2016



Red Wines

2012 Black Russian Red	\$60
2012 Rob Roy Red	\$45
2011 Rob Roy Red	\$40
2012 Cabernet Sauvignon Reserve	\$30
2013 Cabernet Franc Reserve	\$25
2013 Pinot Noir (new)	\$30
2012 Pinot Noir Reserve	\$30
2011 Pinot Noir Reserve	\$35
2011 Pinot Noir	\$30
2010 Pinot Noir Reserve (almost gone)	\$30
Highlands Red	\$12

Dry White Wines

2014 Unoaked Chardonnay	\$17
2013 Unoaked Chardonnay	\$17
2013 Chardonnay	\$18
2013 Dry Riesling (SALE- reg. \$20)	\$10
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
2015 Riesling (new)	\$20
2014 Riesling	\$20
2013 Riesling	\$20
2013 Muscat Ottonel	\$20
2014 Gewürztraminer	\$20
2013 Gewürztraminer	\$20

Rosé Wines

2015 Dry Rosé d'Cabernet Franc (new)	\$16
2014 Dry Rosé d'Cabernet Franc	\$15
2015 Dry Pinot Noir Rosé (new)	\$16
2014 Dry Pinot Noir Rosé	\$15

Sweet White Wines

2013 Late Harvest Vignoles (375 ml)	\$25
-------------------------------------	------