

McGregor Vineyard

clan club

N E W S L E T T E R



Enjoy the pleasure
bestowed on you,

and bear the pain
bestowed on you,

wait patiently for
what time brings,

as does the farmer
with the fruit.

From the Mahabharatam

This passage is so poignant this year – what an incredibly trying season to be a farmer in the Finger Lakes...patience is critical. When you live tied to the land it is in your best interest to live through pleasurable moments and accept painful situations equally and always with a smiling outlook for what's next. Eventually, as now, fruit sits in our hands again! Maybe too deep? It could be the wine...

Anyway, we're at the start of harvest and the grapes look great! We had another really perfect day of celebration at the annual Clan Club Picnic and now we're looking forward to a busy fall at the winery. The annual Red Wine Barrel Tastings are not too far in the future (details inside) so start planning and make your reservations to attend now before the sessions sell out!

This month's Clan Pack wines, as typical for the September pack, are selections more appropriate for the transition from summer to fall and for chilly weather sipping. The 2015 Chardonnay Reserve is beautiful, with a lot of potential for cellaring. The 2013 Rob Roy Red is our 15th vintage of this "Bordeaux styled" blend. In honor of this milestone, we decided to update its wine label and are now using a historic painting of Rob Roy on the bottle and hope you like the change as much as we do!

Cheers!
John McGregor

september 2016



**November 5 & 6 - 11 am, 1 pm & 3 pm | December 3 - 11 am, 1 pm & 3 pm
December 4 - 11 am & 1 pm | December 10 - 11 am & 1 pm**

\$30 per member & \$40 for guests

Reservations are required and this event always sells out, so make your reservations today!!! In order to secure your seats at this event, payment is due at the time of reservation. Cancellations are only refundable up to one week prior to your scheduled seating. The winery will also be open for regular tastings during the event. Please try to arrive no earlier than 15 minutes prior to your scheduled tasting.

This year showcases the 2015 vintage red wines and they are already impressive! The wines continue to age in barrels and this is your first chance to taste these “works in progress.” This event is for the serious red wine drinker and is the best opportunity for you to purchase McGregor reds for a great deal...a full 30% off their projected retail value!

Each time slot is limited to no more than about 30 people and the sampling takes place in our candle-lit barrel room. John McGregor leads each tasting which lasts approximately one hour. Learn more about the history of the vineyard and winery, our growing and wine making philosophy as well as learning the specifics of the 2015 vintage. We recommend wearing an extra layer of comfortable clothing as the barrel room is cool and it gets chilly sitting there for this amount of time.

We are serving samples of estate grown **Pinot Noir, Merlot, Cabernet Franc and Cabernet Sauvignon** in addition to the **Rob Roy Red** and **Black Russian Red** blends. Remember, all wines are only partially through the barrel aging process and are sold at this event as “futures.” The wines are offered at 30% off their projected retail price for Clan Club members and 20% off for guests/non-members.

After the tasting, everyone is treated to a buffet of locally catered gourmet foods prepared by Nyssa & Roberto of Kismet New American Bistro and Snug Harbor Restaurant accompanied by wines from our currently available list.

RED WINE BARREL TASTING MENU

Panzanella Salad: Grilled Bread, Tomatoes, Herbs, and Olive Oil

Penne with Caramelized Fennel Caponata

Gorgonzola, Fig, and Pancetta Flatbread

Wild Mushroom and Sausage Ragu
with Creamy Polenta

Bitter Chocolate Tiramisu



CHEERS
to another great
CLAN CLUB
PICNIC

dan & tammy rock!

UPCOMING KEUKA LAKE WINE TRAIL EVENTS

Keuka Holidays

November 12 & 13 and 19 & 20, 10 am – 5 pm each day

\$35 per person/\$55 per couple

This event sells out every year, so purchase your tickets now! McGregor Vineyard and the other six wineries on the Trail offer tastes of our finest wines complemented by small plates of hearty winter foods. Ticket holders receive a handmade grapevine wreath at their starting winery and collect an ornament at each winery. A great time to stock up on holiday wines and take advantage of great discounts in the gift shop.

Tickets and information at keukawinetrail.com or call 800-440-4898. Also available at your local Wegmans. If any tickets remain the day of the event, they can be purchased at the door for an additional \$5.



ADOPT A MCGREGOR VINEYARD BARREL

\$1,000 per barrel + tax

We started this program back up this year after a hiatus of many years and the response is great so far. This is a reminder that this program is ongoing and we hope more of you will take advantage of this offer. This program is 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 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 McGregor 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 us at 800-272-0192 and adopt a barrel today!



DIRT FROM THE VINEYARD

don't worry, be happy!

What a ride we're having this year! No winter to speak of, late spring cold snaps and drought of historic proportions! As farmers do, we deal with it and most of us manage to continue looking toward the future. It seems that everyone is curious as to what this means for the 2016 grapes. I get asked about how the grapes look every year starting right after the snow melts (I'm not joking!) but this year, the questioning kicked up a notch or two. Let me be very, very clear- this is not a disaster year for the vineyard by any stretch of the imagination!

I recently sat down with a few other well established growers in the region to discuss our thoughts about this season and I can summarize the talk this way: the question about this vintage is how above average is it going to be? Vinifera harvest is just starting as I write this and even at this point a lot can happen in the vineyard. There are very few things that can occur now to create a sub-par vintage and a number of things that can turn this into an A+ vintage. My only concerns right now are the foliage dropping prematurely or an early kill frost. Otherwise things already look and taste great and even a bunch of rainy days would only be helpful, not detrimental. So folks, as trying of a season that we've had, we are in fine shape and I'm sure I'll have plenty of tasty wines to boast about. Be patient!



2013 Rob Roy Red

\$45.00 per bottle retail

Special Clan Pack Pricing

**\$33.75 per bottle
save 25%**

*Good through release of the November Clan Pack
Mix/Match a case (12 bottles) with the
2015 Chardonnay Reserve and shipping is free!*

This vintage is a blend of hand-picked, estate grown Cabernet Franc (50%), Cabernet Sauvignon (30%) and Merlot (20%). The Merlot grapes were harvested on October 3, 2013 and had 21.5 brix natural sugar, 0.84 TA and 3.31 pH. The grapes were de-stemmed, inoculated with yeast and fermented at 72-82 degrees for 10 days. The Cabernet Franc grapes were harvested on October 25, 2013 and had 23 brix natural sugar, 0.68 TA and 3.26 pH. The grapes were de-stemmed, inoculated with yeast and fermented for 12 days at 69-71 degrees. Finally, the Cabernet Sauvignon grapes were harvested on November 6, 2013 with 23.2 brix natural sugar, 0.71 TA and 3.32 pH. These grapes were de-stemmed, inoculated with yeast and fermented for 13 days at 62-74 degrees. All three wines completed 100% malo-lactic fermentation. The wines were then blended together and transferred into French and American oak barrels: 20% in two year old French oak barrels and 80% in a combination of new and used American oak barrels. The wine was aged for 25 months and then transferred into a stainless steel tank. The wine was then egg white fined, cold stabilized and filtered. It was bottled on July 26, 2016. The finished wine has 0.05TA, 3.56pH, 0.25% residual sugar and 12.5% alcohol. 235 cases produced.

This is our 15th vintage of Rob Roy Red and it builds upon its prior vintages nicely. Every vintage relies on Cabernet Franc as the workhorse of the blend with Cabernet Sauvignon and Merlot providing background and nuanced complexity. It has fruit driven aromas such as cherries, blackberries and strawberries combined with spice black tea and hints of forest floor. The wine is very smooth and palate filling and the aromatics blend well with the oak barrel influences. Very fine tannins sit and linger on a very pleasant finish. Consume now with 4-6 hours of breathing time or cellar for 6-8 years.

in this month's clan pack



2015 Chardonnay Reserve

\$25 per bottle retail

Special Clan Pack Pricing

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

*Good through release of the November Clan Pack
Mix/Match a case (12 bottles) with the
2013 Rob Roy Red and shipping is free!*

A total of 2.23 tons (a scant 1.6 tons per acre) of estate grown grapes were harvested by hand on October 20, 2015. The grapes had 23.6 brix natural sugar, 0.82 TA and 3.27 pH. They were de-stemmed, crushed and pressed. The juice was transferred into new French oak barrels and inoculated with yeast. Fermentation lasted for 16 days at 56-64 degrees and completed a 60% malo-lactic fermentation. The wine remained in the oak barrels for six months of aging on the lees. The wine was then transferred to a stainless steel tank and was then cold and heat stabilized and filtered. It was bottled on July 6, 2016. The finished wine has 0.65 TA, 3.46 pH, 0% residual sugar and 13% alcohol. 109 cases produced.

Our Reserve designation for Chardonnay is used only in years where grape maturation achieves high sugar levels with balanced acidity and outstanding flavors. This vintage's partial malo-lactic fermentation provides increased flavor complexity and greater mouthfeel. This young Chardonnay has aromas of toasted yeast, pear and green apple. It is medium bodied on the palate and the aromatics are intertwined with lemon and sweet oak and the citrus finish lingers nicely. This wine is enjoyable right now but will benefit from cellaring for at least 3-5 more years. Open now, let breathe for a few hours and enjoy. Purchase more for cellaring now as this wine will not be around for very long.

Tomato Pie

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We are in the middle of tomato season here in the Finger Lakes and Tomato Pie is a long standing tradition in this area. This is a recipe to make only while tomatoes are ripe and freshly picked! There are many variations on this recipe and feel free to adapt it to your own liking, but this is the one my family has enjoyed for years- it's adapted from Gourmet magazine. Low calorie, no. Sinfully delicious, yes.

- One 9" oil pie crust (*see below*)
- 6 tomatoes (3 lb) cut into 1/3" slices and drained
- 2 Tbs fresh basil, shredded
- 3 Tbs fresh chives, minced
- 1 ¼ C mayonnaise
- 1 C sharp Cheddar cheese, grated
- 1 C Gouda, grated
- ½ C mozzarella, grated

Oil Pie Crust

- 1 ½ C flour
- 1 tsp. salt
- ½ C oil (we use grapeseed)
- 2 Tbs. milk

Preheat oven to 425 degrees. Mix all crust ingredients lightly and press into glass pie pan. Prick with fork, cover with foil and weigh down with dried beans. Bake for 10 minutes, remove beans and foil and bake an additional 5 minutes, until crust has lightly browned. Remove from oven, reduce oven temperature to 400 and layer tomato slices in crust. Sprinkle them with the basil, chives and salt and pepper to taste. Combine the mayonnaise and grated cheeses in a bowl and then spread mixture over the tomato slices. Bake for 30-35 minutes, until the top is golden.

Serve with McGregor Vineyard Chardonnay Reserve, Unoaked Chardonnay, Semi-dry Riesling or Cabernet Franc.



FALL WINE SALE

Our continued attempt at making space in our warehouse benefits you... fall specials to take advantage of:

2013 Unoaked Chardonnay

(Reg. \$17 per bottle)

\$10 per bottle / 12 for \$100

2013 Muscat Ottonel

(Reg. \$20 per bottle)

6 for \$75 / 12 for \$110



WINERY HOURS

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June-October:

Open daily 10am-6pm

July-August:

Sunday-Friday 10am-6pm

Saturday 10am-8pm

November-May:

Open daily 11am-5pm

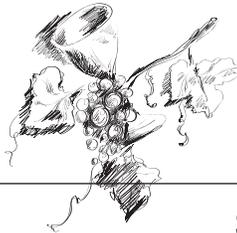


McGREGOR *vineyard*

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Red Wines



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

Dry White Wines

2015 Chardonnay Reserve (new)	\$25
2014 Unoaked Chardonnay	\$17
2013 Unoaked Chardonnay (SALE: \$10/btl or \$100/case)	\$17
2013 Chardonnay	\$18
2013 Dry Gewürztraminer Reserve	\$25

Semi-Dry/Semi-Sweet White Wines

2014 Semi-Dry Riesling	\$18
2015 Riesling	\$20
2014 Riesling	\$20
2013 Riesling	\$20
2013 Muscat Ottonel (SALE: 6/\$75 or \$110/case)	\$20
2014 Gewürztraminer	\$20
2013 Gewürztraminer	\$20
Sunflower White	\$9

Rosé Wines

2015 Dry Rosé d'Cabernet Franc	\$16
2014 Dry Rosé d'Cabernet Franc	\$15

Sweet White Wines

2015 Late Harvest Vignoles (375 ml) (new)	\$25
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