

May 2004

MCGREGOR



Vineyard

Clan Club News

First Dibs!

One of the great benefits of membership is getting the first chance at many of our very small batch releases and many of the 2003 wines fall into this category. How small? Well, here are some numbers on the white wines of 2003: Semi-Dry Gewurztraminer— 31 cases; Rkatsiteli-Sereksiya— 65 cases; and Muscat Ottonel— 82 cases. Yikes! In situations like this we commit ourselves to making sure our Clan Club members have every opportunity to get the wines first.

The first opportunity to sample our white wines is at our annual White Wine Barrel Tasting in the spring and our red wines at the Red Wine Barrel Tasting in the fall. The wines listed above won't be in a future Clan Pack— there simply isn't enough. The folks who recently visited on April 17th and 18th not only were the first to sample 2003 white wines, they had the

opportunity to purchase futures of them at discounted prices. While I cannot extend the discounted prices to those who didn't attend, I will certainly extend to all our members the opportunity to reserve some of this wine until its public release! Simply give us a call and tell us how much to set aside for you! You'll find some more information on the Barrel Tasting, the wines, and their prices inside!

In New York, May is Riesling month and to honor this we've included two wines which will remind you that spring is here and summer in the Finger Lakes is on its way! The 2003 Semi-Dry Riesling is the first semi-dry Riesling of ours since the 2000 vintage and the 2003 follows in the footsteps of the great 2001 and 2002 Rieslings. Red wine lovers don't despair—we'll be sending out two new reds in the July pack!

Cheers!

Sean's Corner

Greetings!

Hurray, it's spring! Spring at McGregor means it's time for Riesling! Ah, Riesling... I'd have to say that there is no more important grape grown in this state than Riesling. This is one European Vinifera that has taken rather well to the Finger Lakes, without question. It's common knowledge that the Finger Lakes produce some of the best Rieslings on the planet! This helps to draw the attention of wine connoisseurs around the world to some of the region's other wines. We are smack in the middle of one of the finest grape growing regions in the world and thanks to the likes of wines like NY State Riesling, we are starting to gain more & more recognition and acclaim.

The May Clan Pack contains our 2003 Rieslings. Looking back on last year, I remember hearing very few good things about the growing season. Honestly, 2003 was not the viniculture year to write home to Mom about. But, you'd never know it when you taste either one of your Clan Pack wines. We are all very pleased with the results of the 2003 Riesling and we hope you are too!

I am thrilled that I have the privilege to be the one to give you some very good news about our website. In just a few more weeks, the all-new and completely overhauled McGregor Winery website will be up and running. This is something that has been on our "to do" list for a long time. We're very excited that our customers will be able to purchase our wine on our website. It will be so easy! Not only that, but all of our gift shop merchandise will eventually be available for online purchase. The new site is just

From the Winery

Spring always means bottling time and Jeff has been quite busy trying to get a number of the 2003 white wines ready for release. He is also filtering and stabilizing a number of the 2002 red wines so they can be bottled and released soon for everyone's enjoyment.

In the sales room, there are a few new wines on the shelves 2001 Unoaked Chardonnay (\$10.99) and 1995 Blanc de Blanc (\$29.99) and we are getting ready to release a few more! These new releases are arriving just in time as many of our current wines are almost gone! In fact, here's what we are sure to run out of soon: **1999 Pinot Noir Reserve, 1999 Pinot Noir, 2000 Cabernet Sauvignon, 2001 Cabernet Franc, 2000 Black Russian Red, 2000 Chardonnay Reserve, 2000 Semi-Dry Chardonnay, 2002 Semi-Dry Gewurztraminer, 2000 Semi-Dry Riesling, and the 2001 Late Harvest Vignoles!** Get them while you can!!!

one part of our drive to be at the top of our game. When the site is up, I will be sure to email everyone and announce it. So, if we don't have your email, please provide it! You'll know if we do because we have been sending out monthly email specials now for several months. If you aren't getting these emails, you may want to give us a holler and make sure you are on our list! We also recommend that you add McGregor Winery to your address book or contact list to prevent our emails from accidentally being weeded out by your computer's junk mail filters.

It's shaping up to be a banner year at McGregor. We are assembling quite a staff with the addition of a few new people. Elaine & Jeanine started with us a few weeks ago. Maybe you've had the pleasure to meet Carolyn, she's been with us for several months now. We're pleased that Joan & Mike are back from their winter in Georgia. The backbone of the McGregor staff, Tammy and Phyllis are anxious to be busy after a long slow winter. We hope to have Rick and Mark back for some help this summer. And you'll see me out there too. I love working here with these fine people. We do things different at McGregor, it's obvious if you've been around on the wine routes. It's not just our wine, our incredible view or our sit down tastings that make a difference. It's the people we choose to surround ourselves with that make the difference. It's the McGregor family, the staff, the Clan Club Members and the quality of customers we attract that makes us the best!

I hope everyone is enjoying the coming of SUMMER 2004 as much as I am. As always, I look forward to seeing you on the tasting deck!

Sincerely,
Sean

From the Vineyard

After quite a harsh winter, spring has arrived and so far the vines have been treated to favorable weather. The vineyard is now pruned, the vines are tied up and buds are beginning to swell. We should have a better handle on the extent of winter damage over the next few weeks.

Ray, our vineyard manager, has been removing a few sections of Chardonnay vines and preparing the area for planting 900 Cabernet Sauvignon vines...our focus continues to push toward greater quantities of red wine. This should allow Jeff, our winemaker, greater freedom for blending and oak trials as well as increasing the possibility of "Reserve" wines selected from specific vineyard sections.

Visit us on the web at
www.mcgregorwinery.com

Dining & Wining

Stacey and I recently hosted a spectacular dinner at Pierce's 1894 Restaurant in Elmira Heights, NY. There were over 30 people in attendance including a few Clan Club members. What a night- the food was spectacular and the group was lively. Here's the wines we brought...1995 Blanc de Blanc, 2003 Semi-Dry Riesling, 2001 Pinot Noir Reserve, 2001 Cabernet Franc, 2001 Chardonnay Reserve, and we capped the evening off with the 2002 Late Harvest Vignoles.

We hope you'll try to make it to some of these

dinner events- they're a lot of fun !

If you know of a restaurant with spectacular food and it supports New York wines (or think that our wines need to be there) let us know- we would like to start hosting more of these dinners! We are already planning to have a Robbie Burns Night Celebration at Esperanza Mansion in Branchport, NY in January 2005 and a Black Russian Red Dinner in March 2005 at the Village Tavern Restaurant in Hammondsport, NY!

Black Russian Red Bash

Although this event occurred two months ago, I wanted to share with you what a great weekend we had. For all of you who traveled for the dinner at Esperanza Mansion on Friday night and visited the winery on Saturday and Sunday - THANK YOU. It was so nice to get to see you and the weather cooperated! After such a tough and quiet winter it was nice to get to enjoy some wine and catch up on the world beyond Dutch Street.

Upcoming McGregor Events:

Mark your calendars for our **Strawberries and Champagne** event on **Father's Day weekend, June 19&20!** It's been a few years since we have held this event but it was always a favorite of many Club Members, so we're bringing it back. We'll be making a bunch of tasty Strawberry dishes and have plenty of bubbly on hand to compliment them.

We produce three hand crafted sparkling wines. Our 1995 Blanc de Blanc is 100% Chardonnay with great crisp, tart apple flavors. The 2000 Blanc de Noir is a blend of Chardonnay and Pinot Noir grapes and has a wonderful yeasty/bread dough characteristic and a creamy soft mouth feel. The sweetest of our sparkling wines, the 1998 Sparkling Riesling, has become the clear crowd pleaser— 3% residual sugar, great acidity and wonderful Riesling flavors. More details will arrive via email (send us your email addresses!!!) and you can always give a call at 800-272-0192 with any questions you may have.

White Wine Barrel Tasting

The White Wine Barrel Tasting was an overwhelmingly great time as I'm sure any who attended could attest to! I led the tastings in the barrel room in candlelight with white linens and poured samples of each of the 2003 vintage white wines in fine crystal glasses. While we tasted and discussed the wines, Stacey and crew were busy setting up a fresh buffet for each tasting group- freshly smoked salmon with lemon-dill sauce, roast beef on baguette with a horse-radish sauce, Chocolate Amaretti cake, and brie wheels with dried fruits, nuts, and apricot honey were a few of the decadent highlights!

Here's a list of the 2003 vintage wines everyone got to sample and some of the comments tasters had for the wines:

Unoaked Chardonnay (\$10.99): Better than 2000-2002 (wow!); very Burgundian in character!

Barrel Fermented Chardonnay (\$12.99): Oakey, smooth, fruity; Yummy! **Muscat Ottonel** (\$15.99): Good, very different— a must have!

Semi-Dry Gewurztraminer (\$19.99): Very floral and fragrant, light and delicious.

Rkatsiteli-Sereksiya (\$19.99): A "Watch out" wine - could keep drinking all day!

Vignoles (\$19.99): many surprised it had 5% r.s. — doesn't taste that sweet— crisp clean, give me more!

Semi-Dry Riesling and Riesling (\$11.99): Since these are this month's wine selections— you can enjoy tasting them and making your own comments! Call us today if you'd like us to set some of the wine aside for you!

In this month's Clan Pack



2003 Semi-Dry Riesling

The Riesling grapes used in the production of the 2003 Semi-Dry Riesling were harvested by hand on November 4, 2003. The grapes are 100% estate grown from vines now averaging 30 years of age. A total of 4.5 tons of clean fruit were picked and at this time the grapes were 19 brix with a TA of 1.08 and pH of 3.03. The grapes were de-stemmed, crushed, and transferred to stainless steel tanks. Yeast was then added on November 10 and the fermentation process began. Fermentation lasted for four weeks at a constant temperature of 58 degrees F. The wine then sat until sediments settled to the bottom of the tank. The wine was then filtered and bottled on March 17, 2004. The finished wine contains 11.5% alcohol, 1.75% R.S., 0.75 TA and 3.23 pH. A total of 273 cases were produced.

Comments: This is the first Semi-Dry Riesling we've produced since the 2000 vintage. This young wine is bold and upfront— fruit bursts from the glass and overwhelms the senses! The nose is full of peach and apricot and flavors of peach, apricot, and nectarine abound with a hint of grapefruit and vanilla. The finish is crisp and mouth-watering! Try this one along with the Lemon mousse recipe from the "Recipe Corner."

\$11.99 per bottle (retail)

Clan Pack Special:

3-5 bottles for \$10 per bottle (save over 15%)

6-11 bottles for \$9.50 per bottle (save over 20%)

12+ bottles for \$8.99 per bottle (save over 55%)

good through Strawberries and Champagne event June 19&20

In this month's Clan Pack



2003 Riesling

On November 3, 2003 a total of 3.9 tons of clean fruit were harvested by hand. At the time of harvest, the grapes were 19.2 brix with a TA of 1.08 and pH of 3.03. The grapes are 100% estate grown from vines now averaging 30 years of age. The grapes were de-stemmed, crushed, and transferred to stainless steel tanks. Yeast was then added on November 10 and the fermentation process began. Fermentation lasted for three weeks at a constant temperature of 59 degrees F. The wine then sat until sediments settled to the bottom of the tank. The wine was then filtered and bottled on March 16, 2004. The finished wine contains 11.0% alcohol, 3.0% R.S., 0.96 TA and 3.00 pH. A total of 232 cases were produced.

Comments: This is a nicely balanced wine- the 3.0% R.S. (Residual Sugar) is kept fresh and lively by a high TA (Total Acidity) which cuts through some of the sweetness in the wine. This wine has all of the "goodies" one could hope for in a Riesling- aromas and flavors of ripe, juicy orchard peaches, apricots and nectarines along with a nice mineral component. This is what Riesling is all about! Serve chilled with a few slices of strawberries or a few fresh raspberries tossed in your glass for a heavenly combination. This is also a great Riesling for making our May Wine (see Recipe Corner)

\$11.99 per bottle (retail)

Clan Pack Special:

3-5 bottles for \$10 per bottle (save over 15%)

6-11 bottles for \$9.50 per bottle (save over 20%)

12+ bottles for \$8.99 per bottle (save over 55%)

good through Strawberries and Champagne event June 19&20

From the Library

I have had a few updates from Club members and non-members alike. Long-standing members Fred & Karen Liebi dropped me an email with this to say about finding a bottle of our **1989 Vidal Blanc**: "...not sure what was in store. The color was a beautiful golden amber and the taste just wonderful. It was a lovely surprise to enjoy an older white that has held so well. We just wanted you to know all things are possible in wine." A well crafted wine with a good cork and proper storing can hold to the test of time—even a white French-American Hybrid!

This next one keeps popping up in the feedback I get from folks— Ray Thoren said his **1996 Black Russian Red** was "Unbelievable!"

I was visiting with an old family acquaintance who owned a restaurant in Ithaca (one of the few in the early 1980s to strongly support the NY wine industry) and is now writing a book on wines and foods of the Finger Lakes. He saw the display bottle of **1980 Pinot Noir** in the gift shop and was reminded of his last bottle of it. He said he forgot he had it, found it hidden and dusty in his cellar and opened it with another Finger Lakes wine lover about 10 years ago when it was about 15 years old. He passed along the comment, "delicious." This may be an old story, but the point is clear— our Pinot Noir tends to hold up to the test of time quite nicely! Anyone have any of the 1980 (our first vintage) left??? We do not and I would love the opportunity to give it a try!

My Father, Bob McGregor, the "Old Wine master" himself just celebrated his 68th year and pulled out a **1995 Gamay Beaujolais**— the fruit in the nose was holding on and the wine retained a nice youthful feel in the mouth...still developing nicely! On that note, please keep filling us in on your old wine experiences— good or bad!

Visit us on the web at
www.mcgregorwinery.com
Coming soon: ordering online!
e-mail: mcg@linkny.com

A reminder worth its weight in wine!

While many of you have been with us for years upon years, we are continually getting new folks to join the McGregor Clan. Many new members aren't fully aware of all the benefits of membership and some of you longer-standing members might have forgotten some of them. So here's a reminder that benefits you and at the same time helps build the Clan Club.

Every time that someone joins the Clan Club and tells us that Mr. X, a Club Member recommended they join the Club, Mr. X Club member gets \$25 off his next Club renewal!!! This means that if a Club Member in NY (\$200 membership) refers eight people to the Club and they join then the referring member gets his/her next year of membership FREE! We have always believed in the power of word of mouth and do little to advertise ourselves. What we do have is a Club full of people who know our wines intimately and who also know others who would love to be members but just don't realize that such a unique club exists! So, throw a McGregor Vineyard wine party, print off some enrollment forms from www.mcgregorwinery.com, put your name on the "referred by" line and have some fun!



Same Name, New Blend

We're all excited and are getting ready to officially release a new bottling of our

Sunflower White— we've put it in clear bottles rather than the frosted bottles and have added a touch of one of the most flavorful Native grape varieties there is— Diamond. The residual sugar has been increased slightly as well. Everyone at the winery agrees this new Sunflower White will knock your socks off! Not only is the new blend bursting with fruit, it still manages to remain crisp, refreshing and will make absolutely one of the best summer picnic wines you can imagine! Be sure to give it a try during your next visit to the winery!

For those who love the current Sunflower blend, we've still got a number of cases available— just call with your order and let us know that you'd like the old sunflower blend in the frosted bottle!



Remember to visit our booths at the **Finger Lakes Wine Festival** at Watkins Glen Speedway on **July 17 and 18!** We have increased our area to three booths—number 80-82. If you've never experienced this wine festival make plans for it this year—I think it's safe to say just about every single winery in the Finger Lakes will be there along with many food and craft vendors, wine appreciation seminars, cooking demonstrations, glass blowing demonstrations, live music, camping areas and more! Hope you'll stop by and say hello!

McGregor's 2004 Events

June 19&20

Strawberries & Champagne

July 10&11

Raspberries, Chocolate & Red Wine

August 7&8

Blues & Blueberries

August 21

Annual Clan Club Picnic

(members and guests only)

September 25&26

Chocolate and Red Wine

November 20&21

Red Wine Barrel Tasting

(Reservations required, but we will still be open from 10-6 for non-event tastings)

Keuka Lake Wine Trail Events 2004

(McGregor Vineyard is always open to the public for non-event tastings during Keuka Lake Wine Trail events)

June 26 & 27

Barbecuing at the Wineries

September 11 & 12

Oktoberfest

**November 13 & 14
and December 4 & 5**

Keuka Holidays

McGregor Wines in the Marketplace: Ron Reals and Finger Lakes Premium Wines

When I came back to the family business to help my parents, I started out beating the pavement and marketing our wine to restaurants and wine shops in the upstate area. This is quite a grueling task and after about a year and a half I realized it was time to focus on management at the winery. I didn't want to "hand over" our wine list to a large distributor where our wines would be lost among a list of hard liquor and wines from around the world. Fortunately, I didn't have to—a gentleman by the name of Ron Reals, who is very well respected in the industry, was starting an independent distributorship. His goal—personalize sales and carry *only* Finger Lakes wines!

So for the last few years, Ron along with a small staff of sales people, has been making sure our wines stay stocked on wine shelves across upstate New York. We are in a portfolio along with just eight other Finger Lakes wineries! Ron is probably the most committed Finger Lakes wineries representative in the marketplace and he's able to get more and more shelf space for our wines. Simply put, Ron is one of the most genuine, nice people I could ever ask to represent McGregor wines, and I'm proud to be in his portfolio of wines.

My reason for telling all of you this is simple: I want to see Ron's business, Finger Lakes Premium Wines, flourish and I hope that our wines can help this to happen. For all of you who visit wine shops in New York State, look for McGregor wines on the shelf and purchase a bottle or two when you see them! Even buying one bottle makes a difference! If your favorite wine shop doesn't sell them, ask the manager to stock our wines by contacting Finger Lakes Premium Wines at 877-717-8806!

Recipe Corner

Fresh Lemon Mousse

Makes 4 Cups

- 1 cup plus 1 tablespoon sugar
- Juice of 5 lemons (3/4 cup fresh lemon juice)
- 6 large egg yolks
- 2 large eggs
- 1 1/2 tablespoons grated lemon peel (peel of 2 lemons)
- 12 ounces of your favorite berries or combination of berries
- 2 cups chilled fresh whipped cream
- Fresh mint sprigs (optional, for garnish)

Combine 1 cup sugar, lemon juice, 6 egg yolks, 2 whole eggs and grated lemon peel in large metal bowl. Set bowl over saucepan of simmering water (do not allow bowl to touch water). Whisk until mixture thickens and thermometer inserted into mixture registers 160°F. Transfer lemon curd to another large bowl. Chill until cool, whisking occasionally. Toss halved strawberries, blueberries, raspberries, blackberries and remaining 1 tablespoon sugar in another large bowl. Using electric mixer, beat 1 1/2 cups cream in medium bowl until medium-firm peaks form. Fold 1/3 of whipped cream into lemon curd to lighten, then fold in remaining whipped cream.

Divide berry mixture among 8 dessert bowls or wine-glasses. Spoon lemon mousse over berries. (Can be prepared 1 day ahead. Cover and refrigerate.) Using electric mixer, beat remaining 1/2 cup cream in medium bowl until stiff peaks form. Spoon whipped cream atop desserts or transfer whipped cream to pastry bag fitted with large star tip and pipe atop desserts. Garnish with whole strawberries and mint sprigs.

Riesling May Wine

Very easy and a perfect springtime beverage! Take fresh sprigs of woodruff and place on a baking sheet. Preheat oven to 300 degrees. Bake woodruff for 3-4 minutes- this releases the delicious coumarin scent of the woodruff. Add a few tablespoons of the cooked woodruff per bottle Riesling. Let this mixture steep in the refrigerator for a day or two before serving. We recommend using our semi-sweet Riesling such as the 2003 Riesling from this month's pack!

Call us to place an order toll-free at (800) 272-0192

Red Wines

2000 Black Russian Red	\$32.50
2001 Black Russian Red NEW RELEASE	\$39.99
2000 Rob Roy Red	\$24.99
2000 Cabernet Sauvignon Private Reserve	\$27.95
2000 Merlot MAGNUMS ONLY	\$55.00
1999 Pinot Noir Reserve	\$25.00
1999 Pinot Noir	(Reg. \$14.99) \$12.99
2000 Pinot Noir	\$19.99
2001 Cabernet Franc	\$25.00
Highlands Red	\$9.99

Dry White Wines

2000 Chardonnay Barrel Fermented	\$12.99
2000 Unoaked Chardonnay	(Reg. \$10.99) \$7.99
2000 Chardonnay Reserve	(Reg. 14.99) \$12.99
2002 Dry Riesling	\$14.99
2001 Dry Gewurztraminer	\$15.99

Semi-Dry White Wines

2000 Semi-Dry Chardonnay.....	\$10.99
2002 Muscat Ottonel	\$13.99
Sunflower White	\$7.99
2002 Semi-Dry Gewurztraminer	\$15.99
2000 Semi-Dry Riesling	\$11.99

Semi-Sweet Wines

2002 Riesling	\$11.99
Thistle Blush	\$7.99
2002 Gewurztraminer	\$15.99

Sweet White Wines

2002 Bunch Select Riesling (375 ml)	\$16.99
2001 Late Harvest Vignoles	\$19.99
2002 Late Harvest Vignoles NEW RELEASE ...	\$19.99

Sparkling Wines

1995 Blanc de Blancs NEW RELEASE	\$29.99
2000 Blanc de Noir	\$24.99
1998 Sparkling Riesling	\$19.99

McGregor Vineyard Winery

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