

May 2003

MCGREGOR



Vineyard

Clan Club News



Spring... finally!

Award Update on the March Clan Pack!!!

As our most valued customers, we try to send what we feel are our best wines of each vintage. The March pack was a perfect example. For those of you who love sweet wines, the 2001 Late Harvest Vignoles is like liquid gold and we had quite a case deal for you. After our experience at the winemaker's dinner at the Village Tavern with our 1993 Late Harvest Vignoles (see "From the Library") and the similarities it has with the 2001 with regard to sugar content, acidity, quality of grapes at harvest, etc...the retail price upon its release has been changed to \$19.99 per bottle. There are a lot of world class ice wines in the Finger Lakes these days and they sell for \$20 to \$50 per half bottle. We try as best we can to price our wines based each vintage. For \$19.99, this wine is a steal.

Jim Tresize, president of the New York Wine and Grape Foundation called me during the first week of May

from the Riverside International Wine Competition held in Los Angeles, California. He let me know that this 2001 Late Harvest Vignoles was awarded a gold medal and then was given a Chairman's Award. What does this mean? According to the entry book, a Gold medal is awarded to a wine "exhibiting perfect varietal character, balance and structure, and contains exceptional qualities." Chairman's Awards are awarded to gold medal wines where the judging panel unanimously agrees upon a wine's exemplification of perfect varietal character and exceptional quality! Nearly all of our wines from the 2001 vintage are the best we have produced and as a result their prices are reflecting this attribute. This month's pack contains two more wines from the 2001 vintage— our Chardonnay Reserve and Unoaked Chardonnay- hope you enjoy them!

From the Library

This month's pack contains two Chardonnays with outstanding aging potential... we happened to dig deep into the library to try some oldies... some very pleasant surprises!

1986- rich, full, outstanding fruit flavors still present!

1987- still crisp and clean, the balance of fruit and oak is holding on nicely.

1988 Goodwin Hill- very well balanced wine! Oakey, creamy, rich and lots of butterscotch on the finish!

Every month the Village Tavern Restaurant in Hammondsport, NY holds a Winemaker's Dinner for proprietors, winemakers, and special guests such as wine writers and wine shop owners. Each attendee is to bring a wine in a brown bag for a blind tasting throughout the course of the evening. On this particular occasion, the restaurant closed its doors to the public and nearly 30 of us sat down to a truly scrumptious meal paired with over 30 wines! There are no rules to what you bring- the wine can come from anywhere, be of any style and age. After each wine is passed around, discussion commences as to what the varietal is, what region of the world it may be from, age, etc...

We brought four wines: 2000 Private Reserve Merlot, 1983 Pinot Noir Reserve, 1986 Chardonnay, and 1993 Late Harvest Vignoles. I am happy to report that all four of these wines were well received. A Blind tasting can be quite humbling. Even though I drink the Merlot regularly, I did not recognize it as ours, or a Merlot for that matter...I

Next up:

World Class Reds for World Class Dads June 14 & 15

The focus of the weekend, of course, is RED WINE! We will be releasing our 2001 Cabernet Franc and 2000 Rob Roy Red. Stacey will be serving some delicious foods to compliment you wine tastings— BBQ meatballs, rosemary-garlic roasted potatoes, homemade baklava, and our usual assortment of delicious spreads, cheeses and dips! As a special treat for the weekend we will have some great red wine discounts and specially priced magnums for the weekend only! For more information on this event, give us a call at 1-800-272-0192. Hope to see you!

On **June 21 & 22** visit us along with seven other wineries for **Barbeque at the Wineries**. We will be serving chicken kebabs marinated in Chef Lerman's "Roasted Garlic/Red Wine Balsamic Vinaigrette" dressing, Keuka Slaw, and Betty's "Oh my God" bars. For those who aren't familiar with Chef Lerman, he is the head Chef at the Village Tavern Restaurant in Hammondsport, NY.

guessed it to be a Finger Lakes Cabernet Franc.

I must admit I did not place much faith in the 1983 Pinot Noir Reserve when I selected it from the library, particularly after having some later 1980s Pinot Noirs at our harvest party that were long past their prime. Regardless of how it might taste, I thought it would be fun to share a 20 year old Finger Lakes Pinot Noir- something few people have experienced. This wine was rich, ripe, and very pleasant. It did taste "old" but of course it is old!

The 1993 Late Harvest Vignoles was harvested at over 30 brix and contained 10% residual sugar. This was poured along with two other dessert wines (again, a blind tasting). All three of the dessert wines were getting "oohs and ahhs" around the table- they were all so delicious! Many were guessing this to be a Finger Lakes Ice wine, as it was thick, rich and very golden in color. It turns out that the other two wines were very well known wines, each about \$50 per bottle- a Chateau Suduirat Sauternes and a Hungarian Tokaji Aszu, 4 puttones. Our Vignoles held its own and was anything but outclassed by these wines!

My son Sky picked out the 1986 Chardonnay for Easter dinner and it was excellent, so I already knew I had a special library selection to share with the dinner group. However, it was overlooked until we had all devoured the delicious dessert wines and it was the last wine of the evening... a suggestion: *never* try a dry Chardonnay after such rich, sweet wines... bitter, bitter, bitter!

SPRING SALES

(Remember as Clan Club members you get an **extra 5% discount** off the sale price when you purchase at least 3 bottles of wine):

2001 Dry Gewürztraminer

\$9.99 per bottle (reg. \$12.99) or **\$115 per case**

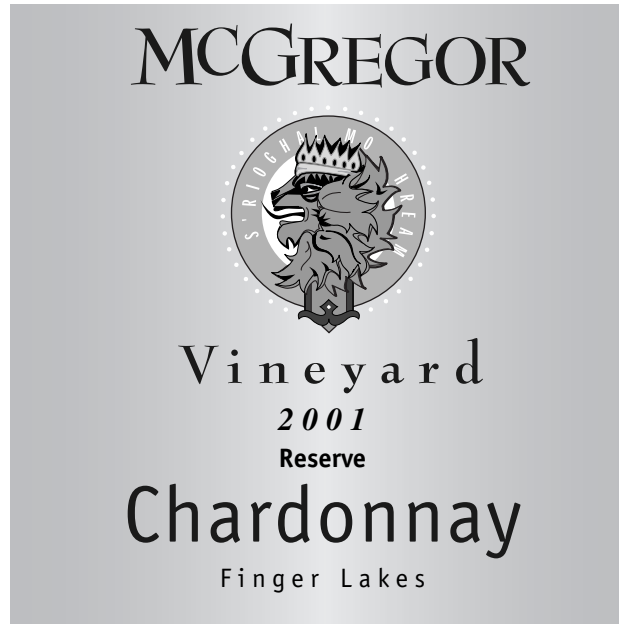
2000 Muscat Ottonel

\$10.99 per bottle (reg. \$13.99) or **\$125 per case**

1999 Pinot Noir

\$14.99 per bottle (reg. \$17.99) or **\$175 per case**

In this month's Clan Pack



2001 Chardonnay Reserve

Harvest: Ten tons of fruit were hand picked on November 10th and 11th 2001. This fruit was used for both the Unoaked Chardonnay and Chardonnay Reserve. At the time of harvest, the natural sugar was 23.8 brix, the TA was 0.94 and the pH was 3.20.

Fermentation: The fruit was de-stemmed and transferred to the press. Only the "Free Run" juice (juice created only by the weight of the grapes and pumped into tanks prior to mechanical pressing) was used for this Chardonnay. The juice was chilled and allowed to settle for 6 days. After settling, the juice was racked into New French Oak barrels and CY3079 yeast was added. Fermentation lasted for three weeks. Approximately 70% of the wine was racked out of the oak barrels and the remaining 30% was left to age for seven months. After this period of time, the wine was blended together.

Finishing: The wine was filtered after heat and cold stabilization. The finished wine was bottled on August 22, 2002 and bottle aging commenced. At the time of bottling, there was 0% residual sugar, 0.65 gm/100 ml TA, and a pH of 3.34. There is 13% alcohol in this finished wine. A total of 420 cases of 750 ml bottles and 30 cases of magnums were produced.

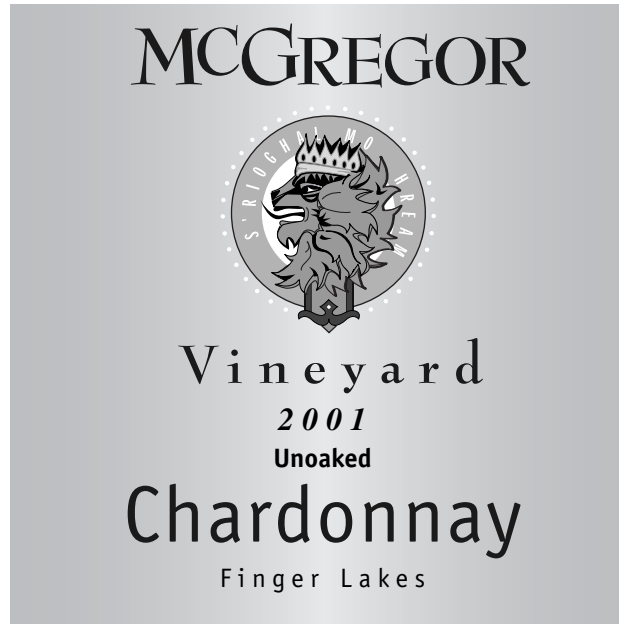
Comments: As I have said before, the wines from the 2001 vintage display intense varietal character and this Chardonnay is no exception. The nose is rich and full of fruit and French oak. This wine is complex and offers wonderful citrus flavors, particularly lemon zest and grapefruit, entwined with smooth, buttery oak flavors. The finish lingers with grapefruit and nuances of butterscotch. This is a very pleasant drinking wine now, but I've got great expectations for the aging potential of this wine- cellar some of this for 3-5 years and I can't imagine you'll be disappointed!

\$150 per case (Case special - save over 30%!!!)

\$17.99 per bottle

Price good until the arrival of the July Clan Pack

In this month's Clan Pack



2001 Unoaked Chardonnay

Harvest:

This Chardonnay was made from the gently pressed juice of the Chardonnay Reserve. The natural sugar was 23.8 brix, the TA was 0.81, and the pH was 3.44.

Fermentation:

The juice was chilled and allowed to settle for 7 days. This was then racked into stainless steel and CY3079 yeast was added. Fermentation lasted one month at 58-60 degrees F.

Finishing:

The wine was filtered after cold and heat stabilization and bottled on August 27, 2002. At the time of bottling, there was 0.25% residual sugar, 0.65 gm/100 ml TA and a pH of 3.46. This Chardonnay is 13% alcohol. A scant 120 cases were produced.

Comments:

This Chardonnay displays wonderful fruit aromas. The wine is light, crisp, full of fruit, and refreshing—similar in character to a fine French Chablis. Flavors of ripe, fresh apples linger on the palate. This wine is young; while it's quite fine now, it will only get better with at least a year or two in the bottle.

\$125 per case (save over 30%!!!)

\$14.⁹⁹ per bottle

Price good until the arrival of the July Clan Pack

From the Vineyard

We are starting to see the results of the harsh, cold winter. We should have a nearly normal crop in most of the vineyard, but there is damage. The Merlot and Gewürztraminer are probably the worst hit. We have modified our pruning to leave more wood on the vines until we see which buds are dead and which are alive, then as the season progresses, we will do some more pruning. We tore out a few acres of Chardonnay last fall and are preparing to plant 1000 more Black Russian Red vines and another 900 Cabernet Franc vines on our neighbor and Clan Club member, Bill Greener's land. We harvested about 2 tons of Cabernet Franc from his vineyard, Cloud 17, last fall (its first crop) and the fruit is outstanding! Spring, to date, has been problem free!

From the Winery

Spring is traditionally the start of the bottling season. We have begun bottling the 2002 white wines and there are some gems (see write-up on the White Wine Barrel Tasting)! We are also starting to get some of the 2001 reds in the bottle- some of our best ever! I hope to have the 2001 Cabernet Franc ready for release on June 14th and 15th at our "World Class Reds for World Class Dads" event.

We'd like to introduce the newest member to our winery- assistant manager, Sean McElroy. Sean had a very diverse work experience- he's a certified executive chef, musician with the local band "Keuka Katz" and used to work for another area winery. He's enthusiastic, friendly and an all-around nice guy. Welcome him aboard when you visit!

Recipe Corner

Here are a few from our Keuka Lake Wine Trail "Food Tour of Italy" event:

Risotto with Butternut Squash and Spicy Sausage

- 1 1/4 lb. Butternut squash, cut into 1 inch pieces
- 1 C. chicken or vegetable broth
- 2 T. grape seed oil
- 2 C. chopped onion
- 1 1/2 C. Arborio rice
- 1/4 C. grated Parmesan cheese
- 2 T. butter
- 1 C. McGregor Unoaked Chardonnay
- 4 large garlic cloves, minced
- 1/2 lb. spicy sausage, crumbled and browned in a skillet
- 1/2 t. each salt and pepper
- 1/4 C. shaved Parmesan cheese for garnish

Bring 5 cups salted water to boil in large saucepan. Add squash and cook until tender. Transfer to a bowl and allow to cool.

Reserve 3 1/2 cups of cooking liquid in saucepan, add broth and wine, and simmer over low heat.

Heat oil in a large saucepan over medium heat. Add onions and garlic and sauté until onions are translucent, about 5 minutes. Add rice and stir for 2 minutes. Add 3/4 cup of water/broth/wine and continue to simmer until liquid is absorbed. Stir frequently. Continue to add liquid, 3/4 cup at a time, allowing all liquid to be absorbed before adding more. As most of the last addition of liquid is absorbed and the rice is at a creamy texture, add squash, sausage, butter, and grated Parmesan and stir until well mixed. Garnish with shaved Parmesan cheese.

Torta di Cioccolata alle Mandorle

(Chocolate Amaretti Cake)

- 6 oz. semi-sweet chocolate (Perugina or Callebaut), broken into pieces
- 1 C. almonds
- 1 C. crumbled amaretti cookies (about 16)
- 1/2 C. unsalted butter, room temperature
- 2/3 C. sugar
- 4 eggs
- cocoa powder

Heat oven to 350 degrees. Butter a 9 inch round cake pan and line with waxed paper. Butter the paper and dust with flour; tap out extra flour.

Place chocolate in heatproof bowl over, but not touching, simmering water in a saucepan. Heat until softened, remove bowl and stir chocolate until smooth.

Use a food processor to finely grind cookies and almonds. Transfer to a bowl. Process butter and sugar until smooth. With motor still running, add one egg at a time and blend well. Add nut mixture and chocolate to butter/sugar/eggs. Pulse to blend. Pour batter into pan.

Bake about 30 minutes until center is slightly puffed. Let cool in the pan on wire rack for 15 minutes. Invert on serving plate, lift off pan, and peel off the waxed paper. Cool completely. Dust top with cocoa powder just before serving. Serve with whipped cream and ripe berries.

McGregor's 2003 Events

June 14 & 15

Classy Reds for Classy Dads

July 12 & 13

Raspberries, Chocolate and Red Wine

August 9 & 10

Blues & Blueberries

August 16

Annual Clan Club Picnic

(for Clan Club members & guests only)

September 20 & 21

Chocolate & Red Wine

November 15 & 16

2002 Red Wine Barrel Tasting

November 29 & 30 and December 6 & 7

Holiday Treats

Keuka Lake Wine Trail 2003 Events

June 21 & 22

Barbecue at the Wineries

September 6 & 7

Oktoberfest

November 1 & 2 and 8 & 9

Keuka Holidays McGregor Vineyard Winery

GET THEM BEFORE THEY'RE GONE!

2000 Cabernet Franc— only 5 cases remain

2000 Gewürztraminer— less than 20 cases

2000 Gewürztraminer Reserve— less than 20 cases

2001 Rkatsiteli-Sereksiya— less than 10 cases left
(probably the fastest selling wine of ours ever!)

2001 Muscat Ottonel— 10 cases

2001 Semi-Sweet Riesling— 15 cases

1995 Blanc de Noir— 10 cases

2001 Late Harvest Gewürztraminer— 15 cases

1999 Chardonnay Reserve— 20 cases...
magnums at \$35 each are still available!

2000 Bunch Select Riesling— 10 cases

Red Wines

2000 Black Russian	\$32.50
1999 Rob Roy Red	\$30.00
2000 Cabernet Sauvignon Private Reserve	\$27.95
2000 Merlot Private Reserve	\$27.95
1999 Pinot Noir Reserve	\$25.00
1999 Pinot Noir	(reg. \$17.99) \$14.99
2000 Pinot Noir	\$19.99
2000 Cabernet Franc	\$14.99
Highlands Red	\$9.99

Dry White Wines

1999 Chardonnay Reserve	\$14.99
2000 Chardonnay Barrel Fermented	\$12.99
2000 Unoaked Chardonnay	\$10.99
2001 Dry Riesling	\$14.99
2001 Dry Gewurztraminer	(reg. \$12.99) \$9.99

Semi-Dry White Wines

2000 Semi-Dry Chardonnay	\$10.99
2000 Muscat Ottonel	(reg. \$13.99) \$10.99
2001 Rkatsiteli-Sereksiya	\$13.99
Sunflower White	\$7.99
2000 Gewurztraminer	\$12.99
2000 Semi-Dry Riesling	\$10.99
2000 Rose d'Cabernet Franc	\$11.99

Semi-Sweet Wines

2000 Semi-Sweet Riesling	\$11.99
2001 Semi-Sweet Riesling	\$14.99
2001 Semi-Sweet Gewurztraminer	\$13.99
2001 Muscat Ottonel (375 ml)	\$13.99
Thistle Blush	\$7.99
2000 Gewurztraminer Reserve	\$16.99

Sweet White Wines

2000 Bunch Select Riesling	\$9.99
2001 Late Harvest Gewurztraminer (375 ml)	\$12.99
2000 Late Harvest Vignoles	\$14.99
2001 Late Harvest Vignoles	\$19.99

Sparkling Wines

1994 Blanc de Blancs	\$24.99
1995 Blanc de Noir	\$22.99
1998 Sparkling Riesling	\$19.99

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