

September 2004

MCGREGOR



Vineyard

Clan Club News

Wonderful Picnic!

“...I mean that wine is Good; that drinking it is one of life’s higher, physical pleasures...There has been joy in producing it, pleasure in drinking it, delight in sharing it with others...(this is) the attitude that prevails in the land of the vine, where wine is traditionally associated with song, with peace, good will, and, above all, with the sacred rites of hospitality. And these are all ethical values. Don’t you agree?”

Wine and the Good Life— Angelo M. Pellegrini

For me, the Clan Club picnic epitomizes Pellegrini’s thoughts and is a highlight for all of

us here at McGregor Vineyard. More than any other day of the year it clearly reminds me why I retired my archaeologist’s trowel and came back home to devote my life to the family business— producing fine wine, drinking it, and *sharing it!* What a ball! Thanks to one and all for such a wonderful, wonderful picnic— the weather was fine, the camaraderie was a delight, the food, music and wine were superb...what more can I say! Mark your calendars for Saturday, August 20, 2005 and share an afternoon here with us.

Il vino fa amici,
John McGregor

Sean's Corner

Greetings!

I must say it sure was a fantastic Clan Club Picnic! Since it was merely my second Clan Picnic, I could hardly be any kind of barometer as to how good the 2004 picnic was. However, aside from my opinion, from everything that I have heard (via Clan Members and McGregor Family) it was the BEST picnic yet!

We really have to give a tip of the hat to Lake Country Catering for doing such a fine job with the food. Brian, Todd and the whole crew were very friendly and presented everything very well. I'd say they are getting their fledgling business off to a great start! Maybe we'll see them again next year.

How about that Seneca Moon String Band? I was impressed at the versatility of those guys. They definitely played some of the strangest instruments that I have ever heard through my PA system! I loved the sound of that hammer dulcimer! And that Hurdy Gurdy... I mean, who knew?

The way it looks after all is said and done; there were just fewer than 300 people at the picnic. This includes the staff and a few McGregor family members. Twelve states were represented among the Clan Members at the picnic. The furthest away were members from Florida. We had 52 members at the picnic who have been with the Clan Club over five years and 28 of those have been members over TEN YEARS! The Patrick's were the longest standing members to attend. Their membership number is 3!!!

Peter & Chantale Connolly won the VIP wine tasting party raffle. This winning five-dollar raffle ticket won the Connolly's a tasting for ten people with hors d'oeuvres, prepared by Stacy McGregor and valued at \$250.00. Abbi Wheeler took first place in the Guess the number of Grapes contest with a guess of 524. The total number was 528. She won \$60 worth of McGregor Wine! Congratulations, winners!

We want to thank all you folks who came to the Clan Picnic. It's the people that make our events so wonderful. I heard it said again this year that the Clan Club Picnic was more like a Family Reunion than it was some old wine club thing.

I was looking over the clan club database today (something I do quite often) and noticed we still have many members (211) who don't have email addresses on file with us. By the time you read this newsletter, you should have gotten your September 2004 email special. If you didn't, it means one of two things. Either your email address isn't on file with us or is incorrect, or your anti-spam software is doing it's job and you need to add us to

your address book. Because we bulk-mail the Clan Club, some email programs will "assume" that it's junk mail. By putting us in your address book or contact list, the software will allow these emails to come into your inbox. At most, we will only send out two emails in any 30-day period. If you want us to quit bugging you, let us know and we will take you off the email list!

I am looking forward to seeing you at one of our upcoming events!

Regards,
Sean

From the Vineyard

One of the most often asked questions these days is, "How is the rain affecting the harvest this year?" This is a tough one because there really isn't a single, easy answer. The rain has been good for us - early and mid summer is the "growing season" when we want the vines to have adequate water to drink and ample nutrients available. As the roots absorb all of the rain water they also take up vital nutrients and minerals from the soil. We supplement this with our spray program. This is the plant equivalent of humans taking vitamin and mineral supplements which help to fill in nutrient "gaps" which we are not getting from the food we eat. Furthermore, we have a crop load about one third the size of a normal year. The rain has swollen the grapes and increased berry size to above average size which means that we'll get more juice from each grape cluster!

However, too much of a good thing often turns detrimental. The rain led to increased spraying to prevent and/or eradicate mildews, which means increased costs. Currently we are experiencing the "ripening season" - the vines are now yearning for long, dry sunny days to increase the sugars in their fruit. While rain wasn't a tremendous problem during the growing season, we need no more now that it's time for ripening!

As autumn arrives and harvest time approaches rain can also cause the grapes to split open, introduce bacteria and cause rotting of the grapes. It can also cause the grapes to actually lower their sugar levels, i.e. dilute them! If it rains while we are picking the water that collects on the grapes and in the picking boxes will also dilute the juice. So, hopefully the skies will clear up and leave nothing but sun shining down from here on out! Forget the rain dance, how about a dance for sunny skies, warm afternoons and cool evenings!

In this month's Clan Pack



2002 Merlot

On October, 9 2002 a total of 4.6 tons of Merlot grapes were hand picked and had a pH of 3.36, TA of 0.62 and 22 brix. The grapes were de-stemmed, crushed, heated to 70 degrees F. and inoculated with yeast. Fermentation lasted for 8 days, the wine was pressed, went through 100% malo-lactic fermentation and was transferred to American and French oak barrels. After 16 months of barrel aging the wine was raked and cold stabilized. The wine was filtered and bottled on July 8, 2004. The finished wine has a TA of 0.58, pH of 3.52, 0.5% residual sugar and 13.1% alcohol. A total of 262 cases were produced.

This is our third vintage of Merlot and is the first time we've included it in a Clan Pack.

This Merlot is young, vibrant and fruit forward. We blended 10% of the 2002 Cabernet Franc into this vintage which adds complexity and lends a great fruit component to the Merlot. The nose is reminiscent of ripe black currants and black cherry. This is a full bodied wine, soft on the palate with flavors of blackberry, black cherry and subtle smoky oak. The finish is dry, tannic, and pleasing. Let this wine breathe for a few hours before enjoying. This Merlot has good aging potential and will certainly improve in the bottle for at least the next few years. Try this with Stacey's Curried Beef Puff Pastry Bites (recipe in the Recipe Corner).

\$19.99 per bottle (retail)

Clan Pack Special: (Good until the end of October)

3-5 bottles for \$16.99 per bottle (save 15%)

6-11 bottles for \$15.99 per bottle (save 20%)

12+ bottles for \$14.99 per bottle (save 25%)



2002 Chardonnay Reserve

A total of 10.3 tons of fruit were hand picked from October 18-22, 2002. At harvest the grapes had a TA of 0.62, pH of 3.18, and were 23 brix. The grapes were de-stemmed, crushed, and this free-run juice (juice that has not been pressed) was transferred into a stainless steel tank. After settling, the juice was transferred to a combination of new and one year old French Oak barrels and yeast was added. Fermentation lasted 25 days at 62 degrees F. The wine was barrel aged for 13 months then fined, stabilized, and filtered. The wine was bottled on June 16, 2004 and has a TA of 0.62, pH of 3.21, 0.0% residual sugar and 13.5% alcohol. A total of 424 cases were produced.

This is another fine example of a cool climate Chardonnay- bright fruit, lively acidity, a rich mouth-feel, and balanced oak treatment. We've found that our oaked Chardonnays require patience and time in the bottle is a near necessity. I'd suggest opening this, taste a small sample, then let it breathe for a day before drinking- this will allow the wine to "open up" and mellow out. This is a delightful treat right now and will continue to improve and impress with a few more years of bottle time!

\$14.99 per bottle (retail)

Clan Pack Special: (Good until the end of October)

3-5 bottles for \$12.75 per bottle (save 15%)

6-11 bottles for \$11.99 per bottle (save 20%)

12+ bottles for \$10.50 per bottle (save 30%)

Upcoming McGregor Events:

Keuka Holidays

November 13 & 14

and

December 4 & 5

This Keuka Lake Wine Trail event spans two weekends!!! Each visitor gets a Wine Trail wine glass, grapevine wreath, and is given a different ornament at each of the nine participating wineries. We'll be serving Herb Deviled Eggs, Curried Beef Puff Pastry Bites, and assorted holiday cookies...tickets are already selling and will sell out so call the Wine Trail at 800-440-4898 for tickets before they're gone.

Red Wine Barrel Tasting

November 20 & 21

This event is a real treat- groups of 15-20 are seated in our candlelit barrel room and are presented barrel samples of the 2003 vintage red wines as "works in progress." Lively conversation and blending experiments are led by the old wine-master himself, Bob McGregor! This is a great opportunity to learn more about winemaking and McGregor wines...it is also the only opportunity to purchase the wines as "futures" before their release at very nicely discounted prices. **RESERVATIONS ARE REQUIRED FOR THESE SPECIAL TASTINGS!!!**

We already have a reservation list and spots are filling up- this event sells out every year, so call us today to sign up if you are interested in attending! The barrel tasting typically lasts for about 45 minutes. Three are scheduled for Saturday: Noon, 2 PM, and 4 PM. Two are scheduled for Sunday: Noon and 2 PM. The event costs \$15 for Club Members and \$30 for guests/nonmembers. After the barrel tasting a wonderful buffet of hors d'oeuvres is set up in the tasting for all of those who attend the Barrel Tasting to accompany your tasting of our current wine list!



McGregor Wines

*Currently available ONLY
to Clan Club Members:*

2002 Unoaked Chardonnay	\$10.99
2003 Semi-Dry Gewurztraminer	\$17.99
2003 Riesling	\$13.99
2001 Cabernet Sauvignon	\$34.99
2001 Merlot	\$34.99

*Another one of the benefits
to joining our Clan Club!*

**We still have a few magnums of 2000
Cabernet Sauvignon available
\$55 each!!!**

Pinot Noir Sale

2000 Pinot Noir

Sale price **\$14.99**

2000 Pinot Noir Magnum

reg. \$39 Sale price **\$30.00**



**New T-shirts
available!!!**

These were a hit at the picnic this year:
"Seven Days without Wine makes one Weak!!!"
\$17.95 each.

Available in green and dark purple (regular cut Ts) or lavender and peach (ladies cut Ts).
Sizes available: M, L, XL.

Recipe Corner

This Curried Beef recipe pairs very nicely with both of the wine selections in this month's Clan Pack...it will be served here at the winery during the Keuka Lake Wine Trail's "Holiday Treats" event on November 13-14 and December 4-5.

Curried Beef Puff Pastry Bites

- 1 pkg. puff pastry sheets
- 1 lb. lean ground beef
- 1 large onion, chopped into small pieces spices (suggested amounts- adjust to your taste):
- 1 tsp. Curry Powder
- 1 pinch Cayenne Powder
- 1 Tsp. Soy Sauce or Tamari
- 1/4 C. Catsup

Preheat oven to 350 degrees. Brown ground beef and onion, drain fat, and add spices. Place a sheet of puff pastry on a cookie sheet, spread a layer of beef mixture on top, and cover with another sheet of puff pastry. Score with a sharp knife- in the size and shape you prefer pastry bites to be, place in oven and bake for 20 minutes or until golden brown.

Grandma Peach's Pennsylvania Cheesecake

This is a recipe from Stacey McGregor's Grandmother and is a wonderfully quick and easy cheesecake- it is made in a sheet pan and is made thinner than traditional New York Cheesecake. We served this with McGregor Vineyard Blueberry Wine Jam warmed and drizzled over the top during our Blues and Blueberries event. The Merlot compliments it well with the Blueberry Jam!

- Graham cracker crust
(3 sleeves of graham crackers crushed combined with 1 cup plus 3 Tbs butter melted- pat into sheet pan and chill for 10 minutes)
- 4 packages (8 oz. each) cream cheese
- 4 eggs
- 1 C. sugar
- 1 tsp. vanilla

Combine all ingredients and spread over chilled crust. Bake at 350 degrees for 25 minutes. Cool for 10 minutes.

Mix additional pound of cream cheese with 2 C. sugar and 1 tsp. vanilla. Spread onto cooled cheesecake, bake for 15 minutes (350 degrees) and chill.

Red Wines

2001 Black Russian Red NEW RELEASE	\$39.99
2000 Rob Roy Red	\$24.99
2000 Rob Roy Red Magnum	\$49.00
2000 Cabernet Sauvignon Private Reserve	
MAGNUMS ONLY	\$55.00
2002 Cabernet Sauvignon NEW RELEASE	\$27.99
2001 Merlot NEW RELEASE	\$19.99
2001 Pinot Noir Reserve NEW RELEASE	\$99.99
2000 Pinot Noir	Sale price \$14.99
2000 Pinot Noir Magnum reg. \$39	Sale price \$30.00
2002 Pinot Noir NEW RELEASE	\$19.99
2002 Cabernet Franc NEW RELEASE	\$16.99
Highlands Red	\$9.99

Dry White Wines

2000 Chardonnay Barrel Fermented	\$12.99
2001 Unoaked Chardonnay	Bargain Bin \$7.99
2001 Chardonnay Reserve	\$17.99
2002 Dry Riesling	\$14.99
2001 Dry Gewurztraminer	\$15.99

Semi-Dry White Wines

2003 Muscat Ottonel NEW RELEASE	\$15.99
Sunflower White	\$7.99
2003 Semi-Dry Riesling	\$11.99

Semi-Sweet Wines

2002 Riesling	\$11.99
Thistle Blush	\$7.99
2002 Gewurztraminer	\$19.99

Sweet White Wines

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

5503 Dutch Street, Dundee, NY 14837
(800) 272-0192 • (607) 292-3999
web: www.mcgregorwinery.com
e-mail: mcg@linkny.com