

January 2005

MCGREGOR



Vineyard

Clan Club News

Looking Back and Moving Forward

Well, here we go! It's 2005 and it's arrived just like any other year, but it sure does feel like it carries more weight: McGregor Vineyard Winery is officially 25 years in the making!!! It's hard to believe we've been at it this long. Really, what's amazing to me is that project "McGregor Vineyard" actually spans about three and a half decades when my parents purchased this bit of land on Dutch Street back in 1971. The newsletters this year are going to dive into our past

and give you all a glimpse of how we got to where we are today— a year long collage of sorts. We've put together a nice wine pack together this month... our 2002 Black Russian Red (one of the easiest drinking Black Russian Reds upon release to date) and our 2003 Barrel Fermented Chardonnay (young, lively and exciting).

Cheers!!!

John

Remember our new e-mail: info@mcgregorwinery.com

Planting the Seed

One evening of debauchery back around 1968 at Walter S. Taylor's home is where the seed was planted. Walter, for those who don't recognize the name, founded Bully Hill Vineyards, was the most colorful personality any industry could ever wish for, and is a personal hero of mine. My parents, Bob and Marge McGregor, had an interest in wine and signed up for Walter's newsletter. Every year he'd invite everyone to his home for food, wine and merriment and one evening he shared his vision of the future of Keuka Lake and the Finger Lakes. Simply put: small, family-run vineyards and wineries sprinkled around the lakes.

This idea stuck with my father. At the time he was working at Kodak and he'd often stop in a nearby wine store to browse during his lunch break. He shared Walter's idea with the shop owner and conveyed to him that he'd really love to find some land and start a vineyard down on Keuka Lake. Well, the shop owner shared this story with a gentleman who was another regular wine buyer and he was so intrigued that he ended up calling my father. Together they set out to purchase some land— my father would find the land and tend to getting the vineyard started while the other gentleman contributed capital. In 1971 they found Dutch Street.

At this time most vineyards in the northeast were Native Labrusca grapes— Concord, Delaware, Niagara, etc... as well as French Hybrid grapes— Baco Noir, Chancellor, Cayuga White, etc... However, as many of you are already aware, Charles Fournier of Gold Seal Winery and Dr. Konstantin Frank had experimented (successfully) in the 1950s with planting *vitis vinifera*— the European grapes known for making the finest wines in the world. The history of *vinifera* grape growing on Keuka Lake in a nutshell: first was the Gold Seal vineyard planted in the 1950s by Dr. Frank, second is Dr. Frank's own vineyard (mid-late 1950s), third is Heron Hill in 1970 (Chardonnay and Riesling) and along came McGregor Vineyard in 1971.

While there was proof that Riesling, Chardonnay, Pinot Noir, etc... could be grown in this climate there were still many, many factors to figure out for these plantings to be successful and economically viable— what root stock works best with each variety, how should they be pruned, where should they be planted, etc... The only way to answer these questions was/is through trial and error, time and patience!

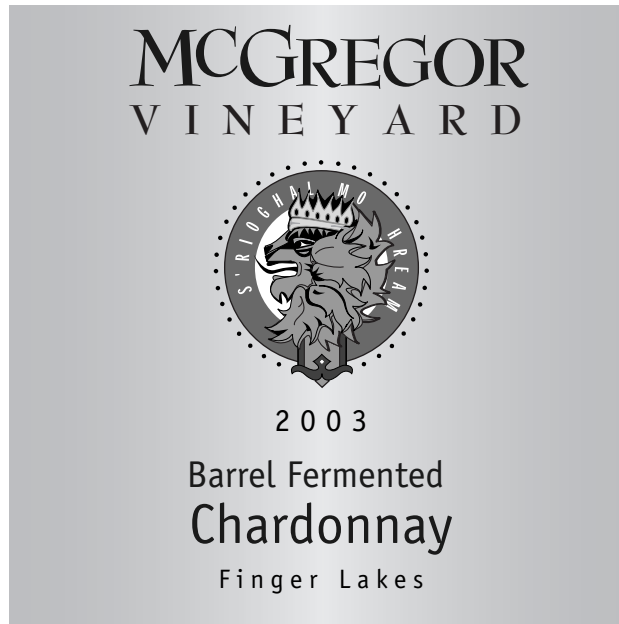
From the Library

I always find myself digging into the wine library during holiday time and this year brought a handful of wonderful wines to the dinner table! Let's start with Rieslings. The Wheelers who are long-standing members recently visited and told me that they dug deep into their cellar for the holidays also. They opened a **1987 Riesling** and said it was a rich golden yellow and absolutely delicious! I dug deep also and brought a **1985 Riesling** to one of my sister's for Christmas Eve and had the same experience- rich golden color, very beautiful aroma and just an incredible taste. Rieslings have a tendency to take on petrol characteristics with long-term cellaring (I know it doesn't sound appealing, but I assure you it's wonderful). Surprisingly, the 1985 didn't have too much of this aroma and flavor- the fruit was intense!

If you've got any of one of the Finger Lakes' first Cabernet Francs, our **1995 Cabernet Franc**, I'd suggest giving it a try. Stacey and I tried it blind at a winemaker's dinner about a month ago and it was delicious— people were guessing it to be a couple of years old at most! The **1992 Pinot Noir** is outstanding right now with a nose to knock your socks off— violets, cherries, and strawberries... tasted delicious as well.

Mike and Joan Otis are Life Time Clan Club Members and we are fortunate enough to have them help at the winery during the summer and fall. They just sent me an update on our **1991 Black Russian Red**. They are smarter than the rest of us at the winery and have managed to discipline themselves to the most respectable levels— they still have a small cache of the 1991 vintage, opening just one bottle a year and it's holding up wonderfully. They say that in many ways it reminds them of the 2001 vintage. I think I'm going to "forget" about a few bottles of the 2001 and let them collect dust in the cellar!

On a final note, the **2002 Gewurztraminer Reserve** is outstanding right now and I'm sure will be for years to come. I know it's not all that old but this is a bottle of wine that's truly next to impossible to resist! So, for those of you that have a good supply open a bottle and enjoy!



2003 Barrel Fermented Chardonnay

On October 29, 2003, 3.6 tons Chardonnay were hand harvested. At the time of harvest, the grapes were 22.0 brix, with a 0.99 TA and 3.10 pH. The grapes were crushed and de-stemmed and pressed into a settling tank. After six days the juice was raked into six new American Oak barrels and three new French Oak barrels and yeast was added. Fermentation lasted for 20 days at 60-65 degrees F. The wine remained in oak barrels for six weeks and was then raked into stainless steel. The wine was then fined, cold stabilized and then bottled on September 1, 2004. At the time of bottling, the wine contained 0.5% residual sugar, 13.5% alcohol, 0.69 TA and a 3.54 pH. A total of 190 cases were bottled.

This wine is has a delicate, light straw color which, honestly, is a bit deceiving considering what's in store for the tasting experience. The nose is filled with oak and the Chardonnay fruit is present but subtle... this first experience clearly shows a wine in its youth. On the palate the fruit flavors are lively and exciting— not something necessarily expected from the experience with the nose— a great fruit/oak balance. Soft and rich in the mouth and not “hot” even with 13.5% alcohol. This promises to age wonderfully. Tastes particularly good paired with broiled or grilled salmon!

\$12.99 per bottle (retail)

Clan Pack Special: (Good through the Black Russian Red Bash on March 6)

3-5 bottles for \$11.04 per bottle (save 15%)

6-11 bottles for \$10.39 per bottle (save 20%)

12+ bottles for \$9.47 per bottle (save 25%)

In this month's Clan Pack



2002 Black Russian Red

On October 11, 2002, 2.84 tons of Saperavi and Sereksiya Charni were hand harvested. At the time of harvest, the grapes were 22.4 brix, with a 1.04 TA and 3.26 pH. On October 28, 2002, an additional 5.10 tons of fruit were hand harvested. This fruit was harvested with a sugar content of 22.2 brix, 0.97 TA and 3.19 pH. The grapes were crushed, yeast was added and fermentation lasted for approximately two weeks. The wine underwent a 100% secondary (malolactic) fermentation. The wine was raked and transferred to American Oak barrels for 19 months of aging. The wine was subsequently raked into a stainless steel tank, fined with egg whites and cold stabilized. A total of 343 cases were bottled on September 14-15, 2004. At the time of bottling, the wine contained 0.75% residual sugar, 12.6% alcohol, 0.65 TA and a 3.60 pH.

Color, as usual, is not a problem for this wine and this vintage is a deep, dark black cherry/raspberry hue. It's lighter in color than the 2001 (which was a deep violet black). The complexity that Sereksiya Charni and Saperavi bring to a wine never ceases to amaze me. The nose is greeted to rich fruit aromas as well as earthy tobacco, cedar and oak. These aromas carry over to the palate where the (tart) fruit flavors really show up—cranberry, elderberry, boysenberry and are layered with smoke and tobacco. The finish is youthful, tannic, chewy and long lingering. Although this Black Russian is young, it seems to taste “smoother” than is typical of the Black Russian Red upon its release—I usually wait at least a year before breaking into the Black Russians, but I already find this one quite enjoyable. Letting it breathe for a few hours is helpful with such a youthful red. Enjoy!

\$39.99 per bottle (retail)

Clan Pack Special: (Good through the Black Russian Red Bash on March 6)

3-5 bottles for \$33.99 per bottle (save 15%)

6-11 bottles for \$31.99 per bottle (save 20%)

12+ bottles for \$29.99 per bottle (save 25%)

2004 Award Round-up

We entered 13 wine competitions this year— international, national and regional in scope and had a pretty good “medal” year— 45 medals in all! We were awarded two gold medals, 20 silvers and 23 bronzes. Gold medals went to our May 2004 Clan Pack. The 2003 Riesling took gold at the New York Wine and Food Classic and the 2003 Semi-Dry Riesling was awarded gold at the Indiana International Wine Competition. Our sparkling wines also fared nicely: The 1995 Blanc de Blanc took three silvers, the 2002 Sparkling Riesling took two silvers and two bronzes, and the 2000 Blanc de Noir took a bronze! It's always a difficult to determine what competitions to enter, how many wines for each particular event and just which ones should be sent where. We enter anywhere from three to twelve wines in each competition and the average tends to be six. I'm always amazed at the diversity of results— no medal in one competition then the same wine takes a gold and beats some of the best producers in the world in another... there's no reason to like a wine or to make yourself like a wine simply because it is a medal winner! Each competition comes with a different set of palates, line up of wines, politics, personalities and biases. Message: competitions always have some subjectivity built into them! Medals are helpful for picking wines off the shelf but ultimately pay attention to what your palate says about a wine!

Robbie Burns Celebration!!!

Saturday, January 22 11am-5pm

Beat the mid-winter blues and visit McGregor Vineyard on Saturday to celebrate the birthday of Scotland's famous poet, Robert Burns. Not familiar with Robbie? He penned *Auld Lang Syne* which is used to sing in the New Year around the world! We'll be serving up some wonderful traditional Scottish foods including, (yep, you guessed it) haggis!!! We'll also have Roast Beef, Topsy Laird, Rumbledethumps, and a complimentary glass of wine of your choice! As an added twist, David Schuler, an actor from Rochester will be on hand reciting Burns poetry throughout the day. While kilts are preferred, they aren't required!!! We will be charging a nominal fee of **\$8 per member** and **\$10 per non-member (\$15/\$19 per couple)** for this event, \$1 of which will be donated to local charities. Hope to see you there!

Clan Members Only Winter Over-Stock Sale!!!

2000 Pinot Noir

This is a wonderful, dry fruit-forward Pinot and we've still got a large supply! This is now well aged, but will continue to cellar nicely...

\$150 per case

\$80 per half case

\$25 per magnum

2000 Semi-Dry Chardonnay— GET IT WHILE YOU CAN!!!

Well, I got an inventory list back from our distributor and there were a few cases of 2000 Semi-Dry Chardonnay still in stock, so I took it back and am offering it to club members only! This is an Unoaked Chardonnay with 1% residual sugar! Original retail price was \$10.99... **now just \$7.99** per bottle or **\$90 per case** until it's gone!!!

Bacchus...

1989-2004

It's with sadness that I have to pass this along— our winery's beloved cat mascot, Bacchus, has passed away. He was about 15 years old, and like many cats, knew it was his time and wandered away for a few days just before Thanksgiving. We found him down by our pond just as we found Tiger a few years ago. Bacchus spent his early years as a kitten playing and entertaining guests on our tasting deck. He remained rather aloof during much of his adulthood, preferring to spend his time outside. As he got older, he decided to come back into the winery and spent his last few years warming laps on the tasting deck again. Things will be a bit quieter around here this winter...rest in peace Bacchus.



A note on the 2005 events:

Stacey and I have talked about the many ways in which we could pass along some of the success of our winery events to our local community. One really easy thing we've decided to implement starting with the 2005 events is to contribute \$1 of each event fee charged at the winery to a local charitable organization. We've chosen two this year. Stacey has been going to the Homestead every Thursday to visit, sing, and help the residents for the day. This is a not-for-profit facility for the aged located at Soldiers and Sailors Memorial Hospital in Penn Yan and they operate on a shoestring budget of donations. A little will help a lot. The second group we're supporting is a grassroots effort to raise money to purchase 11 acres of Keuka Lake waterfront land in Hammondsport for the creation of a public/community park. The alternative is the sale of this land to private development interests. There are already far too few public places for people to enjoy one of the most spectacular lakes in the world! More information on this fund-raising effort can currently be found on the web at www.hammondsportpark.org. The Town of Urbana, where the land is located has set up a special account that accepts and maintains the funds collected for this endeavor. So, onto the events...

2005 Keuka Wine Trail Events

(note that a few dates have changed since the November Newsletter)

February 12-13

Be Mine with Wine

March 19-20

Lucky Leprechaun Chase (NEW)

April 9-10

Murder Mystery Tour

May 14-15

Keuka in Bloom (NEW)

June 25-26

BBQ at the Wineries

September 17-18

Oktoberfest

November 12-13

Keuka Holidays

December 3-4

Keuka Holidays



2005 McGregor Vineyard Events

January 22

Robbie Burns Celebration

March 5&6

Black Russian Red Bash

April 23&24

White Wine Barrel Tasting

May 7&8

May Wine for Mother's Day

June 18&19

Strawberry Delights

July 9&10

Raspberries, Chocolate and Red Wine

August 13&14

Blues and Blueberries

August 20

Clan Club Picnic

(members and guests only)

September 24&25

Chocolate and Red Wine

November 19&20

Red Wine Barrel Tasting

December 10

Red Wine Barrel Tasting

Celebrate Mardi Gras

with the Village Tavern Restaurant and Inn, Hammondsport, NY!!! Call the Tavern at 607-569-2528 or visit them online at www.VillageTavernInn.com for the details! Note: this is selling out quickly call them ASAP if you're interested! On Saturday, February 5 the Mardi Gras Wine Tour Buses will be visiting McGregor Vineyard!!!

Black Russian Red Bash

March 5 & 6, 11am to 5 pm at the winery

This is sure to delight the senses once again! The first weekend in March has come to represent the official public release celebration of the next vintage of Black Russian Red. As members of course, you'll have had nearly two months to sip, savor and contemplate the wine before this weekend of its release. This weekend also marks the end of the special prices offered to you in this newsletter for the 2002 Black Russian Red (and 2003 Barrel Fermented Chardonnay).

Stacey will be serving Gingered Flank Steak, Roasted Garlic Potatoes, Black Russian Glazed Shallots, and Green & Black's Dark Chocolate to compliment the Black Russian Red. The cost for Clan Club Members to attend the Black Russian Red Bash is **\$8 per Club Member** (\$10 for non-members) or **\$15 per couple** (\$19 for non-members), the food and wine samples, and a glass of the Black Russian Red (or other wine of your choice). While reservations are not required, we would appreciate you contacting us and letting us know if you're planning on attending! Thanks.

McGregor Vineyard on the Road!!!

Aside from the numerous events held at the winery, we participate in quite a few tasting events for charity as well as festivals. Call us if you would like more information.

January 27

Local Charities of Rochester (serving only)

January 28-29

Wine on Ice, Elmira (serving and selling)

April 16-17

Western New York Wine Festival
(serving and selling)

July 16-17

Finger Lakes Wine Festival, Watkins Glen Speedway
(serving and selling)

September 10-11

Hudson Valley Wine Festival, Red Hook, NY
(serving and selling)

November 12-13

Harvest Festival, The Desmond, Albany, NY
(serving and selling)

Black Russian Bash Dinner

Saturday, March 5, 2005 at 6:30 pm
Village Tavern Restaurant and Inn
Hammondsport, NY

We've teamed up with the Village Tavern Restaurant for an evening that will surely be one to remember! Even though the Tavern won't be serving meals to the public during this event, space is still limited so call the Restaurant NOW for your reservations. Don't worry about having to drive afterward—the Tavern has set aside their rooms on this weekend for this event with a special price—\$69 for the first night and \$40 for each additional night... this is a great way to beat the winter blues!

Village Tavern Restaurant and Inn
607-569-2528 • www.VillageTavernInn.com
Dinner cost: \$79 per person or **\$150 per couple**.

Menu

(each course paired with McGregor Wine)

Cheese Fondue & Fresh Fruits
with 2000 Blanc de Noir

Maryland Lump Crab Empanada, Salsa &
Guacamole
with 2002 Pinot Noir

Pumpkin Bisque with Cumin Scented Dumplings
with 2004 Gewurztraminer

Keuka Salad & Gewurztraminer Dressing
with 2001 Pinot Noir Reserve

Sesame Seared Sea Bass
with 2001 Chardonnay Reserve

Intermezzo- Muscat Ottonel Sorbet

Smoked Tenderloin Wellington with Fingerling
Potatoes & Grilled Asparagus
with 2002 Black Russian Red

Fresh Fruit Gratinee
with 2002 Late Harvest Vignoles

Recipe Corner

Stacey made these as part of our Thanksgiving dinner, and all I can say is WOW! They're incredible and will certainly be part of the foods served at the Black Russian Bash!

Black Russian Red Glazed Shallots

(adapted from *Bon Appetit*, Dec. 1995)

- 2 Tbs. Butter
- 18 whole shallots, peeled and trimmed
- 1 1/2 C. Black Russian Red
- 6 Tbs. Sugar
- 3/4 C. Apple Cider

Melt butter in large, heavy skillet over low heat. Add shallots and cover. Cook until shallots are golden and beginning to soften, stirring occasionally, about 10 minutes. Add wine and sugar and stir until sugar dissolves. Simmer without stirring until liquid is reduced to a glaze consistency, swirling skillet occasionally, about 20 minutes.

Add apple juice and continue to simmer until shallots are tender and liquid is again reduced to glaze consistency, stirring occasionally, about 15 minutes. Season to taste with salt and pepper. Makes a great side to the giant slab of beef I'm sure most of you will be cooking to compliment the consumption of the delicious 2002 Black Russian Red from this month's Clan Pack.

Enjoy and Happy New Year!

Wines available to Club Members only

- 2001 Merlot \$34.99
- 2001 Cabernet Sauvignon \$34.99
- 2002 Chardonnay Reserve \$14.99
- 2000 Blanc de Blanc \$29.99
- 2003 Riesling \$13.99

and, of course this month's featured **Clan Pack** Wines!



Please change
your address books
to our NEW e-mail:

info@mcgregorwinery.com

Red Wines

- 2002 Black Russian Red NEW RELEASE \$39.99
- 2000 Rob Roy Red (almost gone) \$24.99
- 2001 Rob Roy Red \$39.99
- 2000 Cabernet Sauvignon Private Reserve
MAGNUMS ONLY \$55.00
- 2002 Cabernet Sauvignon \$27.99
- 2001 Merlot \$19.99
- 2001 Pinot Noir Reserve \$29.99
- 2000 Pinot Noir reg. \$19.99 Sale price \$14.99
- 2000 Pinot Noir Magnum reg. \$39 Sale price \$30.00
- 2002 Pinot Noir \$14.99
- 2002 Cabernet Franc \$16.99
- Highlands Red \$9.99

Dry White Wines

- 2002 Unoaked Chardonnay \$10.99
- 2001 Chardonnay Reserve \$17.99
- 2002 Dry Riesling \$14.99

Semi-Dry White Wines

- 2003 Muscat Ottonel \$15.99
- Sunflower White \$7.99
- 2003 Semi-Dry Riesling \$13.99

Semi-Sweet Wines

- 2002 Riesling ALMOST GONE \$13.99
- Thistle Blush \$7.99

Sweet White Wines

- 2002 Late Harvest Vignoles \$19.99

Sparkling Wines

- 1995 Blanc de Blancs \$29.99
- 2000 Blanc de Noir \$24.99
- 2002 Sparkling Riesling \$19.99

McGregor Vineyard Winery

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