

July 2006

MCGREGOR



Vineyard

Clan Club News

The Finger Lakes is God's Country!

Those of us fortunate enough to live in the Finger Lakes feel very lucky to be surrounded by such incredible natural beauty. It truly never gets tiresome to gaze out the window in awe of the spectacular setting surrounding us! The following little story is amended from the 2006 Naples Visitor's Guide...

A man in Topeka, Kansas, decided to write a book about churches around the country. He started by flying to San Francisco and moved east from there. One day he stopped into a very large church where he found a golden telephone on the vestibule wall and was intrigued with a sign which read "\$10,000 a minute." Seeking out the pastor he asked about the phone. The pastor said the golden phone is, in fact, a direct line to heaven, and if he pays the price he can talk directly to God. The man thanked the pastor and continued on his way, eventually visiting churches in Seattle, Austin, Michigan, Chicago and all around the United States. He found more phones with the same

sign and the same answer from each pastor. Finally, he arrived at a church in Hammondsport, NY. Upon entering the church he saw the usual golden telephone. However, this time the sign read "25 cents a minute!" This fascinated him so he approached the pastor of the church. "Reverend, I have been in cities all across the country and in each church I have found this golden telephone and have been told it's a direct line to heaven and that I could talk to God for \$10,000 a minute. Your sign reads 25 cents a minute. Why is that?" The pastor, Smiling, replied, "Son, you're in the Finger Lakes now. This is God's country — it's a local call."

We're sending you a little bit of heaven with this month's pack... a young but delicious 2004 Pinot Noir and a semi-dry Cayuga White (our first in many years). Enjoy and good blessings to you all — happy summer!

From the Vineyard

This spring was excellent for preparing the vineyard for the summer...hot weather combined with regular rainfall has produced healthy, vigorous vines. Unfortunately, this weather also created perfect conditions for mildew formation but our spray program has kept infections at bay. We were also spared the devastating late frosts that wiped out a lot of grape crops in the western portion of the state. The spring weather was also ideal for replanting vines. We managed to plant over 1000 vines in areas throughout the vineyard where plants had died for one reason or another. Early estimates of our crop yields are very positive and it looks like we're even going to have to drop excess fruit off of a number of the grape varieties such as the Cabernet Franc and Pinot Noir. All in all, 2006 should provide a bountiful supply of fruit for us to work with in the winery this year! Keeping your fingers crossed always helps!

From the Library

The Gewurztraminer vertical wine tasting was quite a treat and surprise for us! We sampled a nice selection of Gewurztraminer going all the way back to a 1983 Late Harvest! Unlike Riesling, Gewurztraminer has a lower acidity and generally isn't held onto for long term aging the way Riesling is saved. That being said, I was a bit nervous about this tasting since I don't sample them in advance. However, a few of the older Gewurzts I tried of ours over the past few years made me confident that we'd have some great wines to try. I think it's safe to say that we were all impressed with the quality of the wines sampled.

One of the stars of the evening, as many of you might imagine, was the 2002 Gewurztraminer Reserve. It's simply a gorgeous wine— very aromatic, rich and full on the palate and has a long, long lingering finish.

We also sampled the 1983 Late Harvest, 1994 Late Harvest, 1998 Reserve, 1992 Semi-Dry, 2001 Semi-Sweet, 1987 Semi-Dry, 1988 Semi-Dry, 2005 Reserve, 2003 Semi-Dry, 1995 Reserve, and 2000 Reserve.

I plan to continue to dig into the library and hold these special tastings— it's a lot of fun as well as very educational. What have we learned so far? McGregor wines, for the most part, can stand the test of time! We'll hit up some of the reds next and we should be able to offer participants the opportunity to purchase some of the wines we taste!

Sunset Hours are Back!!!

I encourage you all to take advantage of our extended hours through the end of August when you visit the region. We're now open for tastings on **Fridays and Saturdays until 8 pm**. This is a great time to visit us and end your day in wine country. We're selling wine by the glass and have a nice summer snack menu... Sit on the patio, enjoy some wine while the sun starts to settle, and have a assorted cheese plate, melted brie and fruit plate, assorted chocolate sampler plate and more! We're looking forward to your next visit to the winery!



A Bit of Cayuga White History

This hybrid grape variety was developed in the 1940s and 1950s by the New York State Agricultural Station in Geneva, NY which is affiliated with Cornell University. It's a cross between the French developed Seyve-Villard (more commonly known as Seyval) and Schuyler. Schuyler was created in 1947 at the Geneva labs by crossing Zinfandel and Moore's Diamond). Diamond, by the way, is used in our Sunflower White and gives it a nice, grapey/fruity character. Cayuga White is one of the crowning achievements of the Ag Station and is a flagship variety for Finger Lakes grape growers and wine makers. It's often the base wine used in table white and table blush wines and is also made on its own by many local wineries. It's best when consumed young while the fruit's vibrancy and acidity are best expressed.

Come one, come all... It's Clan Club Picnic time!!!

Saturday, August 19, 2006

RAIN OR SHINE!

\$15 per Club member \$25 per guest (if they join the Clan Club, they'll get the member price)

It's hard to believe, but the annual Clan Club Picnic is only a month away! This event of wine, food and fun has been a mainstay of the winery for nearly 20 consecutive years...rain or shine (knock on wood... rain has only appeared a few times over the years). We've invited Gale Wyn Farms Catering back and this year we're going to be treated to an afternoon of Chicken and Ribs with all the fixin's. Remember how good last year's corn was? That was thanks to Clan Club Member and seed distributor Bob Kotch. He's agreed to provide some again this year and has a local farmer growing some of the most mouth-watering corn imaginable and we can't wait to grill it up this year! Also returning is the Seneca Moon String Band to play some top-notch old time mountain music and traditional Celtic songs. We're looking forward to another day of incredible fun and hope you can join us!

RESERVATIONS ARE REQUIRED BY FRIDAY, AUGUST 11... Cancellations must be given by Wednesday, August 16 in order to have the picnic fees refunded!!!

Picnic Schedule:

- 12:00 Registration begins
- 1:00 Welcoming.... let the picnic begin!
- 2:00 Red and White Wine Blind Tasting
- 3:00 "From the Library" Live Wine Auction
- 4:30 Annual Picnic Picture
- 5:00 Dinner
- 6:30 Picnic winds down... remember, the winery stays open until 8 pm!

REMEMBER:

- We'll have chairs available for most picnic goers, but we suggest you bring along your favorite comfortable lawn chairs!!!
- Bring an appetizer (preferably one that doesn't need to be heated or kept warm) and the recipe to share...this isn't required but it's always good to have snacks available throughout the day
- Make your lodging reservations NOW... there are limited places to stay in the area and they usually get filled quickly during the summer months!

Viking Spirit Boat Cruise & Sunday Brunch

11 am to 1 pm Sunday, August 20, 2006



The boat will leave the Viking Resort promptly at 11 am. Last year's cruise was a blast so we're doing it again this year. Space is very limited...only about 50 people can fit on the boat! Give us a call and reserve your spot today...we've already got quite a few reservations. Lake Country Catering is going to prepare the brunch and we'll bring plenty of wine for everyone. The cost is \$40 per person! Call with questions/reservations 800-272-0192.

Blues and Blueberries

**Saturday and Sunday,
August 12 & 13, 2006**

Join us for our annual celebration of decadent blueberry inspired foods and Blues music... the event runs from 10 am to 6pm each day and local blues player Bill Brown will join us again for live entertainment on Sunday afternoon. The artist for Saturday is TBD. Stacey is preparing a mixed greens salad with grilled chicken breast and a blueberry Pinot Noir dressing along with a delicious Blueberry Cobbler.

The cost for the event is **\$7 per person** (\$5 for Clan Club members). This fee includes the foods, wine samples, and a McGregor wine glass. Don't forget that we also take \$1 from each event fee and donate it to the Manor Nursing Home in Penn Yan!!! Hope to see you there.

2003 Merlot

New Release! Less than 50 cases available

\$29.99 per bottle

The Cost of Living just went up another 25 cents a quart" (W.C. Fields)

...but it's still a great deal! There are now a great number of wineries in the region who've started wine clubs. Some have mirrored our approach to the Clan Club and others have tried something different. Regardless, nothing could be truer to the point than to say that there really is only one Clan Club. I hope you all realize just how much we appreciate your allegiance and dedication to our winery over the years-many of you have been members for well over a decade. Move forward with us into the future... it's only going to get better and better! Well folks, that being said, we've got to raise the price of membership to the Clan Club. I won't get into the details because we all know that virtually everything costs significantly more today than it did just a few years ago-interest rates are up, gas prices are through the roof,

etc... As I said in a newsletter earlier this year, Clan Club *renewal* prices won't change for the rest of 2006. However, starting on August 1st, we're raising the cost of *new* Clan Club memberships to \$225 for NY residents and \$250 for everyone else. Considering that, this is still a great value. I'm sure I don't have to tell you that adding all the other membership perks makes it an even better deal. **Beginning in January 2007, this will be the new rate of renewal for your membership.** I hope you'll agree that you're still getting one heck of a deal: some of the region's best wines, special discounts, special access to limited production wines, Clan Club member only events, and on and on. In fact, the value of the wine, shipping, and tax in 2004 was over \$330 and in 2005 was over \$370!

In this month's Clan Pack



2004 Pinot Noir

\$19.99 Retail

3-5 bottles \$16.99 (save 15% off retail)

6-11 bottles \$15.99 (save 20% off retail)

12+ bottles \$14.99 (save 25% off retail)

Clan Pack special pricing lasts through August 20, 2006.

This Pinot is a blend of the three Pinot Noir clones grown in our vineyard. It's approximately 60% of Clone 7, 23% of the Gamay Beaujolais Clone and 17% of the Mariafeld Clone. Each clone was cold soaked overnight before heating and adding yeast. A total of 1.57 tons of Clone 7 was harvested by hand on October 6, 2004. At harvest it had 20.2 brix, 0.85 TA and a 3.33 pH. Fermentation lasted 8 days at 74-85 degrees. A total of 0.608 tons of the Gamay Clone were harvested the same day and these grapes had 20.4 brix natural sugar, 1.04 TA and a 3.28 pH. Fermentation lasted 8 days at 66-85 degrees. Finally, a scant 0.416 tons of the Mariafeld clone were harvested on the 6th. The grapes had 21 brix, 0.99 TA and 3.25 pH. Fermentation lasted 9 days at 68-84 degrees. All three clones completed 100% malo-lactic (secondary) fermentation and were aged in French Oak barrels for 17 months. Three barrels were one year old and three were two years old. The wine was cold stabilized, egg white fined and then filtered. It was bottled on June 29, 2006 and has 0.68 TA, 3.58 pH, 0.5% residual sugar and 12.5% alcohol. Only 142 cases were produced.

The first noteworthy character of this wine is its color— a beautiful deep garnet red. After just one week in the bottle, the nose has attractive aromas of fruit and spice. The wine is soft and silky on the palate and has expressions of cherry and raspberry. Smooth tannins linger on the palate. There's still a slight bite to the finish but it's not unpleasant, just an indication of it's youth and recent bottling. Let it breathe for a few hours before serving or cellar for a few months. I'd choose the former option and enjoy this wine with some summertime grilling! Only about 60 cases will be available for purchase so take advantage of the special pack pricing and get it while you can! I think we should've designated this a "Reserve" wine... it's that good!

In this month's Clan Pack



2005 Cayuga White

\$11.99 Retail

3-5 bottles \$10.00 (save 15% off retail)

6-11 bottles \$9.50 (save 20% off retail)

12+ bottles \$9.00 (save 25% off retail)

Clan Pack special pricing lasts through August 20, 2006.

The grapes for this Cayuga were harvested by hand on September 13, 2005 at Fullager Vineyards a few miles north of McGregor Vineyard. A total of 2.5 tons of fruit were picked with 18.6 brix of natural sugar, 1.09 TA and a 3.12 pH. The grapes were de-stemmed, pressed and allowed to settle. The juice was then racked and yeast was added. Fermentation lasted for 15 days at 58-61 degrees. The wine was fined, cold stabilized and filtered. The finished wine has 0.67 TA, 3.07 pH, 1.75 residual sugar and 11% alcohol and was bottled on May 23, 2006. 156 cases were produced.

This is our first Cayuga White release in 6 or 7 years and after my first sip I can't believe we went so long without it! Many people shy away from Cayuga White because it is often produced in a semi-sweet to sweet style (this one isn't). Cayuga White is almost as versatile as Riesling and it can make an excellent off-dry, crisp wine and maintain a great fruity character at the same time... I hope you'll agree that this one hits the nail on the head! Let us know how you like it. It's a perfectly refreshing summer white— serve it chilled all on its own or with just about any meal you're having. We often serve it with whatever fruit is locally in season— a handful of raspberries, a few slices of strawberries or peaches... drop them in the glass and you're sure to have a better evening as a result! This is sure to sell quickly during the summer months, so I'd suggest acquiring some sooner than later. Enjoy!

2006 McGregor Vineyard Events

July 15 & 16

*Finger Lakes Wine Festival
at Watkins Glen International Racetrack*

August 12 & 13

Blues and Blueberries

August 19

Clan Club Picnic

Clan Club Members only

August 20

Viking Spirit Keuka Lake Brunch Cruise

September 9 & 10

*Hudson Valley Wine Festival
Red Hook, NY*

September 23 & 24

Chocolate and Red Wine

November 11 & 12

*Harvest Festival
at the Desmond, Albany, NY*

November 18 & 19

Red Wine Barrel Tasting

Clan Club Members and guests only

December 9 & 10

*Red Wine Barrel Tasting
Clan Club Members only*

2006 Keuka Lake Wine Trail Events

September 16 & 17

Oktoberfest

**November 11 & 12
and December 2 & 3**

Keuka Holidays

for more info, call 800-440-4898 or
visit www.keukawinetrail.com

Recipe Corner

Stacey's Rustic Raspberry Turnovers

Ingredients:

pie crust
fresh raspberries
raspberry preserves
egg

Good and easy and absolutely delicious... served them at the Raspberry, Chocolate and Red Wine Event Preheat oven to 400 degrees. Make a batch of your favorite rolled pie crust dough, flour surface and roll out. A 9 inch double pie crust recipe will make approximately 16 turnovers. Cut crust with a 3-4 inch diameter cutter (a cookie cutter or ravioli cutter works best). Place 1 tsp. raspberry preserves in center of each circle along with a few fresh raspberries. Fold in half and crimp edges with your fingers or the tines of a fork. Place on an ungreased cookie sheet. Brush top lightly with an egg wash hand bake until golden brown, approximately 12 minutes. Let cool on cooling racks. These can be made with any berry filling your imagination comes up with! These can also be made in advance and frozen (prior to coating with the egg wash). These make a great summertime treat!

Yogurt Marinated Chicken

Ingredients:

3 1/2 to 4 pound whole chicken
2 Tbs Kosher salt
1 C. Lemon juice
2 C. Plain Yogurt (16 oz.)
2 tsp coriander seeds, crushed
8 medium garlic cloves, crushed
2 inch knob of fresh ginger, peeled and minced

Sprinkle chicken with salt, place in a bag with the lemon juice and set aside for 30 minutes. Combine remaining ingredients in a bowl. Drain lemon juice from chicken and add other ingredients to the bag of chicken. Refrigerate for 4-8 hours. Remove chicken from marinade and discard marinade. Roast chicken in oven or grill until thigh is 180 degrees. Tent chicken with foil and let stand for 10 minutes before carving and serving. Serves 4. This will pair very well with the 2004 Pinot Noir from this month's Clan Pack.

**Wines nearly sold
out... get 'em
while you can!**

**2005 Unoaked Chardonnay
\$13.99**

**2005 Gewurztraminer Reserve
\$24.99**

**2005 Rkatsiteli-Sereksiya
(375 ml)
\$14.99**

**2001 Pinot Noir Reserve
\$29.99**

**2002 Cabernet Sauvignon
\$27.99**

**2003 Black Russian Red
\$49.99**

**1995 Blanc de Blanc
\$29.99**

**2003 Vignoles
\$19.99**

**2004 Vignoles
\$24.99**

Red Wines

2003 Black Russian Red	\$49.99
Magnums	\$95.00
2002 Rob Roy Red	\$39.99
2003 Cabernet Franc	\$24.99
2003 Merlot	\$29.99
2002 Cabernet Sauvignon	\$27.99
2001 Cabernet Sauvignon (Clan Club only)	\$34.99
2001 Merlot (Clan Club only)	\$34.99
2004 Pinot Noir (Clan Club only)	\$19.99
2003 Pinot Noir Reserve (Clan Club only)	\$24.99
2001 Pinot Noir Reserve	\$29.99
2002 Pinot Noir Special Selection	\$19.99
2003 Cabernet Franc	\$24.99
Highlands Red	\$9.99

Dry White Wines

2005 Unoaked Chardonnay	\$13.99
2002 Chardonnay Reserve	\$15.99
2005 Muscat Ottonel	(375 ml) \$14.99
2005 Gewurztraminer Reserve	\$24.99

Semi-Dry White Wines

2005 Seyval Blanc	\$12.99
Sunflower White	\$8.99
2005 Cayuga White	\$11.99
2005 Rkatsiteli-Sereksiya	(375 ml) \$14.99
2005 Semi-Dry Riesling	\$19.99

Semi-Sweet Wines

Thistle Blush	\$8.99
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Sweet White Wines

2005 Late Harvest Vignoles	(375 ml) \$19.99
2004 Vignoles	\$24.99
2003 Vignoles	\$19.99

Sparkling Wines

1995 Blanc de Blanc	\$29.99
2000 Blanc de Blanc (Clan Club only)	\$29.99
2000 Blanc de Noir	\$24.99

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