

November 2007

MCGREGOR



Vineyard

# Clan Club News

## Surprise for the Holidays!

We're now knee deep in grapes... it's the end of October and we've experienced an incredible year for the vineyard. After a mild winter and spring, we were treated to a long, hot and dry summer. Fall has been great— warm and sunny and the vines are still covered with green, healthy leaves as we've yet to get a hard frost and the grapes continue to mature! This is one of the years where we're being treated to both quantity *and* quality. Rest assured, there's going to be an abundant supply of the 2007 vintage and the wines are surely going to be outstanding!

Speaking of outstanding, this month's pack features some of our finest! The first selection is our Rob Roy Red from the 2005 vintage. For those of you who attended last year's Red Wine Barrel Tasting, you'll remember trying its components (Cabernet Franc, Cabernet Sauvignon and Merlot) as well as the blend. The Cabernet Sauvignon and Merlot were some of the finest wines we've produced, yet we only had a barrel of each which presented us with a difficult decision: make a small amount of Cab and Merlot and no Rob Roy or produce a Rob Roy and no Cab or Merlot. Following the general philosophy of French wine making that a blend of Bordeaux varietals is always a more complex and intriguing wine than any of the components would be on their own, we opted for the Rob Roy blend. This vintage is intense, smooth and concentrated!

This month's other selection will keep memories of summertime fresh on your palate. It's our semi-dry 2006 Cayuga White which was designated New York's best Cayuga White at this year's New York Wine and Food Classic. It's similar to Riesling and is crisp, clean and mouthwatering! I hope you enjoy both of these wines during this holiday season.

Well folks, we decided to enhance your holiday pleasure this year by sending you both of the January Clan Pack wines now rather than in January. We've always been troubled by sending out our wines in the frigid dead of winter and it had honestly never occurred to us to add the January wine selections to the November pack to avoid the situation! As a result, you'll have the 2005 Black Russian Red and 2006 Muscat Ottonel on hand for your holiday get-togethers this year! Don't despair, a January newsletter will sent out to everyone to let you know how things are going on good ol' Dutch Street. Another benefit of getting the January wines right now— we're offering the Clan Pack special pricing on these two wines starting now... it's another small way for us to say thank you for all of your support this year!

Happy Holidays and Best Wishes,  
John, Stacey, Bob, Marge  
and the entire McGregor crew

## Sean's Corner

Greetings Clan Club Members!

It's November, and that means we are shipping the last Clan Pack of the year. Once again, I would like to take the opportunity to outline the value that you have enjoyed this year as a member of the McGregor Clan Club.

Jan07	2004 Black Russian Red	\$49.99
	2004 Rob Roy Red	\$39.99
Mar07	2005 Pinot Noir Reserve	\$34.99
	2005 Unoaked Chardonnay	\$16.99
May07	2006 Dry Riesling	\$22.99
	2006 Semi-Dry Riesling	\$17.99
Jul07	2006 Rosé d'Cabernet Franc	\$15.99
	2006 Seyval Blanc	\$15.99
Sep07	2006 Gewurztraminer Reserve	\$24.99
	2002 Pinot Noir Rosé	\$15.99
Nov07	2005 Rob Roy Red	\$44.99
	2006 Cayuga White	\$11.99
Clan Pack Subtotal		\$312.88
Shipping (Average)		<u>\$84.00</u>
		\$396.88
NY State Sales Tax		<u>\$31.75</u>
<b>Grand Total</b>		<b>\$428.63</b>

As you can see, being a member of the McGregor Vineyard Winery Clan Club represents great value. It doesn't matter if you visit the winery and purchase wine during your membership or not— being a member of the Clan Club is always a great deal *by itself!*

Membership is now teetering just over the eleven hundred mark. At the time of this writing we had 1,112 memberships!

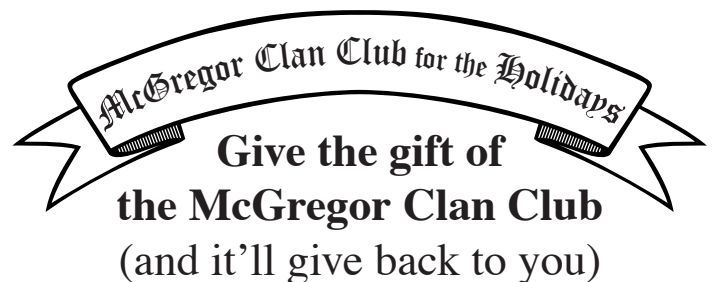
I hope you all have a warm, safe and happy Holiday Season!

Sincerely,  
Sean McElroy  
Assistant Manager

## Red Wine Barrel Tasting Weekend #2 December 1&2, Noon, 2pm and 4pm

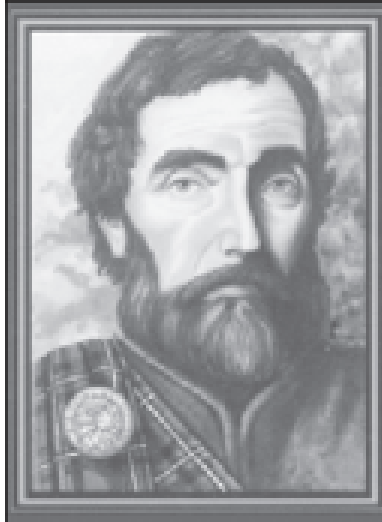
By the time you read this it'll be too late to sign up for the November weekend Barrel Tasting, but there's still time to sign up for a few of the tastings in December! We've got a few spots available for the Noon, 2pm and 4pm tastings on Sunday, December 2. Remember, this is the time to sample the 2006 vintage reds as works in progress and purchase them on "futures" at greatly discounted prices. There is a full line-up this year: Pinot Noir, Cabernet Franc, Cabernet Sauvignon, Merlot, Rob Roy Red and Black Russian Red! If you've never been to one of the barrel tastings, give it a try— we're sure you won't be disappointed!

\$15 per member and \$25 for guests.  
A wonderful buffet will follow each of the formal tastings.



Here's my annual reminder that enrolling someone in the Clan Club makes a perfect present— it lasts all year long AND you get \$25 off your next membership renewal for *each* membership you give to someone! Give us a call now and we'll be able to get the first wines out in time for the holidays!

## In this month's Clan Pack



### 2005 Rob Roy Red

**\$44.99 per bottle retail**

**Clan Pack Pricing (good through the end of 2007)**

**\$38.35 per bottle for 3-5 bottles (15% discount)**

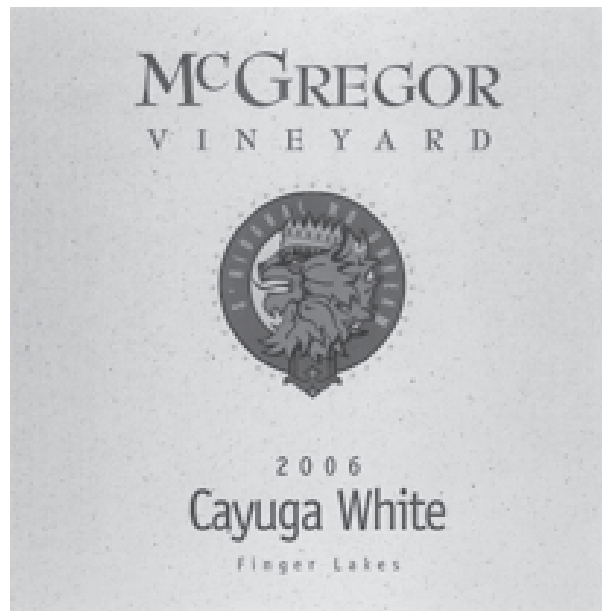
**\$35.99 per bottle for 6-11 bottles (20% discount)**

**\$33.74 per bottle for 12+ bottles (25% discount)**

This Bordeaux styled blend is a combination of 68% Cabernet Franc (the highest percentage we've ever used in this blend), 16% Cabernet Sauvignon and 16% Merlot. A total of 3.8 tons of Cabernet Franc were harvested by hand on October 18, 2005 with 22 brix, 0.70 TA and a 3.28 pH. The juice was fermented for six days at 65-85 degrees and went through a total malo-lactic (secondary) fermentation. The wine was transferred into French oak barrels on December 21, 2005 and was aged for 13 months. A scant 1.1 tons of Cabernet Sauvignon was harvested by hand on October 18, 2005 with 21.5 brix, 0.72 TA and 3.28 pH. The juice was fermented for seven days at 68-72 degrees and went through a total secondary fermentation. The wine was transferred to French oak on December 14, 2005 and was aged for 13 months. The Merlot grapes were harvested by hand on September 20, 2005 with 21.5 brix, 0.72 TA and 3.31 pH. The juice was fermented for seven days at 66-83 degrees and went through a total secondary fermentation. The wine was transferred into French oak barrels on October 12, 2005 and aged for 15 months. The three components of the Rob Roy were then blended into a stainless steel tank on January 4, 2007 for egg white fining and cold stabilization. The wine was filtered and bottled on June 28, 2007 with 0.66 TA, 3.53 pH, 0.5% residual sugar and 13.1% alcohol. Only 141 cases were produced!

This vintage of Rob Roy is classically French in style— focused, elegant and complex. The fruit, oak and tannins are beautifully balanced. It's got aromas of blackberry, black raspberry jam and oak. On the palate it's reminiscent of black cherries and berries, chocolate covered cherries (!), oak and leather. Smooth tannins leave a long and complex finish. Serve with roast beef, herb-crusted tenderloin or lamb. This wine is entirely approachable now but also has wonderful cellaring potential. As I'm sure many of you know, 2005 was a banner vintage for red wines in the Finger Lakes and this wine confirms this fact. Unfortunately, there is very little of this wine available and it won't be around very long... don't wait too long if you want to stock some in your cellar!

## In this month's Clan Pack



### 2006 Cayuga White

**\$11.99 per bottle retail**

**Clan Pack Pricing (good through the end of 2007)**

**\$10.19** per bottle for 3-5 bottles (15% discount)

**\$9.59** per bottle for 6-11 bottles (20% discount)

**\$8.99** per bottle for 12+ bottles (25% discount)

This Cayuga is a blend of estate grown grapes and grapes grown around Keuka Lake at Emery Vineyards and Fullager Vineyards. This wine is also 13% Seyval (Emery Vineyards) and 7% Vignoles (Fullager Vineyards). A total of 6.7 tons of Cayuga was harvested on September 27, 28 and October 3, 2006. At the time of harvest the grapes had 17 brix, 1.06 TA and 2.86 pH. The grapes were de-stemmed, crushed and pressed. The juice was transferred into stainless steel tanks, inoculated with yeast and fermented for 31 days at 57-59 degrees. The wine was then cold stabilized. It was filtered and bottled on May 16 & 17, 2007. It has 0.95 TA, 2.91 pH, 2.00% residual sugar and 11.3% alcohol. A total of 417 cases were produced.

This wine impressed us all here at the winery immensely and our feelings about it were confirmed when it was awarded "Best Cayuga White in NY" at the New York Food and Wine Classic, the only wine competition we entered this year. This Cayuga is very "Riesling-like" and tastes drier than most Cayuga White produced in the region. It's incredibly crisp and refreshing on the palate. It finishes with vibrant fruit flavors, begging you to take another sip... a truly quaffable wine!

## In January's Clan Pack



### 2006 Muscat Ottonel

**\$14.99 per bottle retail (375 ml bottle)**

**Clan Pack Pricing (good through Sunday, March 2, 2008)**

**\$12.74 per bottle for 3-5 bottles (15% discount)**

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

**\$11.24 per bottle for 12+ bottles (25% discount)**

A scant 1.39 tons of fruit was harvested by hand on October 13, 2006. At the time of harvest, the grapes had a 0.67 TA, 3.22 pH and 18.2 brix. The grapes were de-stemmed, crushed, pressed and transferred into stainless steel. The juice was inoculated with yeast and fermented at 56-58 degrees for 19 days. The wine was cold stabilized and then filtered and bottled on July 26, 2007. At the time of bottling, the wine had 0.70 TA, 3.17 pH, 0.75% residual sugar and 12.5% alcohol. Only 78 cases of 375 ml (half bottles) were produced.

McGregor Vineyard continues to be the only winery in the Finger Lakes to produce a vintage, 100% Muscat Ottonel. It is one of the signature wines of Alsace and like this vintage, is usually produced into a dry wine. This wine is a "delicate" wine but also has a very perfumed aroma and complex flavors. It's very pale in color and has aromas of citrus/orange and a touch of fresh mint. The citrus aroma carries over onto the palate in addition to a pleasantly slight "perfume" character. This wine works perfectly as an aperitif and can be served with scallops in a citrus sauce, fresh greens and chicken salad and poached white-fleshed fish. This wine is best consumed over the next 1-2 years.

## In January's Clan Pack

MCGREGOR  
VINEYARD



2005

## Black Russian Red

Finger Lakes

### 2005 Black Russian Red

**\$59.99 per bottle retail**

**Clan Pack Pricing** (good through Sunday March 2, 2008)

**\$53.99 per bottle** (10% discount regardless of quantity)

On October 5, 2005, 2.8 tons of fruit were harvested by hand and had 23.5 brix, 1.05 TA and 3.18 pH. The grapes were crushed, inoculated with yeast and fermented for 8 days at 70-83 degrees. The wine went through 100% malo-lactic (secondary) fermentation. An additional 1.9 tons of fruit was harvested by hand on the same day and had 23.2 brix, 1.18 TA and 3.21 brix. The same process was followed and this batch was fermented for 8 days at 75-82 degrees. After fermentation, the batches were combined. The wine was transferred into new Minnesota American oak barrels on January 10, 2006 and aged for 19 months. The wine was then transferred to stainless steel, egg white fined and cold stabilized. It was filtered and bottled on August 15, 2007. The wine has 0.75 TA, 3.63 pH, 0.75% residual sugar and 13.3% alcohol. A total of 280 cases were produced.

This vintage is arguably one of the top Black Russians we've ever produced, and it rivals the 1991 and 2001! The color is an intense, inky dark purple on the verge of black — it's hard to believe that a wine could have more concentration of color. The wine has aromas of plum, cranberry, elderberry and sweet oak. It's very smooth and full on the palate and has flavors of plum, cranberry, elderberry, blackberry and oak. The finish is very long lingering with nicely developed tannins. This wine is surprisingly approachable now (it tastes great!) and should age nicely in the bottle for a minimum of five years. I'd suggest ordering some now as it will sell quickly!

**2007**

## **McGregor Vineyard Events**

**November 10-11**

*Harvest Festival, Desmond Hotel,  
Albany, NY*

**December 1-2**

*Red Wine Barrel Tasting  
(Clan Club Members & Guests only)\**

**2007**

## **Keuka Lake Wine Trail**

**November 10-11**

**November 17-18**

*Keuka Holidays*

Tickets can be purchased by visiting  
[www.keukawinetrail.com](http://www.keukawinetrail.com), calling 800-440-4898, or  
visiting your local Wegmans market.

## **Holiday special**

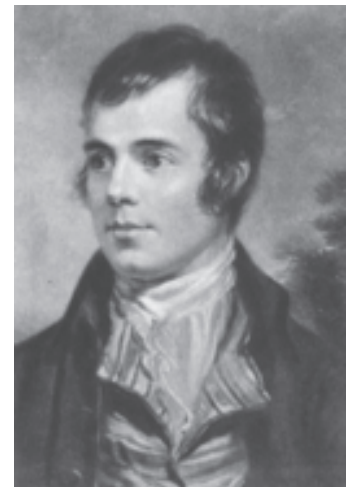


**Don't forget that McGregor Vineyard is open seven days a week year-round! We scale back our hours to 11 am to 5 pm each day from December to March and would love to see you. Winter is a great time of the year for a visit— it's as beautiful as ever and nice and quiet in the tasting room! Stop in and say hello, relax and have a glass of wine!**

# Robbie Burns Day Celebration at McGregor Vineyard

**Saturday January 26, 2008 Noon to 5 pm.**

This event is always a great way spend a cold winter day in upstate New York! We'll be serving traditional Scottish fare and encourage people to recite Burns poems, sing Scottish songs, play bagpipes and have a relaxing, entertaining afternoon on Dutch Street! I can smell the haggis already...more details in the January newsletter!



# Recipe Corner

## Herb Crusted Grilled Pork Tenderloin with Bob's Sweet Cherry Sauce

Pork Tenderloin, 8 oz. per person (up to 4 people)  
3 Tbs. Kosher salt  
3/4 cup sugar

Dissolve salt and sugar in two cups hot water, stir in 2 cups cold water and cool to room temperature. Remove all skin from the tenderloin. Place tenderloin pieces in solution, cover and refrigerate for 1-2 hours.

### Spice Rub:

1 Tbs anise seeds  
1 Tbs cumin seeds  
1 Tbs coriander seeds  
3/4 tsp ground cinnamon  
1 1/2 tsp dry mustard  
1 1/2 tsp light brown sugar  
1/4 tsp grapeseed or olive oil (to rub on meat before applying spice rub)

Roast seeds in toaster oven for about 10 minutes, until fragrant. Cool, mix with remaining dry ingredients and grind into powder. Light a charcoal fire and heat to a grey ash. Scrub rack with brush and lightly oil. Dry tenderloin pieces, coat with oil and cover fully with spice rub. Cook over high heat for 4-5 minutes per side. Move to cool side of grill and cover with aluminum foil tent for 3 minutes. Transfer to cutting board and let rest 5 minutes. Cut crosswise into 1 inch slices and serve.

### Cherry sauce:

1-2 cups sweet cherries, pitted and cut in half  
2-3 Tbs cherry brandy  
1/2 tsp cardamom

Macerate cherries in brandy and cardamom. Make an oblong tray of heavy duty aluminum foil. Pour cherry mixture inot foil tray and put on grill next to pork and heat while the pork is grilling. Cool and serve drizzled over tenderloins.

The **2005 Rob Roy Red** in this month's Clan Pack will pair up nicely with this dish!

## Red Wines

2005 Black Russian Red .....	\$59.99
2005 Rob Roy Red.....	\$44.99
2004 Rob Roy Red.....	\$39.99
2002 Rob Roy Red.....	\$39.99
2004 Merlot (Clan Club only).....	\$29.99
2005 Pinot Noir Reserve .....	\$34.99
2005 Cabernet Franc .....	\$27.99
Highlands Red .....	\$9.99

## Dry White Wines

Chardonnay .....	\$12.99
2006 Dry Riesling .....	\$22.99
2006 Gewürztraminer Reserve .....	\$24.99
2006 Muscat Ottonel .....	(375 ml) \$14.99

## Semi-Dry White Wines

Sunflower White .....	\$8.99
2006 Semi-Dry Riesling.....	\$17.99
2006 Seyval Blanc-Emery Vineyard .....	\$15.99
2006 Rkatsiteli-Sereksiya.....	\$24.99
2006 Cayuga White .....	\$11.99

## Rosé & Blush Wines

2006 Rosé d'Cabernet Franc .....	\$15.99
2006 Pinot Noir Rosé .....	\$15.99
Thistle Blush .....	\$8.99 or 3 for \$22.00

## Sweet White Wines

2006 Late HarvestVignoles .....	(375 ml) \$19.99
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