

January 2004

MCGREGOR



Vineyard

# Clan Club News

The bitterness of poor quality remains long after the sweetness of low price

Happy New Year folks!!! I hope everyone enjoyed a happy and healthy holiday season. The Clan Club is an amazingly solid club with many, many members staying with us for five and even 10 plus years- a testament to what we believe here— quality, quality, quality and a healthy dose of down-to-earth friendliness and relaxation. I know this is pretty much a song to the choir but at McGregor Vineyard, we believe that wine is best enjoyed while sitting in a relaxing environment, conversing with friends and family, enjoying some snacks and meeting new people; a beautiful view of Keuka Lake doesn't hurt either! Thanks so much to all of you for finding something special about McGregor wines and the McGregor experience. It means a lot to us all!

As nice as it is up here off the beaten path, we know it's hard for everyone to visit us more than once a year, let alone numerous times a year to enjoy the ambiance of our winery. Additionally, we look at the packs as a way to

send you some of our finest wines of each vintage and we try to send them to you before they are released to the general public. One of the biggest benefits of the club is the opportunity to try the wines in their youth and to take advantage of great discounts on the wines for a month or two. Sampling the packs soon after they arrive is critical—they are sent out to be evaluated. This allows you to form a "benchmark" understanding of the wine. Then on subsequent tastings you can develop a feeling of how the wine is developing, growing, and living!

This month's pack is a bit different from your usual two bottles of Black Russian Red in January. Instead we've enclosed a bottle of the 2001 vintage of Black Russian Red and a bottle of the 2001 Cabernet Franc. The 2001 reds are some of the finest wines we've ever crafted (the good news) but the quantities are quite limited (the not so good news). I hope you'll agree that both wines define the word "delicious."

## Upcoming McGregor Events:

We will once again kick off the 2004 event schedule with a **Robbie Burns Day Celebration** on Saturday, **January 24th** from Noon to 5 pm. This great Scottish poet's birthday is celebrated worldwide on this weekend by holding a "Burns Night" celebration where poems and songs by Burns are recited and traditional Scottish foods are enjoyed (a bit of whiskey is often involved). While we are not preparing a dinner with whiskey, Stacey will serve an assortment of traditional Scottish foods enjoyed on Burns' Night Dinners and we'll have a toast to the Haggis with our Rob Roy Red! We will also have some of Burns' songs and poems available for people to read and sing. As with all of our events, we will have some great wine specials during the event! Give us a call if you have any questions (and no, you don't have to try the haggis!!!)

Visit us on Saturday and Sunday **March 6&7**, for our annual **Black Russian Red Bash** from 11am to 5pm on each day. This is the official public release of the 2001 vintage and the last time Clan Club Members can purchase this wine at the special prices listed in this newsletter. This event is a true masterpiece of food and wine enjoyment! While we do not have the details of the foods Stacey will be showcasing, here is what guests were treated to last year: Beef tips with shallots and mushrooms in a Black Russian Red wine reduction, pan-roasted vegetables, Roquefort cheese wine biscuits, spinach parmesan pesto spread, herbed yogurt cheese, and dark chocolate-raspberry mousse cups. The cost for Clan Club Members to attend the Black Russian Red Bash is \$6 per club member (\$8 for non-members) or \$10 per couple (\$15 for non-members), and includes a glass of the 2001 Black Russian Red, food samples, a souvenir wine glass, and your choice of additional wine samples from our diverse selection of fine wines. We do ask you to call the winery (800-272-0192) and make RESERVATIONS for this event!!!

These events are also a great time to come and sample the 2001 Cabernet Sauvignon and 2001 Merlot. Only about 50-60 cases of each were produced—they are incredibly complex, full, rich, dry reds and will not last too long, so get 'em while you can—\$34.99 per bottle. See page 7 of the November 2003 newsletter for more specifics on each of these wines!

## From the Vineyard

Well, 2003 is over and many of us in the grape growing business are happy to say so! In the end, we managed to get some high quality fruit harvested, but a lot of stress and worry went into it. The crop was small, about half of a "normal" harvest. While we had nearly no Pinot Noir, Gewurztraminer or Merlot grapes to pick, what we did get is very nice (better than 2000). No "Bunch Select" or "Late Harvest" grapes were harvested this year—the conditions just weren't right. This year serves as a reminder to all that wine making is still dependent upon what Mother Nature has to offer each year.

November stayed generally mild which afforded us ample time to hill up grapes. This is a process of plowing up soil around the base of the grapevines which adds another degree of protection from the harsh winter weather. Little will be done in the vineyard until the end of February/start of March.

We are planning to pull up more of our Chardonnay vines to make room for 900 Cabernet Sauvignon plants that will be delivered this spring. We are continuing with our plan to focus more and more on reds at McGregor Vineyard—a process which was started over 10 years ago.

## From the Winery

The annual Red Wine Barrel Tasting event on November 15 & 16, 2003 was a "sold out" event and once again we got tremendously helpful feedback from those in attendance on stylistic preferences for the 2002 reds. Many agreed that a number of the wines are ready to be taken out of oak and bottled up now, and we agree. We should have some of the reds from 2002 released sooner than has been "typical" for McGregor Vineyard over the last few years. The most coveted wine of the event was once again the Black Russian Red (the release date of this one will remain January 2005). For those who love the sweet "late harvest," "bunch select," and "ice wines" of the Finger Lakes, stock up now because you won't see many from 2003 vintage... McGregor Vineyard will have no 2003 sweet wines. However, we still have the 2001 Late Harvest Vignoles and 2002 Bunch Select Riesling available and have yet to release the 2002 Late Harvest Vignoles!

## AWARD ANNOUNCEMENT!

Our **2000 Rob Roy Red** (a classic Bordeaux blend of Cabernet Franc, Cabernet Sauvignon and Merlot) was just honored with a **Gold Medal** in the annual **American Wine Society Commercial Wine Competition!!!** There were only four gold medals awarded to wines from New York (two reds and two whites). Our **2002 Riesling** was awarded a **silver** medal in the same competition!

This Rob Roy vintage is tasting great right now—soft and rich on the palate with Merlot punching through the mix leading to a robust finish of tobacco, leather and smoke. Available for **\$24.99 per bottle, \$49 per magnum, and \$105 per jeroboam.**



## PLEASE SEND US YOUR EMAIL ADDRESSES!!!

While we have many of your email addresses already, we still don't have them all! As you have noticed, we really didn't send any event announcements or specials in the mail to you this year. Plain and simple— it takes too long (printing, folding, addressing envelopes, sealing, organizing for the post office, etc.), costs too much (paper, envelopes, printing toner, stamps, etc...) and creates too much waste. Email is quick, clean, and free!

Why send your email address to us? Over the past year we've started to communicate to many of you via the internet announcing awards, new wine releases, event menus, and most importantly **WINE SALES!!!** We plan on having a different wine sale each month that will be posted **only** to those people who have an email on file with us! I hope you'll find this a great way to keep up to date with all the good things happening on Dutch Street! I can assure you that we do **NOT** share our email list with anyone and of course, we will respect any requests to remove you from our email list!

## *Dining & Wining*

Stacey and I have been hosting a number of superb dinners at some fine regional restaurants and are planning a few more during the winter and spring. We have partnered with Esperanza Mansion on the north end of Keuka Lake for our Black Russian Red Bash! On Friday evening, March 5th, starting at 7 pm, Stacey and I, along with Jeff Dencenburg (our wine maker) and his wife Sharon will host a spectacular 4 course gourmet meal. Esperanza Mansion is offering a dinner and lodging package for any who would like to attend. Call them at 315-536-4400 for more details and reservations!

The last dinner we hosted was at the London Underground Café in Corning and what a night! I highly recommend this restaurant- the food and atmosphere are wonderful. It is also one of the few restaurants carrying our Black Russian Red! Here is what we were all treated to (along with a fashion show by PIPS of Corning):

- Appetizer of Crispy Fried Calamari with Peppercornini, lemon and Parmesan garnish paired with our **1994 Blanc de Blanc**
- Cranberry Walnut Salad paired with our **2002 Muscat Ottonel**
- Stilton Cheese Stuffed Grilled Beef Fillet with a Red Wine Reduction Sauce and Mashed Potato paired with our **2000 Black Russian Red** and **2001 Chardonnay Reserve**
- Pumpkin Eggnog Cheesecake with our **2002 Bunch Select Riesling**

## In this month's Clan Pack



## 2001 Black Russian

There were 3.3 tons of clean, ripe Sereksiya Charni and Saperavi grapes harvested on October 12, 2001 with 24.6 brix natural sugar, a TA of 1.41, and a pH of 3.23. The grapes were inoculated with yeast and fermentation lasted 19 days at 75-78 degrees F. The wine underwent a 100% malo-lactic secondary fermentation. The wine was aged in new American Oak barrels for 20 months then was fined with egg whites and cold stabilized. On November 11, 2003 a total of 244 cases were bottled with a TA of 0.65, pH of 3.52, residual sugar of 0.26% and 13% alcohol.

Spend some time with this wine—the color, aromas, mouth-feel and flavors offer a tremendously complex and delightful wine even at this youthful stage! This vintage reminds us why we call it “Black” Russian Red—the color is truly black with deep violet edges. Oak predominates the first aromas rising from the glass and leads to bursting fruit- black current, blackberry, boysenberry, plum and black cherry. This wine is soft and full on the palate with rich flavors dominated by black current, elderberry and blackberry. The finish is tannic, dry, lingering and offers a clear indication that big things are in store for the future of this vintage! A true meditation for the New Year!

**\$39.99 per bottle (retail)**

**Clan Pack Special: 3 bottles for \$100 (15% discount)**

**6 bottles for \$190 (20% discount)**

**12 bottles for \$360 (25% discount)**

Clan Club pack special prices good through the Black Russian Red Bash weekend of March 6 & 7, 2004.

## In this month's Clan Pack



## 2001 Cabernet Franc

A total of 2.7 tons of clean, ripe fruit were harvested by hand on October 25, 2001 with 22.4 brix natural sugar, a TA of 0.94 and a pH of 3.20. The grapes were heated to 75 degrees F, yeast was added and the juice was allowed to ferment for 12 days at 75-80 degrees F. The wine underwent a 100% malo-lactic fermentation. The wine was aged for 16 months in two year old American Oak barrels. The wine was finished by fining with egg whites and then underwent cold stabilization. On June 26, 2003 a total of 174 cases were bottled. At this time, the wine had a TA of 0.65, pH of 3.35, 0.5% residual sugar and 12.4% alcohol.

Although this Cabernet Franc has already been released, we wanted to include it in a pack to insure that all our Club members get a chance to enjoy as many of the 2001 reds as possible. The nose of the Franc is very fruit forward with aromas of black raspberry, black cherry and hints of oak. Fruit bursts onto the palate with black cherry the predominant fruit flavor. This is balanced with subtle flavors of cedar, currants, and oak which are particularly present on the finish. There are also hints of green olives pointing to the youthfulness of this wine. A very enjoyable Cabernet Franc reminiscent of the 1995 and 1998 vintages.

**\$25 per bottle (retail)**

**Clan Pack Special: 3 bottles for \$65 (15% discount)**

**6 bottles for \$120 (20% discount)**

**12 bottles for \$225 (25% discount)**

Clan Club pack special prices good through the Black Russian Red Bash weekend of March 6 & 7, 2004.

# MEMBERS ONLY WINE SALE

## 2000 Unoaked Chardonnay

\$8.99 per bottle (reg. \$10.99) or \$100 per case!

*Wines currently available to Club Members only:*

2001 Cabernet Sauvignon \$34.99

2001 Merlot \$34.99

2001 Pinot Noir Reserve \$29.99

2001 Chardonnay Reserve \$17.99

## New reduced price on the 2002 Riesling!!!

Now just **\$11.99** per bottle

(previously \$14.99)

This is a wonderful semi-sweet Riesling with aromas and flavors of peaches, apricots, and nectarines. It is well balanced, crisp and refreshing. This one took a **gold** medal at the 2003 New York State Fair and **silvers** at the 2003 Amenti del Vino International, Indy International, Long Beach Grand Cru International and New York Wine and Food Classic!!!

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Unfortunately, we were unable to hold the Black Russian Red Pre-Release Dinner in December at the winery. However, we've teamed up with Esperanza Mansion on the north end of Keuka Lake for a fantastic four course gourmet dinner on **Friday, March 5th at 7pm**. This is the night before our Black Russian Red Bash weekend and the Mansion has spectacular rooms available. They are offering a special package for the dinner and lodging for those who would like to have a great winter/early spring weekend getaway! We should have the menu soon—rest assured we will be highlighting the 2001 Black Russian Red at this dinner! Call us at 800-272-0192 and/or the Mansion at 315-536-4400 for more information! What a perfect compliment to the Black Russian Red Bash!



# MAGNUMS and Jeroboams

Magnum = 2 bottles

Jeroboam = 4 bottles

2000 Black Russian Red Magnum .....	\$64
2000 Black Russian Red Jeroboam .	\$135
2000 Rob Roy Red Magnum .....	\$49
2000 Rob Roy Red Jeroboam .....	\$105
2000 Cabernet Sauvignon Magnum ...	\$55
2000 Merlot Magnum .....	\$55
1999 Pinot Noir Reserve Magnum .....	\$49
2000 Pinot Noir Magnum .....	\$39

Visit us on the web at  
[www.mcgregorwinery.com](http://www.mcgregorwinery.com)



# McGregor's 2004 Events

**January 24**

*Robbie Burns Day Celebration*

**March 6&7**

*Black Russian Red Bash*

**April 17&18**

*White Wine Barrel Tasting*

(Reservations required, but we will still be open from 10-6 for non-event tastings)

**May 8&9**

*Rieslings & May Wine for Moms*

**June 19&20**

*Strawberries & Champagne*

**July 10&11**

*Raspberries, Chocolate & Red Wine*

**August 7&8**

*Blues & Blueberries*

**August 21**

*Annual Clan Club Picnic*

*(members and guests only)*

**September 25&26**

*Chocolate and Red Wine*

**November 20&21**

*Red Wine Barrel Tasting*

(Reservations required, but we will still be open from 10-6 for non-event tastings)

# Keuka Lake Wine Trail Events 2004

(McGregor Vineyard is always open to the public for non-event tastings during Keuka Lake Wine Trail events)

**February 14 & 15**

*Be Mine With Wine*

A fun and romantic event providing plenty of opportunities to celebrate Valentine's Day in 2004. These weekends will serve as great winter get-a-ways for wine lovers! Visit the wineries and enjoy a superb variety of romantic delights each paired with a different unique wine. Tickets: \$16 advance, \$20 at the door.

**March 13 & 14**

*Great Grape Challenge*

The Trail's newest event combines two fun activities and wine based hors d'oeuvres to create a weekend full of surprises. We've hidden some stuff all over the trail and invite you to participate in our scavenger hunt. At each winery you'll be offered a different clue and get to try a mystery wine. Tickets are \$16 advance or \$20 at the door.

**April 3 & 4**

*Wine Murder Mystery Tour*

**May 1 & 2**

*Food Tour of Italy*

**June 26 & 27**

*Barbecuing at the Wineries*

**September 11 & 12**

*Oktoberfest*

**November 13 & 14  
and December 4 & 5**

*Keuka Holidays*

## Recipe Corner

We just had this one for part of our New Year's Eve Dinner and it couldn't be more appropriate for this month's pack... enjoy! One fairly normal cooking method of ours is to create without a recipe— do it by taste and forget the rules! Quantities vary depending on amount of steak.

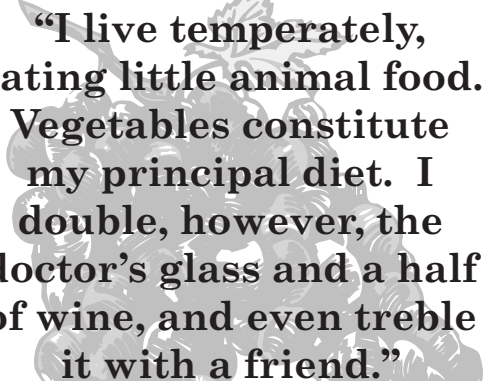
### "Purple Steak" Black Russian Steak

Use a high quality cut for this one, and I suggest you get it cut 2 inches thick.

1/4 to 1/2 bottle Black Russian Red  
a few tablespoons grape seed oil  
fresh garlic, crushed (at least 2-3 cloves)  
fresh rosemary  
salt and pepper to taste

Any other herbs you enjoy can and should be added!

Place steak in a zip-lock plastic bag. Mix all other ingredients in a bowl and adjust ingredients to suit your taste. Pour over steak, seal bag and let marinate for 2-3 hours. For a 2 inch cut, grill on each side for 6 minutes over coals with grill covered. Then, move steak off to the side of the grill (there should be no coals under the steak) and cook for 5 more minutes per side (grill covered) for medium rare; adjust time for desired doneness. Remove from grill and cover with foil for 5 minutes before cutting.



**"I live temperately,  
eating little animal food.  
Vegetables constitute  
my principal diet. I  
double, however, the  
doctor's glass and a half  
of wine, and even treble  
it with a friend."**

*Thomas Jefferson*

## Red Wines

2000 Black Russian Red .....	\$32.50
2001 Black Russian Red NEW RELEASE .....	\$39.99
2000 Rob Roy Red .....	\$24.99
2000 Cabernet Sauvignon Private Reserve .....	\$27.95
2000 Merlot MAGNUMS ONLY .....	\$55.00
1999 Pinot Noir Reserve .....	\$25.00
1999 Pinot Noir .....	\$14.99
2000 Pinot Noir .....	\$19.99
2001 Cabernet Franc .....	\$25.00
Highlands Red .....	\$9.99

## Dry White Wines

2000 Chardonnay Barrel Fermented .....	\$12.99
2000 Unoaked Chardonnay .....	\$10.99
2000 Chardonnay Reserve .....	\$14.99
2002 Dry Riesling .....	\$14.99
2001 Dry Gewurztraminer .....	\$12.99

## Semi-Dry White Wines

2000 Semi-Dry Chardonnay.....	\$10.99
2002 Muscat Ottonel .....	\$13.99
Sunflower White .....	\$7.99
2002 Semi-Dry Gewurztraminer .....	\$13.99
2000 Semi-Dry Riesling .....	\$11.99

## Semi-Sweet Wines

2002 Riesling .....	\$11.99
Thistle Blush .....	\$7.99
2002 Gewurztraminer .....	\$13.99

## Sweet White Wines

2002 Bunch Select Riesling (375 ml) .....	\$16.99
2001 Late Harvest Vignoles .....	\$19.99

## Sparkling Wines

1994 Blanc de Blancs <i>Almost Gone!</i> .....	\$24.99
2000 Blanc de Noir .....	\$24.99
1998 Sparkling Riesling .....	\$19.99

## McGregor Vineyard Winery

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