



MCGREGOR
vineyard

Clan Club News

“I think it is a great error to consider a heavy tax on wines as a tax on luxury. On the contrary, it is a tax on the health of our citizens.”

—Thomas Jefferson

I grew up watching my father sweat over the weather: frost warnings, severe cold, imminent hail and non-stop rain... the list just goes on and on. This is farming. You work across all seasons and it really comes down to hoping for the best—what else can you do?! After a decade of growing fragile *vitis vinifera* grapes, he and my mother took the plunge in 1980 and decided to upgrade from home winemaking to professional winemaking. In the most basic of definitions, this means suddenly asking for money in exchange for the results of your passion of winemaking. My father was a great garage winemaker so why not?!

About five years ago I made the concrete decision to not worry about the weather... I can't change it and high blood pressure won't either— enough

said. Anyway, we now have a very early spring with the grape buds farther along than is typical and they are very susceptible to frost damage...here we go again! No worries folks! All in all, things are looking great in the vineyard and I refuse to sweat the “what if” scenarios. Keep the best in mind. Winter was relatively mild albeit a bit dry, and spring has been gentle... on to summer.

We've got incredibly delicious wine to share with you all and summer is on its way. With this in mind, we've included some spring/summer oriented wines in this month's pack. The 2008 Muscat Ottonel is dry, delicate and rewarding. The 2008 Traminette is nearly bone dry, thirst quenching and truly delightful. I hope you enjoy the fruits of our labor!

White Wine Barrel Tasting— a recap

This year's tasting was a real surprise and a great treat. The wines were very well received by all who attended. While the growing season wasn't too good last year, we were able to harvest fruit within relatively normal parameters. We accomplished this by dropping a lot of unripe fruit on the ground for more even ripening, and we were treated to a few weeks of sunshine in the fall. The grapes were picked with rather nice sugar levels and elevated levels of acidity. This translates to a line-up of crisp, clean and refreshing dry to semi-dry wines!

We know not everyone is able to visit and try the wines at the barrel tasting and as a result, we're once again offering Clan Club members the opportunity to purchase these wines in advance of their release at 25% off their projected retail prices. Payment is due at the time of the order and we'll contact you when the wine is available for pick-up or shipping. These should all be ready by the end of the summer at the latest...Here's the white wine line-up from the 2009 vintage:

2009 Unoaked Chardonnay \$11.24 (retail \$14.99) This vintage is dry, light, very crisp and has an incredible bouquet. 12% alcohol, 0.5% residual sugar, 0.82 TA. About 313 cases available.

2009 Rosé d'Cabernet Franc \$11.24 (retail \$14.99) Our first Rosé since 2006 and very impressive. It's nearly dry, crisp and bursting with fresh fruit character. The finish lingers and lingers (think fresh strawberries). 12.1% alcohol, 1.25% residual sugar, 0.79 TA. About 302 cases available.

Highlands White \$7.49 (\$9.99 retail) This is a non-vintage nearly dry blend of 39% Cayuga White, 39% Seyval Blanc & 22% Vignoles. It's light, crisp and has great fruit character. Makes a great everyday wine. 11.2% alcohol, 1.25% residual sugar, 0.94 TA. About 278 cases available.

Seyval Blanc \$9.74 (\$12.99 retail) This vintage is similar to the 2007 and is 25% Chardonnay that was fermented in French Oak and barrel aged for 3 ½ months. Great acid-sugar balance. 11.5% alcohol, 1.75% residual sugar, 0.88 TA. About 276 cases available.

Semi-Dry Riesling \$13.49 (\$17.99 retail) This is our first semi-dry version in two years and it is bursting with Riesling character and racy acidity. 11.8% alcohol, 1.5% residual sugar, 0.97 TA. 254 cases available.

Semi-Dry Gewürztraminer \$13.49 (\$17.99 retail) A very well balanced and delicious Gewürztraminer full of spice, perfume & fruit character. 12.3% alcohol, 1.5% residual sugar, 0.74 TA. About 235 cases available.

Traminette \$11.99 (\$15.99 retail) This is a semi-dry and very crisp white wine with a distinct rose petal aroma. 11.6% alcohol, 2.0% residual sugar, 1.06 TA. About 220 cases available.

Rkatsiteli-Sereksiya \$18.74 (\$24.99 retail) Clearly the most unique wine here, this blend of eastern European grape varieties (Rkatsiteli & Sereksiya Rosé) is crisp, light and incredibly complex on the palate- fruit, spice and herbaceous character all in one wine. Outstanding. 11.6% alcohol, 2.25% residual sugar, 1.16 TA. A scant 108 cases available.

Riesling \$13.49 (\$17.99 retail) Perceptively, this wine is only slightly sweeter than its semi-dry counterpart. Great mouth-feel, loads of orchard fruit character and crisp acidity. 11% alcohol, 3.0% residual sugar, 1.03 TA. 216 cases available.

Muscat Ottonel \$12.74 (\$16.99 retail) (1/2 bottle) This is a relatively rare grape in the Finger Lakes and it has one of the prettiest bouquets I can imagine reminiscent of flowers, apricots, oranges and mint. A truly special wine. 11% alcohol, 2.5% residual sugar, 0.97 TA. Very limited quantities; only 61 cases available.

David Lortz 1945-2010

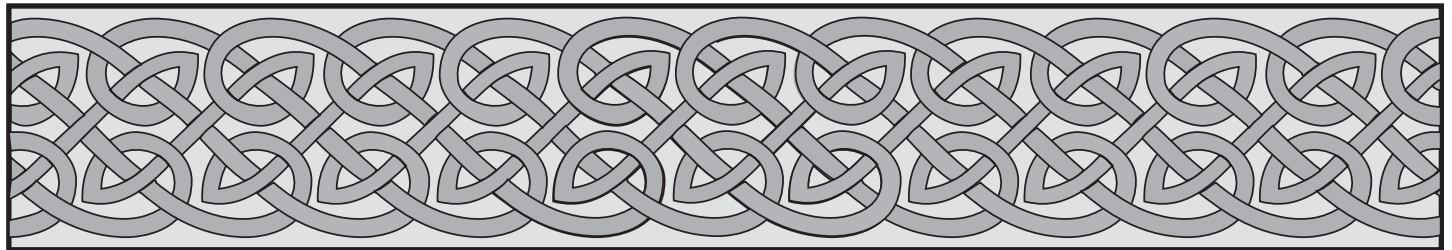


Well folks, many of you received the email I sent out last month but others are still not aware. Sadly, on March 7th we lost one of our longer-standing employees, David Lortz, after a battle with cancer this past fall and winter. He was 65 and was a pleasure to work with and an honor to have known- he was a kind, caring soul and will be missed around here. He had a knack for making our customers feel comfortable and welcome.

David was born on February 5, 1945 in Buffalo. He served in the US Navy from 1964-1970 and spent a career in the US Postal Service in Stanley, NY before retiring and starting work here at the winery in 2006. He was an artist who focused on some of the most incredible stained glass pieces imaginable. He loved the outdoors and often camped, kayaked, and spent a lot



of time gardening both at home and here at the winery. He truly loved life in the Finger Lakes and absorbed every minute of it in a positive way. David is survived by his son Christopher Lortz of Port Ewen, NY; five grandchildren, Patrick C. Cozine, Sophia Botcher, Ashley, Austin and Antonia Lortz and several nieces and nephews.



From the Library:

An Evening of Food & Wine Saturday, June 5 6:30-?

\$40 per person. Seating limited to 30 people— make your reservations today.

For the past few years we've hosted evenings vertical tastings (multiple vintages of the same wine) and horizontal tastings (multiple wines of the same vintage) and how well the wines held up over time was a mystery until we opened the bottles right then and there. This Library tasting will be different- we are cherry picking a variety of wines that have aged particularly well and represent some of our finest aged wine offerings (yes, Black Russian Red will be included)! The selected wines will be matched and served with the appropriate food course- another evening of great wine and food pairings! Some of the selected wines will also be available for sale in limited quantities. I promise an impressive line-up of wines and as you can see by the menu below, Stacey is outdoing herself once again! The evening will be a casual affair and will I'm sure will be a memorable one; I hope you can join us!

Roasted wild mushrooms served on toast points with Gruyere

Whole wheat pitas topped with local Chevre from Lively Run and a cherry tomato confit

Chicken Baklava with fruit and Moroccan spices

Lemon-caper stuffed local eggs with radish

Mini cornbread crab cakes garnished with chive Aioli

Spring lamb Kofta with minted Tzatziki

Crepes filled with local strawberries and lemon balm infused Greek yogurt

McGregor Vineyard 2010 Events

June 5

*From the Wine Library:
An Evening of Food & Wine
Limited to 30 people, reservations required \$40 per person*

July 17-18

*Finger Lakes Wine Festival
Watkins Glen International Speedway*

August 14-15

Blues and Blueberries

August 21

Clan Club Picnic

August 22

Viking Spirit Brunch Cruise

September 11-12

*The Hudson Valley Wine Fest
Dutchess County
Fairgrounds*

November 6-7

December 4-5

Red Wine Barrel Tasting

Keuka Lake Wine Trail 2010 Events

May 15-16

Keuka in Bloom

June 12-13 & 26-27

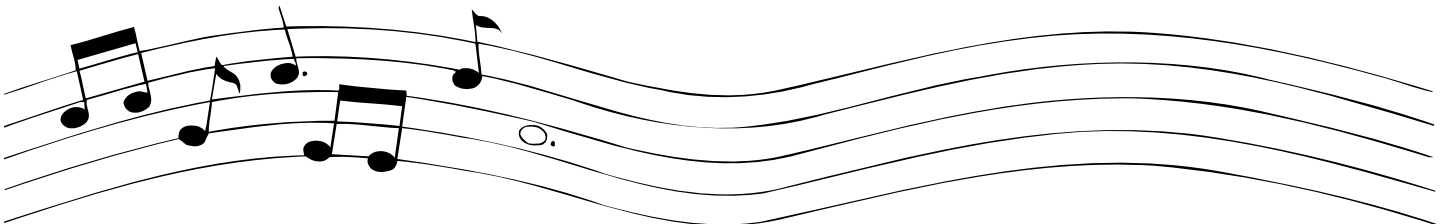
BBQ at the Wineries

Sept. 18-19

Harvest Tour of Food & Wine

November 13-14, 20-21

Keuka Holidays



Cheese & Music weekends

We've really enjoyed filling our gift shop and snack cooler up with more and more local products to introduce to you. This year, we've decided to invite local cheese makers to the winery on Sundays from Noon to 5 pm throughout the summer. This is a great way to meet the maker, learn about their business, sample their products and purchase high quality cheese from right here in the Finger Lakes. So far, we have the following schedule (more are certain to be added and will be listed at www.mcgregorwinery.com and on our facebook page "McGregor Vineyard Winery of the Finger Lakes").

Wine and Cheese Sundays • noon-5 pm

June 6: Finger Lakes Farmstead Cheese Company

July 4: Sunset View Creamery

August 1: Keeley's Cheese Company

We have also lined up a number of regional musicians to come play at the winery on Saturday afternoon/evenings in the summer and fall. There is no charge to visit, relax and listen...just sit back, order some wine and a local artisan cheese board and enjoy! Again, details will be posted online.

Wine and Music Saturdays

July 3: Meyer & McGuire, 5-8 pm

July 31: Mike Cornish, 5-8 pm

August 7: Alec Smith, 5-8 pm

August 14&15: Blues & Blueberries
(musicians to be announced soon)

September 11: Alec Smith, 3-6 pm

September 25: Mike Cornish, 3-6 pm

In this month's Clan Pack



2008 Muscat Ottonel

\$14.99 per bottle retail (375 ml)

Special Clan Pack Pricing (good through May 31st) Discount prices good on mixing/matching with the 2008 Traminette

\$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 12-23 bottles (25% discount)

\$10.49 per bottle for 24+ bottles (30% discount)

The grapes for this wine were estate grown and picked by hand on October 14, 2008. A total of 1.17 tons of fruit was harvested and the grapes were picked with 20 brix natural sugar, 0.62 TA and a 3.26 pH. The grapes were de-stemmed, crushed and pressed. The juice was inoculated with yeast and fermentation lasted for one month at temperatures of 46-59 degrees. The wine was cold & heat stabilized, filtered and then bottled on July 28, 2009. At this time the wine had 0.63 TA, a 2.97 pH, 0.5% residual sugar and 11.3% alcohol. This wine was bottled in half bottles (375 ml.) and a scant 64 cases were produced.

This delicate, dry white wine has a light pale yellow color and a perfumed aroma reminding one of fresh apricots and orange zest. It is light bodied, crisp and the aromatics carry through on the palate and orange essence lingers on the finish. I've always felt that our dry styled Muscats make a perfect aperitif. Also pairs well with sushi, broiled haddock, cheese & crackers.

In this month's Clan Pack



2008 Traminette

\$15.99 per bottle retail

Special Clan Pack Pricing (good through May 31st) Discount prices good on mixing/matching with the 2008 Traminette

\$13.59 per bottle for 3-5 bottles (15% discount)

\$12.79 per bottle for 6-11 bottles (20% discount)

\$11.99 per bottle for 12-23 bottles (25% discount)

\$11.19 per bottle for 24+ bottles (30% discount)

The grapes for this wine were harvested from Fullagar Vineyards on the east side of Keuka Lake about eight miles north of the winery. A total of 2.5 tons of grapes were picked on October 13, 2009. They were picked at 21.4 brix, 0.94 TA and a pH of 3.13. The grapes were de-stemmed, crushed and pressed. The juice was inoculated with yeast and was fermented for one month at 57-59 degrees. The wine was cold and heat stabilized and then filtered and bottled on April 14, 2009. The wine had a 0.83 TA, 3.09 pH, 1.5% residual sugar and 11.5% alcohol. A total of 141 cases were produced.

This nearly dry, crisp wine has a beautiful, aroma of fruit and rose petal. It has a surprising complexity on the palate with flavors reminiscent of apple, pear, melon, a touch of spice and a lemon driven finish. This is a great wine to open on a hot summer evening and to enjoy on its own. It pairs well with spicy Mexican dishes, barbeque pork, turkey, and seafood; this is a very versatile food wine- enjoy!



Join us on Facebook
at **McGregor
Vineyard Winery of
the Finger Lakes**

And be sure to check out this photo essay
roundup of the world's most beautiful
vineyards: The World's Most Beautiful
vineyards on Sharing Travel Experiences:
<http://www.sharingtravelexperiences.com/world-most-beautiful-vineyards/>

May's **30% off sale** for our **30th Anniversary**

Well folks, May is **Riesling Month** in New
York and what better way to celebrate that
with a great deal on McGregor Rieslings...
take advantage of this sale for the entire
month:

2007 Dry Riesling \$16.09
per bottle (reg. \$22.99)

2007 Semi-Dry Riesling \$12.59
per bottle (reg. \$17.99)

2007 Riesling \$12.59
per bottle (reg. \$17.99)

Recipe Corner

Mushroom and Gruyere delights

- 1 lb. shiitake mushrooms
- 1-2 T. olive oil
- 1 pinch ground nutmeg
- Salt and pepper to taste
- 12 Mini whole wheat pitas (I use Wegman's brand) or
baguette sliced into 1" thick rounds
- 12 oz. Cream cheese
- 8-10 oz. Gruyere cheese, thickly shredded

Pre-heat oven to 425 degrees.

Remove woody ends from the mushroom stems and
wipe the mushrooms clean with a dry cloth then cut into
roughly even sized pieces about 1" wide.

Drizzle them with the oil and add salt, pepper and
nutmeg.

Place on a baking sheet and roast in the oven for about
10 min. Stir and roast for another 10-15 min. or until edges
are crisp but the inside remains moist.

Turn oven to broil.

Spread about 1 oz. of cream cheese on each pita.

Top with mushroom mixture then with the Gruyere
cheese and place under the broiler until bubbly.

These can be prepped ahead and broiled when you
are ready to serve them. Cool the mushrooms completely
before assembling, place on the baking sheet and
refrigerate, well covered, until ready to broil.

Ray Emery – please help a great grape-grower and friend!

We are fortunate to produce some of the finest Seyval Blanc in the Finger Lakes and every Seyval grape we've used has come from Emery Vineyards on the west side of Keuka Lake. Every year of growing grapes in the Finger Lakes is a challenge, some more than others. This year is going to be about the hardest for Ray. He's been living with a rather rare disease which decided to flare up this spring. After a month in the hospital he was sent home and immediately was rushed back to the hospital and flown up to Strong Hospital in Rochester. After a very close call, he is now back home recovering, but it is unlikely that he'll be able to tend to his vineyard this season.

Many have volunteered their time to get the pruning and tying done, but money still needs to be raised to help him cover vineyard costs and medical bills. There will be a benefit for him at the Valley Inn in Branchport on Sunday, May 16th. I'd like to ask you all to consider sending a donation to help him out. They can be mailed to Mike Linehan, Yates County Chamber of Commerce, 2375 Rte 14A, Penn Yan, NY 14527; please make checks out to "Mike Linehan." The generosity of our Clan Club is overwhelming... at last weekend's White Wine Barrel Tasting we raised over \$500!!! Thank you to those who have already donated and thank you to those who will be doing so!



MCGREGOR *vineyard*

5503 Dutch Street, Dundee, NY 14837
(800) 272-0192 • (607) 292-3999

web: www.mcgregorwinery.com • e-mail: info@mcgregorwinery.com

Red Wines

2006 Black Russian Red	\$49.99
2007 Black Russian Red	\$54.99
2006 Rob Roy Red (almost gone)	\$39.99
2007 Rob Roy Red	\$39.99
2007 Cabernet Sauvignon	\$29.99
2006 Merlot (almost gone)	\$26.99
2007 Merlot Reserve	\$31.99
2007 Cabernet Franc Reserve	\$24.99
2007 Cabernet Franc	\$17.99
2006 Pinot Noir	\$27.99
2007 Pinot Noir	\$27.99
2007 Pinot Noir Select	\$27.99
Highlands Red	\$9.99

Dry White Wines

2007 Unoaked Chardonnay	\$16.99
2008 Unoaked Chardonnay	\$16.99
2007 Dry Riesling	\$22.99
2008 Dry Riesling Reserve	\$24.99
2007 Dry Gewürztraminer	\$19.99
2008 Dry Gewürztraminer Reserve	\$24.99
2008 Muscat Ottonel	(375 ml) \$14.99

Semi-Dry/Semi-Sweet White Wines

2007 Traminette	\$15.99
2008 Traminette	\$15.99
2008 Rkatsiteli-Sereksiya	\$24.99
Sunflower White	\$8.99
2007 Semi-Dry Riesling	\$17.99

2007 Seyval Blanc	\$12.99
2008 Seyval Blanc	\$12.99
2007 Cayuga White	\$9.99
2007 Riesling	\$17.99
2008 Riesling	\$17.99
2007 Muscat Ottonel Reserve	(375 ml) \$16.99

Rosé & Blush Wines

Thistle Blush	\$8.99
---------------------	--------

Sweet White Wines

2007 Late Harvest Vignoles	(375 ml) \$23.99
----------------------------------	------------------

MAGNUMS AVAILABLE...

We have a few of each of the following available— call us today if you'd like to order a few!

2007 Cabernet Franc Reserve
\$50

2007 Cabernet Sauvignon
\$60

2007 Black Russian Red
\$110

2007 Rob Roy Red
\$80