



MCGREGOR  
*vineyard*

## Clan Club News

**30 years,  
summer's here and  
the picnic's on the  
way!**

Summer's come in quite a bold manner- no hesitation, no doubt about it. I'm nearly in disbelief, but nature doesn't lie...we're nearly three weeks further into the growing season than is typical! Rest assured, this is bodes well for the 2010 vintage. If the current weather trend continues, we all can look forward to deep, rich and smooth red wines and crisp, complex and delicious white wines- time will tell!

Summer also signals another event to look forward to- the annual Clan Club Picnic! If you haven't already, set aside Saturday, August 21<sup>st</sup> for this year's Bacchanalian fest, do it now! This is the winery's 30<sup>th</sup>

anniversary and this is sure to be a memorable picnic. Why not make a weekend of it and join us on Sunday the 22<sup>nd</sup> for a two hour wine & brunch cruise on the Esperanza Rose (all details are in this newsletter).

As you might expect, the July Clan Pack contains two wines from the 2009 vintage that are perfect for the lazy days of summer. The 2009 Rosé d'Cabernet Franc is our first vintage of this delightfully crisp and fruity nearly dry rosé since 2006. The 2009 Semi-Dry Riesling is about as refreshing as they come and should be a welcome treat for you on a lazy, hazy summer's eve. Cheers!

## **Dirt from the Vineyard and Juice from the Winery**

The vineyard is in great shape! We had an unusually quick start to spring and the vines are literally 2-3 weeks ahead of schedule. Ray, our vineyard manager has kept on top of mildew pressures that come with hot and humid weather and the crop is doing well. Our main concern is staying on top of our crop size and not over producing. As it stands at this time, we're looking at an incredible year for both red and white wines.

In the winery, our winemaker Jeff is busy bottling up the 2008 reds and all of the 2009 white wines are in the bottle and being labeled. We'll contact all of you who have purchased these wines as futures as they are ready and will send along as many as possible with this July Clan pack. Also, we will plan on handing out as many of the futures as possible to those attending the picnic. As this month's pack showcases, the 2009 vintage wines are quite good- much better than was anticipated during last year's growing season. Jeff is very excited about the reds from 2009 and I hope you'll plan to be among the first to try them with us at the annual Red Wine Barrel Tastings held on the first weekend of November and December... sign up now as we already have quite a few reservations!

### **Dutch Street Vineyard & Home Available**

A 17 acre property on Dutch Street with a stunning view of Keuka Lake that includes a home and 10 acres of income producing vinifera and native grapes with a connection to the winery is available. Call John McGregor at 607-292-3999 from more information.

## **Summer Sunset hours**

July marks the start of our annual "sunset hours" which we've held for a good 20 years now. We are open until 8pm on Fridays and Saturdays through the end of August. This is a great time to unwind at the end of the day, have a glass of wine and enjoy a local artisan cheese slate. For many of the Saturday evenings we have invited local musicians to play on the stone patio from 5pm to 8pm. We hope you can join us and bring some friends along!



### **Serendipity**

#### **Blueberry Farm Update**

Stacey and I officially opened our organic u-pick blueberry patch to the public on July 3rd which is the earliest the patch has ever opened (and it's been in operation since the 1970s). There's a lot of fruit out there and we hope you'll make it a point to pick some while you're in the area. The address is 3455 Chubb Hollow Road in Penn Yan. Take route 14A south out of Penn Yan, pass Oak Hill Bulk Foods and turn left onto Baker Road (there's a big u-pick sign there). Baker Road ends on Chubb Hollow. Take a left and it's a half mile down the road on the right! The season should extend throughout August and possibly into September. We're charging \$1.40 per pound. We'll also have pints for sale at the winery.

# Annual Clan Club Picnic

## Saturday, August 21, 2010

**Rain or Shine! \$30 per member and \$40 per guest.**

**Designated drivers (strongly encouraged) and children are half price.**

We're really excited to welcome back our old friend and lifetime member, Walt Atkison to provide our live music for our 30<sup>th</sup> anniversary picnic! Walt plays some of the finest guitar and harmonica you'll ever be treated to. For those who remain to be initiated, this is an afternoon of great wine, a chicken and ribs barbeque provided by Gale Wyn Farms, fresh grilled corn on the cob, blind wine tastings, live auction of wines from our wine library and general merriment! We'll also be unveiling a very special wine release in honor of our 30<sup>th</sup> anniversary which all in attendance will be the first to sample!

One of the most fun parts of the day requires your help! We ask you all to prepare hors d'ouvres to share with the crowd. Be creative and incorporate some McGregor wine if you can. Please keep in mind that we won't have the ability to heat/chill what you bring! We will have chairs under the tents but we strongly suggest you bring a comfortable lawn chair. The picnic is rain or shine...we've held this picnic for many years and have been graced with great picnic weather 99% of the time, but there is always the chance of rain, so come prepared. Actually, a few years ago we had monsoon-like rain and it was one of the most fun picnics we've had, so regardless of the weather, we're going to have a ball! Reservations or cancellations are required by Friday, August 13th

### Picnic Schedule:

- 11:30 Registration for the picnic begins
- 1:00 Picnic officially starts
- 2:00 Red and White Wine Blind Tasting... McGregor wines versus other local wines!
- 3:30 "From the Library" Live Wine Auction... many, many vintages of our wines pulled from storage!
- 4:30 Annual Picnic Picture
- 5:00 Chicken & Country Style Pork Ribs... grilled corn on the cob, tossed salad, salt potatoes & butter, baked beans, rolls, and locally made dessert.
- 6:30 Picnic winds down... winery continues to be open until 8 pm!

Visit [www.yatesny.com](http://www.yatesny.com), [www.keukawinetrail.com](http://www.keukawinetrail.com) and [www.hammondspport.org](http://www.hammondspport.org) for listings of places to stay.

### Things to keep in mind:

- It's a long, fun day but the picnic does end— pay attention to the amount of wine you consume (non-alcoholic refreshments are available)!
- We provide many chairs, but suggest you bring your favorite lawn chairs for the day.
- Bring your raincoat and umbrella just in case... the picnic will go on even with rain!
- Make your lodging reservations sooner than later!
- Bring an appetizer to share
- Don't wait until the end of the picnic to visit the winery...

## Sunday Brunch Cruise

**August 22, 2010 • 12:30-2:30, boarding at Noon**

**\$40 per person, reservations required and we must have payment at the time of reservation.**

We've decided to have our Sunday brunch cruise on the Sunday following the Clan Club picnic on the Esperanza Rose this year...it's our 30th anniversary and we thought we'd do something special! The Rose holds a brunch buffet to the public from 12:30-2:30 and they've extended us the courtesy of allowing us to bring along wine for all Clan Club members who come along for the ride. Brunch will be buffet style and include sausage, pancakes, bacon, scrambled eggs, chicken, potatoes, dessert, etc... Let's fill the boat with Clan Club members- there's only room for about 75 people so sign up now! Visit [www.esperanzaboat.com](http://www.esperanzaboat.com) for details on the boat itself. Do not purchase ticket for this through Esperanza- we need your reservations and will provide the numbers to them! This is a great way to "extend" the picnic and spend a relaxing few hours with us on Keuka Lake. Founders of the winery, Bob & Marge McGregor, will join us and look forward to spending some time with you all.

## McGregor Vineyard 2010 Events

**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

**June 12-13 & 26-27**

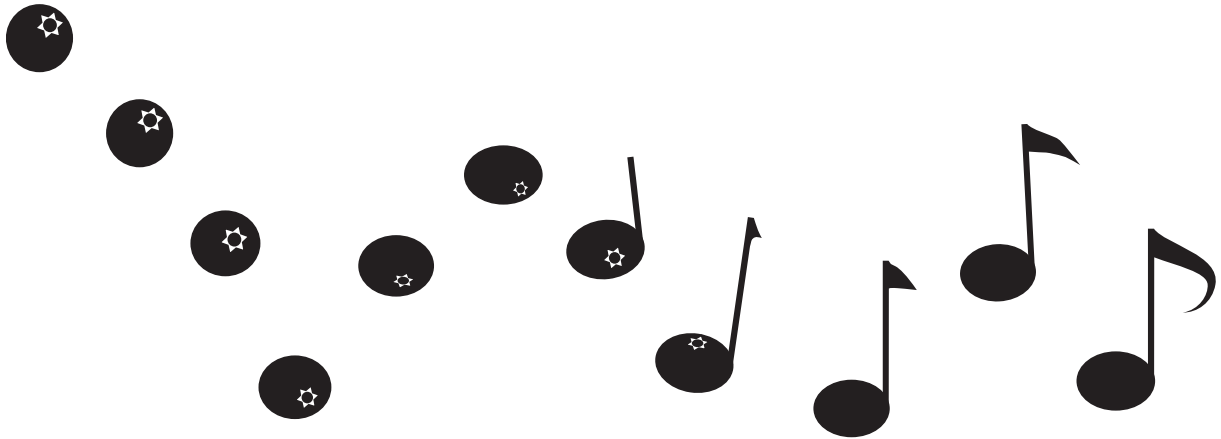
*BBQ at the Wineries*

**Sept. 18-19**

*Harvest Tour of Food & Wine*

**November 13-14, 20-21**

*Keuka Holidays*



# BLUES & BLUEBERRIES

This long-standing annual event is taking on a special character this year. As many of you know, Stacey and I now live on a farm with four acres of organic blueberries. It's a u-pick operation open to the public and this year's blueberries will be coming exclusively from our farm. We'll also have plenty of our blueberries for sale at the winery during the event (and throughout the season). This year we'll have local bluesman Steve Peao performing on Sunday.

## In this month's Clan Pack



### 2009 Rosé d'Cabernet Franc

**\$14.99 per bottle retail**

Special Clan Pack Pricing

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

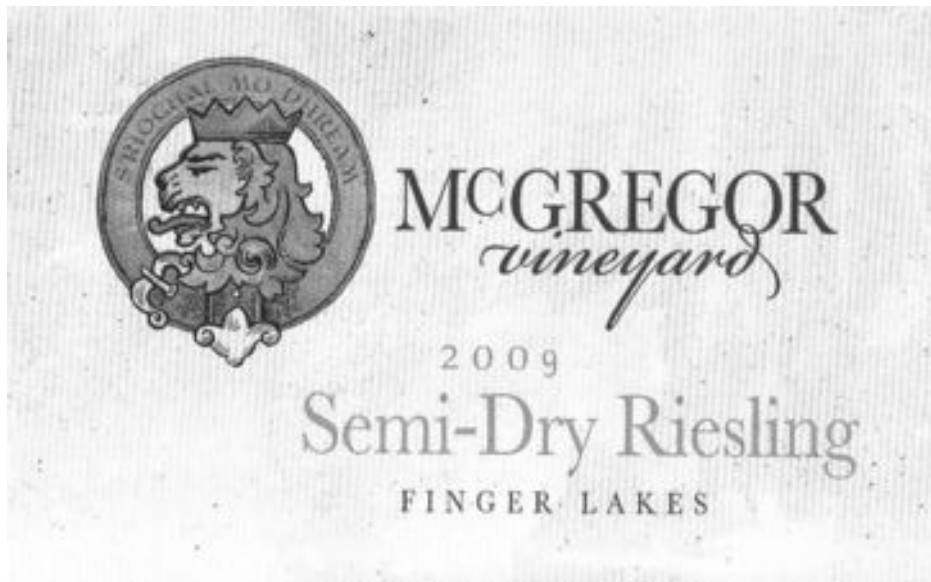
**\$11.99** per bottle for 6-11 bottles (20% discount)

**\$11.24** per bottle for 12-23 bottles (25% discount)

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

A total of 4.7 tons of estate grown Cabernet Franc grapes were harvested by hand on October 23, 2009. The grapes were picked with 18 brix sugar, 1.05 TA and a 3.03 pH. The grapes were crushed and inoculated with a yeast culture created specifically for rosé wines. Fermentation lasted for 19 days at 59-60 degrees. The wine was eventually cold stabilized and filtered and was then bottled on May 6, 2010. The wine has 1.25% residual sugar, 0.79 TA, a 3.11 pH and 12.1% alcohol. A total of 294 cases were produced.

I'm not sure that there can be a more perfect wine for summer get-togethers than a crisp, clean and fruity rosé and this one sure fits the bill. The wine is a clear, pink salmon color. You'll find this wine to have aromas and flavors of fresh strawberries, cherries, and a hint of pepper which is a characteristic of Cabernet Franc grapes. This wine is well-balanced, crisp and refreshing. Pairs well with summer picnic dishes, fried oysters, garlic-heavy dishes, braised lamb and, of course, is great all on its own. Drink now! Stock up on this wine and make it your everyday summertime wine- it won't last long.



## **2009 Semi-Dry Riesling**

**\$17.99 per bottle retail**

Special Clan Pack Pricing

**\$15.29** per bottle for 3-5 bottles (15% discount)

**\$14.39** per bottle for 6-11 bottles (20% discount)

**\$13.49** per bottle for 12-23 bottles (25% discount)

**\$12.59** per bottle for 24+ bottles (30% discount)

The estate grown grapes for this wine were picked by hand late in the season on November 27, 2009 from vines now averaging over 30 years old. A total of 4.3 tons were picked and had 21 brix sugar, 1.28 TA and a 2.79 pH. The grapes were crushed and cold soaked, pressed and inoculated with yeast. Fermentation lasted 17 days at 58-60 degrees. The wine was cold stabilized and filtered and then bottled on April 21, 2010. The wine has 1.5% residual sugar, 0.98 TA a 2.97 pH and 11.8% alcohol.

This style and vintage of Riesling is why I'm so enamored with this grape. It exemplifies why the Finger Lakes is the definitive Riesling growing region of the world. Intense and zesty fruit character is balanced with a firm acidity and clear mineral component derived from our slate bedrock and heavy clay soils. The wine has a pale straw color and has aromas of fresh grapefruit, lime zest and a hint of peach. These aromas follow through as flavors on the palate with stone fruit flavors of peach, nectarine and a bit of apricot. The finish is crisp and citrusy. This youthful Riesling is excellent right now but should cellar very nicely for those who enjoy an aged Riesling. Best over the next five years. This is a very versatile food wine; for starters, serve this Riesling with ceviche, black bean and corn enchiladas, grilled chicken or smoked lake trout.

# Recipe Corner

## Grilled Pork Chops with Blueberry-Ginger relish

4 center cut, bone in pork chops about 2" thick

### Marinade

- 4T. dry red wine
- 2T. soy sauce or tamari
- 2T. dry sherry
- 2 cloves garlic, crushed
- 1T. brown sugar
- ½ t. crushed red pepper flakes

### Relish

- 1c. fresh blueberries, chopped
- 1t. shallot, minced
- 1 serrano chile, seeded and minced
- 1T. fresh cilantro, minced
- 1T. fresh lime juice
- 1t. fresh ginger, peeled and minced
- ¼ t. each salt, black pepper and brown sugar

Place marinade ingredients in a large sealable plastic bag. Add pork chops and refrigerate at least 2 hours or overnight.

Assemble relish in a medium bowl about 30 minutes before serving.

Prepare a hot grill. Remove pork chops from the bag and discard marinade.

Grill them for about 3-5 minutes per side turning them only once. Check the internal temperature of the pork by placing a meat thermometer into the thickest part of the chop near the bone. It should read 160 degrees. Do not overcook. Remove chops from the grill and let them rest on a platter, lightly covered with foil for 5 minutes. Serve topped with relish. Our 2009 semi-dry Riesling will make a delicious pairing with this dish.



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

And, as always, on the web at  
[www.mcgregorwinery.com/](http://www.mcgregorwinery.com/)

## Smoked Trout Spread

- ½ small red onion, sliced very thinly
- 8 oz. cream cheese or Neufchatel (low fat cream cheese)
- 2 T. milk or 1T. if using Neufchatel
- 1 pinch of lemon zest or 1t. lemon juice
- 1 pinch minced fresh dill
- 4-5 drops Tabasco sauce
- 8 oz. smoked trout or smoked salmon or Lox, if you prefer
- 2 T. capers or caper berries, drained
- 1 lemon, cut into wedges
- ¼ t. freshly ground black pepper
- 1 fresh dill sprig for garnish
- Flatbread crackers

Place onion slices in a small bowl and soak in cold water for 15 minutes.

While onions are soaking, mix together the next 5 ingredients until well combined. Remove onions from the water and pat dry with a paper towel.

Add the trout to the creamed mixture and gently combine. Place the spread on a serving platter and top with capers, onion slices and pepper. Garnish with dill sprig and arrange the lemon wedges and flatbread around the edge of the platter. Serve with McGregor's Rosé de Cabernet Franc.



### McGregor Vineyard Winemaker's Dinner

**Monday, August 16, 2010 at 6 pm  
The Switzerland Inn**

The Switz is offering a series of winemaker's dinners this year and Stacey and I are excited to be hosting one! We've heard excellent reviews from the first dinner and hope you'll sign up for the one we're hosting. Call the Switz directly at 607-292-6927 for information and to place your reservation. No further details were available before printing this newsletter.



# MCGREGOR *vineyard*

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

web: [www.mcgregorwinery.com](http://www.mcgregorwinery.com) • e-mail: [info@mcgregorwinery.com](mailto:info@mcgregorwinery.com)

## *Red Wines*

2006 Black Russian Red .....	\$49.99
2007 Black Russian Red .....	\$54.99
2007 Rob Roy Red .....	\$39.99
2007 Cabernet Sauvignon .....	\$29.99
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*

2008 Unoaked Chardonnay .....	\$16.99
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
2009 Semi-Dry Riesling .....	\$17.99
2008 Seyval Blanc .....	\$12.99
2008 Riesling .....	\$17.99
2007 Muscat Ottonel Reserve .....	(375 ml) \$16.99

## *Rosé & Blush Wines*

2009 Rosé d' Cabernet Franc .....	\$14.99
Thistle Blush .....	\$8.99

## *Sweet White Wines*

2007 Late Harvest Vignoles .....	(375 ml) \$23.99
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**July's 30% off sale for  
our 30th Anniversary**

**2007 Unoaked Chardonnay**  
just **\$11.89** per bottle (reg. \$16.99)

**2006 Pinot Noir**  
just **\$19.59** per bottle (reg. \$27.99)