



MCGREGOR
vineyard

Clan Club News

*Wine is sunlight, held
together by water*
Galileo

Given the summer and sunlight we just experienced in the Finger Lakes and most of the country for that matter, we are surely going to be treated to some intense wines from 2010. Ripening remains about 2-3 weeks ahead of an average year. In fact, the Diamond grapes used in our Sunflower White were delivered and pressed on September 7th. The grapes were sweet, ripe and filled the parking lot with the scent of fresh pineapple...harvest is upon us folks! A lot can still happen over the next month, but if the current trend continues, we should be able to craft white wines with varietal intensity and great acid/sugar balance along with deep, rich and complex reds.

This is the last vintage of the first decade of the 21st century. Typically, history has shown us that we will have one or two exceptional years out of ten in the Finger Lakes. However, we just experienced an unusually great grape-growing and wine-making

decade— 2001, 2005, 2007, 2008 and perhaps 2010 were all exceptional years of quality. I can only hope that nature is as generous to us over the next ten years.

I'm proud to announce that our 2008 Riesling and 2009 Rose d'Cabernet Franc were given high accolades at the NY Wine & Food Classic which is the only competition our wines were entered in this year. The Riesling was awarded "Best Dry Riesling" and the Rose was awarded "Best Vinifera Rose." This month's featured wines will have to wait until next year to be entered in competition but I can assure you they are absolutely delicious and medal worthy! As summer fades and fall returns with cool breezes and blankets of dew, I naturally crave red wine. Both of the wines this month are reds, so I hope this is true for you as well... get out a cork pull and enjoy our 2008 Pinot Noir and 2008 Cabernet Franc!

From the Library

I have the “difficult” job of opening and sampling quite a few wines from our library of wines to help me make decisions on which wines to include (or not) in our “From the Library” wine auction at the Clan Club Picnic. I always find some gems and I always find some disappointments. I also am often confronted with wines that are somewhat perplexing and require me to get other’s opinions because I’m on the fence with respect to just how much I like or don’t like a particular wine.

One interesting example of this concerns two wines from the 2004 vintage and each has “Brett” (Brettanomyces) which I can never recall tasting in one of our wines. This is a wild yeast that lives on fruit skins and sometimes ends up growing in wines. When it appears in wines it tends to be considered by many New World winemakers as a flaw as it was not a specific intention of the winemaker. However, debate rages on about this and its presence in wine is much more accepted in regions of the Old World. It’s often present in Chinon (Cabernet Franc from the Loire, France) as well as in Pinot Noirs from Burgundy and wines from the Rhone valley, particularly those containing a high percentage of the Mourvèdre grape.

The flavors “Brett” introduces to a wine are quite varied and unpredictable. At low concentrations its influence generally increases a wine’s complexity and is rather enjoyable. It can impart aromas and flavors of leather, smoke, spice and

a barnyard character. Less desirable (completely undesirable?) influences of Brett include plastic/band-aid, bacon, intense barnyard/manure and “mousy” aromas and flavors.

So, I opened our 2004 Rob Roy Red (Cabernet Franc, Cabernet Sauvignon and Merlot) and found it to have the classic barnyard/leather/spice influence of Brett which I find to be integrated nicely with the fruit character of the wine. This should be consumed now before the wine is completely overwhelmed with Brett. I wanted to find which grape component was responsible and I found it in the 2004 Cabernet Franc. For me, it’s far too present in this wine for my liking, which is a real disappointment. Tolerance to Brett wines varies from individual to individual— some love it and some hate it. For me it really comes down to the specific wine— I can’t say that I love or hate it... sometimes I really appreciate its presence and other times I need to walk away from the glass in front of me! I enjoy what it’s doing with the 2004 Rob Roy right now and don’t care for it in the 2004 Cabernet Franc. If you have either of these wines in your cellar try them out and see what you think. Brett will continue to impart its character on these wines; it will not diminish with time or by letting the bottle breathe, so if you don’t care for wines with Brett, it’s time to move these wines out of your cellar and to replace them with something else!

Red & White Wine Barrel Tasting Futures

We’ve contacted many of you already, but just to be on the safe side, for those of you who attended the Red Wine Barrel Tasting last November and December and/or the White Wine Barrel Tasting this past spring, **YOUR FUTURES ARE READY!** Please give us a call or email us to let us know if you’d like to pick them up or have these wines shipped. There are two exceptions- the 2008 Black Russian Red and 2008 Cabernet Franc Reserve will *not* be bottled until early to mid spring.

Red Wine Barrel Tasting

\$30 per member \$40 per guest

November 6 & 7 • December 4 & 5 • Noon, 2 pm and 4 pm

This year we're showcasing samples of the 2009 vintage red wines. This is a great way to preview an entire vintage of our reds as they're developing in the barrel. All wines presented will be offered at **30% off** the projected retail price. Each tasting is limited to 30 people. The tasting will take place in our oak barrel building and takes approximately 45-60 minutes. This is conducted in candlelight and with crystal glasses. I would suggest wearing warmer clothes as the room hovers around 60-63 degrees. After tasting and discussing the 2009 vintage reds, the group will be treated to another one of Stacey's outstanding buffets in our back tasting room where our regular wine list will be available for you to sample along with the foods. Here's the menu she's prepared:

Slow Cooked Mexican Beef

Locally raised beef is braised and slow simmered with onion, garlic, tomato, chilies and dark beer then shredded and served on cornbread squares with a local extra sharp cheddar cheese.

Smoked Turkey Canapés

Locally raised and hickory smoked turkey thigh is sliced thin and served on a water cracker with a drizzle of Chef Lerman's blackstrap molasses Yankee B.B.Q. sauce then garnished with fresh chives.

Breaded Artichoke Hearts

Steamed artichoke hearts are rolled in Lively Run Goat Dairy's Chevré cheese then coated in a delicious parmesan, toasted breadcrumb and sundried tomato mixture.

Salami Cornets

Spicy, dry cured Italian salami rolled with herbed cream cheese and secured with a roasted red pepper strip and green olive.

Baked Mussels with Melted Brie and Toasted Garlic Chips

Mussels steamed in white wine, garlic and herbs are topped with triple crème French Brie and crisp, pan fried slices of garlic. Served with slices of toasted baguette.

Smoked Salmon Tartar Style

Finely chopped smoke-roasted salmon is marinated in citrus and served in cucumber cups then garnished with a lemon/dill sour cream.

Roquefort Canapés

Belgian endive leaves filled with creamed Roquefort Cheese, fresh grape halves and pralined bacon.

Dark Chocolate Caramel Pecan Bars

McGregor Vineyard 2010–2011 Events

November 6-7

December 4-5

Red Wine Barrel Tasting

January 29, 2011

Robbie Burns Day

Keuka Lake Wine Trail 2010 Events

Sept. 18-19

Harvest Tour of Food & Wine

November 13-14, 20-21

Keuka Holidays



New York Wine & Food Classic

We only entered one competition this year and it treated us well. We got 10 medals out of 12 entries, including two wines designated as “Best of Class!” Here are our results:

2008 Riesling

Best Dry Riesling & Gold Medal

2009 Rosé D’Cabernet Franc

Best Vinifera Rosé & Gold Medal

2008 Dry Riesling Reserve

Silver Medal

2008 Unoaked Chardonnay

Silver Medal

2008 Seyval Blanc

Silver Medal

2007 Cabernet Franc Reserve

Silver Medal

2008 Rkatsiteli-Sereksiya

Bronze Medal

2007 Merlot Reserve

Bronze Medal

2007 Rob Roy Red

Bronze Medal

In this month's Clan Pack



2008 Cabernet Franc

\$17.99 per bottle retail

Special Clan Pack Pricing (good through October 31st)

\$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)

Four tons of estate grown Cabernet Franc were harvested by hand on October 25, 2008. At this time the grapes had 21.7 brix sugar, 0.99 TA and a 3.16 pH. The fruit was lightly crushed and fermented for 11 days at 65-78 degrees. The must was pressed, underwent 100% malo-lactic fermentation and was oak aged for 16 months in a combination of new and used French and American oak barrels. The wine was heat and cold stabilized, egg white fined and filtered. It was bottled on July 15, 2010 and has 0.61 TA, a 3.44 pH, 0.25% residual sugar and 12.5% alcohol. 233 cases were produced.

This vintage of Cabernet Franc is a bright vibrant dry red wine. It has a beautiful hue and is very fruit forward and aromatic; aromas of fresh red cherries and strawberries mingle with a spicy character and jump out of the glass. The palate is treated to a similar experience and the complexity of the wine is more pronounced. Its fresh fruit character is combined with a touch of oak and hints of cedar and graphite/pencil shavings (a common characteristic of Cabernet Franc). Fine, well developed tannins finish this wine out nicely. This wine does have cellar potential but was truly crafted to be consumed over the next year or two. Serve with grilled chicken, pork and turkey.

In this month's Clan Pack



2008 Pinot Noir

\$29.99 per bottle retail

Special Clan Pack Pricing (good through October 31st)

\$25.49 per bottle for 3-5 bottles (15% discount)

\$23.99 per bottle for 6-11 bottles (20% discount)

\$22.49 per bottle for 12-23 bottles (25% discount)

\$20.99 per bottle for 24+ bottles (30% discount)

This Pinot Noir is comprised of a blend of all three Pinot Noir clones grown at McGregor Vineyard. These represent some of the oldest plantings of this grape variety in the Northeastern United States and now average 30-35 years of age. A total of 3.7 tons of Clone 7 was harvested by hand on October 8, 2008. The grapes had 21.8 brix natural sugar, 1.02 TA and a 3.28 pH. The grapes were de-stemmed, inoculated with yeast and fermented at temperatures reaching 80 degrees. The wine went through a 100% secondary fermentation. The wine was pressed and transferred into a combination of new and used French oak barrels. On the same day 1.65 tons of the Mariafeld clone were harvested by hand and had 22 brix sugar, 1.05 TA and 3.27 pH. This was processed in the same manner as the Clone 7, but fermentation lasted 8 days and reached 84 degrees. The Gamay Beaujolais clone was harvested a few weeks later on October 25. A total of 1.86 tons was harvested by hand and had 22 brix sugar, 1.15 TA and 3.26 pH. Fermentation lasted for 10 days and reached a temperature of 80 degrees. Each wine was aged separately for 15 months in the French oak barrels. The wines were egg white fined, cold and heat stabilized, filtered and blended together. A total of 450 cases were bottled on June 23-24, 2010. The finished wine has 0.63 TA, 3.62 pH, 0.25% residual sugar and 12.5% alcohol.

This young Pinot is a beautiful and complex wine completely enjoyable now as well as over the next few years. A moment of honesty: I forgot to put the word "Reserve" on the label, but this vintage is deserving of the moniker. The wine is bright in all respects- color, aroma and flavor. The fruit-forward aromas remind me of red cherry, red raspberry, and strawberry pie along with notes of pepper and cinnamon. Flavors of red plum, strawberry, red raspberry and a touch of red cherry create a softness on the palate that is balanced with firm, palate coating tannins which bode well for the future of this wine. Consume over the next 4-6 years. Serve with salmon, lamb, and tenderloin.

Recipe Corner

Chicken baklava with fruit and Moroccan spices

(adapted from The Best of Food and Wine 2001)

- 1 T. olive oil
- 1 t. each ground spices: cinnamon, coriander, cumin, ginger, black pepper
- 6 boneless, skinless chicken thighs (approx. 1 ½ lbs. total)
- 1 banana, peeled and diced
- 1 large, crisp apple, peeled and diced
- 1 large firm pear, peeled and diced
- 1 T. lemon juice, sprinkled on the diced fresh fruit
- 6 oz. unsalted butter, divided
- 1/3 c. pine nuts
- 1 c. (5 oz.) mixed dried fruit, such as apricots, dates, figs or cranberries
- ¼ c. fresh mint, chopped
- 1 pkg frozen phyllo dough, thawed in fridge overnight

In a small bowl, combine olive oil with ground spices. Place chicken in a glass baking dish. Rub spice mixture into it and marinate in the fridge for 1-3 hours.

Heat oven to 350 degrees. Bake chicken until done, (approx. 30 mins.) Cool.

In a med. skillet, over med. heat, melt 2T. Butter. Add diced fresh fruit and cook, stirring, until just tender, (approx. 8-10 mins.) Cool.

Put pine nuts in a pie dish and bake until golden brown (approx. 7 mins.) Cool.

Shred chicken with your fingers and add to the pan containing the cooked fruit. Add dried fruit, mint and pine nuts. Add salt or more spices to taste.

Increase oven temp. to 375 degrees. Melt 4 t. butter. Unroll phyllo and keep covered with plastic wrap and a damp towel. There are two ways to serve this dish. First, if serving as an entrée, prepare it like regular baklava. Use a 9x13 inch glass casserole dish, place four sheets of phyllo pastry, buttering each piece with melted butter. Place a layer of the filling using about ¼ of the mixture and top with four more sheets of buttered phyllo. Continue this process, finishing the dish with a phyllo layer on the top. Before baking, cut all the way through the baklava with a sharp knife into whatever size pieces you'd like. If you are serving this as a hors d'oeuvre, then cut into triangles that can be eaten with your fingers. Or, the second way to prepare this is in the following manner: On a countertop, butter one sheet of phyllo at a time and cut each sheet lengthwise into three even strips. Place 1 t. of filling an inch from the top of each strip and fold the corner over like you are folding a flag until it forms a triangle and uses up the rest of the dough strip. Set the triangles on a baking sheet and brush the top of each with a little more butter. Bake until golden (approx 15 mins.).

Makes approx. 10 servings. Can be assembled a day ahead, covered with plastic wrap and refrigerated until you are ready to bake them. This recipe takes a little bit of prep work but is sooo worth it. It would be equally delicious with either of this month's wine club selections. Enjoy.

Clan Club Picnic Sales

I know you can't all possibly make it to our annual picnic, so I thought I'd share a few of the great inventory reduction sales we offered...these are only good through the month of September so order today!

- 2007 Unoaked Chardonnay (reg. \$16.99 per bottle) 6 for \$60 or 12 for \$100
- 2007 Cayuga White (reg. \$9.99 per bottle) 6 for \$35 or 12 for \$60
- 2007 Dry Riesling (reg. \$22.99 per bottle) 6 for \$80 or 12 for \$150



MCGREGOR
vineyard

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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
2008 Cabernet Franc	\$17.99
2007 Pinot Noir	\$27.99
2008 Pinot Noir (new release)	\$29.99
2007 Pinot Noir Select	\$27.99
Highlands Red	\$9.99

Dry White Wines

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

Semi-Dry/Semi-Sweet White Wines

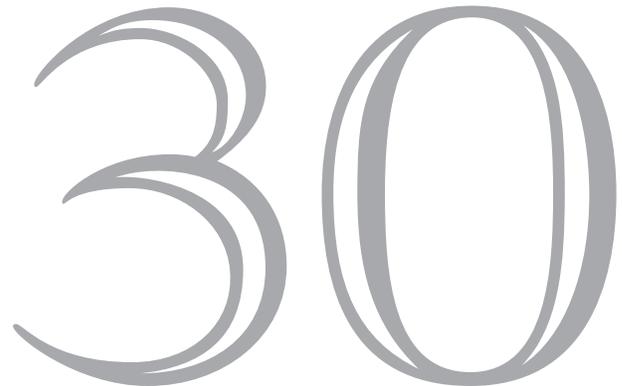
2008 Traminette	\$15.99
2009 Rkatsiteli-Sereksiya	\$24.99
Sunflower White	\$8.99
2009 Semi-Dry Riesling	\$17.99
2008 Seyval Blanc	\$12.99
2008 Riesling	\$17.99
2007 Muscat Ottonel Reserve	(375 ml) \$16.99

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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September's 30th Anniversary 30% Discount

For the month of September, for our
Clan Club members only:

2007 Late Harvest Vignoles \$16.07

per bottle (reg. \$23.99)

**2008 Dry Gewürztraminer
Reserve \$17.49 per bottle**

(reg. \$24.99)