

McGregor Vineyard

# clan club

N E W S L E T T E R



Once again, I can't believe harvest is over and winter is almost here. What a year we've had at the winery- a record number of visitors, sold out wine trail events, busy live music Saturday evenings in the summer, very impressive wine ratings from *Wine Enthusiast* magazine and more. After over a year of paperwork, I am also very excited to announce that we now have licenses to ship into Pennsylvania and Massachusetts! Furthermore, construction for our front deck and bathroom addition begins on November 16, which could not be more welcomed! We (and by "we" I really mean Dan) are working tirelessly to transition to new software integrating all of our sales, shipping, wine club, internet sales and web page into one, hopefully seamless, package. Our new web site should be up and running soon as well...we'll keep you posted!

I hope you have enjoyed this year's selection of wines highlighted in the Clan Packs. It is almost tradition at this point to feature our next vintage of Rob Roy Red in the November wine pack. It is such a bold, rich red and it is perfect for the cooling weather and longer, dark evenings. And, it is always nice to have a special, high-end bottle of red wine on hand to share with family and friends during the holidays. The 2012 vintage included in this pack can certainly be cellared for years, but it's so smooth right now, I encourage you to open it up! The other featured wine is our 2014 Gewürztraminer. This semi-dry version is full of fruit and spice and is a guaranteed crowd pleaser. Make sure to enjoy this one with your Thanksgiving turkey; it's a perfect match!

Well folks, I wish you all the best of the best throughout the holidays and beyond and thank you so much for continuing to make our wines a part of your lives...it means a lot to me and my family!

Cheers!  
John McGregor

november 2015

# Wine Enthusiast Magazine Update

**92** **McGregor 2011 Pinot Noir (Finger Lakes).** A line up of McGregor's 2010 and 2011 Pinot Noirs make a bold statement for Finger Lakes Pinot, but the regular label 2011 is drinking particularly well now. Lifted violet and berry notes are intoxicating on this spicy, deftly balanced wine. Rich, ripe black-cherry and raspberry flavors blend into a liquid silk on the palate, but are framed squarely by fine-grained tannins and a spray of cranberry acidity. The finish goes on and on. Likely to drink beautifully from now through at least 2020. —A.I.  
**abv: 12.5%** **Price: \$30**

**90** **McGregor 2010 Reserve Pinot Noir (Finger Lakes).** This wine highlights heady new-oak tones of spice, vanilla and cedar, yet maintains elegance from nose to finish. Ripe black cherry and plum flavors penetrate on the palate, with a framing of soft tannins and bright cranberry acidity. The finish is long and a touch mineral. —A.I.  
**abv: 12.4%** **Price: \$30**

**91** **McGregor 2011 Reserve Pinot Noir (Finger Lakes).** Moss and wood notes mingle with violet and lavender perfume on this elegant, subtly nuanced Pinot Noir. Ripe, rich black-cherry and berry flavors are offset by a brisk acidity and a penetrating mineral backbone. It's lovely now, but structured enough, and still boldly tannic, to merit further cellar aging. Drink from 2020–2025. **Cellar Selection.** —A.I.  
**abv: 12.6%** **Price: \$30**

**89** **McGregor 2010 Pinot Noir (Finger Lakes).** Intensely ripe black cherry and plum flavors are tinged with earthy tones of granite and fallen leaves in this lush, concentrated Pinot Noir. While forward and almost ruddy with fruit, brisk acidity and fine tannins along with subtle spice and cedar notes lend balance. It's a four-square, balanced wine that finishes long. —A.I.  
**abv: 12.5%** **Price: \$30**



Along with the great Pinot Noir ratings, we happily received two additional great scores. Yep, red is our thing for sure!

2011 Cabernet Sauvignon (\$30) 89 points  
2014 Semi-Dry Riesling (\$18) 88 points

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## SHIPPING UPDATE

Now shipping into PA & MA! Have a friend or relative in these states that you've always wanted to share McGregor wine with? Now you can and with the holiday season upon us give the gift of the Clan Club and/or some McGregor wine.

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**DON'T MISS OUT!**

**November 21 & 22** 11 am, 1 pm & 3 pm -  
(ONLY A FEW SEATS REMAINING FOR EACH TIME)

**December 5** 11 am, 1 pm & 3 pm - (ALL SOLD OUT)

**December 6** 11 am & 1 pm

**December 12** 11 am & 1 pm- (1 PM SOLD OUT)

**\$30 per member & \$40 for guests**

**Reservations are required...** this event always sells out, make your reservations today!!! In order to secure your seats at this event, payment is due at the time of reservation. Cancellations are only refundable up to one week prior to your scheduled seating. The winery will also be open for regular tastings during the event. Please try to arrive no earlier than 15 minutes prior to your scheduled tasting

This year highlights the 2014 vintage red wines and it is another stunning line up of wines. This is the fourth vintage in a row of truly spectacular reds! These wines are still aging away in the barrel and attendees get to sample them right out of the barrel as "works in progress". Find some friends and family who appreciate fine red wines and bring them along. This is your opportunity to evaluate each red wine from the vintage and purchase them in advance of their release at a full 30% off their projected retail value!

Each time slot is limited to no more than about 30 people and the sampling takes place in our candle-lit barrel room. John McGregor will lead each tasting which lasts approximately one hour. This is your opportunity to learn more about the history of the vineyard and winery in addition to the specifics of the 2014 vintage. It is recommended to wear an extra layer of comfortable clothing as the barrel room is cool and it gets chilly sitting there for this amount of time.

We will sample estate grown **Pinot Noir, Merlot, Cabernet Franc, Cabernet Sauvignon, Rob Roy Red & the Black Russian Red**. Remember, all wines are only partially through the barrel aging process and are sold at this event as "futures." **The wines are offered at 30% off their projected retail price** for Clan Club members and 20% off for guests/non-members. After tasting the 2014 reds, everyone is treated to a buffet of locally catered gourmet foods accompanied by wines from our currently available list.

Jane Russell's *Around the Corner Catering* is providing the food for this event again and she has a great menu for us!

Walnut stuffed Dates | Chard & Eggplant spread with Baguette Crisps  
Arugula & Brussels Sprouts Salad with Parmesan Cheese  
Onion Soup with Garlic Croutons & Cheese | Swedish Meatballs | Roasted Root Vegetables  
Chocolate Pound Cake with Cranberry Glaze & Whipped Cream



## The McGregor Clan Club... a gift that gives all year round!

All of you already know that membership in the Clan Club means being part of something great and I urge you to share what we've created with your family and friends...

Give us a call today and give the gift of membership today!

\$250 New York or \$275 elsewhere provides two bottles of McGregor wine shipped every other month, free tastings at the winery, extra discounts, invitations to members only events and more...

### HERE'S A RECAP OF WHAT WE SENT OUT IN 2015:

- 2011 Black Russian Red \$60
- 2012 Rob Roy Red \$45
- 2012 Cabernet Sauvignon Reserve \$30
- 2012 Cabernet Franc Reserve \$25
- 2013 Merlot Reserve \$30
- 2011 Pinot Noir \$30
- 2014 Semi-Dry Riesling \$18
- 2014 Rosé d'Cabernet Franc \$15
- 2013 Unoaked Chardonnay \$17
- 2014 Gewürztraminer \$20
- 2013 Semi-Dry Riesling \$18
- 2013 Dry Gewürztraminer Reserve \$25

The retail value of wine alone is well over \$300 and all shipping and handling is included!

*Remember, you get a \$25 gift certificate with each membership you refer to us to spend at the winery on whatever you'd like!*



## DIRT FROM THE VINEYARD

We've completed another harvest here in the Finger Lakes. Of course, some wineries are leaving grapes on the vines for Ice Wines, but that's really all that is left hanging out in the vineyards. After two truly brutal winters in a row, we feel very fortunate that our vineyards fared as well as they did. Surprisingly, we really didn't have vines die, but we did have a reduction in yields. A number of vineyards in the region weren't as fortunate and ended up with dead vines. Hope the best for their vineyards and ours this winter.

May and June were worrisome months due to relentless rainfall—over six inches above our average! Fortunately, we dried up for the rest of the season and the grapes matured nicely. Rest assured, the fruit quality ranges from very good to outstanding. I can't wait to taste the results in the spring at the White Wine Barrel Tastings.



Like us on Facebook!  
[facebook.com/mcgregorvineyard](https://facebook.com/mcgregorvineyard)

in this month's clan pack



## 2012 Rob Roy Red

**\$45.00 per bottle retail**

Special Clan Pack Pricing

**\$33.75 per bottle  
save 25%**

*Good through December 31st! Mix/Match a case (12 bottles)  
with the 2014 Gewürztraminer and shipping is free!*

**T**his vintage is a blend of 50% Cabernet Franc, 30% Cabernet Sauvignon and 20% Merlot. All grapes are estate grown and harvested by hand. All the grapes were de-stemmed, crushed and inoculated with yeast separately. The Cabernet Franc grapes were harvested on October 11, 2012 at 22 brix sugar, 0.89 TA and 3.13 pH. Fermentation lasted for eight days at 60-74 degrees. The Cabernet Sauvignon grapes were picked on October 17, 2012 and had 23.2 brix sugar, 0.89 TA and 3.24 pH. Fermentation lasted seven days at 68-80 degrees. The Merlot grapes were harvested on September 27, 2012 with 23 brix sugar, 0.58 TA and 3.29 pH. Fermentation lasted for eight days at 60-80 degrees. All three wines completed full malolactic fermentation. Each wine was aged in oak barrels for 10 months and they were then blended together. The blended wine was returned to oak barrels for an additional 16 months of aging. The wine was then egg white fined, cold and heat stabilized, filtered and then bottled on July 14, 2015. The finished wine has 0.25% residual sugar, 0.61 TA, 3.54 pH and 12.5% alcohol. 237 cases produced.

As expected from a 2012 Finger Lakes red, this wine displays full and rich character. The nose is still slightly closed and evokes scents of ripe plum, dust and bramble berries. It is palate filling and currently offers flavors of black cherry, plum, tobacco, coconut and sweet oak. The tannins are balanced by lush fruit but are still palate gripping. The finish is long and hints at how great this wine is becoming. Decant for 12 hours and drink now or cellar safely for at least the next 4-6 years.

in this month's clan pack



## 2014 Gewürztraminer

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**\$20 per bottle retail**

Special Clan Pack Pricing

**\$15.00 per bottle  
save 25%**

*Good through December 31st! Mix/Match a case (12 bottles)  
with the 2012 Rob Roy Red and shipping is free!*

**A** total of 2.76 tons of estate grown grapes was harvested by hand on October 8, 2014. These grapes had 23.4 brix sugar, 0.43 TA and 3.70 pH. The grapes were crushed and cold soaked overnight and then pressed. The wine was inoculated with yeast and a cool 59 degree fermentation lasted for 21 days. The wine was cold and heat stabilized, filtered and then bottled on May 27, 2015. The finished wine has 0.62 TA, 3.22 pH, 3% residual sugar and 11.2% alcohol. 144 cases produced.

This aromatic, semi-dry Gewürztraminer is a “classic” McGregor Gewürztraminer. It has aromas and flavors of cinnamon and clove spice, white pepper, pear, lime and lychee. It is medium bodied and offers a long lasting finish with a seductive floral character. To assure that this delightful complexity remains, it is best to enjoy this wine over the next few years.

## Highlands Meatballs

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Here's a very simple, delicious meatball recipe that Marge McGregor used for winery events for years. It was always a huge favorite of visitors. I'm sure we've published it in previous newsletters, but it's the perfect "go to" meatball recipe and deserves to be included again. This is a great appetizer for the holidays.

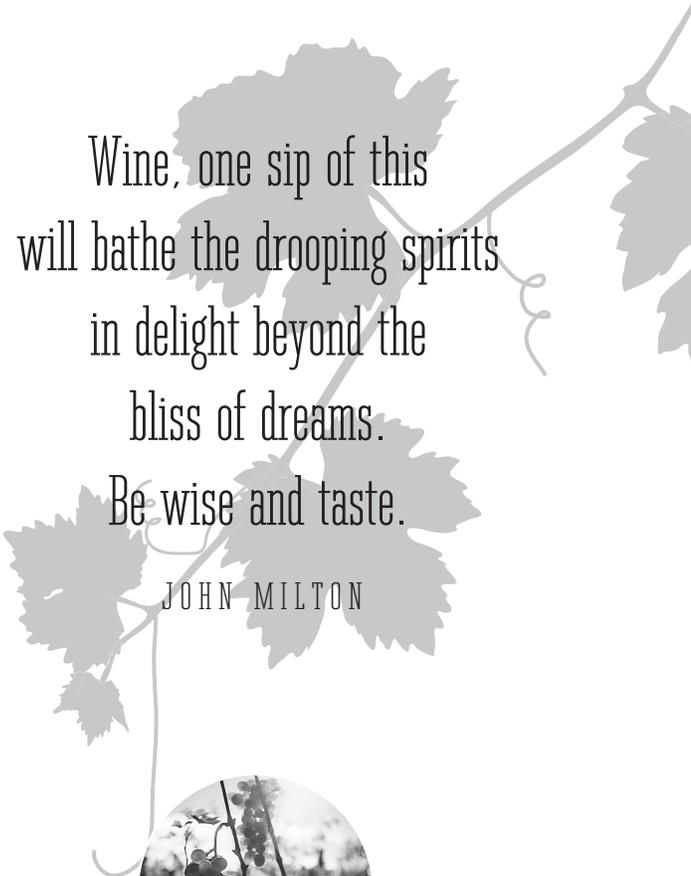
1 1/2 lb ground beef  
2 eggs  
1 cup bread crumbs  
1 T. minced onion  
1 t salt  
1 T. horseradish  
1/4 t. nutmeg  
1 t Worcestershire sauce  
1/3 c Highlands Red wine  
Dash Tabasco

Sauce:

1/3 cup brown sugar  
1 8 oz. can chunked tomato  
1 8 oz. can tomato sauce  
1/2 cup Highlands Red wine  
1 T lemon juice  
1 garlic clove, crushed

For the meatballs: Preheat oven to 500 degrees. Mix all ingredients and shape into 1 1/2 inch balls. Put on broiler pan and bake for 9 minutes.

For the sauce: simmer all ingredients for 20 minutes until thickened. Add meatballs & simmer for at least 30 minutes. Makes 60.



Wine, one sip of this  
will bathe the drooping spirits  
in delight beyond the  
bliss of dreams.

Be wise and taste.

JOHN MILTON



### WINERY HOURS

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**November-May:**

Open daily 11am–5pm

**June-October:**

Open daily 10am–6pm

**July-August:**

Sunday-Friday 10am–6pm

Saturday 10am–8pm

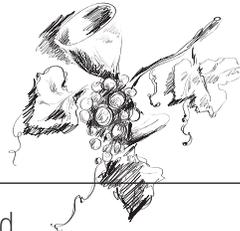


# MCGREGOR *vineyard*

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november 2015

## Red Wines



2011 Black Russian Red	\$60
2012 Rob Roy Red (new)	\$45
2011 Rob Roy Red	\$40
2010 Rob Roy Red	\$45
2011 Cabernet Sauvignon	\$30
2010 Cabernet Sauvignon Reserve	\$40
2012 Cabernet Sauvignon Reserve	\$30
2013 Cabernet Franc Reserve (new)	\$25
2011 Pinot Noir Reserve	\$30
2011 Pinot Noir	\$30
2010 Pinot Noir Reserve	\$30
2010 Pinot Noir	\$30
Highlands Red	\$12

## Dry White Wines

2013 Chardonnay	\$18
2013 Unoaked Chardonnay	\$17
2013 Dry Riesling	\$20
2012 Dry Gewürztraminer Reserve	\$25
2013 Dry Gewürztraminer Reserve	\$25

## Semi-Dry/Semi-Sweet White Wines

Highlands White	\$10
2013 Semi-Dry Riesling (sale, \$150/case)	\$15
2014 Semi-Dry Riesling	\$18
2013 Riesling	\$20
2013 Muscat Ottonel	\$20
2013 Rkatsiteli-Sereksiya	\$25
2013 Gewürztraminer	\$20
2014 Gewürztraminer (new)	\$20
Sunflower White	\$9

## Rosé & Blush Wines

2014 Dry Rosé d’Cabernet Franc	\$15
2014 Dry Pinot Noir Rosé	\$15
Thistle Blush	\$9

## Sweet White Wines

2012 Late Harvest Vignoles (375 ml)	\$24
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