

McGregor Vineyard

# clan club

N E W S L E T T E R



## MCGREGOR VINEYARD - A SENSE OF PLACE

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In Alan Gussow's *A Sense of Place*, he states that certain kinds of places provide support for our spirits. He continues "the catalyst that converts any physical location- any environment if you will- into a place, is the process of experiencing deeply. A place is a piece of the whole environment that has been claimed by feelings."

Nearly 50 years ago, my parents began the process of experiencing our farm deeply. Over the years, the vineyard more and more became a place of special meaning for my family and friends alike. We were proud to invite people over to see the vines we'd planted, the place we'd built, the pond we'd dug. 5503 Dutch Street slowly transitioned from open fields to a place filled with meaning. I hope McGregor Vineyard conveys all of that hard work, commitment and deep feeling to all who visit. To those who take notice, it's clear that we're not just offering you another vineyard and winery to visit. Rather, it's more like we're inviting you into the home we've worked so hard on and sharing our special approach to living with you.

This month's Clan Pack offers the first two releases from the 2016 vintage. All of the white wines from this year are impressive, highly aromatic wines. First, the 2016 Dry Riesling, our first since 2013, is bright, focused and is a top Riesling from 2016 for the entire Finger Lakes region. Second, the Unoaked Chardonnay has incredible character, weight and balance- it's truly one of, if not, the finest Chardonnays of this style we've ever crafted. The vineyard is in great shape this spring and we're really excited for this season to unfold. I hope you'll have the chance to stop by for a visit.

Cheers!

John McGregor

may 2017



**PRE-RELEASE DISCOUNTS!**

**2016 VINTAGE  
WHITE WINE FUTURES**



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**Purchase now through June 10 at 25% off retail- Clan Club members only!**

Once again, one of the great benefits of being a Clan Club member is the chance to purchase our yet-to-be released wines at a deep discount! Obviously, you all can't attend our annual Barrel Tastings and experience the wines in our candlelit barrel room, but you can still buy these wines before anyone else.

The attendees of the tastings told me over and over that this lineup of whites is, across the board, the best they can recall. The hot, dry summer created wines with concentrated flavors and incredible balance and nuance.

Now through June 10th, you can pre-order these 2016 vintage white wines (and rosé) with our special pricing. We will email you once the wines are ready.

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**Unoaked Chardonnay**

**\$10.50 per bottle** (reg. \$14)

This is a featured wine of this month's Clan Pack, see description and pricing on page 6

**Chardonnay Reserve**

**\$18.75 per bottle** (reg. \$25)

Aged in French oak for six months and went through a 50% malo-lactic fermentation. 0.60 TA, 3.57 pH, 0% residual sugar, 13% alcohol. Approximately 120 cases, available in June.

**Dry Gewürztraminer Reserve**

**\$18.75 per bottle** (reg. \$25)

Bottled on April 6, 2017 with 0.58 TA, 3.18 pH, 0% residual sugar, 13% alcohol. 244 cases

**Dry Riesling**

**\$15 per bottle** (reg. \$20)

This is a featured wine of this month's Clan Pack, see description and pricing on page 5

**Semi-Dry Riesling**

**\$13.50 per bottle** (reg. \$18)

Bottled on April 18 & 19, 2017 with 0.80 TA, 2.96 pH, 2% residual sugar and 11% alcohol. 336 cases

**Rosé d'Cabernet Franc**

**\$12 per bottle** (reg. \$16)

Bottled on March 28, 2017 with 0.55 TA, 3.42 pH, 0% residual sugar and 12.2% alcohol. 117 cases

**Muscat Ottonel**

**\$15 per bottle** (reg. \$20)

Bottled on April 25, 2017 with 0.67 TA, 2.97 pH, 0.75% residual sugar and 11.5% alcohol. 112 cases

**Rkatsiteli-Seresksiya**

**\$22.50 per bottle** (reg. \$30)

Bottled on April 12, 2017 with 0.72 TA, a 3.25 pH, 0.75% residual sugar and 12.1% alcohol. 45 cases  
*(VERY limited quantities & may already be sold out)*

**Highlands White**

**\$7.50 per bottle** (reg. \$10)

76% Cayuga White & 24% Vignoles. Bottled on April 4, 2017 with 0.82 TA, a 3.06 pH, 1.75% residual sugar and 11% alcohol. 286 cases

**Late Harvest Vignoles**

**\$22.5 per 375 ml bottle** (reg. \$30)

Bottled on April 25, 2017 with 0.79 TA, a 3.52 pH, 9% residual sugar and 11% alcohol. 100 cases



## Summer Music Saturdays on the Deck

Once again, we have booked live, free music on Saturday nights in July and August.

**This year the music is scheduled for 4-7 pm.** This gives our staff the final hour of the evening to tidy up and get home at a reasonable hour. We continue to offer local artisan cheese boards accompanied with Trumansburg's Wide Awake Bakery's amazing fire baked breads, made with organic locally grown and milled grains.

July 1 | **Cory Lee**  
(formerly Be the Change)

July 8 | **Aaron Lipp**

July 15 | **Ben Borkowski & Friends**

July 22 | **St. Vith Band**

July 29 | **Anton Flint**

August 5 | **Cory Lee**

August 12 | **Ben Borkowski & Friends**

August 19 | **no music on the deck**  
(Clan Club Picnic)

August 26 | **Alex Myth**



### **MCGREGOR WINE PAIRING DINNER**

## Kismet New American Bistro at McGregor Vineyard

Saturday, June 17th | 7 pm

Reservations Required

Limited to 30 people

**\$75 per person**

We are extremely excited to host our first dinner in many years here at the winery. We love the food that Kismet Bistro prepares for our events and it is time that we showcase their food with a multi-course meal. This casual evening is a perfect Father's Day gift! Make your reservations now as we can only accommodate 30 people and we expect it will sell out quickly.

#### **COURSE 1**

Blue crab, bacon, tarragon butter,  
French endive, white balsamic foam

**2015 Chardonnay Reserve**

#### **COURSE 2**

Warm goat cheese, peppery greens, toasted  
walnut, pickled fennel, olive, basil vinaigrette

**2016 Dry Riesling**

#### **COURSE 3**

Seared duck, shiitake pate, roasted beet &  
parsnip, toasted bulgur, gooseberry jam

**2011 Pinot Noir Reserve**

#### **COURSE 4**

Mexican chocolate flan, brandy caramel,  
candied pepita

**2010 Black Russian Red**



## Annual Clan Club Picnic- Saturday, August 19th

Mark your calendars and  
make your lodging reservations today!



## New Pricing on all Unoaked Chardonnay

We love the crisp, bright character found in our Unoaked Chardonnays and it's become a staple in our wine portfolio. This wine develops very nicely in the bottle over a period of at least 4-5 years. We have a really robust supply of Unoaked Chardonnay. As a result, we've decided to drop the regular retail price of this wine from \$16 to just \$14! We currently have the 2014 and 2015 vintages available and of course, for a limited time, you can take advantage of 25% percent off the 2016 vintage featured in this Clan Pack.

## JOIN US!

# McGregor Vineyard is Pouring at These Great Upcoming Events

### Riesling Release Party

New York Wine & Culinary Center,  
Canandaigua, May 19, 7-9:30 pm \$45, tickets  
and information at [www.nywcc.com](http://www.nywcc.com)

### Shades of Rosé

New York Wine & Culinary Center,  
Canandaigua, May 31, 6-8 pm \$12  
(\$18 at the door), tickets and information  
at [www.nywcc.com](http://www.nywcc.com)

### Rosé Soiree

June 3, Linden Street, Geneva 5-9 pm  
Tickets available online only, visit  
[www.fingerlakesrose.com](http://www.fingerlakesrose.com) for details.  
This event sells out every year.

### Roses & Rosés

Sonnenberg Gardens & Mansion,  
Canandaigua, June 12, 6-9 pm,  
[www.sonnenberg.org](http://www.sonnenberg.org) for details



## Food Truck Fridays

All of us here love grabbing meals from food trucks when we can and there are quite a few in the Finger Lakes region these days. So, out of pure personal desire, we've asked some trucks to park at the winery on Fridays throughout the summer. This is a perfect time to have a carafe of wine and some delicious, freshly made food. We working on finalizing the vendors, please watch our **Facebook page and website** for the latest updates.



## 2016 Dry Riesling

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**\$20.00 per bottle retail**  
Special Clan Pack Pricing

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

*Good through release of the July Clan Pack  
Mix/Match a case (12 bottles) with the  
2016 Unoaked Chardonnay and shipping is free!*

**A** total of six tons of ripe, estate grown grapes was harvested by hand on October 19, 2016. They had 22 brix natural sugar, 0.72 TA, and a 3.14 pH. The grapes were de-stemmed, crushed and cold soaked overnight. They were then pressed, inoculated with yeast and fermented for 14 days at 55-56 degrees. In the spring of 2017 the wine was cold and heat stabilized and filtered. It was bottled on April 11 & 12, 2017. The finished wine has 0.72 TA, 3.00 pH, 0.25% residual sugar and 12% alcohol. 316 cases produced.

This is our first dry Riesling release since the 2013 vintage and it's an unbelievably vibrant wine. Even as a freshly bottled wine, it jumps out of the glass with aromas and flavors of fresh, ripe peaches and apricots backed up with mouthwatering citrus notes. This vintage of Dry Riesling stands out even in a region with a diverse selection of amazing dry Rieslings. We don't craft this style often, but when we do, it counts. Enjoy this enticing wine with grilled trout or salmon, baked chicken, fondue, quiche and lobster mac and cheese. Drink now through 2020 and potentially beyond.

in this month's clan pack



## 2016 Unoaked Chardonnay

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**\$14 per bottle retail**

Special Clan Pack Pricing

**\$10.50 per bottle  
save 25%**

*Good through release of the July Clan Pack  
Mix/Match a case (12 bottles) with the  
2016 Dry Riesling and shipping is free!*

**A** total of 7.7 tons of clean, ripe, estate grown grapes were harvested by hand on October 27-28, 2016. They had 22.4 brix residual sugar, 0.56 TA, and a 3.37 pH. The grapes were de-stemmed, crushed, cold soaked overnight and then pressed. The juice was inoculated with yeast and cold fermented for 21 days at 55-56 degrees. The wine was cold and heat stabilized and then filtered and bottled on April 2-3, 2017. The finished wine has 0.50 TA, a 3.50 pH, 12.3% alcohol and 0% residual sugar. 413 cases produced.

This pale straw colored wine is bursting with aromatics of crisp apple, pear, wet stone and a hint of lemon. It is clean, fresh and bursting with these aromatics on the palate. This light to medium bodied wine has intense citrus and mineral character underlain with great texture. It is truly one of our finest Unoaked Chardonnays ever and is delicious now but will develop beautifully at least until 2022. Enjoy with Cornell grilled chicken, broiled lobster, soft cheeses and on its own as a perfect everyday wine.

## Spring Asparagus Mushroom Pizza

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Asparagus, mushrooms, chives and fontina cheese top this super easy pizza recipe. Serve with baby greens tossed with vinaigrette and pecans.

3 tablespoons extra-virgin olive oil, divided  
3 cloves garlic, minced  
1 bunch asparagus (about 1 pound)  
1 pkg. 8 oz sliced mushrooms & 2 TBSP butter  
½ cup snipped fresh chives (from 1 bunch),  
divided  
¼ teaspoon salt  
¼ teaspoon freshly ground pepper  
1 pound pizza dough or premade crust  
1 cup shredded fontina

Position rack in lower third of oven, place a pizza stone or large pizza pan on the rack and preheat oven to 450°F for at least 15 minutes.

Meanwhile, combine 2 tablespoons oil and garlic in a small bowl; set aside. Trim asparagus spears to about 6 inches long; slice any thicker stalks in half length-wise. Toss in a bowl with the remaining 1 tablespoon oil, ¼ cup chives, salt and pepper.

Heat 2 TBSP butter in saute pan, and add mushrooms - cook over med high heat until slightly crispy, season with salt & pepper.

Roll out dough on a lightly floured surface to about a 14-inch circle. Carefully remove the pizza stone or pan from the oven and set on a heatproof surface, such as your stovetop. Place the dough on the stone or pan and brush with the reserved garlic-oil mixture. Arrange the asparagus in a circular pattern on the dough with the tips facing out. Top with cheese and the remaining chives.

Carefully return the stone or pan to the oven and bake the pizza on the lower rack until crispy and golden and the cheese is melted, about 15 minutes.

Serve with either McGregor Vineyard Unoaked Chardonnay or Dry Riesling from your clan pack.



## New Distribution

**Massachusetts!** We're expanding our outreach into the Northeast, starting with Massachusetts! Vines and Bines is a new distributor. If you have a favorite restaurant or wine shop you'd like to see our wines in, please send us an email and we'll see if the distributor can set it up.

**Shanghai!** Happen to be visiting Shanghai in the near future? Well, if so, keep an eye out for McGregor Vineyard wines! Our wines are exporting to Shanghai this summer with a new distributor, FLX International and we're excited to see how our wines are received. If you do make a trip there, let us know in advance and we'll let you know where you can find a glass of McGregor wine!



## WINERY HOURS

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**June-October:**

Open daily 10am-6pm

**July-August:**

Sunday-Friday 10am-6pm  
Saturday 10am-8pm

**November-May:**

Open daily 11am-5pm



# McGREGOR *vineyard*

may 2017



## Red Wines

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2013 Black Russian Red (almost gone)	\$60
2013 Black Russian Red 36 Month Barrel Reserve Magnum (no discounts)	\$70 \$150
2013 Rob Roy Red	\$45
2012 Rob Roy Red	\$45
2011 Rob Roy Red (almost gone)	\$40
2013 Cabernet Sauvignon Reserve	\$30
2013 Cabernet Franc Reserve	\$25
2014 Cabernet Franc Reserve	\$25
2013 Pinot Noir-Clone 7	\$30
2013 Pinot Noir	\$30
2012 Pinot Noir	\$30
2011 Pinot Noir Reserve	\$35
2011 Pinot Noir (almost gone)	\$30
Highlands Red	\$12

## Sparkling Wines

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2011 Sparkling Riesling	\$30
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## Dry White Wines

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2016 Dry Riesling (new)	\$20
2016 Unoaked Chardonnay	\$14
2015 Chardonnay Reserve	\$25
2015 Unoaked Chardonnay	\$14
2014 Unoaked Chardonnay	\$14
2013 Chardonnay (almost gone)	\$18
2013 Dry Gewürztraminer Reserve	\$25

## Semi-Dry/Semi-Sweet White Wines

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2015 Semi-Dry Riesling	\$18
2015 Riesling	\$20
2014 Riesling	\$20
2013 Riesling (almost gone)	\$20
2014 Muscat Ottonel (new)	\$20
2014 Gewürztraminer	\$20
Sunflower White	\$9

## Sweet White Wines

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2015 Late Harvest Vignoles (375 ml)	\$30
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