

McGregor Vineyard

# clan club

N E W S L E T T E R



Bob McGregor, Anne McGregor Sheehan, Margie McGregor, John McGregor

## THE TASTE OF RAIN -- WHY KNEEL? - JACK KEROUAC

The annual Clan Club picnic marks the end of summer for everyone here at McGregor Vineyard. It's always a beautiful summer afternoon and soon after the first breath of cool fall air arrives. In fact, a few weeks after the picnic we were "treated" to nighttime temperatures nearly dipping into the 30s to welcome the month of September. So here we are--last year record drought, this year record precipitation. Every vintage gives rise to a new challenge, every season a new worry and a new opportunity. Every year is an absolute pleasure and surprise. As Jack so eloquently points out in this haiku, there is no need to kneel to revere the sacred, we're immersed in it whether it's pouring down on us or if we have to dig for it in a drought...it's all a wonderful gift. And, I can say with all honesty, my family could not be prouder to share each year's gift of wine with you all...be well and enjoy this month's delicious wine selections!

Cheers!  
John McGregor



**IT'S THAT TIME OF YEAR!**

# RED WINE BARREL TASTING

**NOVEMBER 4 & 5 - 11 AM, 1 PM & 3 PM**

**DECEMBER 2 - 11 AM, 1 PM & 3 PM**

**DECEMBER 3 - 11 AM & 1 PM**

**DECEMBER 9 - 11 AM & 1 PM**

## RED WINE BARREL TASTING MENU

Brisket braised with charred onion & chorizo

Arroz de la abuela  
(Grandma's Rice)

Salmorejo  
(Chilled soup, topped with egg & ham)  
served with homemade bread

Champinones Al Ajillo  
(Garlic fried mushrooms)

Pisto  
(Spanish ratatouille)

Tarta de chocolate y avellana  
(Chocolate & hazelnut tart)



**\$30 per person**

**Payment is required at the time of your reservation.**

**Sign up at [mcgregorwinery.com](http://mcgregorwinery.com) or call us at 800-272-0192.**

This event began about 20 years ago as a single afternoon of wine tastings hosted by my father and mother, winery founders Bob & Marge McGregor. It has grown into a multi-weekend affair that is now one of our annual signature wine and food experiences. If you're serious about red wines, you need to attend this event! This year showcases the 2016 vintage red wines and they are exceptional. These wines continue to age in small oak barrels and this event is the first opportunity to taste and purchase these "works in progress" at substantial discount of 30% off their projected retail price (20% for non-members). These wines may be purchased in full or secured with a 50% down payment.

Each time slot is limited to 30-35 people and takes place in our candle-lit barrel room. This intimate tasting takes about one hour. The barrel room is rather cool and I recommend wearing an extra layer of comfortable clothing.

**We are showcasing samples of estate grown Pinot Noir, Merlot, Cabernet Franc, Cabernet Sauvignon and the Rob Roy Red and Black Russian Red blends.**

Nyssa Trepes of Kismet Catering, Naples, NY is our special events caterer. She and her team are showcasing a delicious array of Spanish themed foods this year to enjoy after of the barrel tasting.

**Buy your tickets online at [Mcgregorwinery.com/events](http://Mcgregorwinery.com/events)**



## UPCOMING KEUKA LAKE WINE TRAIL EVENTS

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### KLWT Harvest Tour of Food and Wine

September 16 & 17 | 10-5 pm each day

Experience the scents and sights of Autumn in wine country. Taste the exquisite wines of Keuka Lake and sample delicious dishes highlighting the region's seasonal produce. Wineries are abuzz with energy during harvest – it's the most beautiful time of the year to be in Wine Country!

Ticket holders receive a complimentary Keuka Lake Wine Trail wine glass and at each winery you receive four delicious wine samples alongside samples of tasty foods prepared with Autumn's bounty in mind.

This year's foods include Zucchini Ribbon Pasta al Olio, Chicken Apple Sausage, Butternut Squash Coconut Bisque with Crusty French Bread, Chili on the Go with Corn Bread, Grilled Chard on Garlic Baguette with Muranda Blue Cheese, Grilled Tomatoes stuffed with Couscous, Roasted Corn & Bacon Chowder, Apple Crisp, Grape Pie, Pumpkin Cake and more!

**\$25 per person or \$19 for "Sunday only" in advance  
(\$5 off for Designated Driver tickets) \$5 at the door surcharge if tickets are still available**

Call 800-440-4898, visit [keukawinetrail.com](http://keukawinetrail.com) or your local Wegmans to purchase tickets!

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### KLWT Keuka Holidays

November 11 & 12 | 10 am to 5 pm each day

November 18 & 19 | 10 am to 5 pm each day

Ring in the holiday season at one of our Keuka Holidays weekends but purchase your tickets now as every year is a sell-out! Our seven wineries offer tastes of their finest wines complemented by small plates of hearty winter foods. Ticket holders receive a handmade grapevine wreath at their starting winery and collect an ornament at each winery. This is the perfect way to spend a weekend around Keuka Lake and to stock up on wines and gifts for the holidays.

*Please note: Tickets for the first weekend are NOT usable on the weekend of November 18-19!*

**\$35 per person in advance or \$55 for a "couples ticket" (\$5 off for Designated Driver tickets)  
\$5 at the door surcharge if tickets are still available**

Call 800-440-4898, visit [keukawinetrail.com](http://keukawinetrail.com) or your local Wegmans to purchase tickets!



**CHEERS TO  
A GREAT CLAN  
CLUB PICNIC!**

PHOTOS BY  
BONNIE GUSTIN





## 2016 Dry Gewürztraminer Reserve

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**\$25.00 per bottle retail**

Special Clan Pack Pricing

**\$18.75 per bottle**

**now through November 1st**

*Mix/Match a case (12 bottles)  
with the 2014 Rob Roy Red and shipping is free!*

**A** total of 4.69 tons of estate grown Gewürztraminer grapes were harvested by hand on October 4, 2016 with 23.5 brix natural sugar, 0.46 TA and a 3.40 pH. The grapes were destemmed and cold soaked overnight. The juice was then pressed and the juice was inoculated with yeast. Fermentation lasted for 17 days at 58-59 degrees. The wine was cold and heat stabilized, filtered and then bottled on April 6, 2017. The finished wine has 0.58 TA, a 3.18 pH, 0% residual sugar and 13% alcohol. 244 cases produced.

This is a classic “McGregor style” vintage of Gewürztraminer and is one of the finest we’ve crafted in nearly two decades. It is a bright, golden straw color and displays a great complexity of aromas and flavors. It has floral aromas that mingle with scents of lychee fruit, honey, ripe pear and spice. The wine is medium bodied and the aromatics follow through in the mouth. Apple, citrus, ginger and white pepper flavors are also present. As with its predecessors, the finish is long lingering with flavors of mandarin orange and tangerine. Enjoy this wine now and over the next five years. Try pairing this wine with Thanksgiving dinner, roast duck, Szechuan dishes, spicy grilled jumbo shrimp or Thai red curry mussels.

in this month's clan pack



## 2014 Rob Roy Red

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**\$45.00 per bottle retail**  
Special Clan Pack Pricing

**\$33.75 per bottle**  
now through November 1st

*Mix/Match a case (12 bottles) with the  
2016 Dry Gewürztraminer Reserve and shipping is free!*

**T**his vintage is a blend of estate grown Cabernet Franc (50%), Cabernet Sauvignon (30%) and Merlot (20%) which were all harvested by hand. Each grape was then destemmed and inoculated with yeast and fermented. The Merlot was harvested on October 1, 2014. A total of 1.4 tons of fruit was picked at 20.2 brix natural sugar, 0.85 TA and a 3.20 pH. Fermentation lasted for 10 days at 62-72 degrees. Next, 4.12 tons of Cabernet Franc were harvested on October 27, 2014 with 21 brix natural sugar, 0.96 TA and a 3.13 pH. Fermentation lasted for eight days at 62-74 degrees. Finally, 4.1 tons of Cabernet Sauvignon grapes were harvested on October 29, 2014. These grapes had 22 brix natural sugar, 0.91 TA and a 3.16 pH. Fermentation lasted for eight days at 58-74 degrees.

All three of these completed 100% malolactic fermentation. The wines were then blended together and aged in oak barrels for 29 months. Then, the wine was then transferred into a stainless steel tank, egg white fined, cold stabilized and filtered. Bottling took place on June 27, 2017 and the finished wine has 0.66 TA, 3.45 pH, 0.25% residual sugar and 12.4% alcohol. 235 cases produced.

This blend is our homage to the exquisite wines of Bordeaux but we craft the blend with the Finger Lakes in mind. Every vintage of Rob Roy Red utilizes Cabernet Franc as the workhorse of the blend since this is clearly one of the most promising red wine grapes we grow in this region. Cabernet Sauvignon and Merlot provide the background and nuanced complexity. The wine has fruit driven aromas and flavors of cherries, blackberries and strawberries combined with sweet oak, spice, black tea and hints of forest floor. The presentation is smooth and the flavors mingle beautifully with the influences of the oak barrels. Consume now or cellar for 8-10 years. Try pairing this with roast beef and Yorkshire pudding, grilled flank steak or portabella mushrooms, and the best filet you can find.

## Salted Caramel Chocolate Brownie

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A delicious and super easy dessert from Epicurious.

- 3/4 cup all-purpose flour
- 1/8 teaspoon baking powder
- 1 1/4 cups brown sugar
- 2 eggs
- 1/3 cup store-bought caramel filling or dulce de leche
- 2 teaspoons vanilla extract
- 2/3 cup unsalted butter, melted
- 5 1/4 ounces dark chocolate, chopped (about 2/3 cup)
- 1/2 teaspoon sea salt

Preheat oven to 325°F. Place the flour, baking powder and sugar in a bowl and mix to combine. Add the eggs, caramel, vanilla and butter and whisk until smooth. Stir in the chocolate and spoon the mixture into an 8" square cake pan lined with non-stick parchment paper. Sprinkle with the sea salt and bake for 40–45 minutes or until just firm around the edges.

Cut into 16 squares and serve warm or cold.

A glass of the 2014 Rob Roy Red from this clan pack would be a perfect accompaniment.



A highlight of the Clan Club Picnic is our annual “From the Library” live auction. This year’s auction ended on a real high note. The final auction item was a jeroboam (3 liters/4 bottles in 1) of the 2007 Black Russian Red, 30 Month Barrel Reserve. Bidding got quite heated and the bottle sold for \$1200!

Ultimately, Paul DeStio was the high bidder and the win could not be more fitting. Paul is arguably the most dedicated Black Russian Red aficionado in the world, so much so that he was featured *Summer in a Glass*, an international award winning book by Evan Dawson about the Finger Lakes wine industry featuring a chapter devoted to the Black Russian Red. Paul and founder Bob McGregor have also formed a wonderful friendship over the past few decades.

We decided that the highest bidder of the auction would be awarded a special gift. Bob McGregor also has the largest green thumb in the county, but age has slowed his gardening down. For years he has worn the same McGregor Vineyard sweatshirt while gardening. So much so, that it has become threadbare and full of holes- it needed to be retired and we figured it would be the perfect gift for a high-bidder at this year’s auction... seeing Paul wearing Bob’s sweatshirt was the sweetest moment of the picnic!

### WINERY HOURS

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**June-October:**

Open daily 10 am-6 pm

**July-August:**

Sunday-Friday 10 am-6 pm

Saturday 10 am–8 pm

**November-May:**

Open daily 11 am–5 pm



# McGREGOR vineyard

september 2017



## Red Wines

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2013 Black Russian Red	\$70
36 Month Barrel Reserve	
Magnum (no discounts)	\$150
2014 Rob Roy Red (new)	\$45
2013 Rob Roy Red	\$45
2014 Cabernet Sauvignon	\$30
2013 Cabernet Sauvignon	\$30
2014 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
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 Muscat Ottonel	\$20
2016 Dry Riesling	\$20
2015 Chardonnay Reserve	\$25
2016 Unoaked Chardonnay	\$14
2015 Unoaked Chardonnay)	\$14
2016 Dry Gewürztraminer Reserve (new)	\$25

## Semi-Dry/Semi-Sweet White Wines

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2015 Semi-Dry Riesling	\$18
2015 Riesling	\$20
2014 Riesling	\$20
2014 Muscat Ottonel	\$20
Sunflower White	\$20
Highlands White	\$9
	\$10

## Sweet White Wines

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2015 Late Harvest Vignoles (375 ml)	\$30
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