

McGregor Vineyard  
**clan club**

NEWSLETTER



## THE TERROR OF TERROIR...

*"C'est la vie", say the old folks, it goes to show you never can tell.* **Chuck Berry**

Recently, I was asked to sit down and talk terroir with a producer for USA Today for a video she's making on the subject. This French concept is rather vague and (un)surprisingly the subject of open-ended debate. Roughly, it refers to the influence environmental factors have on the characteristics of things grown/produced in a specific area. This includes the soil, vegetation and weather- what type of soil is something grown in, what other things grow in tandem with what you plant and how long is the growing season, how hot/cold does it get, etc. All of these factors inform one's choices on what to grow and what not to grow. Seems straight forward, right?

Well, a broader understanding of terroir includes human influences, and this makes the idea harder to pin down gauge its impact. It's this part that causes so much controversy. Taken this way, terroir is less a static concept and instead becomes something that evolves over time as people's interaction with their environment becomes more intimate...the better you know your landscape, the more you're able to influence it in subtle ways.

I can't reasonably do this concept justice in the space of this newsletter. Regardless, for wine, this concept is behind people's preferences- "I like wines from Napa," "I love how Finger Lakes Rieslings are so minerally and acidic," etc. Terroir diehards love nuance and variation and suffice it to say, the Finger Lakes wine industry is the perfect place to observe this concept developing and solidifying in real time. We're gaining real understanding of what grows best and where, what rootstocks to use, how to train the vines, etc. We're also solidifying winemaking techniques that uplift our Finger Lakes characteristics rather than masking and overpowering them. We're on the verge of a Finger Lakes wine "culture" filled with variation yet somehow showing a coherent vision. Exciting stuff! On the flip side, some folks think the concept is a bunch of hooey...c'est la vie!

Enjoy this month's wine selections, I promise you won't be disappointed!

Cheers! John McGregor

september 2018



GET READY!

# RED WINE BARREL TASTING

NOVEMBER 3 & 4 / DECEMBER 1, 2 & 8

11 AM, 1 PM & 3 PM EACH DAY



**\$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 a few decades 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. This is your best opportunity to fill your wine cellars with McGregor reds. The 2017 vintage red wines are the focus this year and you don't want to miss this opportunity. We were fortunate to have the rare treat of exceptional grapes combined with a huge harvest. These wines are still developing in oak barrels and these tastings are the first opportunity to taste and purchase these "works in progress" at 30% off of their projected retail price (20% for non-members). 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 so wear 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.**

Timber Stone Grill from Hammondsport is catering the event this year.

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

## RED WINE BARREL TASTING MENU

Roasted Autumn Vegetables  
with Balsamic Fig Reduction

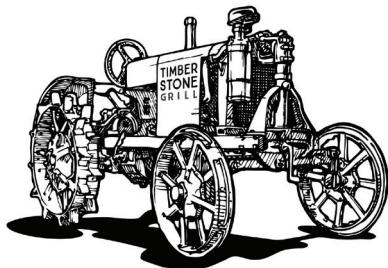
Organic Quinoa &  
Ancient Grains Salad

Oak and Osage Farms  
Rainbow Carrot Medley

Maple Brined Untamed Acres  
Roasted Pork Loin  
with Apple Cornbread stuffing

Pumpkin Cheesecake  
wiht Cinnamon Crème Anglaise





## JOIN US!

# McGregor/Timber Stone Grill Dinner

Thursday, October 4 at 6 pm

\$65 per person

*Limited to 30 people*

*Wine Pairings to be revealed with each course*

### Venison Meatball

Honey, Garlic, and Sage

### Roasted Pumpkin Bisque

Maple crème fraîche

### Vineyard Smoked Nova Scotia Trout

Late season greens, apple cider vinaigrette

### Grass fed Beef Short Rib

Root vegetable hash,  
McGregor Vineyard Cabernet Reserve Jus

### Bourbon Bread Pudding

Golder raisin, pecan, and molasses



## KEUKA LAKE WINE TRAIL EVENTS

### Harvest Celebration

September 15 & 16  
10-5 pm each day

Come taste the exquisite wines of Keuka Lake and sample delicious dishes highlighting the region's seasonal produce. Here's a few of the dishes you'll be sampling- Maple chicken apple sausage, Roasted apple and sweet potato chowder with a maple crème fraîche and apple and pear crisp.

**\$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**

### Keuka Holidays

November 10 & 11 | November 17 & 18  
10 am to 5 pm each day

Ring in the holiday season at one of our Keuka Holidays weekends...every year a sell-out! Ticket holders receive a handmade grapevine wreath and Keuka Lake Wine Trail glass at their starting winery and collect an ornament at each winery. Some of the dishes you'll sample along the way include Cabernet chili, root vegetable and lamb Bolognese with sage and shaved parmesan, black forest truffles, and spice cake with caramel butter cream.

*Please note: Tickets for the first weekend are NOT usable on the weekend of November 17-18!*

**\$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



in this month's clan pack



## 2017 Rkatsiteli-Sereksiya

**\$25.00 per bottle retail**

Special Clan Pack Pricing

**\$18.75 per bottle**

**now through October 20th**

*Mix/Match a case (12 bottles)  
with the 2012 Pinot Noir and shipping is free!*

A total of 5.2 tons of a field blend of Rkatsiteli and Sereksiya Rosé grapes were harvested by hand on October 26, 2017. The grapes had 19 brix natural sugar, 1.1 TA and a 3.14 pH. These grapes were destemmed, pressed, partially cold soaked and then pressed. The juice was inoculated with yeast and fermented for 18 days at 54-59 degrees. The wine was finally cold and heat stabilized then filtered and bottled on February 20, 2018. The finished wine has 1.0 TA, a 2.92 pH, 1.75% residual sugar and 11.9% alcohol. 324 cases produced.

It's been quite a long time since we've included our Rkatsiteli-Sereksiya blend in a Clan Pack due to low yields in the vineyard. 2017 was a different story and we're excited to have it back in stock. This vintage is exceptional. If you're not familiar with these grapes or this wine, you're in for a treat. It's crisp, clean, light and refreshing. It's like taking the fresh fruit character of Riesling, blending it with the herbaceousness of Sauvignon Blanc, the spiciness of Gewürztraminer and the sea saltiness of Albariño. Drink now through 2020. Pair this wine with fennel au gratin, raw oysters, crab cakes and pork tamales.

in this month's clan pack



## 2012 Pinot Noir

**\$35.00 per bottle retail**  
Special Clan Pack Pricing

**\$26.25 per bottle**  
**now through October 20th**

*Mix/Match a case (12 bottles) with the  
2017 Rkatsiteli-Sereksiya and shipping is free!*

This vintage of Pinot Noir is a blend of three of the Pinot Noir Clones we grow here at McGregor Vineyard. The Mariafeld Clone was harvested by hand on September 25, 2012. A total of 1.77 tons were picked with 24 brix natural sugar, 0.91 TA and 3.26 pH. The grapes were de-stemmed, crushed, inoculated with yeast and fermented for 10 days at 68-80 degrees. “Clone 7” is the second Pinot Noir clone planted here and it was also harvested by hand on September 25th. 3.8 tons were picked with 24 brix, 0.81 TA and 3.29 pH. Fermentation lasted for nine days at 68-80 degrees. The third clone is the Gamay Beaujolais Clone and it was harvested on September 26th. A total of 3.51 tons were harvested by hand with 23.6 brix, 0.93 TA and 3.23 pH. Fermentation lasted for nine days at 62-78 degrees. All three wines completed malolactic fermentation. The wines were blended together and transferred into French oak barrels- four new barrels, eight 4 year old barrels, four 5 year old barrels and two 6 year old barrels. The wine was aged for 27 months then transferred to stainless steel, egg white fined, cold stabilized and filtered. It was bottled on July 7-8, 2015. The finished wine has 0.67 TA, 3.65 pH, 0.25% residual sugar and 12.8% alcohol. 529 cases produced.

This Pinot Noir is a great follow up to the outstanding 2010 and 2011 vintages and is potentially even better. This vintage is richer, deeper and more concentrated than its predecessors. I'm happy to showcase this wine as a Clan Pack selection again; it was first introduced in the January 2016 Clan Pack. It has matured beautifully in the bottle and still has many years of life ahead of it. However, it is showing off right now. It has a dark garnet red color and has aromas reminiscent of ripe red raspberries, cherries and strawberries with a hint of vanilla. These aromas follow through on the palate and the wine is rich and medium bodied. The oak character is elegantly integrated with the fruit character and the wine lingers nicely on the palate. Continue to enjoy now and safely through 2023 and likely beyond.

## Bucatini with Butter-Roasted Tomato Sauce

From bonapetit.com | 4 servings

8 garlic cloves  
¼ cup (½ stick) unsalted butter  
1 28-ounce can whole peeled tomatoes  
2 anchovy fillets packed in oil  
½ tsp crushed red pepper flakes, plus more for serving  
Kosher salt  
Freshly ground black pepper  
12 ounces bucatini or spaghetti  
Finely grated Parmesan (for serving)

Preheat oven to 425°. Crush 8 garlic cloves with the flat side of a chef's knife and remove peel. Cut ¼ cup (½ stick) butter into small pieces (about ½"). Empty 28 oz. can of tomatoes into a 13"x 9" baking dish and crush lightly with your hands. Scatter garlic, butter pieces, 2 anchovies, and ½ tsp. red pepper flakes over tomatoes; season with salt and black pepper. Roast tomatoes, tossing halfway through, until garlic is very soft and mixture is thick and jammy, 35–40 minutes. While tomatoes are roasting, bring a large pot of water (4-6 qt.) to a boil over high heat and add a small fistful of salt. Remove pan from oven and let sauce cool slightly. Using a potato masher or fork, break up garlic and tomatoes until mixture looks like coarse applesauce. Cook 12 oz. bucatini or spaghetti to al dente. Scoop out and reserve ½ cup pasta cooking liquid. Drain pasta. Return pasta to pot and add tomato sauce and pasta cooking liquid. Cook over medium-high heat, tossing with tongs, until sauce coats pasta, about 3 minutes. Serve with Parmesan & red pepper flakes.

### WINERY HOURS

#### 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



NEW RELEASE!

2017 Chardonnay

\$80/case

(\$10 per bottle retail)

Sometimes unforeseen events in the cellar lead to something really, really good!

This is a delicious, crisp and fruity wine crafted for everyday enjoyment. It's off-dry and unoaked. We had a stainless-steel tank of 2017 Chardonnay fermenting away and for whatever reason, the fermentation stopped. Upon tasting the wine, we realized we were experiencing a very delightful wine and decided to let it be and bottled it up.

### Pick Up Party

Sunday, October 28 | 1-4 pm

Join us for another laid-back Clan Club get-together. We've invited local musician John Bolger to perform during this time. This is the perfect excuse to visit the winery and to pick up any wine futures waiting for you as well as any Clan Packs you're owed. At the very least we will have your November Pack ready and waiting at this party.

Please make your reservation via email at [info@mcgregorwinery.com](mailto:info@mcgregorwinery.com) so we have time to pack up any wines you're owed.

### Clan Club Member Discount

As a Clan Club member, don't forget you get a discount on every bottle of wine purchased.

1-5 bottles 10%

6-11 bottles 15% | 12+ bottles 20%

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(800) 272-0192 | (607) 292-3999  
mcgregorwinery.com | info@mcgregorwinery.com



# MCGREGOR *vineyard*

september 2018



## Red Wines

2014 Black Russian Red	\$60
2013 Black Russian Red	
36 Month Barrel Reserve	
Magnum (no discounts)	\$150
2014 Rob Roy Red	\$45
2016 Cabernet Franc Reserve	\$25
2014 Pinot Noir	\$30
2013 Pinot Noir- Clone 7	\$30
2013 Pinot Noir	\$25
2012 Pinot Noir	\$35
Highlands Red	\$12

## Sparkling Wines

1994 Blaganta Ubhal Fion	\$100
2013 Blanc de Blanc ( <b>new release</b> )	\$35
2013 Blanc de Noir ( <b>new release</b> )	\$35

## Dry White & Rosé Wines

2016 Dry Riesling	\$20
2017 Dry Riesling	\$20
2017 Chardonnay ( <b>new release</b> )	\$10
2017 Chardonnay Reserve	\$25
2016 Unoaked Chardonnay (reg \$14)	\$10
2017 Dry Gewürztraminer Reserve	\$25
2017 Rosé d'Cabernet Franc	\$16

## Semi-Dry/Semi-Sweet White Wines

2017 Rkatsiteli/Sereksiya	\$25
2017 Gewürztraminer ( <b>new release</b> )	\$20
2016 Semi-Dry Riesling (reg \$18)	\$10
2015 Riesling	\$20
Sunflower White	\$9
Highlands White	\$10

## Sweet White Wines

2016 Late Harvest Vignoles (375 ml)	\$30
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