

MCGREGOR VINEYARD

# clan club

NEWSLETTER



“Cabernet Sauvignon Ripening” by Arielle Tomb

*“We have lived our lives by the assumption that what was good for us would be good for the world. We have been wrong. We must change our lives so that it will be possible to live by the contrary assumption, that what is good for the world will be good for us. And that requires that we make the effort to know the world and learn what is good for it.”*

WENDELL BERRY, *A Native Hill*

**Ever since I was a child, autumn in the Finger Lakes has given me a profound sense of closeness with the world.**

A life lived through the lens of agriculture culminates with the onset of fall; all of one's toil during the spring and summer months bares its results at this time. Working with purpose- tending and caring for the seeds sown, the vines planted, and the trees pruned, always has autumn's harvest in mind. Regardless, nature can always come rumbling by and make the work for naught; bearing witness to a July hailstorm heading toward the gardens, vineyards and orchards gives rise to the epitome of a humble farmer.

We're at the start of what appears to be a magnificent harvest in the Finger Lakes. Yet, historic fires are burning on the west coast and crops are being tainted by their smoke or being destroyed altogether. Our skies are an ashen reminder of how fortunate some of us are and how easy it is to become struck by unfortunate circumstances . Our relationship with nature is give and take and historically we have teeter-tottered with this balance. We've asked a lot from nature and taken even more. She's asking us to restore that comfortable balance that's been missing for quite some time. 2020 is the culmination, 2020 is the wake-up call. 2020 warns us to try harder, as Wendell wrote back in 1968, to know the world and learn what is good for it.

This month's Clan Pack features a dynamite cool climate Cabernet Sauvignon from the 2017 vintage and a mouth-watering off-dry, oak-free Chardonnay from 2019. Raise a glass or two of these wines, give thanks for autumn's abundance and find gratitude for what good comes from a well nurtured earth.

Once again, thanks to all of you for choosing to be a part of the McGregor Vineyard family, we appreciate it immensely.

Be well,  
John

september 2020



AN EVENT NOT TO MISS!

## 2019 Vintage Red Wine Barrel Tastings

\$30 per person

November 13, 14, 15

November 20, 21, 22

December 5, 6

Seatings at 11:00, 12:30, 2:00 & 3:30 each day

Reservations are limited to ONE group of up to 12 people per seating. Don't delay, reserve your tasting at [www.mcgregorwinery/events](http://www.mcgregorwinery/events). Refunds only available if canceling one week prior to the reservation.

As is the case with everything this year, our annual red wine barrel tastings are getting tweaked. We cannot offer you the same experience as in the past, but we can still give you the opportunity to taste the 2019 reds out of the barrel and purchase futures of them. This year's tastings will be the most intimate yet-you/your group will have a private tasting with John McGregor in the barrel room. These seated tastings remain a crystal glass and candlelit experience lasting for 45 minutes.

This is your opportunity to familiarize yourself with the nuances of the 2019 vintage. John will answer any questions you have regarding the wines, winery and vineyard history. Given the logistical issues associated with the COVID-19 pandemic, we are unable to offer a buffet as is typical of previous Barrel Tastings. Remember, these tastings are by advance reservation only and are limited to no more than one group of up to 12 people per time slot.

### BARREL SAMPLES OF THE FOLLOWING ESTATE GROWN WINES:

Pinot Noir

Cabernet Franc

Merlot

Cabernet Sauvignon

Rob Roy Red

Black Russian Red (Saperavi & Sereksiya Charni)



Getting ready for the fall harvest! Juice samples from the vineyard being tested.



**D O N ' T F O R G E T**

- Wash your hands.
- Wear your mask.
- Make a reservation by clicking "Schedule your Visit" at [mcgregorwinery.com](http://mcgregorwinery.com).
- Recent haircuts are optional.

**Please, please, PLEASE, pretty please....**

- Are you planning on picking up more than the current Clan Pack that is waiting at the winery for you?**  
Contact us at least a few days prior to your visit!  
We cannot guarantee that we can put together multiple packs on the fly for you!
- Are you picking up your pack and packs for other people?**  
Contact us at least a few days prior to your visit!
- Do you want to customize your pack?**  
Submit your customizations when you receive your Club Pack email and contact us at least a few days prior to your visit if there are any changes!
- Do you have pre-purchased wine or wine futures to pick up?**  
Contact us at least a few days prior to your visit!

**Did you forget to do any of the above and find yourself sitting at the winery enjoying your visit?**  
Let your server know ASAP that you have wines to pick up; we will do our best to have them ready before you get to the registers! We want your visit to be as relaxing as possible and we don't want you to wait for your wine when you're ready to go. This also helps our staff enormously on a busy day!  
*Thanks in advance for helping us help you...*



## Visiting the Winery for a Tasting this Fall?

*Don't forget to make a reservation.*

We're heading into the busiest time of year in the Finger Lakes. At this time, regardless of whether you are a Clan Club member or not, we require reservations for tastings! Walk-ins are welcome, but tastings are not guaranteed. Seating is very limited!

**All reservations are booked on line by clicking "Schedule your Visit" at [mcgregorwinery.com](http://mcgregorwinery.com).**

Reservations are limited to 6 people.

We can accommodate groups of 7-12, but you need to call the winery first.

Groups larger than 12 are not accommodated at this time.

Please understand that our seated tastings will remain outside only for as long as possible; even though we have heat lamps, we suggest you dress accordingly. We currently are offering "tasting flights" of five pre-selected wines along with our small tasting plate. We appreciate your patience as we try to give everyone a wonderful experience with limited seating.

### CURRENT HOURS

**11:00 am - 5:00 pm daily**

*We look forward to seeing you!*



## FROM THE LIBRARY

### Online Auction!

We're still working on a replacement of our live auction at the Clan Club Picnic. We expect to announce our online version and have it up and running by the end of September. Currently, we are putting the wine lots together and soon will let you all know what this year's selections are. **Stay tuned and watch for an email with all the details!**

### ONLINE ONLY!

## Clan Club Picnic "Move 'em Out" Sale!

While you're waiting for the Online Library Auction, how about we pretend that we're all at the picnic and you're trying to figure out how the heck to fit all the cases of wine you just bought into your car!

While wine sales are much more fun in person, these unbeatable prices are pretty fun too.

**Purchase as much as you'd like through October 20th** and either have them shipped directly to you or pick them up at the winery. Get them online at [mcgregorwinery.com/picnic-sales](http://mcgregorwinery.com/picnic-sales)

#### 2018 Dry Riesling

**6 for \$90 | 12 for \$150**

#### 2018 Semi-Dry Riesling (reg \$20/bottle)

**6 for \$90 | 12 for \$150**

#### 2017 Riesling (reg \$20/bottle)

**6 for \$90 | 12 for \$150**

#### 2017 Gewürztraminer (reg \$20/bottle)

**6 for \$90 | 12 for \$150**

#### 2018 Unoaked Chardonnay (reg \$14/bottle)

**6 for \$60 | 12 for \$100**

#### Highlands Red (reg \$12/bottle)

**6 for \$50 | 12 for \$85**



## 2017 Cabernet Sauvignon

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\$30.00 per bottle retail

*Special Clan Pack Pricing*

**\$22.50 per bottle**  
now through October 20th

*Mix/Match a case (12 bottles) with the  
2019 Chardonnay and shipping is free!*

**Two parcels of estate grown Cabernet Sauvignon were harvested by hand for this wine.** Four tons were harvested on November 3, 2017 with 22.6 brix natural sugar, 7.8 g/l TA and a 3.31 pH. The grapes were crushed, inoculated with yeast and fermented for 10 days at 62-73 degrees. An additional 2.1 tons of grapes were harvested on November 7th with 22.2 brix, 9.7 g/l TA and a 3.37 pH. These grapes were crushed, inoculated with yeast and fermented for 9 days at 66-70 degrees. Both wines completed a malolactic fermentation and were then blended and transferred to oak barrels. The wine aged for 25 months and then was transferred to a stainless steel tank for egg white fining, stabilizing and filtering. The wine was then bottled on June 24, 2020. The finished wine has 6.3 g/l TA, a 3.55 pH, 0.4% residual sugar and 13.1% alcohol. 363 cases produced.

This is a beautiful example of a cool climate Cabernet Sauvignon. Its color is a concentrated and dark purple-garnet hue and it offers a complexity of aromas and flavors. It has aromas reminiscent of black and blue fruits- plum, blackberry, black raspberry and cherries entwined with spices (cinnamon) and dust. These aromas are present on the palate along with stewed fruit, walnuts, black olives, fresh herbs, smoke and earth. Firm tannins contribute to a pleasant and lingering finish. Serve with grilled sirloin steaks, smoked pork loin, and Tandoori Spiced Lamb Chops (see recipe corner on page 7). Drink now through 2030.

in this month's **clan pack**



## 2019 Chardonnay

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\$14.00 per bottle retail

*Special Clan Pack Pricing*

**\$10.50 per bottle**  
now through October 20th

*Mix/Match a case (12 bottles) with  
the 2017 Cabernet Sauvignon and shipping is free!*

**A total of 10.4 tons of estate grown Chardonnay were harvested by hand on October 15-18, 2019.**

These grapes had 22 brix natural sugar, 8.2 g/l TA and a 3.10 pH. The grapes were destemmed, crushed and inoculated with yeast. A cool fermentation of 57-59 degrees lasted for 22 days. The wine was stabilized and filtered in the spring of 2020 and then bottled on June 23, 2020. The finished wine has 7.3 g/l TA, a 3.12 pH, 2.0% residual sugar and 12.8% alcohol. 590 cases produced.

This is a semi-dry, unoaked Chardonnay produced with everyday enjoyment in mind. It has a light straw color and is very aromatic with aromas and flavors of fresh picked apples and pears along with a pleasing citrus/lemon character. This wine is medium bodied and has nice texture, great acid/sugar balance and a crisp finish. What a crowd pleaser- not too dry, not too sweet- refreshing and enjoyable. Serve with hors d'oeuvres, smoked fish, grilled chicken, spicy ribs and completely on its own! Drink now through 2023.

## Tandoori Spiced Lamb Chops

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Adapted from *Food & Wine*, by Suvir Sara, July 2006

8 lamb rib chops, bone in, (about 2 ½ lbs.)

Marinade:

1 C. plain Greek yogurt

3 T. fresh lime juice

3" piece of fresh ginger, peeled & grated or minced

4 garlic cloves, minced

1 T. Garam Masala spice blend

1 T. ground cumin

1 T. smoked paprika

A large pinch cayenne pepper, optional

1 t. turmeric

1 t. salt

1 t. black pepper

¼ t. freshly grated nutmeg

2 T. grapeseed oil

½ C. cilantro leaves, chopped (for garnish)

2-3 T. unsalted butter, melted

Combine all marinade ingredients, add lamb chops and coat well. Cover and refrigerate overnight. Add the oil and re-toss the chops. Let sit at room temperature while preheating a grill to medium-high heat. Remove lamb from the marinade and season with salt. Grill for about 4 minutes on each side until well browned. Brush chops with butter and grill for another 1-2 minutes for medium-rare. Remove from grill, place on a platter, garnish with cilantro and serve with the Cabernet Sauvignon in this month's Clan Pack.



## Adopt a McGregor Wine Barrel

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Adopting a McGregor wine barrel is a great way to support our winemaking process and to enjoy the finest wines we produce!

***Every year for five years you receive:***

**Free tickets for two** to our spring White Wine Preview Tasting and our fall Red Wine Barrel Tasting

**Six bottles of barrel aged wines each fall,** including some selections from the McGregor wine library

The satisfaction (or bragging rights) that a barrel that you own is full of 60 gallons of a future McGregor wine

After the five-year period of use in our cellar is complete, the barrel goes home with you.

Use it to make something creative!

Adopt yours today or give one as a gift:

**[www.mcgregorwinery.com/Adopt-a-Barrel](http://www.mcgregorwinery.com/Adopt-a-Barrel)**



Follow us on instagram  
**[mcgregorvineyard](https://www.instagram.com/mcgregorvineyard) | [#mcgregorflx](https://www.instagram.com/mcgregorflx)**



# MCGREGOR

VINEYARD

september 2020



## RED WINES

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2013 Black Russian Red 36 Month Barrel Reserve Magnum (no discounts)	\$200
2016 Black Russian Red Reserve	\$70
2017 Rob Roy Red (new release)	\$50
2017 Cabernet Sauvignon (new release)	\$30
2018 Cabernet Franc	\$25
2018 Saperavi	\$40
2016 Pinot Noir - Mariafeld clone	\$30
Highlands Red	\$12

## DRY SPARKLING WINES

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1994 Blaganta Ubhal Fion (almost gone!)	\$100
2013 Blanc de Blanc	\$35
2013 Blanc de Noir	\$35
2017 Sparkling Muscat Ottonel	\$35

## DRY WHITE & ROSÉ WINES

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2018 Dry Riesling	\$20
2018 Unoaked Chardonnay	\$14
2018 Dry Gewürztraminer Reserve	\$25
2019 Pinot Noir Rosé	\$18
2019 Rosé d'Cabernet Franc	\$18

## SEMI-DRY WHITE WINES

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2019 Chardonnay (Unoaked) (new release)	\$14
2017 Gewürztraminer	\$20
2018 Semi-Dry Riesling	\$20
2017 Riesling	\$20
Highlands White	\$10
Sunflower White	\$9