

MCGREGOR VINEYARD

# wine club

NEWSLETTER



## Well, Bull\*\*t!



Photo by: John McGregor

I guess vaccinations lulled many of us into a sense of ease and wellbeing. Clearly, pandemics have no borders—they are something we all have to consider regardless of where are on the planet. Until it's fully under control everywhere, it's not really under control anywhere. Last year, we missed a live celebration of our winery's 40th anniversary, and sadly, this year we're going to have to miss a live celebration of our vineyard's 50th anniversary. We quietly announced plans for our Wine Club picnic to you a month ago and quickly sold nearly 300 tickets. Given the florescence of the COVID Delta variant, and out of an abundance of caution and for the health and safety of friends and family alike, we have decided that the right thing to do is to cancel the picnic and refund ticketholders. Hopefully, we'll be able to look back and see that we were overly cautious...I can only hope so.

My apologies, this newsletter is running quite late, but largely because, life just happens and sometimes time slips away. Summertime sure seems to pass quickly! I hope that this newsletter finds you all healthy and well. This pack features our 2020 Unoaked Chardonnay, arguably the finest version we've crafted! The 2019 Cabernet Franc was selected for its lighter, brighter, crisp, and refreshing nature. It is a perfect red wine for the transition from the warm days of summer to the cooler, starting days of fall. I hope you enjoy them. Thanks so much for continuing to support what we're doing here on Dutch Street..

Cheers,

John



Photo by: Bonnie Custin

**IT'S BACK!**

## Wine Club Picnic-

50th Anniversary Celebration  
of the Vineyard!

**SATURDAY, AUGUST 28th**

\$40 per person  
maximum of four people per party  
Reservations or cancellation are required  
by Monday, August 12th!

Sign up at [mcgregorwinery.com](http://mcgregorwinery.com)

*Make your reservations now- space is limited and tickets will sell out!*

We've hosted this picnic for decades now and we give you our word- it'll be one of the most memorable events you'll ever attend. After last year's "virtual" picnic, we can't wait to be celebrating in person with you. We grill locally grown corn throughout the day and Gale Wyn Farms in Canandaigua is serving their home-grown, delicious Pig Roast. Lifetime Wine Club member Walt Atkison and friends are returns to perform live music throughout the day.

The McGregor Wine Club Picnic is much more than just another summer picnic! We have blind red and white wine tastings, a live auction of wines from our wine library, silent auctions, raffles, and sales on numerous wines all day long.

Gale-Wyn Farms Pig Roast is accompanied with BBQ sauces, tossed salad, salt potatoes & butter, baked beans, coleslaw, macaroni salad and fresh rolls. We provide a locally made dessert to be served after dinner.

### WHAT WE ASK OF YOU:

**Bring an appetizer to share-** we have a whole area for serving. Be creative and it never hurts to incorporate some McGregor wine in your dish! We don't have the ability to heat/chill anything and please bring your appetizer ready to serve in a dish and necessary utensils.

**Bring a lawn chair-** we have quite a few banquet chairs, but it never hurts to have your own comfy lawn chair

**Please have a designated driver** and pay attention to the amount of wine you consume (non-alcoholic refreshments are available)! Our staff cannot serve visibly intoxicated people regardless of whether or not you have a designated driver- it's the law!

**Bring your raincoat and umbrella** just in case.

**Don't wait forget to visit the winery-**  
it's open until 5pm!

# CANCELLED

### PICNIC SCHEDULE

**11:30** Registration for the picnic begins

**1:00** Picnic officially starts!

Roasted local corn on the cob, water & flavored seltzer water available all day

**2:00** Red & White Wine Blind Tasting  
McGregor wines versus other wines!

**3:30** "From the Library" Live Wine Auction

Many vintages of our wines pulled from storage including some large bottles!

**4:30** Annual Picnic Picture

**5:00** Pig Roast followed by dessert

**5:30** Silent Auction and Raffles end

**6:00** Announcement of Auction and Raffle winners

**6:30** Picnic winds down

### Picnic Wine Sale

Get ready!



Photo by: John McGregor



Photo by: Laura Alishauskas

## NEW SPARKLING WINES!

### Sparkling Muscat Ottonel & Sparkling Riesling

We are releasing these new sparkling wines at our private club member weekend!

#### 2018 Sparkling Muscat Ottonel | \$35 bottle

A scant ton of estate grown Muscat Ottonel grapes was harvested by hand on September 12, 2018. The grapes were pressed and fermented, and the wine was stabilized and filtered. This wine was then bottled, aged for 24 months, then disgorged and the dosage was finally added. This sparkling wine has 6.0 g/l TA, 3.02 pH, 0.2% residual sugar and 13% alcohol. This dry bubbly is light, clean, and refreshing on the palate. It has enticing varietal character of fresh crushed wild mint and orange blossoms alongside distinctive minerality from the McGregor Vineyard soils.

#### 2019 Sparkling Riesling | \$35 bottle

The estate grown Riesling grapes used for this wine were harvested by hand on October 1, 2019. The grapes were pressed and fermented, and the wine was stabilized and filtered. This wine was then bottled, aged for 11 months, then disgorged and dosage was finally added. This sparkling wine has 10.4 g/l TA, 2.77 pH, 2.25% residual sugar and 13% alcohol. This is our first Sparkling Riesling vintage since 2013 and it's long-awaited return is so welcomed! Don't be fooled by the "elevated" residual sugar; this vintage is incredibly crisp and dry on the palate given its high acidity. Fresh apple, orchard stone fruit, spice and minerality all work together to produce an exquisite sparkling wine.

### Private Club Member Tasting Weekend

Friday, August 27th-  
Sunday August 29th  
11 am- 5 pm daily

Reservations for tastings are required  
[mcgregorwinery.com/visit](http://mcgregorwinery.com/visit)

In place of the club picnic, we've decided to try something new. We are closing the winery to the public for tastings for what was to be Picnic Weekend. August 27, 28 and 29 is set aside for all of you, our Club members.

We have a special library wine or two on hand to sample, we are debuting our latest Sparkling Riesling. Picnic Wine Sales will be plentiful, and we will have an online silent wine library auction running all weekend long. If you want to settle in and stay a bit longer, wine by the glass and snacks are available on the front deck.

If this weekend goes as well as we think and hope it will, expect more time in the future for the winery to be devoted exclusively for you, our Club Family. Stay tuned!



Photo by: Laura Alishauskas



Photo by: Laura Alishauskas

## Wine Pick-Up Party

**Friday, September 10, 4-6 pm**  
**Reservations required**

We're reviving and revamping these informal get-togethers that Dan started a few years ago. This time, we are assembling a special wine flight for attendees. Enjoy tasting new releases alongside a few older vintages of wines from our library. There is a nominal charge of just \$5 per person... make your reservation to pick up any wine purchases waiting for you and enjoy some McGregor wine!  
It's that simple...[mcgregorwinery.com/events](http://mcgregorwinery.com/events)



Photo by: Laura Alishauskas

### **NEW MERCHANDISE!**

Available online at [mcgregorwinery.com/gift-shop](http://mcgregorwinery.com/gift-shop)  
or purchase them in our gift shop!

## If you haven't visited lately...

The changes implemented in our tasting room over the past year have improved the tasting experience for guests and staff alike!

**First, and most importantly, we now have an online reservation system.** There is no longer a need to arrive and wonder if there is space available for you to sample our wines. Guarantee you'll be seated by placing your reservation at [mcgregorwinery.com/visit](http://mcgregorwinery.com/visit).

**Unable to decide what wines to sample?** We now have six different themed flights of wines you can choose from. Of course, you can always assemble your wine flight with the specific wines you want to try.

**Want to stay awhile and relax with a glass of wine and some food plates?** Seating on our front deck is set up just for that purpose and no reservation is required!

We have a wine by the glass/bottle list and some delicious food selections for you to enjoy.

**Visit us and try our new setup.** We have a wonderful team of friendly and knowledgeable servers here to help facilitate the most enjoyable visit possible. Make your reservation today at [mcgregorwinery.com/visit](http://mcgregorwinery.com/visit) and come say hello!



## 2020 Unoaked Chardonnay

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\$15.00 per bottle retail

*Special Club Pack Pricing*

**\$11.25 per bottle**  
now through August 20th

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

**A total of 7 tons of estate grown, old vine Chardonnay grapes were harvested by hand on October 6, 2020.** The grapes had 23.8 brix natural sugar, 6.4 g/l TA and 3.25 pH. The grapes were destemmed, crushed, and pressed. The juice was inoculated with yeast and fermented for 24 days at 57-61 degrees. The finished wine was cold and heat stabilized and then filtered. It was bottled on May 5, 2021. It has 6.0 g/l TA, 3.35 pH, 0.0% residual sugar and 14% alcohol. **373 cases produced.**

This vintage of Unoaked Chardonnay is the finest we've produced in quite a while. In fact, it is arguably the best we've done. It is highly aromatic and bursting with fruit character. It has aromas and flavors of apple and pear with a hint of apricot. These combine with a distinctive mineral/slate background. This medium to full bodied wine has a great crisp acidity and lingering finish. Drink now and easily to 2025. Serve with grilled salmon with shallot butter, pork ribs, summer vegetable frittata and Anne's Chopped Salad (*recipe on page 7*).

in this month's **club pack**



## 2019 Cabernet Franc

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\$25.00 per bottle retail

*Special Club Pack Pricing*

**\$18.75 per bottle**

now through June 20th

*Mix/Match a case (12 bottles) with  
the 2020 Unoaked Chardonnay and shipping is free!*

**5.2 tons of estate grown Cabernet Franc grapes were harvested by hand on October 29, 2019.** The grapes had 21 brix natural sugar, 11.8g/l TA, and 3.03 pH. The grapes were destemmed and crushed and the must was inoculated with yeast and fermented for nine days at 65-76 degrees. 100% malolactic fermentation was completed. The must was pressed and the wine was transferred to new and used American oak barrels to age for 12 months. The wine was then egg white fined, cold stabilized and filtered. It was bottled on May 7, 2021 with 6.8 g/l TA, 3.33 pH, 0.4% residual sugar and 12.5% alcohol. **367 cases produced.**

This vintage of Cabernet Franc has a bright purple-red color and exemplifies how even a light to medium bodied vintage can be seductive and brimming with complexity and delight. It has aromas of ripe red raspberry, red currants, red cherry, strawberry, licorice root and spice. Grippy, fine tannins hold flavors of sour cherry, cranberry, raspberry, and black tea on the palate and help maintain a pleasant, lingering finish. Consume now with an hour or two of decanting or age for a minimum of 3-5 years. Serve with spicy barbecue ribs, beer battered cod, chicken spiedies, or pasta dishes with red sauce.

## Anne's Chopped Salad

Adapted & inspired from the *Smitten Kitchen*

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### Oregano dressing

3 cloves garlic  
2 tablespoons finely chopped fresh oregano  
2 teaspoons kosher salt  
Freshly ground black pepper  
2 tablespoons lemon juice  
1/4 cup red wine vinegar  
1/3 cup extra-virgin olive oil or grapeseed oil

### Salad and assembly

1 head iceberg lettuce halved, cored, and cut in 1/2-inch ribbons  
1c red cabbage, thinly sliced  
1/2 small red onion, peeled and sliced into paper-thin rings  
1/2 lb provolone-cut into small pieces  
1/2 c salami or pepperoni, cut into 1/4-inch ribbons  
1/2 c sliced pickled pepperoncini  
3/4 pound grape tomatoes- cut in 1/2  
1 c sliced cucumber  
1 c sliced sugar snap peas  
Sea salt + pepper

**Make dressing:** Roughly chop the garlic and then add the oregano, salt and up to 1/2 teaspoon ground pepper. Chop the mixture together and use the side of a knife or a mortar and pestle to make a grainy herb paste. Transfer the paste to a large salad bowl, and add the lemon juice and vinegar. Mix with a fork allowing the salt to dissolve, then add the oil and whisk with a fork until well combined. The dressing should be thick with garlic and oregano. If you're using a small head of iceberg, transfer 1/3 the dressing into a small bowl to be used only if needed. For a larger head of iceberg, you'll want it all.

**Assemble salad:** Gently fold the snap peas, red onion, provolone, salami/pepperoni, pepperoncini into the dressing.

**To serve:** When ready to serve, gently add the tomatoes, lettuce, cucumbers and red cabbage to the salad bowl and toss to combine with the dressing. Adjust seasonings to taste, adding any reserved dressing if needed. Serve immediately. Serve with croutons if desired.

*Enjoy with this month's featured Unoaked Chardonnay.*



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### SUMMER HOURS

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Open 7 days a week  
11:00am-5:00pm

Reservations are required for tastings- please go to [www.mcgregorwinery.com/visit](http://www.mcgregorwinery.com/visit) to schedule your tasting. We always try and accommodate walk-in tastings, but we can't guarantee that there will be an opening. We now have an outdoor tent to allow for even more tastings.

Please call us at 607-292-3999 with any questions. If you are planning to pickup an existing order please let us know and we'll have it ready for you.

*We look forward to seeing you!*



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



# MCGREGOR

VINEYARD

july 2021



## RED WINES

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2016 Black Russian Red Reserve	\$70
2019 Saperavi (new release)	\$40
2018 Rob Roy Red (new release)	\$50
2018 Merlot (new release)	\$35
2019 Cabernet Franc (new release)	\$25
2018 Cabernet Sauvignon (new release)	\$35
Highlands Red	\$12

## DRY SPARKLING WINES

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2013 Blanc de Blanc	\$35
2013 Blanc de Noir	\$35

## DRY WHITE & ROSÉ WINES

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2020 Chardonnay Reserve	\$35
2020 Unoaked Chardonnay (new release)	\$15
2020 Dry Riesling	\$20
2019 Dry Gewürztraminer	\$25
2020 Rosé d'Cabernet Franc	\$20

## SEMI-DRY WHITE WINES

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2019 Chardonnay (Unoaked)	\$14
2019 Semi-Dry Riesling	\$20
2019 Riesling	\$20
Highlands White	\$10
Sunflower White	\$9
2019 Vignoles	\$20

Library wines are available at [www.mcgregorwinery.com/library](http://www.mcgregorwinery.com/library) and by request.