

MCGREGOR VINEYARD

wine club

NEWSLETTER



“It was never an easy path, and we didn’t know what lay in store, but Marge and I are incredibly proud to have helped to do the groundwork necessary to get the region to where it is today.”

Bob McGregor, Edible Finger Lakes Wine Issue 2021, Liquid Assets

Happy New Year folks! We've finally settled into the quiet, cold days of winter in the Finger Lakes. This clearly calls for really fantastic red wine. The bases of the grape vines are nicely buried under over a foot of “poor man’s fertilizer,” keeping their grafted union protected from the frigid subzero temperatures we’re experiencing. So far, so good.

For decades our January wine pack has featured the pre-release of the next vintage of Black Russian Red to our loyal wine club members. This year is different only in name; our 2018 Saperavi Reserve is highlighted this year. In year’s past this would be labeled 2018 Black Russian Red. The name change occurred for many reasons but a key reason for us is clarity.

I attended a Finger Lakes Saperavi “forum” at the end of 2021 with a few other local Saperavi producers, members of the local media and wine world, and NYC’s Georgian (country, not state) cuisine experts.. It was put together by Georgian wine experts, Erica Frey and Lasha Tsatava to build awareness of Saperavi in America. The Finger Lakes is the clear choice of place to do this. It’s the first place in the United States where the grape garnered critical attention and commercial success (McGregor’s). It’s the first spot where the varietal was planted (Dr. Frank’s). And it’s the place where the US Tax & Trade Bureau was petitioned (Standing Stone) to be able to label a Saperavi wine “Saperavi” rather than a fanciful name such as we did for so many years as Black Russian Red.

Ever since Bob McGregor produced his first Saperavi in 1985, he recognized the potential of this variety as a standout red wine grape for the region. His persistence ever since then, nearly singlehandedly created the “buzz” for Saperavi that the Finger Lakes wine community and its wine-loving fans now have for the wine. Currently, there are about a dozen Finger Lakes wineries growing and/or vinifying the grape and this number is sure to grow. It is now clear- the Finger Lakes is the premier Saperavi producing region in the United States. It is also clear, as this 2018 Saperavi Reserve exemplifies, McGregor Vineyard is the premier Saperavi producer in the United States.

Let's not forget the delicious 2020 Semi-Dry Riesling featured as well...simply put, one of our finest!

Wishing you all the best in 2022,

John

january 2022

2020 Vintage Red Wine Barrel Futures

Last chance to preorder and save 25% off
their retail price- now through February 7th!

www.mcgregorwinery.com/2020-Reds

Pinot Noir

(Clone 7)

pre-release \$22.50 [\$30 retail]

Harvest: September 28. 3.1 ton, 23 brix, 8.6 g/l TA, 3.22 pH

Treatment: Destemmed, crushed, 6 day fermentation
at 76-89 degrees. 100% malolactic fermentation.
Transferred to French oak barrels on Jan 26, 2021.

Current stats: 6.6 g/l TA, 3.74 pH, 0.2% residual sugar,
12.9% alcohol. Approximately 192 cases.

Pinot Noir Reserve

(Gamay Beaujolais Clone)

pre-release \$26.25 [\$35 retail]

Harvest: October 9. 2.85 ton, 23.1 brix, 7.5 g/l TA, 3.15 pH

Treatment: Destemmed, crushed, 8 day fermentation
at 65-83 degrees. 100% malolactic fermentation.
Transferred to French oak on Jan 5, 2021.

Current stats: 6.7 g/l TA, 3.69 pH, 0.1% residual sugar, 12.7%
alcohol. Approximately 192 cases

Cabernet Franc

pre-release \$18.75 [\$25 retail]

Harvest: October 27. 6.57 ton, 22.6 brix, 7.6 g/l TA, 3.30 pH

Treatment: Destemmed, crushed, 9 day fermentation
at 66-80 degrees. 100% malolactic fermentation.
Transferred to American oak on Jan 27, 2021.

Current stats: 6.5 g/l TA, 3.47 pH, 0.4% residual sugar, 13.3%
alcohol. Approximately 470 cases.

Merlot

pre-release \$26.25 [\$35 retail]

Harvest: September 30. 3.57 ton, 22 brix, 7.9 g/l TA, 3.28 pH

Treatment: Destemmed, crushed, 10 day fermentation
at 64-80 degrees. 100% malolactic fermentation.
Transferred to American oak on Feb 10, 2021.

Current stats: 6.1 g/l TA, 3.45 pH, 0.4% residual sugar, 13.3%
alcohol. Approximately 192 cases.



Cabernet Sauvignon

pre-release \$26.25 [\$35 retail]

Harvest: November 3. 5.77 ton, 22.5 brix, 7.6 g/l TA, 3.28 pH

Treatment: Destemmed, crushed, 7 day fermentation
at 63-86 degrees. 100% malolactic fermentation.
Transferred to American oak on Feb 10, 2021.

Current stats: 6.6 g/l TA, 3.59 pH, 0.2% residual,
12.5% alcohol. Approximately 294 cases

Rob Roy Red

pre-release \$37.50 [\$50 retail]

50% Cabernet Franc, 30% Cabernet Sauvignon, 20% Merlot

Harvest: Cabernet Franc: October 27. 6.57 ton, 22.6 brix, 7.6
g/l TA, 3.30 pH **Cabernet Sauvignon:** November 3. 5.77 ton,
22.5 brix, 7.6 g/l TA, 3.28 pH **Merlot:** September 30. 3.57 ton,
22 brix, 7.9 g/l TA, 3.28 pH

Treatment: Cabernet Franc: Destemmed, crushed, 9 day
fermentation at 66-80 degrees. 100% malolactic fermenta-
tion. Transferred to American oak on Jan 27, 2021.

Cabernet Sauvignon: Destemmed, crushed, 7 day fermen-
tation at 63-86 degrees. 100% malolactic fermentation.
Transferred to American oak on Feb 10, 2021.

Merlot: Destemmed, crushed, 10 day fermentation at
64-80 degrees. 100% malolactic fermentation.
Transferred to American oak on Feb 10, 2021.

Current stats: 6.4 g/l TA, 3.50 pH, 0.4% residual sugar, 13%
alcohol. Approximately 244 cases

Saperavi Reserve

(Formerly known as Black Russian Red)

pre-release \$45.00 [\$60 retail]

Harvest: October 12. 10.87 ton, 22.5 brix, 10.3 g/l TA, 3.21 pH

Treatment: Destemmed, crushed, 8 day fermentation
at 61-78 degrees. 100% malolactic fermentation.
Transferred to American oak on March 26, 2021.

Current stats: 7.6 g/l TA, 3.53 pH, 0.4% residual sugar, 12.7%
alcohol. Approximately 488 cases

2009, 2011 & 2013

ROB ROY RED

\$225

+ FREE SHIPPING



Robbie Burns Celebration

2009, 2011, and 2013 vintages

\$225
+ free shipping

In honor of famous Scottish poet Robbie Burns' birthday on January 25th, we are offering a Rob Roy Red three-pack that you don't want to miss! Burns was Scotland's bard; Rob was their national folk hero. Our Rob Roy Red is much like its namesake was- bold, robust, and full of character. We've dusted off some of the 2009, 2011, and 2013 vintages from the library and are ready to share them with you all.

Order them online at
www.mcgregorwinery.com/Robbie-Burns-Day
from January 25th- January 31st.



JOIN US!

Saperavi Week

**Saturday February 12-
Sunday February 20**

\$20 members
\$25 non-members

2019 Sparkling Riesling
2018 Saperavi Reserve
2017 Saperavi Grand Reserve (pre-release)
2016 Black Russian Red
2013 Black Russian Red
(36 Month Barrel Reserve)

Our "Black Russian Red Bash" is now Saperavi Week! We continue to remain cautious and keep everyone's health and safety in mind. As a result, we are not scheduling any formal event to celebrate the latest vintage release of the Saperavi Reserve as we have traditionally done. Rather, we are creating a week-long celebration at the winery from February 12-20. Reserve your tasting during this time for a special flight of Saperavi complimented with some delicious foods prepared by The Park Inn, Hammondsport, NY.

Reserve your tasting at
www.mcgregorwinery.com/events



Keuka Lake: A Wine Story

Last year I had the pleasure to take part in the filming of a wonderful tourism video and I hope you'll all take a few minutes to watch it! It is a collaboration of Steuben and Yates County Tourism Promotional Agencies and Cooperative Extensions and it highlights the history, uniqueness, and current activities of Keuka Lake for visitors. It was filmed at Bully Hill Vineyards and is an initiative to promote agritourism in the Finger Lakes region.

Watch it here:

https://youtu.be/i3EZtLcR_I8



Harvest 2021



Dust from the Library

Winter always feels like the best time for me to dive into the Wine Library and open older vintages of wine to see how they're doing. It's a conversation of sorts and, depending on the wine, can be short and sweet or quite long and deep.

Our **2013 Pinot Noir** was the latter; it is vibrant and fresh with vanilla, spice, cherry, pomegranate aromas that lead to raspberry, oak, mushroom, and black tea on the palate. It continued to evolve and open after 24 hours and was still vibrant with the appearance of violets. It's a smooth, delicious and lingering wine.

Unfortunately, in the former category, the **2001 Dry Riesling** was bottled with an early version of synthetic corks. There was no hiding this wine's oxidation and it quickly went from bottle to kitchen drain.

The **2001 Cabernet Sauvignon** was clearly past peak but after a full day of breathing, was rather pleasant with ripe tannins, dark berries, smoke, and licorice.

We recently really enjoyed the **2006 Black Russian Red**. It is full of fresh black cherry and black berry aromas and is smooth and medium bodied on the palate. It has flavors of plum ripe black currant, smoke, pepper, and anise seed which all linger on the palate with the help of well-developed tannins.

Finally, the **2003 Pinot Noir Reserve** was absolutely delightful! Its dark garnet red color had no sign of bricking. This wine is full of bright cherry, plum, stewed red fruit, spice, smoke, and tobacco. It is pleasantly acid driven, yet has a soft texture and smooth finish. Dive into your McGregor library and share your experiences with us!



2020 Semi-Dry Riesling

6.64 tons of estate grown fruit were harvested on October 22-23, 2020. The grapes had 10.6 g/l TA, 3.24 pH, and 21 brix natural sugar. These were destemmed, crushed, and a portion was cold soaked prior to pressing. The juice was inoculated with yeast and fermented at 60 degrees for 13 days. The finished wine was cold stabilized and filtered. It was bottled on May 5, 2021, and has 7.7 g/l TA, 2.98 pH, 1.25% residual sugar, and 12.1% alcohol. 359 cases produced.

This vintage has a light straw yellow color and vibrant aromatics reminiscent of green apple, lime, clementine oranges, apricots, peaches and golden plums. These explode on the palate along with orange blossoms, candied lemon, lime zest, and a hint of white pepper. This medium bodied wine has refreshingly crisp acidity and a lingering finish. This is quite a quaffable wine, be careful! It pairs nicely with cheese and charcuterie boards, garlic-lemon baked haddock or cod, grilled bratwurst, and crispy tofu and vegetable stir fry. Enjoy now through 2030 or deep cellar to 2035-40.

in this month's **club pack**



2018 Saperavi Reserve

(replaces our **Black Russian Red**)

A total of 7.65 tons of estate grown fruit was harvested by hand from two separate parcels on October 10 and 17, 2018. On October 10, 2.8 tons were picked and had 11.3 g/l TA, 3.19 pH, and 21 brix natural sugar. The grapes were destemmed, crushed, and inoculated with yeast. Fermentation lasted for five days at 72-78 degrees. The remaining 4.85 tons were harvested on the 18th with 11.3 g/l TA, 3.15 pH, and 21 brix sugar. The grapes were destemmed, crushed, and inoculated with yeast. Fermentation again lasted for five days at 66-76 degrees. The musts completed full malolactic fermentations and were then pressed. The wines were blended and transferred into American oak barrels and aged for 25 months. Next, the wine was egg white fined, cold stabilized and filtered. It was bottled on July 14, 2021, and has 7.1 g/l TA, 3.57 pH, 0.6% residual sugar, and 12.8% alcohol. **234 cases produced.**

This thick and opaque wine has a deep ruby color and very complex aromas and flavors; it's a smooth wine with attitude. The aromas are reminiscent of spice, oak, smoke, and black and blue fruits- ripe plums, blueberries, black currant, and elderberry. It also has hints of a woody/mossy/fresh soil character. It is a big, broad, and spacious wine on the palate with a peppery character along with flavors of sweet oak, roasted coconut, spice, black currant and a touch of serrano pepper, tobacco and smoke. The finish is smooth and lingering. Enjoy with your favorite grilled steaks, lamb shanks, Cassoulet, and dark chocolate. Decant for at least a few hours if not all day if you open this wine now. This wine can be cellared at least to 2030-2035.

Georgian Dumplings with Meat

Yield: 20 khinkali *prep time: 1 hour cook time: 10 minutes*

Recipe provided by

www.theworldwasherefirst.com/khinkali-recipe/
(and to view step by step instructions)

Dough

2 cups all-purpose flour
1 teaspoon salt
1 egg
1 tablespoon neutral oil
1/2 cup water

Khinkali Filling

10 ounces ground beef
7 ounces ground pork
3 cloves garlic, minced
1/2 tsp ground coriander
1 tsp fresh thyme, chopped OR 1/2 tsp dried savory or thyme
1/2 tsp crushed red pepper or 1 mild red chili, minced
1/2 tsp caraway seeds
3 tablespoons fresh cilantro, chopped

Meat Filling

Combine beef and pork in a large bowl, season with salt and pepper. Add garlic, coriander, thyme or kondari, chili, caraway seeds and fresh cilantro. Mix thoroughly to combine. Set aside.

How to Form Khinkali

On a lightly floured surface, roll dough until 1/4" thick. Using an 3" drinking glass or circular cutter, cut 20 rounds of dough. Roll over each round until they reach 4" in diameter. Place about 1 tablespoon of filling in the center of dough round. Lift one side of dough with both hands, holding between your thumb and forefinger about 3/4" apart. Fold dough in your left hand to your right hand, pinch to seal. Repeat until there is no more dough to fold. Twist the top of the dumpling to completely seal. Set aside.

How to Cook Khinkali

Bring 1/2 gallon of salted water to a rolling boil. Lower khinkali into the water using a spider. Cook mushroom khinkali for 6-8 minutes. Cook meat khinkali for 10-12 minutes. Remove from water using a spider or slotted spoon. Serve immediately with black pepper.

Serve with the 2018 Saperavi Reserve.



WINTER HOURS

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

Reservations are required for tastings-
please go to www.mcgregorwinery.com/visit
to schedule your tasting.

**Any reservation fees are fully refundable with
more than 24 hours notice of cancellation.**

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)

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MCGREGOR
VINEYARD

january 2022



RED WINES

2019 Saperavi	\$40
2018 Saperavi Reserve (new release)	\$60
2018 Rob Roy Red	\$50
2019 Cabernet Franc	\$25
Highlands Red	\$15

DRY SPARKLING WINES

2013 Blanc de Blanc	\$35
2013 Blanc de Noir	\$35
2018 Sparkling Muscat Ottonel	\$35
2019 Sparkling Riesling	\$35

DRY WHITE WINES

2020 Chardonnay Reserve	\$35
2020 Unoaked Chardonnay	\$15
2020 Dry Riesling	\$20
2020 Dry Gewürztraminer	\$30

SEMI-DRY WHITE WINES

2019 Chardonnay (Unoaked)	\$14
2020 Semi-Dry Riesling	\$20
2019 Riesling	\$20
Highlands White	\$12
Sunflower White	\$9
2019 Vignoles	\$20
2020 Late Harvest Vignoles (375 ml)	\$30

Library wines are available at www.mcgregorwinery.com/library and by request.