

Gray Ghost's 30th Anniversary!

1994-2024

Visit Gray Ghost in 2024 as we commemorate the winery's 30th Anniversary with special events the entire year!

January

Wine Library Flight Offered all Month
Harvester Appreciation Month!

February

Gray Ghost's 30th Annual Chocolates and Cabernet
February 10, 11, 17 & 18

March

Annual Barrel Tasting: March 9 & 10

April

Vertical Wine Tasting: April 7
Seafood Weekend with Blue Ridge Seafood April 27 & 28

May

Mother's Day Weekend: Music and Food Trucks!
Memorial Day Weekend: Music and Food Trucks!

June

Wine Library Flight Offered all Month
Wine Library Tasting: June 9
Father's Day Weekend: Music and Food Trucks!

July

30th Anniversary Celebration! July 13 & 14

August

Wine Library Flight Offered all Month
Harvester Appreciation Month!

September

Labor Day Weekend: Music and Food Trucks!
Music and Food Truck: September 14 & 15

October

Reserve Cabernet Sauvignon Release Weekend
October 19 & 20

November

Wine Library Tasting: November 3
Holiday Decorations Unveiled: Nov 23 & 24
Holiday Kick-Off: Nov 29

December

Christmas Cork and Cheese: Dec 7 & 8
Santa Visits: December 15



2023 Chardonnay Harvest Crew!



2023 Gewurztraminer Harvest Crew!

New Releases

2022 Chardonnay

Gray Ghost's 2022 Chardonnay is another blockbuster hit! An enticing aroma of pineapple, papaya and lemon zest greets the nose. The notes of juicy pineapple carry through on the palate, elegantly intertwined with flavors of crisp apple and star fruit. Fermented and aged in French oak, the 2022 Chardonnay finishes with a subtle, creamy vanilla finish - delivering a perfect balance of fruit and oak.

\$28 bottle

Romantic Rosé

Exploding with bright berry notes of cherry and raspberry, the newest vintage of Romantic Rosé delivers lively notes of strawberry, bing cherry and raspberry. This totally dry rosé has zippy acidity that pairs beautifully with beet salad, pork tenderloin, roasted chicken and crab cakes. Serve with a charcuterie board for an amazing taste treat. **\$25 bottle**

2021 Cabernet Sauvignon

From a picture perfect, intense growing season comes Gray Ghost's newest Cabernet Sauvignon release. Concentrated aromas of blackberry and currant jump from the glass. Intense flavors of blackberry jam, chocolate covered black cherries and velvet vanilla coat the tongue. Eighteen months of French Oak aging delivers integrated tannins that linger long after the last sip. Enjoy now or in 15 years, Gray Ghost's Cabernet Sauvignon is our pick for any cut of steak, Gorgonzola, caramelized onions, and dark chocolate. **\$49 bottle**



2021 Reserve Chardonnay

Ripe pear, toasted coconut and a hint of green apple greet the nose and follow through on the smooth, elegant palate. Notes of candied pineapple and baked apple lace through the mid-palate. Malolactic fermentation and eighteen months in new French oak yields a long, creamy, complex, buttery finish. Already a Gold-medal winner in California, this is a restaurant wine list favorite! Enjoy with rich seafood dishes including lobster, Halibut and salmon, roasted or grilled poultry and fettuccini alfredo. **\$32 bottle**

2021 Petit Verdot

Thick, rich and complex, Gray Ghost's 2021 Petit Verdot greets the nose with enticing notes of blackberry and black cherry. The palate delivers luscious, layered flavors of dried blueberry, blackberry jam and toasted vanilla. Eighteen months of French oak aging delivers juicy, firm tannins that linger on the long, complex finish. Our favorite pairing with game meats, the Petit Verdot is also lovely with any cut of steak, lamb, smoked Gouda and aged Gruyere. **\$45 bottle**

New Releases

2020 Reserve Cabernet Sauvignon

Gray Ghost's 2020 Reserve Cabernet Sauvignon is another blockbuster vintage with an enticing aroma of dark berries and toasty oak. Dense flavors of blackberry, sage and rosemary weave through the palate and integrate beautifully with lengthy, velvet tannins. Three years of French oak aging leaves an elegant, complex finish. Enjoy with beef tenderloin, dark chocolate and blue cheeses. **\$60 bottle**



Gray Ghost Wins "Best of Class" at East Meets West and Sweeps Craft Competition in California

Gray Ghost's 2020 Reserve Cabernet Sauvignon won "Best of Class" at the East Meets West Wine Competition in Santa Rosa, California as the highest scoring Cabernet Sauvignon in the competition!

In addition, Gray Ghost swept this year's elite Craft Competition in California, earning eight Golds and four Silver medals. Gold medal winners were the 2020 Reserve Cabernet Sauvignon, 2021 Reserve Chardonnay, 2021 Petit Verdot, 2021 Ranger Reserve, 2021 Merlot, 2022 Cabernet Franc, 2022 Adieu and 2022 Seyval Blanc.

Founded in 2015 and held in Los Angeles, California, the Craft Wine Competition seeks to recognize top producers around the world focused on winemaking and a constant commitment to quality. Wines are tasted blind by an expert panel of a dozen sommeliers with years of expertise both in the industry and judging wine.

Kellerts Receive Distinguished Alumni Award

Al Kellert (Chemistry '70) and Cheryl Kellert (Journalism '69) were presented the Distinguished Alumni Award at Southern Illinois University (SIU) on April 28, 2023 in Carbondale, Illinois. The SIU Distinguished Alumni Award recognizes SIU Carbondale alumni who have achieved success and recognition since their graduation. Former recipients include leaders in the business industry, famous actors, and world-class athletes.

Al and Cheryl first met while attending SIU in the late 60s. It was an incredible honor to be recognized for their achievements in the wine industry and for their contributions to their community at the place where all of this began!



From left: SIU Chancellor Lane, Cheryl, Al and SIU President Mahony

Wines with Food



Harvest at Gray Ghost is very intense during August and September. Fixing dinner is not very high on my list. That's where the crockpot comes in handy! This No Peek Beef Casserole is one of our favorites!

Cheers!
Cheryl

No Peek Beef Casserole

2 lbs beef stew (cut in 1-inch pieces)
1 (1 3/8 oz) envelope dry onion soup mix
1/2 c Gray Ghost Petit Verdot
1 (10 1/2 oz) can cream of mushroom soup
1 (4 oz) can whole mushrooms

Directions:

Combine all ingredients in a crockpot. Stir together well. Cover and cook on low for 8 to 12 hours or on high for 3 to 4 hours. Serve over noodles or rice. Great with Gray Ghost Petit Verdot! Serves 4.

Newsletter Copyright: 2023

Calendar of Events—2023

October 14 and 15, 2023

Release of the 2020 Reserve Cabernet Sauvignon!

Saturday: Live music by Robbie Limon, 1:00 to 4:00 pm

Sunday: Live music by Ben Mason, 1:00 to 4:00 pm

Bill's Backyard BBQ all weekend!

The ONLY weekend Gray Ghost's "Best of Class" Reserve Cabernet Sauvignon will be open for tasting!

Sunday, November 5, 2023

Wine Library Tasting

1:00, 2:00 and 3:00 pm

Reservations recommended: 540-937-4869

Friday, November 24, 2023

Holiday Kick-off!

Al's newest creation will be unveiled!

Live music with Valerie Von Fange 2:30-4:30 pm

December 2 and 3, 2023

Christmas Cork and Cheese!

Saturday: Live music by Heartstrings, 12:30 to 4:30 pm

Sunday: Live music by John Sweet, 1:00 to 4:00 pm

Sunday, December 10, 2023

Santa Visits Gray Ghost

1:00 to 4:00 pm



Vintage at a Glance

Once again, no two years are ever the same. This year, we really did not have much of a winter. Although December was unseasonably cold, the rest of the winter was unusually warm. April through June was dry, cool and pleasant.

There was no rain during bloom. As a result, Gray Ghost had a near perfect bud set which has translated into some of the most beautiful fruit ever.

The heat rolled in with the month of July and after a brief one week respite in August, became even hotter in September! To date, only one severe storm hit Amisville which did bring down one large tree. Unfortunately, it landed in some of the Vidal Blanc.

The drought has intensified the grape sugars and we are experiencing a fast and furious harvest with the best crop we have seen in thirty-six years of grape growing!



The 2023 Vidal Blanc Harvest Crew!

Cork Display Turns 29!

This year marks the 29th annual Christmas celebration at Gray Ghost and also represents the 29th addition to the now famous Christmas cork display. Every year, Al adds a new item to the display and 2023 will be no exception.

An often-asked question is how does each of the creations actually come to being?

Once the idea has been established, Al begins by creating the skeleton which will eventually be covered with corks. As the structures develop, modifications are made to make it structurally sound. Most of the problems are solved at night when ideas tend to flow more freely.

As the display takes its final shape, Al will already be mentally creating next year's addition. Since the primary objective at Gray Ghost is to make great wines, the work on Christmas will be sandwiched in any "free" time through the year.

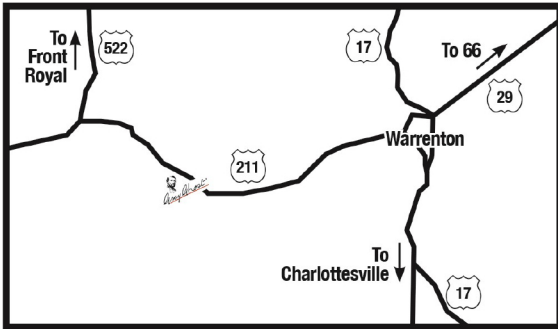


Mark your calendar because the 2023 addition is something you will not want to miss. It is sure to go down as one of the most ambitious endeavors he has ever created!



Gray Ghost Vineyards
14706 Lee Highway
Amissville, VA 20106
Telephone 540-937-4869
www.grayghostvineyards.com

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**TASTINGS & SALES Friday, Saturday & Sunday
and Federal Monday Holidays 11:00 am to 5:00 pm**
January & February: Open Saturday, Sunday and Fed. Mon. Holidays
Sales by appointment: Monday-Thursday.
Tours are conducted Saturday and Sunday by appointment.
Closed: Thanksgiving Day, Christmas Day, New Years Day and Easter

