

Gray Ghost's Volunteer Harvest 25th Anniversary!

Al and Cheryl Kellert were pioneers in the Virginia wine industry when in 1986 they transplanted a backyard vineyard into what would eventually become Gray Ghost Vineyards.

As the vineyards expanded, the Kellerts wanted to maintain the level of attention to detail and care in the vineyards during harvest the way they did during the rest of the growing season. The only way to accomplish that task, a task that required many hands, was to find people who cared about the end product as much as they did. In 1997, Gray Ghost's volunteer harvest program was born. And the rest....as they say...is history!

Lauded as the longest-running, most organized and fun program in the Commonwealth, Gray Ghost celebrates 25 years of friends, neighbors and guests helping with one of the most important parts of the winemaking process. Hopeful participants register in the tasting room between February and August for the opportunity to help in the fall. The day of harvest, eager and bleary-eyed volunteers gather on the crushpad before sunrise for Cheryl's expansive breakfast and Al's entertaining training session (referred to by some as comedy hour). Cheryl continues to ensure there is food aplenty with more breakfast at the break and a cookout and wine bar at the finish line! Amy manages the volunteers, making sure everyone really IS as dedicated to the process as her family. Al (the Kellert's son) is the fearless leader of the pick-up crew and crushpad staff.

There really is no better wine experience than participating in harvest. Picking grapes, witnessing their collection and eventual processing is an experience that cannot be described!

Whether guests participate for only one year or year-after-year, they leave with more than just the annual limited edition Official Harvester t-shirt. Participants not only leave with a greater appreciation of a bottle of wine, but also with a few more new-found friends. Most of all, guests leave with the satisfaction that they played a key role in the production of a Gray Ghost wine. For that contribution we say THANK YOU for 25 awesome years of harvest!

If you want to experience this incredible opportunity this fall, be sure to register in Gray Ghost's tasting room!



2020 Vidal Blanc harvesters



2019 Gewürztraminer harvesters



2019 Chardonnay harvesters

New Releases

2020 Riesling

Crisp and refreshing, Gray Ghost's first release of the 2020 growing season makes its debut in time for spring pairings! Bursting with bright aromas, the 2020 Riesling greets the nose like a bouquet of flowers with a hint of lemon peel. The palate explodes with layered flavors of bright starfruit, papaya and opulent peach. Tangy notes of ripe citrus add to the complexity. The lively acidity balances a hint of sweetness to be a perfect complement to appetizers, salads, fish, poultry, pork, Asian food, Havarti and curry. Currently available. \$25 per bottle.

2020 Gewürztraminer

A Gray Ghost favorite, the 2020 Gewürztraminer displays enticing aromas of tropical fruit and spice. The palate is brimming with layered flavors of star fruit, mango, white pepper, ginger and lychee. Spicy with a hint of sweetness, this wine pairs well with ham, spicy Asian dishes, fresh fruit, Gruyere, and turkey. Release date: May 8. \$25 per bottle.



2019 Merlot

Rich and elegant, Gray Ghost's 2019 Merlot explodes with bing cherry and ripe plum notes on the weighty, complex palate. Silky smooth, integrated vanilla tannins come from a year and a half of French oak aging. A highly versatile red wine, the Merlot pairs nicely with grilled or roast beef or chicken, lamb, pork, blue cheese, cheddar cheese and dishes with red fruit sauces. Release date: June 19. Cases produced: 24. \$35 per bottle.

2019 Chardonnay

Gold medal winner at the San Francisco Chronicle wine competition, Gray Ghost's 2019 Chardonnay greets the nose with apple and vanilla notes that carry through and integrate with viscous pear and juicy mango on the elegant palate. French oak aging leaves a luxurious mouthfeel of delicate oak. Perfect with meaty seafood dishes, subtly spiced poultry dishes, Brie, risotto, and cream or butter enhanced pastas. Release date: Summer. \$20 per bottle.



2019 Cabernet Sauvignon

Another release from an exceptional growing season, Gray Ghost's Cabernet Sauvignon entices the senses with toasty oak and dark berries on the aroma. Laced with velvety tannins, the palate unfolds layered notes of blackberry, black cherry, and dark chocolate. French oak aging leaves a lengthy, rich finish. Excellent with grilled steak or portabello mushrooms, braised short ribs, black bean burgers, aged Gouda, cheddar and Parmigiano-Reggiano. Release date: Fall. \$32 per bottle.

Upcoming Events

May 8: Live Music Celebrate Mother's Day a day early! Local favorite, Heartstrings will be making beautiful music from 12:30 to 4:30 pm. Picnics welcome.

May 9: Mother's Day at Gray Ghost! Treat mom to a day filled with all her favorite things! New release 2020 Gewürztraminer and wine tasting specials. Live music by Robbie Limon from 1:00 to 4:00 pm and Talk of the Mountain Seafood with everyone's favorite crab cakes!

May 15: Happy Half Hour Facebook LIVE! 5:15 pm
Tune in to Facebook Live for the latest and greatest at Gray Ghost! This episode's featured wine: 2020 Gewürztraminer.

May 29 and 30: Live Music Memorial Day Weekend!
Relax in the gazebo and gardens at Gray Ghost! Saturday's feature is Dave Goodrich from 1:00 to 4:00 pm with Fork'd Food Truck. Sunday enjoy food from Talk of the Mountain Seafood while listening to the smooth tunes of Mo Safren from 1:00 to 4:00 pm.

June 19: Live Music Bring a picnic and celebrate Father's Day early! Enjoy live music by local favorite, Mo Safren from 1:00 to 4:00 pm.

June 20: Father's Day at Gray Ghost Gray Ghost is releasing the 2019 Merlot to celebrate Dad! This is the only day the limited release Merlot will be sampled. Enjoy live music by Heartstrings: 12:30 to 4:30 pm. Picnics welcome!

July 3 & 4: Independence Day Weekend Enjoy live music Saturday and Sunday from 1:00 to 4:00 pm. Mike Henry on Saturday and John Sweet on Sunday!

July 10 & 11: 27th Anniversary Celebration! Gray Ghost celebrates 27 years with a weekend packed with fun! Talk of the Mountain Seafood will be in attendance with their famous crab cakes all weekend! Enjoy live music by Robbie Limon on Saturday and Heartstrings on Sunday. Winery and vineyard tours are back! Check the website for updated event information.

September 4 and 5: Live Music Labor Day Weekend! Enjoy Dave Goodrich from 1:00 to 4:00 pm on Saturday and Robbie Limon from 1:00 to 4:00 pm on Sunday.

Happy Half Hour: Season Three Your new favorite show continues throughout the year. Once a month-ish, watch Season Three: Sneak Peeks as we take you 'behind the scenes' to see a never-before-viewed location in the winery or teach you a little-known Gray Ghost fact. Visit Gray Ghost's website or sign-up on the email list to receive breaking news announcing each episode.

August—October: Harvest at Gray Ghost!

For more event information: www.grayghostvineyards.com

Wines with Food



Spring has sprung and that means it's time for easy, tasty meals that are quick to prepare. Lobster Linguine is not only quick to prepare, but also pairs nicely with Gray Ghost's 2019 Chardonnay. A tossed salad and slice of garlic bread completes the meal.

Enjoy!
Cheryl

Lobster Linguine

- 1 lb. linguine
- 2 cloves garlic
- 6 Tbs (3/4 cup) butter
- 2 lemons
- 1 (3 oz.) jar capers, drained
- 1/2 c Gray Ghost 2019 Chardonnay
- 8 oz cooked lobster meat (precooked or from 2 medium lobsters)
- 1 pint grape or cherry tomatoes
- 1/4 cup fresh parsley

Directions:

Cook the linguine according to package instructions. Before draining reserve 1/4 cup cooking liquid. Crush garlic into a microwave safe bowl. Add the butter. Grate 1 Tbs zest from the lemons and add to butter. Microwave about 1 minute, until butter melts. Chop the lobster meat. Halve the tomatoes and finely chop the parsley.

In a large serving bowl, add cooked linguine, lobster, capers, tomatoes, Chardonnay, parsley and butter mixture. Squeeze 1/3 cup juice from lemons into pasta and toss to combine. Season with salt and pepper. Add some reserved pasta water to moisten, if needed.

Serves 4-6.

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More Top Scores!

Gray Ghost begins the 2021 competition with back-to-back top honors in California wine competitions! The San Francisco Chronicle awarded the 2019 Adieu Double Gold and the 2019 Chardonnay Gold. At the San Diego International, the 2018 Reserve Chardonnay won Gold!



Vintage 2020

The quality of fruit harvested in 2020 is consistent with the exceptional growing seasons we have experienced almost every year over the past decade. The Mother's Day freeze on May 10, 2020 drastically impacted what varieties of wines will be produced and the volume from the 2020 harvest. Early-budding Chardonnay bore the brunt of the damage—although we are thankful for at least one barrel of production! The Cabernet Franc harvest resulted in just enough fruit to blend into the Ranger Reserve, but not enough for a single varietal production in 2020. Remaining varieties will be produced, but in varying amounts of production.

The quality of the harvest was excellent! The majority of the season was hot and dry and the rainfall we did receive was not enough to harm the fruit. The whites are bright, vibrant and luscious, while the reds are already exhibiting depth and complexity in their oak aging.

Although limited in quantity, the quality is Gold-medal worthy!

Gray Ghost's 2020 Gewürztraminer harvest crew!



Congratulations Andrea!

Andrea Grace Payette, oldest grandchild of Al and Cheryl Kellert, graduates from Orange County High School in the Blue Ridge Virtual Governor's School program this spring. A member of the National Honor Society and crowned Miss Orange in 2019, she has enjoyed acting and dancing throughout her high school years. She has performed in thirteen plays as a guest actress on Woodberry Forest's main stage—including notable roles as Marian in *The Music Man*, O'Brien in 1984 and the 4th Juror in *Twelve Angry Jurors*. A ballet and jazz dancer, she was the Rat King in the Orange School of Performing Arts latest performance of *The Nutcracker*.

Andrea is looking forward to attending the University of Virginia in the fall with an interest in studying psychology and business.

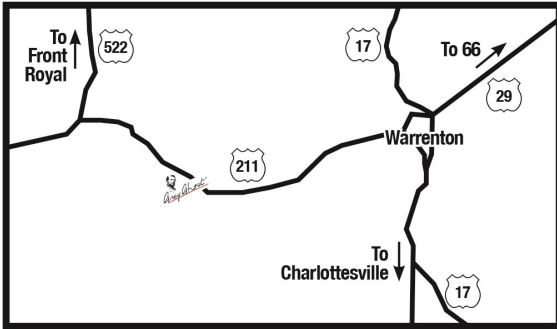
Al and Cheryl are thrilled to have the 3rd generation active at Gray Ghost where you can often find Andrea serving guests at the tasting bar!





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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

