

Gray Ghost Events!

October 15 and 16, 2022

Release of the 2019 Reserve Cabernet Sauvignon!

Saturday: Live music by Mo Safren, 1:00 to 4:00 pm
Sunday: Live music by Dave Goodrich, 1:00 to 4:00 pm
New Iberia Food Truck

Sunday, November 6, 2022

Wine Library Tasting

1:00, 2:00 and 3:00 pm
Reservations recommended: 540-937-4869

Thursday, November 10, 2022

Local's Night with New Iberia Food Truck

4:00 to 7:00 pm

Friday, November 25, 2022

Holiday Kick-off!

The world's largest cork Christmas display makes its annual debut!
Live music with Valerie Von Fange 2:30-4:30 pm

December 3 and 4, 2022

Christmas Cork and Cheese!

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

Thursday, December 8, 2022

Local's Night with New Iberia Food Truck

4:00 to 7:00 pm

Sunday, December 11, 2022

Santa Visits Gray Ghost

1:00 to 4:00 pm

February 11, 12, 18 and 19, 2023

Irresistible Chocolates and Cabernet

11:00 am to 5:00 pm

March 4 and 5, 2023

Annual Barrel Tasting

11:00 am to 4:00 pm

For more event information:
www.grayghostvineyards.com



2022 Vidal Blanc Harvest



2022 Chardonnay Harvest



New Releases



2021 Chardonnay

Subtle aromas of pear and vanilla greet the nose. Fermented in French oak and aged 6 months, the 2021 vintage displays layered notes of fugi apple, Bosc pear and creamy vanilla. A hint of caramelized oak flavors provide a rich mouthfeel and smooth finish. A restaurant wine list favorite, enjoy the 2021 Chardonnay with any seafood, poultry, Asiago and risotto. Currently available. \$25 bottle

Romantic Rosé

Luscious ripe raspberry notes burst from the glass of Gray Ghost's third Romantic Rosé vintage! Racy flavors of Bing cherry, raspberry and strawberry dance on the palate. Crisp acidity lingers on the bright, fresh finish. A lovely dry rosé, this wine can be enjoyed by itself or paired beautifully with crab cakes, shrimp and grits, pork tenderloin and our favorite pick: a charcuterie board. Currently available. \$25 bottle

2020 Cabernet Sauvignon

Rich aromas of ripe blackberry with mocha undertones greet the nose of Gray Ghost's 2020 Cabernet Sauvignon. The complex palate displays integrated flavors of blackberry, black cherry and a hint of blackcurrant. Smooth dark chocolate notes weave through the mid-palate. Eighteen months of French oak aging leaves a lingering mouthfeel of dense, chewy tannins. Our favorite choice for steak night, the 2020 Cabernet Sauvignon also pairs wonderfully with Gorgonzola, mushrooms, grilled vegetables, dark chocolate and dishes featuring Rosemary or Sage. Currently available. \$45 bottle



2021 Adieu (Late Harvest Vidal Blanc)

Gray Ghost's famous dessert wine is the perfect pairing for holiday desserts! Enticing aromas of honeysuckle and fresh peaches greet the nose. The palate has layered flavors of ripe peach, dried apricot, mango and honey. Lush and rich, there is an elegant balance of acidity and sweetness that leaves a lingering finish without being overpowering. Delightful by itself, the Adieu also makes a lovely pairing with fruit-based desserts, pecan pie, pumpkin pie, cheesecake and blue cheese for an amazing taste treat! Currently available. \$35 bottle

Gray Ghost Ships in Virginia!

Gray Ghost now offers UPS Ground shipping in Virginia. Orders can be placed by calling: 540-937-4869 or by email: grayghostvineyards@gmail.com

New Releases

2020 Petit Verdot

Aromas of shaved wood with a hint of cedar greet the nose in Gray Ghost's luscious 2020 Petit Verdot. Black plum, ripe blueberry and juicy blackberry explode on the palate with a hint of black pepper. Eighteen months of French aging yields smooth tannins that integrate beautifully with the dark fruit notes of the mid-palate. Perfect with steak and game, this is a cozy wine to sip by the fire. Currently available. \$38 bottle



2019 Reserve Cabernet Sauvignon

Gray Ghost's first Reserve Cabernet Sauvignon release in two years! Notes of juicy dark fruit greet the nose with a hint of toasty oak. Complex and elegant, the palate displays layered notes of blackberry jam, mocha, black cherry and vanilla. The only red to undergo malo-lactic fermentation, results in rich velvet oak tannins that coat the tongue on the long, silky finish. The Reserve Cabernet Sauvignon is our favorite complement to beef tenderloin, prime rib and celebratory occasions. Currently available. \$60 bottle

Gray Ghost 2019 Reserve Chardonnay "Best of Class" in Sonoma

Gray Ghost's 2019 Reserve Chardonnay won "Best of Class" honors at the International Women's Wine Competition in Sonoma, California. Competing in a category of \$20 - \$40 Chardonnays, Gray Ghost topped over seventy-five entries and some of the most well-known Chardonnays produced in California including Meyer Family Cellars, Sonoma-Cutrer and J Vineyards Russian River Valley.

This was the third Gold medal Gray Ghost's 2019 Reserve Chardonnay received in California. The other two Golds were awarded at the San Francisco Chronicle Wine Competition and the Harvest Terroir Competition.

On the heels of these announcements, Gray Ghost was awarded medals on every red wine at the Craft International Wine Competition in California. Gold medal wins were bestowed on the 2020 Cabernet Sauvignon, 2020 Ranger Reserve and 2021 Cabernet Franc, while the 2019 Reserve Cabernet Sauvignon and 2020 Petit Verdot took Silver.



Gray Ghost's commitment to quality is evident by the medals awarded in prestigious and elite California wine competitions!

Wines with Food



Al and I enjoy venison in place of ground beef. This recipe is no exception. For the peppers, I like to use one each of red, yellow, orange and green mainly for the pop of color. Serve with a nice tossed salad, a piece of Texas toast and of course, Gray Ghost's 2020 Cabernet Sauvignon.

Cheers!
Cheryl

“Unstuffed” Peppers

1 lb. venison or lean ground beef
1 small onion, diced
2 garlic cloves, minced
1 (14 oz) can crushed tomatoes
1 (14 oz) can diced tomatoes in juice
1/2 cup long-grain white rice, uncooked
1 cup beef broth
2/3 cup Gray Ghost Cabernet Sauvignon
1 Tbsp Worcestershire sauce
1/2 tsp Italian seasoning
Salt and pepper, to taste
4 bell peppers (any color), seeded and diced
1/2 cup shredded mozzarella cheese
Chopped parsley for garnish

Directions:

In a large pan over medium heat, brown venison or beef, onion and garlic thoroughly. Drain any fat. Add tomatoes, rice, broth, wine, Worcestershire sauce, Italian seasoning, and salt and pepper to taste. Bring to a boil, reduce heat to simmer and cook, covered for 10 minutes.

Stir in diced peppers and cook, covered, for an additional 15 or 20 minutes or until rice is tender. Stir; spread shredded cheese on top. Remove from heat, cover and rest 10 minutes before sprinkling with parsley and serving.

Serves 4.

Note: Add broth or wine as needed until rice is tender. Rice will continue to absorb liquid as the mixture rests.

Newsletter Copyright: 2022

Thank You!

Once again, our favorite part of Gray Ghost is YOU, our faithful friends, fans and followers! Thank you for another year of fun! We appreciate you sharing Gray Ghost with your friends and family, participating in events, and supporting the new 'Local's Night'. We were humbled at your response and the amazing turnout when Hurricane Ian forced a day-early harvest of the Cabernet Sauvignon. When they say “actions speak louder than words” your actions spoke volumes September 30!

We look forward to another year of good fun, great friendship and fabulous wine in 2023!

Best of the BEST!

For 26 years, Gray Ghost has relied on some incredible volunteers to help harvest the grapes that have resulted in award winning wine. This year has to go down as the most heart-warming harvest of all times!

The 2022 Cabernet Sauvignon was left on the vine an extra week due to its outstanding quality. With harvest scheduled for Saturday, October 1st, the unimaginable was about to happen. Hurricane Ian had made landfall and was heading our way.

The decision was made Thursday morning that these grapes had to come in on Friday or risk losing everything. In less than 24 hours from that decision, a call for volunteers went out. Friday morning at 6:30 am, 51 amazing people were on the crush pad ready to save some of the best Cabernet ever produced by Gray Ghost.

Words cannot begin to express our appreciation to everyone who stepped in to help. To those of you who participated in the four harvests of 2022, thank you. You are the Best of the Best of the Best!



The 2022 Cabernet Sauvignon Emergency Crew!

Vintage at a Glance

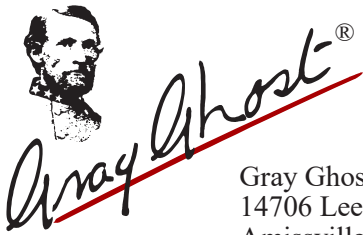
The blessings of perfect growing seasons in Virginia continue to deliver and the 2022 vintage is no exception. Bud break was perfectly timed with no late frosts or freezes. The growing season was hot and dry, something we have become accustomed to in Virginia.

While we experienced some rain in September, the timing did not interfere with the growing cycle of the grapes. Each harvest was clean and abundant, with an even larger harvest than 2021.

We are already thrilled with the aromas emanating from the barrel room and the bins and tanks of fermenting reds! We look forward to sharing yet another vintage year with all our loyal fans and followers!



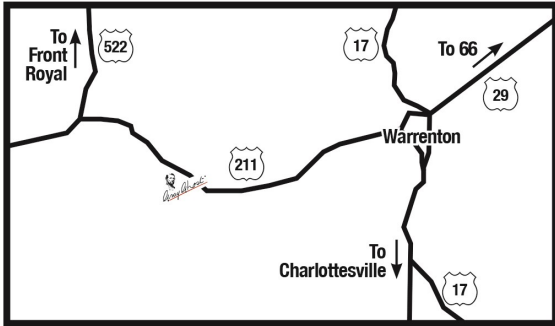
The 2022 Gewürztraminer Harvest Crew!



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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

