

## New Releases

### 2016 Riesling

Gray Ghost's 2016 Riesling begins with a luscious floral aroma complemented by elegant notes of succulent peach and papaya. The wine displays bright flavors of mango and quince. The vibrant finish has refreshing acidic notes of Meyer lemon and pineapple with a hint of tangerine. Off-dry in character, this Riesling is both a refreshing summer sipper as well as an excellent complement to spicy food, ham, salty dishes, fruit and soft cheeses. Currently available. Cases produced: 110.



### 2016 Gewürztraminer

Gray Ghost's 2016 Gewürztraminer has fresh spice notes of white pepper and ginger that highlight the enticing aroma. Vibrant flavors of pineapple, star fruit, ginger and papaya linger on the complex palate. A hint of sweetness on the finish combined with fruit and spice notes leaves a luscious rounded mouthfeel. Unique and complex, the Gewürztraminer pairs wonderfully with Asian cuisine, spicy Thai, Virginia Country Ham, turkey and fresh fruit. Release date: May 13. Cases produced: 150.



### 2016 Seyval Blanc

Fresh and vibrant lemon and cut grass aromas join equally lively flavors of crisp apple and white peach with a layer of complex minerality. Hungarian oak fermentation and aging adds a subtle rounded finish with only a whisper of oak. The Seyval has a dry, crisp finish and is a beautiful complement to any seafood dish as well as pork. Release date: Late Spring. Cases produced: 150.

### 2016 Vidal Blanc

A perfect marriage of floral and fruity notes, the Vidal Blanc explodes with tangy citrus and apricot flavors. The lingering, off-dry finish is highlighted by juicy notes of honeydew melon and a hint of starfruit. Refreshing on a hot summer day, this wine complements picnics, spicy cuisine, light seafood and chicken dishes. Release date: Summer. Cases produced: 210.



### 2016 Cabernet Franc

Vibrant red berry aromas burst forth from the glass. Bing cherry and red raspberry notes highlight the complex palate. Medium-bodied with bright acidity, this smooth red wine is a lovely complement to red-sauced dishes including barbecue, pizza and pastas. It also pairs nicely with grilled meats and vegetables. Release date: June 17. Cases produced: 100

## Winery Events Explained Part 1

It can be daunting to read a winery's Calendar of Events page—what DO all these fancy events entail? Here we explain why they are conducted and what you can expect to achieve by attending!

### Winery Tours

**Definition:** A “behind the scenes” guided winery tour.

**Purpose:** A guided winery tour helps you understand how each winery is unique in its production of wine. Some of the variables in winemaking include, but are not limited to vineyard location, harvest parameters, yeast selection, choice of barrel and types of equipment. If you love wine and want to experience what makes your favorite winery unique from others – it pays to take a winery tour!

**Gray Ghost:** We are delighted to offer tours on Saturday and Sunday to anyone who calls for an appointment! Owner and winemaker, Al Kellert, is our enthusiastic resident tour guide!



### Wine Library Tasting

**Definition:** A “wine library” is where wine is stored for the purpose of aging. To host a wine library tasting means to open older vintages of wine for tasting, evaluation and enjoyment.

**Purpose:**

Multiple times a year we offer an opportunity to taste old wines. The purpose of this event is to experience what age contributes to a wine. Does a wine improve with age? What is the period of time in which a wine peaks and then deteriorates? At Gray Ghost we use only natural cork and we maintain a constant temperature in our wine library – both of these factors have a tremendous impact on aging of the wine.

**Gray Ghost:** We host three library tastings a year and open four different wines at each event. We also offer the opportunity of purchasing the older bottles of wine.

### Blending Class

**Definition:** A class to learn about and practice blending wines together.

**Purpose:** In a blending class, participants first learn the unique characteristics of each grape and how those characteristics might impact the finished wine. Factors that can be influenced are aroma, taste and body. At the end of class, it is fun to see what wine you craft on your own!

**Gray Ghost:** Al teaches a blending class once a year in June.

## Upcoming Events

**May 7: Wine Library Tasting** Taste four sold out vintages of Gray Ghost reds in the wine library. 2:00-4:00 pm. (Winery tour at 1:00 pm optional) Reservations recommended. \$25 per person includes current release wine tasting.



**May 13: Live Music** Celebrate Mother's Day early! Enjoy live music by Valerie Von Fange from 2:00 to 4:00 pm. Wine tastings: \$5 per person. Picnics welcome.

**May 14: Mother's Day at Gray Ghost!** Treat mom to free wine tasting, winery tours at 1:00 and 3:00 and live music by Dave Goodrich from 1:00-4:00 pm! The highly anticipated release of the 2016 Gewürztraminer happens this weekend! Bring a picnic or light food will be available for purchase! 11:00 am to 5:00 pm.

### **May 27 and 28: Live Music Memorial Day Weekend!**

Bring a picnic and relax in the gazebo and gardens at Gray Ghost! Saturday's feature: Robbie Limon from 1:00 to 4:00 pm, Sunday: Valerie Von Fange from 2:00 to 4:00 pm.

### **June 3: Bordeaux Blending Class**

Join winemaker Al Kellert as he guides participants through the fine art of blending wines. Taste each component and make your own blend. Advance ticket purchase required. \$60 includes class, box lunch and glass of wine. 10:00 am to 12:00 pm. Tickets currently on sale. 540-937-4869



**June 17: Live Music** Bring a picnic and celebrate Father's Day early! Enjoy live music by Robbie Limon from 1:00 to 4:00 pm. Wine tastings: \$5 per person



**June 18: Father's Day** Gray Ghost is releasing the 2016 Cabernet Franc! Bring dad to Gray Ghost for free wine tastings and winery tours. Winery tours: 1:00 and 3:00 pm. Live music by Valerie Von Fange: 2:00 to 4:00 pm. 11:00 am to 5:00 pm. Picnics welcome!

**July 8 & 9: 23rd Anniversary Celebration!** Gray Ghost celebrates 23 years with a relaxing weekend filled with winery tours, vineyard tours, and live music: 1:00 - 4:00 pm! Winery tours: 11:30, 1:30 and 3:30 each day. Vineyard tours: 12:30 and 2:30. Enjoy lunch from the Fork'd food truck! 11:00 am to 5:00 pm. Admission is Free. Wine tastings only \$5!

## Upcoming Events

**August 6: Wine Library Tasting** Taste four sold out vintages of Gray Ghost reds in the wine library. 2:00-4:00 pm. (Winery tour at 1:00 pm optional) Reservations recommended. \$25 per person includes current release wine tasting.

### **August-October: Harvesting at Gray Ghost**

Register now for the most popular harvest event in Virginia! Gray Ghost's "Official Harvesters" spend a fun-filled morning picking grapes and then enjoy lunch while watching the production process. Each harvester receives a limited edition "Gray Ghost Official Harvester" T-shirt. For a chance to participate, register at the winery.



For more event information: [www.grayghostvineyards.com](http://www.grayghostvineyards.com)

## Gray Ghost Goes Gold!

Gray Ghost's Petit Verdot took Gold at the San Francisco Chronicle Wine Competition in January! In a land where red wine is king, this was quite a feat. Governor McAuliffe obviously agreed! He was proud to pour three cases at the St. Francis Yacht Club in San Francisco for a Valentine's Day reception!



## Supreme Court Justice Visits Gray Ghost!

It is always a treat to have a noteworthy guest walk through the door. Supreme Court Justice Sonia Sotomayor was no exception when she visited Gray Ghost in January! Besides being extraordinarily kind and complementary of our family business, she was one of the most attentive guests Al has ever entertained! She was genuinely interested in how this business was built by our family. As you can imagine, her questions were thoughtful and she was clearly absorbing all the information. Al couldn't help but notice she never broke eye contact with him as he answered her questions! We were certainly honored by her visit!





## Wines with Food

Spring is always such a busy time of year! I like to fix a quick, but delicious recipe and enjoy it with the new spring wine releases! Serve this Curried Coconut Chicken with steamed rice and sautéed veggies for a hearty meal you spent little time preparing. Pair with the 2016 Riesling or 2016 Gewürztraminer for a real taste treat!

Cheryl

### Curried Coconut Chicken

- 2 chicken breasts sliced lengthwise in half\*
- 3 Tbs melted butter
- 1 cup sweetened or unsweetened shredded dried coconut
- 2 tsp curry powder
- Salt and pepper

#### Directions:

Preheat oven to 350°. Pour melted butter in to a 9 by 13 baking dish. In a wide, shallow bowl, combine coconut and curry powder. Rinse chicken and pat dry. Dip chicken in butter to coat, then roll in coconut mixture. Place chicken pieces slightly apart in baking dish. Pat remaining coconut mix on top and sprinkle with salt and pepper. **Cook:** Bake for 20-25 minutes or until thickest part is no longer pink.

**\*Note:** This is also great for shrimp! To substitute: Start with 1 pound raw, peeled shrimp with tails on. Melt butter in a bowl. Dip shrimp in melt butter and then coat with coconut mixture. Place on a foil-lined baking sheet. Bake for 8-10 minutes at 350°!

Chicken serves 4. Shrimp serves: 2.

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### Wine Library Tastings

**2:00 to 4:00 pm library tasting (1:00 pm optional tour)**

\$25 per person includes library tasting and tasting of current releases Reservations: 540-937-4869

Have you ever wondered how an “aged” wine tastes? Enjoy tasting past vintages of Gray Ghost wines in the wine library with owners and winemakers Al and Cheryl Kellert. A limited number of each wine is available for sale for tasting participants.

#### May 7, 2017

2001 Merlot

2005, 2003, 2001

Cabernet Sauvignons

#### August 6, 2017

2009 Ranger Reserve

2008 Cabernet Sauvignon

2007, 2006 Reserve

Cabernet Sauvignons

#### November 12, 2017

2004, 1998

Cabernet Sauvignon

2010, 2009 Reserve

Cabernet Sauvignons

## Mother's Day at Gray Ghost

Sunday, May 14, 2017

11:00 am to 5:00 pm

Free tastings all day for Mom and her guests!



2016 Gewürztraminer Release!

Live music by Dave Goodrich

1:00 - 4:00 pm

### Winery Tours

1:00 pm and 3:00 pm

Join Al Kellert, owner and winemaker with his wife Cheryl, for an informative and entertaining tour of the winery!

No reservations necessary! Bring a picnic lunch or light food options will be available for purchase on Mother's Day.



### Vintage 2016: Sweet and Low!



We are already thrilled with the 2016 vintage! The first releases of the season are showing luscious aromas and bright, concentrated fruit flavors. The barreled reds are exhibiting the same level of intensity and concentration that we are finding in the whites.

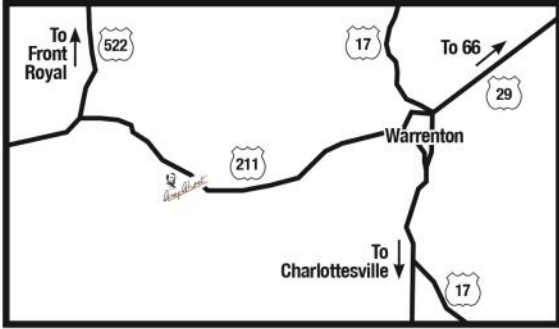
A late spring frost did affect the quantity of fruit this year. Although the Seyval Blanc and Gewürztraminer saw greater volume in 2016 – there is a decrease in volume in the remainder of the grape varieties. The hardest hit variety was the Chardonnay, not surprising, since it is the first variety to break bud. Summer was drier than usual thus resulting in smaller berries and more concentrated fruit – also a contributor to the decrease in tonnage.

Although we will not experience the same level of production as the 2015 vintage, overall, we are very excited about what the 2016 vintage has to offer and thrilled to report the fifth consecutive Reserve –quality year!

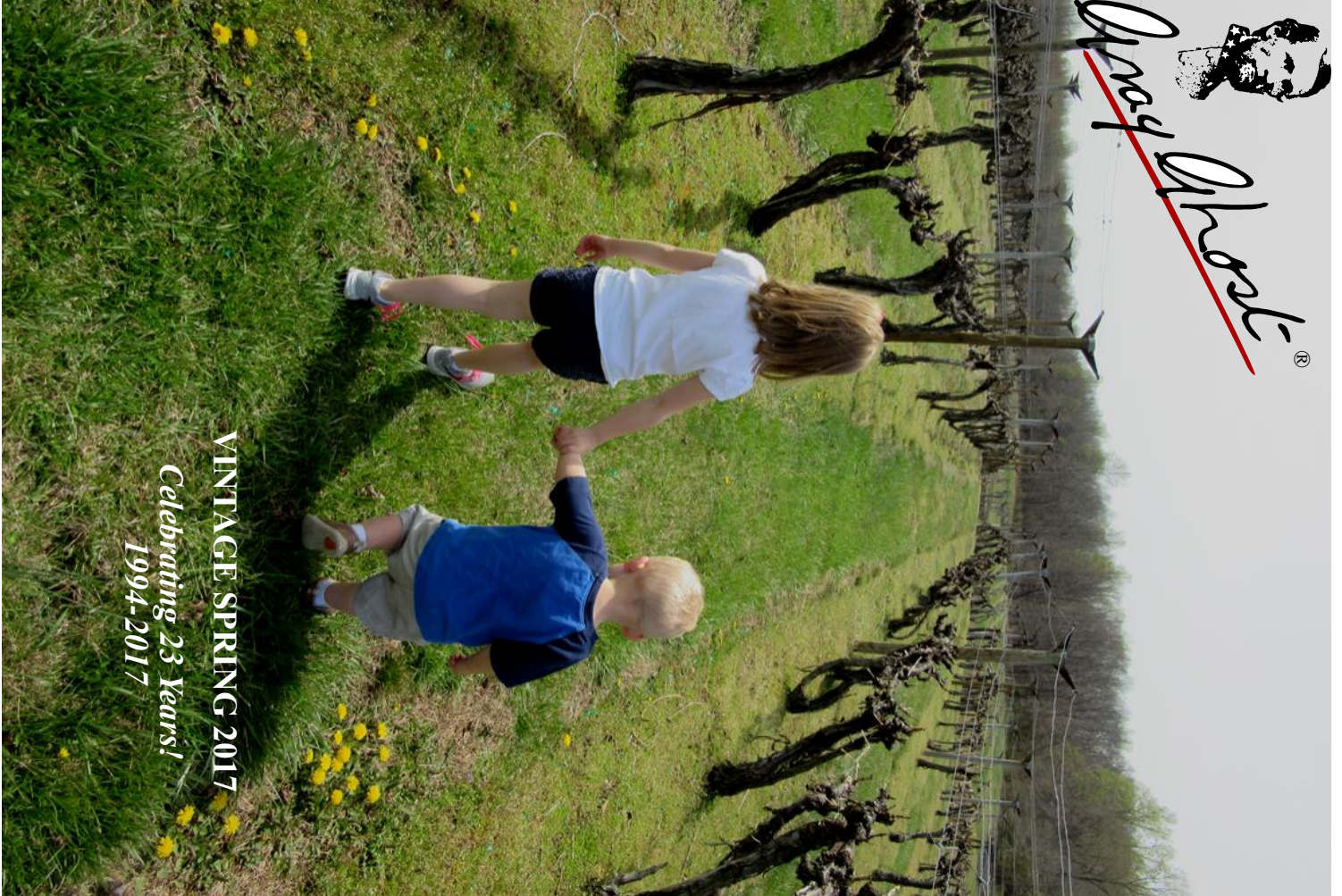




Gray Ghost Vineyards  
14706 Lee Highway  
Amissville, VA 20106  
Telephone 540-937-4869  
www.grayghostvineyards.com



**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



VINTAGE SPRING 2017  
Celebrating 23 Years!  
1994-2017