

Calendar of Events

October 18 and 19, 2025

Release of the 2022 Reserve Cabernet Sauvignon!
Gold Medal Winner!

Live music and Food Truck all weekend!
Live music by John Sweet, 1:00 to 4:00 pm
Pauley's "Backwoods" BBQ Food Truck

Sunday, October 26, 2025

Winemaker Dinner at Claire's at the Depot, Warrenton

Sunday, November 2, 2025

Wine Library Tasting

1:00 to 4:00 pm

Reservations recommended: 540-937-4869

Saturday, November 15, 2025

Winemaker Dinner at The Inn at Willow Grove, Orange

Friday, November 28, 2025

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

Decorations available for viewing through December 31.

December 6 and 7, 2025

Christmas Cork and Cheese!

Live Music by John Sweet 1:00 to 4:00 pm

Tickets by phone: 540-937-4869

Or online: www.grayghostvineyards.com

Sunday, December 14, 2025

Santa Visits Gray Ghost

1:00 to 4:00 pm

Pauley's Backwoods BBQ ALL WEEKEND!

February 1: Harvest Registration begins!

February 7, 8, 14 and 15, 2026

Irresistible Chocolates and Cabernet

11:00 am to 5:00 pm (closing at 4:00 pm on February 8)

March 7 and 8, 2026

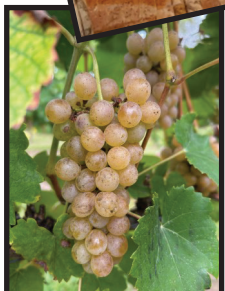
Annual Barrel Tasting

11:00 am to 4:00 pm

April (TBD)

Annual Seafood Boil with Blue Ridge Seafood

For more event information: www.grayghostvineyards.com



2025 Gewürztraminer Harvest Crew!



2025 Vidal Blanc Harvest Crew!

New Releases

2024 Chardonnay

Mother nature has delivered a string of wonderful growing seasons and vintage 2024 is no exception. Gray Ghost's 2024 Chardonnay delivers an enticing aroma of pineapple and ripe pear. Luscious layers of mango, apple and juicy fig dance on the tongue. Subtle notes of soft vanilla round out the lengthy finish. Fermented and aged in older French oak barrels, this Chardonnay is a beautiful crowd pleaser, the perfect blend of fruit and oak. Enjoy with any seafood or poultry meals. It is also a lovely accompaniment to Asiago, Baby Swiss and sharp cheddar cheeses.

\$28 bottle

2023 Cabernet Sauvignon

The hot, dry 2023 growing season brought an intensity to the grapes that is on perfect display in the new release Cabernet Sauvignon. Crushed blackberry notes greet the nose and follow through on the intense palate. Eighteen months of French oak aging leaves firm tannins that support the rich dark fruit character on the mid-palate and linger on the lengthy finish. A perfect accompaniment with grilled and roasted meats, the Cabernet Sauvignon also pairs beautifully with aged cheeses, rich mushroom dishes and dark chocolate. **\$49 bottle**



2023 Reserve Chardonnay

Gray Ghost's premier Chardonnay greets the nose with intense aromas of spicy oak and ripe fig with a hint of crème brûlée. The rich, complex palate displays luscious flavors of baked apple and pear preserves with toasty oak notes layered throughout. An elegant creaminess lingers on the mid-palate before the smooth, buttery finish. Awarded Gold at its first competition of the year, enjoy the Reserve Chardonnay with rich seafood dishes, roasted poultry, lobster, salmon and Asiago cheese.

\$35 bottle

2022 Reserve Cabernet Sauvignon

Already a Gold Medal winner, Gray Ghost's newest Reserve Cabernet Sauvignon delivers all the smoothness and elegance you have come to expect from a Reserve growing season. Rich notes of mixed berries and new French oak greet the nose. The complex palate explodes with flavors of juicy blackberry, mixed berry preserves and a hint of mocha mingling with a lengthy, velvety finish that can only come from malo-lactic fermentation and three years in new French oak barrels. Elegant, smooth and complex, the Reserve Cabernet Sauvignon pairs beautifully with premium cuts of steak, dark chocolate and rich cheeses. **\$60 bottle**

New Releases

2023 Ranger Reserve

Blend: 40% Cabernet Sauvignon, 30% Petit Verdot, 15% Cabernet Franc, 10% Merlot, 5% Malbec
Gray Ghost's premium Bordeaux blend delivers a different flavor with each sip. A mélange of fruit flavors bursts forth from the glass and notes of black cherry, black raspberry, mocha, licorice and plum surprise the palate in each sip. Elegant and rich, the Ranger Reserve displays even more complexity as it ages. The most versatile red for pairing, enjoy the Ranger Reserve with red-sauced dishes, any cut of meat, lamb, duck, pork and pastas. **\$40 bottle**

2023 Petit Verdot

Scoring 93 pts and taking Gold in California, Gray Ghost's 2023 Petit Verdot entices the nose with complex aromas of blueberry preserves and violet. Rich and intense on the palate, notes of dried plum, ripe blueberries, licorice and a hint of blackberry dance on the tongue. Eighteen months of French oak aging leaves a lengthy finish of toasty oak with big tannins. An incredible pairing with game meats, the Petit Verdot also complements any cut of steak, hard cheeses and football tailgates. **\$45 bottle**



2025 Cabernet Sauvignon Harvest Crew!

"Best of Class" Awarded Adieu Three Times!

Gray Ghost's 2024 Adieu has taken home "Best of Class" honors in the first three competitions it has been entered in this year! The first "Best of Class" honors came in California at the International Women's Wine Competition, where the Adieu also scored 96 points. This award was quickly followed by back-to-back "Best of Class" at the Finger Lakes International Wine Competition in New York and the Atlantic Seaboard Wine Competition based in Virginia. As a well-known region for producing dessert wines, the Finger Lakes award brings us the most joy, satisfaction and honor! The holidays are the perfect opportunity to share this extraordinary wine with friends and loved ones.



Wines with Food



As the weather starts to chill, we tend to eat more red meat. My venison teriyaki style is one of Al's favorites. If you don't have venison readily at hand, feel free to substitute a lean cut of red meat. Serve over white rice with a side of asparagus. Pair with your choice of Cabernet Sauvignon, Reserve Cabernet Sauvignon or Petit Verdot!

Cheers! Cheryl

Venison Teriyaki Style

2 lb. venison steak
1/3 cup soy sauce
1/3 cup Gray Ghost Cabernet Sauvignon
1 Tbs sugar
1 Tbs finely chopped onion
2 cloves garlic, crushed
1/2 tsp. ginger
2 bay leaves, crushed

Directions:

Cut meat into cubes.

Combine remaining ingredients.

Place meat in a shallow pan; pour marinade over meat. Cover and refrigerate for 24 hours. Bake at 350 degrees for 45 minutes. Serve over white rice.

Serves 6. Newsletter Copyright: 2025

The Impact of Tariffs

As of now, US tariffs will not have an impact on Gray Ghost's 2025 vintage. In anticipation of potential problems, all French Oak barrels were purchased prior to the tariffs taking effect. Much of the glass, labels and capsules are produced state side. This leaves Portuguese corks which will not be subject to tariffs at all.

Since no cork is produced in the United States and corks are not considered competitive to US production, it should remain exempt.

In the late 1990s and early 2000s, many wineries experimented with artificial closures. By 2010, only 53% of premium US wines used natural cork. Today, close to 65% now use cork as it is recognized as the single best closure for premium wines. Since more premium US wines have shifted back to natural cork, the decision to not impose tariffs was welcome news.

Gray Ghost is proud to be able to say we have never used any closures other than the highest grade of cork coming from Portugal. As a result, the tariff decision was very exciting for us as well.



Vintage at a Glance

What a year! After growing grapes for 38 years, you would think we have seen it all. That was not the case for 2025.

The year started normally until May when the heavens opened and we seemed to be in rains continuously. During this time, a very tight spray schedule was maintained which kept both the vines and developing fruit healthy.

Then on July 31st, the faucets turned off and we received no measurable rains until early September. It continued to be very hot which resulted in an accelerated ripening of the fruit.

In the meantime, we were hit with an infestation of the Spotted Lantern Fly. With the assistance of Virginia Tech and Helena Chemical, a spray was recommended which has knocked down the population. Once harvest was completed, a second spray was used to reduce the chances of damage to the vines.

The result looks to be another great year for Gray Ghost wines. The production was down slightly, but the quality is phenomenal. We look forward to seeing the finished product this spring. Now, we just hope we have seen it all.



2025 Chardonnay Harvest Crew!

Cork Christmas Display!

If you have not had the pleasure of visiting Gray Ghost's annual cork Christmas display, this year might be the perfect opportunity to add it to your calendar! Did you like the cathedral? Al says the newest creation will rival that in intricacy and complexity! Yes, it is not just Gray Ghost wines that are complex! View the famous display from November 28-December 31. (And if it is up early, we will post on the home page of the Gray Ghost website.)



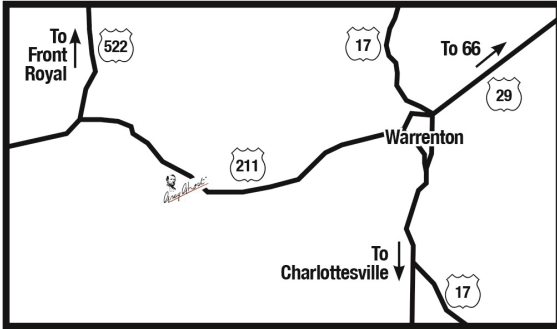


Gray Ghost®



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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

