

# Gray Ghost Events!

**April 26 and 27, 2025: Seafood Boil with Blue Ridge Seafood**

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

**May 10 and 11, 2025: Mother's Day Weekend**

Saturday: Live music by Valerie Von Fange 2:00 to 4:00 pm

Sunday: Live music by Kirsten Hazler 1:00 to 4:00 pm

Sunday's Food truck: Talk of the Mountain Seafood

**May 24, 25 and 26, 2025: Memorial Day Weekend**

**NEW RELEASE: 2024 Gewürztraminer**

Saturday and Sunday:

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

Food by Talk of the Mountain Seafood

Monday: Live Music by Ben Mason & friends 1:00 to 4:00 pm

**Sunday, June 8, 2025 1:00 pm**

**Vertical Wine Tasting**

Six Vintages of Reserve Cabernet Sauvignon

Limited Seating, Reservations Required

540-937-4869

**June 14 and 15, 2025: Father's Day Weekend**

**NEW RELEASE 2024 Cabernet Franc**

Saturday: Live music by John Sweet 1:00 to 4:00 pm

Sunday: Live music by J. Michael Henry 1:00 to 4:00 pm

Talk of the Mountain Seafood all weekend!

**July 12 and 13, 2025: 31st Anniversary Celebration!**

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

Saturday's Food: Talk of the Mountain Seafood

Sunday: Live music by Kirsten Hazler 1:00 to 4:00 pm

Sunday's Food: Cousins Maine Lobster

**August 30, 31 & September 1, 2025: Labor Day Weekend**

Saturday and Sunday:

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

Food by Talk of the Mountain Seafood

Monday: Live Music by Ben Mason & friends 1:00 to 4:00 pm

Food by Bill's Backyard Barbecue

**September 13 and 14, 2025: Celebrate Fall!**

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

Talk of the Mountain Seafood

**Harvest at Gray Ghost! August, September, October**



**2024 Cabernet Sauvignon Harvest Crew!**



## New Releases

### 2024 Adieu (Late Harvest Vidal Blanc)

Aromas of dried apricot and candied pineapple greet the nose and entice the palate. Rich, luxurious flavors of peach preserves, candied orange peel and honey intertwine seamlessly. A consistent top award winner, enjoy with cheesecake, peach cobbler, apple pie, salty or creamy cheeses, or all by itself! Release date: Late Spring. **\$35 bottle**

### 2024 Riesling

Aromas of lemon zest, rose petal and grapefruit burst from the glass of the 2024 Riesling. Flavors of bright lemon and ripe kiwi intertwine with a hint of dried apricot. Zippy acidity coats the tongue of this lively wine. The finish is lush and lingering with only a hint of sweetness. This off-dry Riesling is a springtime favorite! Enjoy with grilled fish, crab or ham biscuits. Pork, veal or chicken prepared with citrus or herb is also a lovely complement. Currently available. **\$28 bottle**



### 2024 Gewürztraminer

One of Gray Ghost's most popular and sought-after white wines, the aromatic Gewürztraminer delivers lychee and tropical fruit aromas with a hint of spice. The complex palate yields mingling flavors of ripe mango and apricot with notes of white pepper and ginger. The finish lingers with a hint of sweetness, providing beautiful balance to the intense mid-palate. Gewürztraminer is a lovely pairing to spicy Asian dishes, ham, duck, turkey and roasted vegetables. Also enjoy it with Gorgonzola, Stilton, Gruyère and Muenster. Release date: May 10. **\$28 bottle**

### 2024 Seyval Blanc

Enticing aromas of fresh squeezed lemon, stone fruit and citrus greet the nose. Crisp and tart, the Seyval Blanc delivers bright flavors of lemon zest and citrus with a hint of minerality on the finish. Barrel fermentation and aging leaves a rounded mouthfeel, perfectly balancing the zippy acidity. This refreshing, dry white wine is a lovely complement to oysters, white fish, goat cheese and fresh salads with herbal or citrus based dressings. Currently available. **\$28 bottle**



### 2024 Vidal Blanc

Vibrant and fruity, the Vidal delivers luscious notes of honeydew melon, starfruit and passion fruit. A hint of sweetness makes this a refreshing summer sipper and our favorite pairing with spicy Thai dishes, sushi and evenings on the deck.. It also is lovely with Brie and Feta cheeses. Release date: Late Spring. **\$26 bottle**

## New Releases

### Victorian Red

An all-time Gray Ghost fan favorite, the new Victorian Red vintage delivers a vibrant aroma of crushed summer berries. The palate explodes with flavors of raspberry jam, black cherry and tart cranberry. Subtle grape skin tannins and a hint of sweetness leaves a luscious lingering finish. Enjoy Victorian Red with barbecue, pizza, light Italian dishes and tailgates. Currently available. **\$26 bottle**



### Victorian White

Gray Ghost's stainless steel Chardonnay is fresh fruit salad in a glass! Ripe aromas of pear, apple, pineapple and papaya greet the nose and follow through on the vibrant palate. A hint of sweetness balances the fruit and gives a glorious rounded mouthfeel on the finish. Enjoy with light fish, shellfish, poultry and mild cheeses. Release date: Early summer. **\$26 bottle**

### Romantic Rosé

After a year hiatus, the popular Romantic Rosé is back! A crisp, dry rosé the wine delivers a mélange of bright berry notes: raspberry, strawberry and cranberry. This full-bodied rose has racy acidity to pair beautifully with an array of foods. Versatile in its pairings— try grilled fish, chicken or sausage. Pizza, quiche, couscous and Greek dishes make delightful pairings as well. Release date: Late Spring. **\$26 bottle**

### 2024 Cabernet Franc

The intensity of the 2024 growing season is on full display in the first of the red releases. Aromas of black cherry intermingle with toasty oak. Intricate layers of black cherry and blackberry weave through spicy oak notes. Full and rich with a lingering oak finish, enjoy the Cabernet Franc with grilled meats and vegetables, lamb, pork and barbecue. Release date: June 14. **\$38 bottle**

## Vintage 2024

Vintage 2024 delivered another "Reserve" growing season for Gray Ghost! Moisture was plentiful in early spring and thankfully bud break was right on schedule. The abundant early rains coupled with an extraordinarily hot, dry summer resulted in an early harvest with intense, concentrated fruit. We are thrilled to already be sharing the fruits of our labor with you from the 2024 season!



## Wines with Food



Spring screams shrimp! My shrimp in Seyval Cream Sauce delivers the freshness of spring balanced with the comfort food of linguine for the waning days of winter. Pair with a tossed salad and Seyval Blanc for an easy and delicious weeknight meal.

Cheers! Cheryl

### Shrimp in Seyval Cream Sauce

2 Tbsp olive oil  
1 lb shrimp—peeled, deveined, tails off  
4 Tbsp butter  
1/2 cup chopped onion  
4 cloves garlic, minced  
1 Tbsp all-purpose flour  
1 cup heavy cream  
1 cup Seyval Blanc  
2 cups chopped fresh spinach  
1 1/2 cups cherry or grape tomatoes, halved  
1/2 cup shredded Parmesan  
1/2 tsp dried oregano or 1 1/2 tsp fresh  
1/2 tsp salt (plus 1 Tbsp for pasta water)  
Fresh ground black pepper to taste  
12 ounces linguine noodles

While preparing the shrimp dish, bring a pot of water to boiling and add 1 Tbs salt and pasta to the boiling water. Cook pasta according to package instructions. Drain pasta when finished, reserving 1/2 cup of water (if needed to thin sauce).

Sprinkle shrimp with salt and pepper. Heat oil in a large nonstick skillet on medium-high heat. Sauté shrimp on both sides, just until pink. Transfer shrimp to a plate and set aside.

Add butter to skillet and adjust the heat to medium. Add onions and garlic and sauté until onions are translucent. Sprinkle flour over the onions and cook for about a minute, stirring and scraping the pan.

Slowly pour in the Seyval Blanc, stirring to constantly to combine. Let wine come to a simmer, then gradually pour in cream. Add spinach and tomatoes, stirring gently to combine. Continue simmering until tomatoes are soft and spinach is wilted.

Add Parmesan, salt, pepper and oregano. Continue stirring until cheese has melted and sauce has thickened. Add some reserved pasta water if the sauce is too thick.

Return shrimp to the pan, toss to coat and allow to warm. Add cooked pasta to the pan with the sauce stirring to coat. Serve immediately. Serves 4-6.

Newsletter Copyright: 2025

**Cover: Gray Ghost's 2023 Adieu wins "Best of Show" on both West and East Coasts in 2024.**

## Kellerts Awarded Lifetime Achievement Award

Al and Cheryl Kellert, owners and winemakers at Gray Ghost Vineyards, were awarded the 2025 Lifetime Achievement Award at the Eastern Wineries Exposition held in Lancaster, Pennsylvania on March 26, 2025, sponsored by Wine Business Monthly Magazine!

Commercially growing grapes for 38 years and open for 31 years, the Kellerts were recognized for their long-standing commitment to both the Virginia Wine Industry and the Wine Industry as a whole. Garnering over 3,000 medals across the country in 30 years, Gray Ghost's wines have brought attention to the high quality of wine produced in the Commonwealth. Not only do they feel blessed being in a business they love, but also having the 2<sup>nd</sup> and 3<sup>rd</sup> generations involved in the winery is a dream come true. The Kellerts are both humbled and excited to be one of the ten oldest wineries in Virginia operated by the same family and to be able to boast having the same winemaker, Al Kellert, for the entirety of the operation.

With the largest circulation in North America, WineBusiness Monthly is the trusted resource for wine industry news. Sponsored by WineBusiness Monthly, the Eastern Winery Exposition is the largest trade show and conference for winemaking and grape growing in the East.

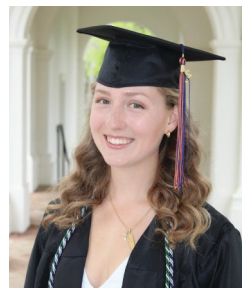


**Al and Cheryl Kellert with Eric Jorgensen (left), President of Wine Communications Group and Publisher of WineBusiness Monthly.**

## Congratulations Andrea!

Andrea Grace Payette, oldest grandchild of Al and Cheryl Kellert, graduates from the University of Virginia with a Bachelor of Arts in Psychology this spring.

While at the University, Andrea has served as a Hoos Connected Facilitator, helping new and incoming students adjust to life on grounds. She has been an active member of her women's Bible study since first year and an enthusiastic childcare provider for local professors and doctors. In April, Andrea's letter was featured on the national webpage: [ifyoureadingthis.org](http://ifyoureadingthis.org)

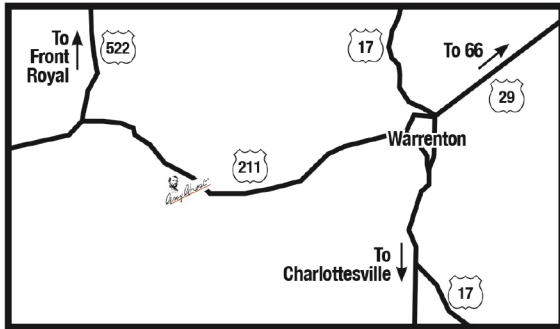






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**TASTINGS & SALES Friday, Saturday & Sunday  
and Federal Monday Holidays 11:00 am to 5:00 pm**  
**Additional seasonal hours in summer and fall—see the website.**  
**January & February: Open Saturday, Sunday and Fed. Mon. Holidays**  
Sales by appointment: Monday-Thursday.  
Tours conducted Saturday and Sunday by appointment.  
**Closed:** Thanksgiving Day, Christmas Day, New Years Day and Easter

