

# Calendar of Events

October 19 and 20, 2024

**Release of the 2021 Reserve Cabernet Sauvignon!**  
**Winner of "Best of Class" in California!**  
**Winner of "Best of Category" on the Eastern Seaboard!**

Saturday: Live music by Shree, 1:00 to 4:00 pm

Sunday: Live music by Mo and Mary Mac, 1:00 to 4:00 pm

Try Fabulous Foods food truck! (Pizza and Seafood)

**Sunday, November 3, 2024**

**Wine Library Tasting**

12:00, 1:00 and 2:00 pm

Reservations recommended: 540-937-4869

**Friday, November 29, 2024**

**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 7 and 8, 2024**

**Christmas Cork and Cheese!**

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

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

**Sunday, December 15, 2024**

**Santa Visits Gray Ghost**

1:00 to 4:00 pm

**Cousins Maine Lobster all day!**

**January: Wine Library Flight offered all month!**

**February 1: Harvest Registration begins!**

**February 8, 9, 15 and 16, 2025**

**Irresistible Chocolates and Cabernet**

11:00 am to 5:00 pm (closing at 4:00 pm on February 9)

**March 8 and 9, 2025**

**Annual Barrel Tasting**

11:00 am to 4:00 pm

**April 26 and 27, 2025**

**Annual Seafood Boil with Blue Ridge Seafood**

11:00 am to 5:00 pm

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



2024 Vidal Blanc Harvest Crew!



2024 Gewürztraminer Harvest Crew!

## New Releases

### 2023 Chardonnay

From the extraordinary 2023 vintage, Gray Ghost's newest release Chardonnay entices the nose with aromas of fresh sliced apple, vanilla and a hint of pineapple. The rich mouthfeel displays layers of ripe pear, Fuji apple, tropical fruit with a hint of smooth vanilla on the finish. Always a lovely blend of fruit and oak without being overpowering, Gray Ghost's 2023 Chardonnay is sure to be a crowd-pleaser! Enjoy with fish, shellfish, poultry, mild cheeses and pastas with cream, butter or pesto sauces.

**\$28 bottle**



### 2022 Cabernet Sauvignon

From another exceptional growing season comes the 2022 Cabernet Sauvignon. Aromas of blackberry, subtle licorice and anise burst forth from the glass. Flavors of dense, ripe blackberry, crushed Bing cherries and rich dark cocoa tantalize the tongue. Eighteen months of French oak aging deliver firmly structured tannins leaving a lingering exquisite, velvet finish. Enjoy today or in ten years, the 2022 Cabernet Sauvignon is a lovely pairing with any cut of steak, Gorgonzola and dark chocolate desserts. **\$49 bottle**

### 2022 Reserve Chardonnay

Enticing aromas of toasted almonds, ripe fig and butterscotch greet the nose of Gray Ghost's blockbuster Chardonnay. The rich, creamy palate exhibits complex flavors of Fuji apple, fig, baking spice and vanilla. Eighteen months of French oak aging with malolactic fermentation delivers a lengthy, rounded finish with subtle butter notes. For the Chardonnay enthusiast, this is a favorite! Enjoy with roasted poultry, heavy cream sauce dishes, lobster, salmon and Asiago cheese. **\$35 bottle**



### 2021 Reserve Cabernet Sauvignon

Rich, complex and elegant, Gray Ghost's 2021 Reserve Cabernet Sauvignon greets the nose with intense dark berry aromas and toasty oak nuances. The luxurious palate coats the tongue with ripe blackberry and black cherry notes with a hint of violet. The wine is aged three years in new French oak barrels and is the only red to undergo malolactic fermentation. The result is an incredibly lengthy finish with opulent velvet tannins that linger in the mouth. Winner of "Best of Class" in California as well as "Best of Category" on the Eastern Seaboard, Gray Ghost's Reserve Cabernet is a lovely complement to beef tenderloin, elegant dark chocolate desserts and creamy cheeses. **\$60 bottle**

## New Releases

### 2022 Petit Verdot

Thick and rich, Gray Ghost's 2022 Petit Verdot explodes with aromas of crushed blueberries and blackberry jam that follow through on the intense palate. Aged in French oak for eighteen months, the velvet oak tannins weave through vibrant dark berry flavors. Lovely with barbecue beef short ribs, the Petit Verdot also pairs beautifully with game meats, rich stews, lamb and veal. Enjoy it with medium-hard cheeses like aged gouda, Manchego and aged cheddar.

**\$45 bottle**

## Gray Ghost Wins FIVE "Best of Show" and "Best of Class"

Gray Ghost has been sweeping top award categories from Coast to Coast this fall! Gray Ghost's 2023 Adieu was awarded "Best of Show" at the International Women's Wine Competition in California and "Best of Show" at the Mid-Atlantic Southeast Wine Competition in Winston-Salem, North Carolina.

Gray Ghost's flagship red wine, the 2021 Reserve Cabernet Sauvignon took "Best of Class"/97 points at the East Meets West Wine Competition in Santa Rosa, California and the "Best of Category" honors at the Atlantic Seaboard Wine Competition in Virginia. Gray Ghost's 2022 Ranger Reserve, Bordeaux blend, also took "Best of Class" honors at the East Meets West Wine Competition.

These top awards were received on the heels of ten gold medals at the Annual International Craft Competition in California, a competition that highlights wines made by small specialty wine producers.

## Cork Christmas Display!

View the famous display from November 29-December 31  
Cover photo courtesy Ian Herbst: [Cork Cathedral Interior](#)

## In Memoriam

It is with a heavy heart we share the news that our dear friend, Paul Armstrong, died on August 18 – just a month after he and his husband, Warren Richard were featured as our Guests of Honor at Gray Ghost's 30<sup>th</sup> Anniversary Celebration. We knew Paul as an active participant in the Virginia Wine community – establishing and managing the Virginia Wine Time blog with his husband, Warren, for almost 20 years.

To say we will miss Paul's broad smile, infectious laugh and love of all things Virginia Wine is an understatement.

**Paul brought so much energy to harvest each year! Including the 2023 Cabernet Sauvignon harvest.**



## Wines with Food



Everyone thinks of white wine with salmon, but a light red without a lot of tannins provides a fun taste treat! I like to serve my salmon over a bed of rice or mashed potatoes to soak up the delicious poaching liquid. Add a side of green beans, asparagus or sautéed spinach and dinner is served! Enjoy this with either Victorian Red or Cabernet Franc.

Cheers! Cheryl

### Salmon Poached in Red Wine

4 salmon fillets, about 6 oz each  
Salt and ground pepper to taste  
2-3 cups Victorian Red  
1/4 cup chopped fresh tarragon  
1/4 cup unsalted butter slivered, at room temperature

#### Directions:

Sprinkle the salmon fillets with salt and pepper.

In a sauté pan wide enough to hold all the salmon fillets in a single layer, pour in the wine to a depth of 1 1/2—2 inches. Bring to a boil over high heat. Add salmon fillets, reduce the heat to low so the wine is at a bare simmer, cover and cook until the salmon is opaque throughout when pierced with a knife, 8-10 minutes. If the fillets are not completely covered by the wine, turn them once at the midpoint so they will take on a uniformly red color. Using a slotted spatula, transfer the salmon to a warmed platter or individual plates and keep warm.

Raise the heat to high, bring the poaching liquid to a boil and boil until reduced to about 1/2 cup, about 15 minutes, adding the tarragon at midpoint. The pan juices will be thickened and slightly syrupy. Remove from the heat and swirl in the butter.

Place the salmon on a bed of rice or mashed potatoes and pour the sauce over the salmon. Serve immediately.

Serves 4. Newsletter Copyright: 2024

## Vintage at a Glance

Vintage 2024 is another one for the record books! After a mild winter, bud break occurred right on schedule. The abundance of spring rain followed by blazing heat and sunshine resulted in June growth we normally expect to see in July! The continued stretch of heat and drought conditions contributed to early ripening and an early and rapid harvest. And thank goodness for the early harvest, because all of Gray Ghost's fruit was harvested before the late September rains.

Quantities from the 2024 vintage will be slightly decreased because of smaller berries, but smaller berries also mean more intense quality! We look forward to sharing with you the fruits of another amazing vintage year!



## THANK YOU!

Thank YOU for thirty years! As we reflect on this milestone anniversary, we are very aware that we would not be here without your support. Thank you for your visits and wine purchases, attendance at events and dinners, introducing us to family and friends and helping with the ever-important annual harvest!

Some of our favorite memories from this year include young adults telling us they sat on Santa's lap at Gray Ghost and now they are returning to drink the wine! The numerous 21st birthdays hosted at Gray Ghost from regular customers introducing us to their children. And that proud moment when a 3rd generation Gray Ghost customer ordered his first case of wine!

How incredibly fun these past thirty years have been! Thank you, from the bottom of our hearts, for your friendship and support. This is a milestone for ALL of us to celebrate!



## Determining Harvest Dates

Every year presents new challenges and weather which means it is up to us to determine harvest dates. Our goal is to produce the best wines regardless of the growing season. So how do you determine when to pick?

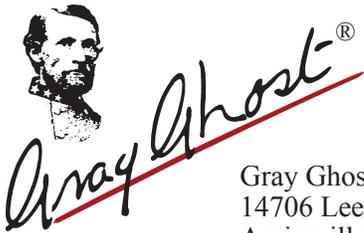
It all begins with bud break. A vine must be kept healthy and free from diseases throughout the year. Spray schedules play a vital role in vine health. After growing vines for nearly 40 years, we have learned nothing is left to chance. Maintaining a healthy vineyard gives more flexibility when it comes to selecting harvest dates.

Second, we monitor veraison or grape ripening. This is when chemistry comes into play. Grape samples are randomly selected to track sugars and acids. As the fruit ripens, sugar levels increase while acids drop. In addition to chemistry, juice is tasted for varietal character. Finding the optimum balance of sugar, acid and flavor is key. Once all the parts come together to meet our expectations, the harvest date is determined.

But that is not the end of it. Even last-minute weather changes impact a harvest date. The challenge lies in making the best decision each year for that growing season, since no two seasons have ever been the same.

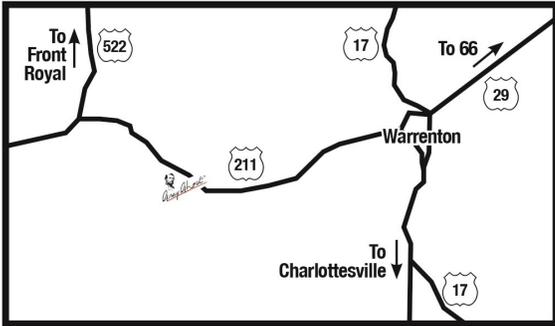


**2024  
Cabernet  
Sauvignon  
Harvest  
Crew!**

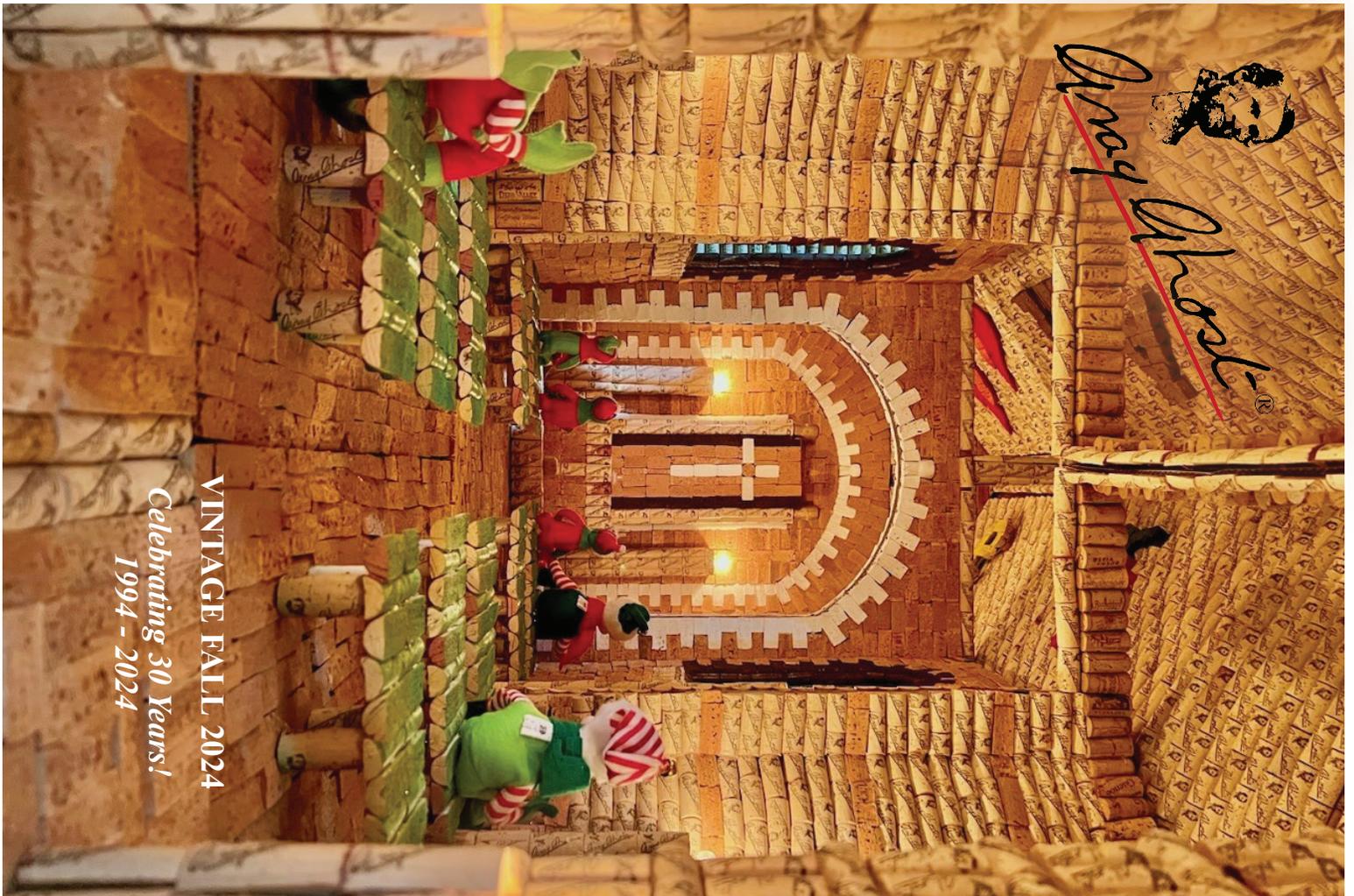


Gray Ghost Vineyards  
 14706 Lee Highway  
 Amissville, VA 20106  
 Telephone 540-937-4869  
[www.grayghostvineyards.com](http://www.grayghostvineyards.com)

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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



VINTAGE FALL 2024  
 Celebrating 30 Years!  
 1994 - 2024