

Gray Ghost Events!

May 7 and 8, 2022

Mother's Day Weekend at Gray Ghost

2021 Gewürztraminer Release

Saturday: Live music by Kristin Gibbs, 1:00 to 4:00 pm

Sunday: Live music by Mike Henry, 1:00 to 4:00 pm

Bill's Backyard Barbecue all weekend!

May 28 and 29, 2022

Memorial Day Weekend at Gray Ghost

2020 Ranger Reserve Release

Saturday: Live music by Dave Goodrich, 1:00 to 4:00 pm

Food by Talk of the Mountain Seafood

Sunday: Live music by Mo Safren, 1:00 to 4:00 pm

Food by Bill's Backyard Barbecue

June 18 and 19, 2022

Father's Day Weekend at Gray Ghost

2021 Cabernet Franc Release

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

Food by Talk of the Mountain Seafood

Sunday: Live music by Robbie Limon, 1:00 to 4:00 pm

Food by Bill's Backyard Barbecue

July 9 and 10, 2022

Gray Ghost's 28th Anniversary Celebration

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

Sunday: Live music by Robbie Limon, 1:00 to 4:00 pm

Talk of the Mountain Seafood all weekend!

Winery tour: 12:00 pm

September 3 and 4, 2022

Labor Day Weekend at Gray Ghost

Saturday: Live music by Mike Henry, 1:00 to 4:00 pm

Food by Bill's Backyard Barbecue

Sunday: Live music by Kristin Gibbs, 1:00 to 4:00 pm

Food by Talk of the Mountain Seafood

September 17 and 18, 2022

Fall Fun at Gray Ghost

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

Food by Talk of the Mountain Seafood

Sunday: Live music by Robbie Limon, 1:00 to 4:00 pm

Food by Bill's Backyard Barbecue

August-October: Harvest at Gray Ghost!

For more event information:

www.grayghostvineyards.com



2021 Vidal Blanc Harvest



2021 Cabernet Sauvignon Harvest Crew!



2021 Gewürztraminer Harvest

New Releases

2019 Reserve Chardonnay

The 2019 Reserve Chardonnay has an enticing aroma of pear, vanilla and light toasty oak. The mouthfeel is rich and full-bodied with complex layered flavors of fig, spiced pear, sweet vanilla, caramel and creamy butter. Fermentation in new French oak barrels, malo-lactic fermentation and 18 months of French oak aging contributes to a luxurious lingering finish. Serve with lobster, salmon and rich-cream sauced dishes. Already a winner of 8 medals, including 7 Gold, Silver and Bronze in California. Currently available.

\$29 bottle

2021 Riesling

One of the most enticingly aromatic wines, the 2021 Riesling's bouquet is reminiscent of a bowl of fresh cut fruit. The sumptuous palate has layered notes of starfruit, apricot and zesty citrus. This off-dry Riesling has the slightest hint of sweetness on the finish that combines expertly with bright acidity. A delightful and versatile food wine, enjoy with spicy Asian cuisine, fresh fruit, appetizers, light chicken and seafood dishes.

Currently available. **\$27 bottle**



2021 Gewürztraminer

Gray Ghost's 2021 Gewürztraminer tempts the palate with aromas of tropical fruit and ginger. The palate displays complex layers of ripe pineapple, juicy mango, subtle ginger and white pepper. A unique combination of spice with a hint of sweetness. The lingering finish makes this an excellent complement to Asian cuisine, Indian food, fish, Gruyère, fruit salsas and turkey. Release date: May 7.

\$27 bottle

2021 Cabernet Franc

Fresh red berry aromas greet the nose of the 2021 Cabernet Franc. Luscious and smooth, the palate delivers notes of Bing cherry, raspberry jam and red plum. French oak aging imparts a velvety, lingering oak finish. Bright acidity makes this Cabernet Franc a lovely complement to lamb, barbecue, pizza, grilled meats and vegetables. Release date: June 18.

Price TBD

2021 Seyval Blanc

Lemon zest and mineral notes greet the nose of the refreshing 2021 Seyval Blanc and follow through on the zippy citrus palate. Hungarian oak fermentation and aging imparts just enough softness to round out the finish. Enjoy with seafood, oysters or light pasta dishes. Release date: Summer.

\$25 bottle

New Releases

Victorian Red

Gray Ghost's popular wine is back! A unique blend of Cabernet Franc and Chardonnay the Victorian Red has a red berry aroma followed by bright flavors of cranberry, cherry, apple and pear. Served chilled—this is similar to a meaty rosé with a hint of sweetness. The most versatile of Gray Ghost wines, it can be enjoyed with barbecue, burgers, pizza, chicken, seafood, salad, soups and charcuterie or everyone's favorite way—all by itself! Currently available.

\$23 bottle

Victorian White

Gray Ghost's stainless steel fermented Chardonnay (no oak), Victorian White, displays an enticing aroma of Granny Smith apple and candied orange peel. The wine has elegant flavors of pear, apple and dried apricots. Fresh and fruity, a hint of sweetness makes this a lovely summer sipper as well as a perfect pairing for light seafood and chicken dishes, creamed soups and vinaigrette salads.

Currently available. **\$23 bottle**



2021 Vidal Blanc

Fresh and fruity, the 2021 Vidal Blanc delivers lively notes of candied orange peel, ripe papaya with a hint of minerality. Our favorite summer sipper has a hint of sweetness on the juicy finish. Perfect with a cheese board or summer picnic, this is also our pick for any exotic ethnic cuisine, especially Thai and Indian food. Release date: Summer.

\$22 bottle

2020 Ranger Reserve

Complex and elegant, Gray Ghost's Bordeaux blend has deep aromas and flavors of black cherry, blackberry, mocha and toasty oak. Experience the depth of character in every sip. Eighteen months of French oak aging leaves a smooth, lingering finish. Serve with: steak, Italian food, Gorgonzola, Parmesan, and dark chocolate

Blend: 40% Cabernet Sauvignon, 25% Petit Verdot, 15% Cabernet Franc, 10% Merlot, 10% Malbec.

Release date: May 28. **\$35 bottle**

2020 Merlot

Dark crushed berry notes greet the nose and are followed by luscious black cherry and blackberry flavors on the thick and viscous palate. Eighteen months of French oak aging provides firm tannins that integrate harmoniously with an undertone of vanilla mocha. Only 25 cases produced. Release date: Summer. **Price TBD**

Wines with Food



When Al and I grow a little weary of boneless chicken breasts, I turn to boneless pork chops for a change of pace taste treat. My pork chops smothered in mushroom sauce fill the bill nicely. Serve with brown or basmati rice and asparagus spears. Serve with Gray Ghost 2021 Riesling.

Cheers!
Cheryl

Pork Chops Smothered in Mushroom Sauce

4 boneless pork chops
8 oz or more sliced white fresh mushrooms
1/2 c Gray Ghost Riesling or Victorian White
1/2 c half & half
1 tsp. chili powder
1 tsp. garlic powder
1/2 tsp. onion salt
1/4 tsp. salt
1/4 tsp. pepper
2 Tbsp. olive oil
2 Tbsp. butter
3 Tbsp. parsley

Directions:

In a small bowl, whisk chili powder, garlic powder, onion salt, salt and pepper until combined. Pat pork chops dry. Season generously with spice mix. Set aside.

In a non-stick skillet melt olive oil and butter. Add pork chops; sear 3-5 minutes per side. Transfer to plate.

In same skillet, add mushrooms. Stir-fry until golden brown, about 2 minutes. Add wine and heavy cream. Stir to combine. Simmer 5 minutes until slightly thickened.

Return pork chops to sauce. Simmer 2-3 minutes until pork chops are cooked through. Garnish with fresh parsley and serve. Serves 4.

Newsletter Copyright: 2022

Gold in California Begin the Year!

Gray Ghost's 2019 Reserve Chardonnay won Gold medal honors at the San Francisco Chronicle wine competition in January! This award came on the heels of another Gold for the Reserve Chardonnay at the Harvest Terroir competition in California.



Gray Ghost's 2020 Vidal Blanc won Gold at the San Diego International and the 2019 Ranger Reserve (Bordeaux blend) won Gold at the Santé International.

Vintage 2021

The 2021 growing season was a welcome change from the previous year, delivering a more abundant harvest! The risk of potential damage from a late spring frost was averted due to using a new system of pruning the Chardonnay. Other varieties were also spared due to their later bud-break. The hot, dry summer with no significant rain was perfect weather for grapevines.

All varieties delivered small berries thus intensifying the color for reds as well as flavors for both whites and reds! The barrel tasting highlighted the intensity of the reds. The new releases of the Riesling and Victorian White are giving us a hint of what this incredible 2021 growing season has to offer!



The 2021 Chardonnay harvest crew!

Gray Ghost's Color Coded Capsules

A frequently asked question concerns the different color capsules Gray Ghost uses for different wines. The capsule choices are made for a reason and help tell the story of what is in a particular bottle.

- White capsules indicate a Chardonnay wine i.e. Gray Ghost's Chardonnay and Victorian White.
- Burgundy capsules identify the Cabernet Franc and Merlot.
- Black is only used for the Cabernet Sauvignon.
- Silver goes on all stainless steel produced wines which includes the Vidal Blanc, Riesling and Gewürztraminer. The one exception is the Seyval Blanc which is the only wine fermented and aged in Hungarian oak.
- Gold is used for all reserve wines: Reserve Cabernet Sauvignon, Reserve Chardonnay and Ranger Reserve. Although not labeled "reserve", the Petit Verdot also adorns a gold capsule since it is aged in new French oak like the first three wines.
- Shiny red is used for the Victorian Red and Romantic Rosé, both lighter styled reds.

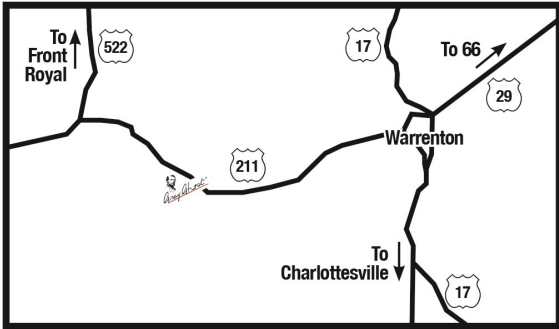


Dating to Gray Ghost's first vintage year of 1993, these color codes have become a part of our heritage and signature of Gray Ghost wines in addition to identifying wine styles.



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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

