

New Releases

2020 Seyval Blanc

Bursting with lively fruit, Gray Ghost's 2020 Seyval Blanc greets the nose with hints of lemon peel and citrus. The palate bursts with notes of crisp, tart granny smith apple and citrus flavors. The mid-palate displays lovely grassy notes with zippy acidity on the dry finish. Bright and refreshing, the Seyval Blanc is a lovely complement to light seafood, oysters, summer salads and chicken. **Gold** - 2021 Mid-Atlantic Southeast Wine Competition **\$22 bottle**



2018 Reserve Chardonnay

The Chardonnay for Chardonnay enthusiasts!

Gray Ghost delivers another blockbuster vintage of Chardonnay with the release of the 2018 Reserve. The wine greets the nose with enticing aromas of toasted hazelnut and subtle vanilla. The rich and complex palate delivers layered flavors of ripe pear, fig, smooth butter and rich toasty oak. Fermentation in new French oak barrels, malo-lactic fermentation and 18 months of French oak aging contribute to the complexity of this viscous, luscious Chardonnay. Just when you think Gray Ghost's Reserve Chardonnay couldn't get any better, a new vintage is released that surpasses expectations! Enjoy with lobster, salmon, other meaty fish and mild, creamy or buttery dishes. **Double Gold** - 2021 Mid-Atlantic Southeast Wine Competition **Gold/90 Points** - 2021 San Diego International Wine Competition, CA **\$29 bottle**



2019 Petit Verdot

This full-bodied Petit Verdot exhibits aromas of dark berry, vanilla and toasty oak. The palate is highly-structured with layered flavors of juicy blackberry, dried blueberry and subtle mocha. French oak aging gives this intensely colored red wine a velvet mouthfeel and lingering, lush tannins. This dense, rich, complex wine pairs nicely with premium cuts of beef, bison, spicy sausage, well-aged and smoked cheeses and wild game. **Double Gold** - 2021 American Fine Wines Competition **Gold/90 Points** - 2021 International Women's Wine Competition, CA, **Gold** - 2021 Mid-Atlantic Southeast Wine Competition. **\$35 bottle**



New Releases

Romantic Rosé

Gray Ghost's second release of Romantic Rosé entices the nose with bright red berry notes. Vibrant and refreshing, the rich, juicy palate has layered flavors of cherry, raspberry and strawberry. The wine has a bright, crisp finish with lingering notes of cranberry. This dry Rosé pairs beautifully with soft cheese, charcuterie, bruschetta, duck, salmon and crab cakes. **\$20 bottle**



2019 Ranger Reserve

Awarded Gold at the Santé International in California, the 2019 Ranger Reserve greets the nose with complex aromas of dark berry, black licorice, toasty oak and a hint of tobacco. The palate delivers a melange of fruit flavors including black cherry, blackberry and ripe blueberry. Eighteen months of French oak aging leaves lingering vanilla-laced tannins on the lengthy finish. The most versatile red wine for food pairing, enjoy the Ranger Reserve with any cut of steak, tomato-based pasta dishes, rich cheeses and dark chocolate. Blend: 35% Cabernet Sauvignon, 25% Petit Verdot, 20% Cabernet Franc, 15% Merlot and 5% Malbec. **\$35 bottle**



2020 Adieu

Gray Ghost delivers another luscious vintage of its famous dessert wine! The nose displays enticing stone fruit aromas. The palate bursts with layered flavors of juicy apricot, ripe peach and silky honey. Sweet, but not cloying, the Adieu is a lovely choice to end a meal or even a surprising aperitif selection! Enjoy with peach cobbler, apple pie, cheesecake, pumpkin pie, pecan pie, drizzled on berries or with salty or creamy cheeses. **Best of Class/Gold/94 Points**: 2021 International Women's Wine Competition, California **\$30 bottle**



Gray Ghost Ships in Virginia!

Gray Ghost now offers UPS Ground shipping in Virginia. Orders can be placed by calling: 540-937-4869 or by email: replies@grayghostvineyards.com

Shipping rates (includes adult signature fee)

1 or 2 bottles: \$24, 3 bottles: \$26, 4 bottles: \$27,

6 or 12 bottles: \$20

Upcoming Events

November 26: Holiday Kick-off Gray Ghost kicks off the holiday season with the unveiling of the world's largest holiday cork display! Enjoy one-day only gift specials and live holiday music by Valerie Von Fange from 2:30-4:30 pm. 11:00 am to 5:00 pm.

December 4 & 5: Christmas Cork & Cheese Celebration! Enjoy live holiday music, view the amazing cork Christmas display while enjoying Gray Ghost wine with an array of cheeses. Event entry: 11:00 am to 4:00 pm, winery open until 5:00 pm. \$30 per person (advance ticket), \$35 day of includes wine tasting, glass of wine, holiday logo glass and cheese plate! \$10 under 21. Advance ticket sales close Thursday, December 2. Order by phone (540-937-4869) or in person.

December 12: Santa Claus visits Gray Ghost! 1:00-4:00 pm. Free. Children are invited to visit Santa and bring their Christmas wish lists! Cameras encouraged. Gift for each child.



Harvest registrations: February 5 through August 31.
Registrations accepted in person in the tasting room.



January 30: Wine Library Tasting Taste four sold-out vintages of Gray Ghost reds in the wine library with owners and winemakers, Al and Cheryl Kellert. Reservations required for timed entry: 1:00, 2:00 and 3:00 pm. \$35 per person includes current release wine tasting and crystal Gray Ghost logo glass.

February 12, 13, 19 and 20: Irresistible Chocolates & Cabernet Celebrate the 28th Anniversary of the most popular Valentine winery event in Virginia! Treat your sweet tooth to a decadent array of chocolate desserts while sipping Gray Ghost's Gold-medal winning red wines. Admission includes a generous plate of chocolate desserts, red and white wine tasting, glass of wine of your choice and collectible Valentine glass. \$35 per person (advance ticket), \$40 per person at the door. Advance ticket: 540-937-4869 Event entry: 11:00 am to 4:00 pm, winery open until 5:00 pm.

March 5 & 6: Annual Barrel Tasting Taste developing wines directly from the barrel and order futures of the limited edition, intense 2020 Cabernet Sauvignon. 11:00 am to 5:00 pm. \$25 per person includes logo glass and light hors d'oeuvres. (Futures orders may be phoned in this weekend only: 540-937-4869)



For more event information:
www.grayghostvineyards.com

Happy 50th Anniversary!

Congratulations to Gray Ghost owners and winemakers, Al and Cheryl Kellert!

On November 27, 2021, the happy couple celebrates 50 years of wedded bliss!



Who Brings Home the Gold?

In addition to the slow reopening of the world, 2021 brought the resurgence of wine competitions across the country. As Gray Ghost won Best of Class and/or Gold in every major wine competition across the country, including the San Francisco Chronicle, the San Diego International, International Women's Wine Competition, Santé International, Mid-Atlantic Southeast and American Fine Wines competition, so increased the questions about wine competitions in the tasting room.

As we all long to get back to travel, the most frequently asked question about wine competitions was "Who gets to go?". Regrettably, not us! Wines are shipped to the location. Wine competitions are always judged blind. Wines are evaluated on their own merit, without judges being aware of the name of the winery and usually not even the geographical origination of the wine.

What does this mean? When Gray Ghost wines are evaluated in major International and National wine competitions the judges rate the wines based on the quality of the wine, which means our competitors can be from anywhere around the globe. Sometimes the wine is evaluated within a price category, which makes Gold medal wins even that more impressive because judges recognize the price to quality ratio.

While we might not get to personally attend the wine competitions, we are thrilled with Gray Ghost wines bringing home the Gold!



Wines with Food



I usually use ground venison in my chili recipe, but once in a while I use a venison tenderloin or beef chuck steak in this hearty steak and black bean chili. Al likes a slice of rye bread with white sharp cheddar cheese melted on top as a side. Serve the 2019 Cabernet Sauvignon to stand up to this hearty dish.

Cheers! Cheryl

Hearty Steak and Black Bean Chili

- 3 lb boneless beef steak, 3/4 inch thick (may use venison tenderloin)
- 2 Tbsp vegetable oil, divided
- 1/2 tsp salt
- 1 medium green pepper, chopped
- 1 large onion, chopped
- 2 cups medium salsa
- 1 cup Gray Ghost Cabernet Sauvignon
- 3 Tbsp chili powder
- 2 tsp ground cumin
- 2 15 oz cans black beans

Directions:

Cut steak into chunks. Heat 1 Tbsp of oil in stockpot over medium heat. Brown steak in 3 batches; season with salt and set aside.

Add remaining oil, bell pepper and onion to stock pot. Add salsa, wine, chili powder and cumin; bring to a boil. Reduce heat; cover tightly and simmer about 2 hours or until beef is fork-tender.

Stir in beans and cook uncovered 10-15 minutes, stirring occasionally. Best if made the day before serving.

Serves 8.

Cover photo credit: Vince Lupo / Direction One, Inc. Newsletter Copyright 2021.



The Famous Cork Christmas Display!

Every year owner and winemaker, Al Kellert, adds a new handcrafted item to the Christmas cork display. This year's addition is sure to turn heads! Make it a priority to visit the world's largest cork Christmas display at Gray Ghost Vineyards this holiday season! The entire display contains over 250,000 corks. This year's cork Christmas display will be available for viewing from Friday, November 26 through Friday, December 31 during publicized open hours.

Vintage at a Glance

We were ready for blessings to be bestowed this 2021 growing season, after the Mother's Day freeze of 2020. Mother Nature did not disappoint! A different approach to pruning the Chardonnay helped us avoid significant damage during a nipping frost in late April. Bud-break was otherwise normal and we settled in for a nice hot, dry summer. Excitement was in the air every day we worked in the vineyard and saw the 2021 bounty!

After a wonderfully hot Virginia summer, we experienced a bit more rain than we would prefer entering the fall. Due to hard work and exceptional care, the vineyards were free of disease and able to weather the rain.

The 2021 harvest was both bountiful (a significant increase in volume over 2020) and of exceptional quality. We are thrilled with the early stages of fermentation and aging and look forward to sharing this new incredible vintage with you!



The 2021 Cabernet Franc and Petit Verdot harvest crew!

Thank You!

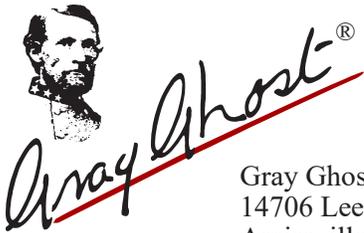
Thank you so much for another year of amazing support! Your visits, words of encouragement, help at harvests and festivals is what carried us through another year of uncertainty. And as usual, we are so grateful you continue to share your love of Gray Ghost with friends and family!

As we begin another holiday season and the 28th anniversary of Gray Ghost, we wish you, your family and loved ones a joyous holiday season and New Year filled with peace, health and blessings.

Sincerely,

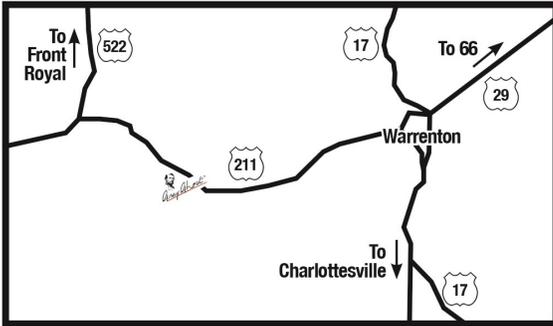
The Kellert Family and Gray Ghost Vineyards





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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

