

New Releases

2017 Reserve Cabernet Sauvignon

Made from 100% Estate-grown Cabernet Sauvignon grapes, the wine spent almost 3 years in new French oak. Rich and complex, the nose is greeted with aromas of blackberry jam and currant, while the palate delivers elegant dark fruit and mocha notes. Malo-lactic fermentation leaves a smooth, velvet tannin finish. It's been a Gold medal winner in both competitions it has been entered! Perfect with beef tenderloin, this wine may be enjoyed now or for years to come. \$50 bottle

2019 Vidal Blanc

Bright and luscious, the 2019 Vidal Blanc explodes with aromas and flavors of citrus, mango and honeydew melon. Complex and refreshing, the Vidal is a wonderful hot summer sipper in addition to pairing well with Thai dishes, buttered lobster and a charcuterie board. \$19 bottle



2018 Cabernet Sauvignon

Gold medal winner at the Savor Virginia magazine wine competition, the 2018 Cabernet Sauvignon delivers notes of black raspberry and dried blueberry both in the aroma and on the elegant palate. Eighteen months of French oak aging provides layers of toasty oak. The finish is silky and elegant with luscious, soft tannins. A perfect choice with any cut of steak, the 2018 Cabernet Sauvignon also complements blue cheese, goat cheese, dark chocolate and Rosemary. \$29 bottle



2018 Petit Verdot

Dense aromas of blackberry and toasty oak greet the nose and follow through on the intense palate. Layers of dried blueberry, ripe plum and boysenberry contribute to the richness of this wine. Eighteen months of French oak aging provides a firm, tannic finish. A wonderful steak wine, it also complements bison, venison, and spicy sausage.

\$35 bottle

2018 Ranger Reserve

Complex and elegant, the 2018 Ranger Reserve continues to deliver a mélange of flavors to tantalize the taste buds. Every sip delivers different notes of black cherry, blackberry, raspberry, and mocha with a smooth, velvet oak tannin finish. A tasting room favorite, it pairs wonderfully with everything from steak to Italian cuisine to hard and soft cheeses. Blend: 35% Cabernet Sauvignon, 25% Petit Verdot, 15% Cabernet Franc, 15% Merlot, and 10% Malbec. \$32 bottle

New Releases

Romantic Rosé

The Romantic Rosé is a proprietary and unique blend of three vinifera red grapes, macerated on the skins for color and then blended for fermentation. Vibrant and refreshing, the Romantic Rosé displays delicate flavors of strawberry, citrus and melon with a crisp, dry finish. The bright fruity notes make a lovely pairing with cheeses, shellfish, crab cakes, light pasta dishes, fruit and summer salads. \$20 bottle



Three, Two, One...ACTION!

Happy Half Hour: Sip Trips

The Covid-19 crisis brought us the unexpected opportunity of finding ways to stay connected to our friends and fans without seeing them in person. And so began Happy Half Hour and Sip Trips.

Those of you who have visited the winery know how owner and winemaker, Al Kellert loves an audience, so it was no surprise he was in his element when the cameras started rolling. But who knew it would be quiet, shy Cheryl who would steal the show!

For ten consecutive weeks Gray Ghost hosted the longest and uninterrupted Virginia wine online program with Facebook Live Happy Half Hour programs every Saturday at 5:15 pm. Each week Al and Cheryl provided weekly updates on the vineyard and winery progress while also taking viewers through the history of the Kellert family and the beginning of Gray Ghost.

After a brief hiatus, the program went “on the road” and returned for a 6-week run of Sip Trips. Each week viewers found themselves at a different location in the winery learning specific details about vines, barrels, tanks, bottling lines, harvest equipment and wine tasting for evaluation.

If you missed the fun, be sure to tune into Gray Ghost's YouTube channel. All sixteen episodes are available for your bingeing pleasure. And who knows, you might even learn something new...Al said he did!

Stay tuned for a winter return because there are still so many of you we miss “seeing”!

Al and Cheryl's visit to the barrel room was a viewer favorite during Sip Trips!



Upcoming Events

November: Reserve Cabernet Sauvignon Wine Flights Back by popular demand...Gray Ghost offers its Reserve Cabernet Sauvignon by the flight or glass for the month of November! Never opened for tasting, enjoy this unique treat of enjoying 3 vintages of Reserve Cabernet Sauvignon in its own mini-vertical. Featured vintages: 2017, 2016 and 2015. \$18 flight, \$15 by the glass.



November 27: Holiday Kick-off The world's largest holiday cork display makes its annual debut! One day only gift specials and live holiday music by Valerie Von Fange from 2:30-4:30 pm. Wine tasting specials. 11:00 am to 5:00 pm.

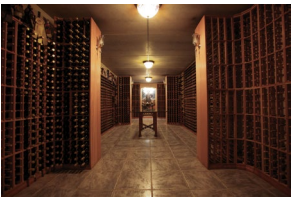
December 5 & 6: Christmas Cork & Cheese Celebration! Enjoy live holiday music and view the amazing cork Christmas display while enjoying Gray Ghost wine with an array of cheeses. Event entry: 11:00 am to 4:00 pm, winery open until 5:00 pm. \$25 per person (advance ticket), \$30 day of includes wine tasting, glass of wine, holiday logo glass and cheese plate! \$10 under 21.

December 13: 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. **Reservations required for the safety of the children and Santa.** 540-937-4869



Harvest registrations: February 6 through August 29. You must register in person in the tasting room.

January 31: Wine Library Tasting A perfect way to shake off the winter blues! Taste four sold out vintages of Gray Ghost reds in the wine library. 1:00-4:00 pm. Reservations required. \$35 per person includes current release wine tasting and crystal Gray Ghost logo glass.



February 13 & 14: Irresistible Chocolates & Cabernet Celebrate the 27th 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 unlimited chocolate dessert buffet, red and white wine tasting, glass of wine of your choice and collectable Valentine glass. Event entry: 11:00 am to 4:00 pm, winery open until 5:00 pm. \$30 per person

Upcoming Events

March 6 & 7: Annual Barrel Tasting Taste developing wines directly from the barrel in this fun and educational event. This is the **ONLY** opportunity to reserve futures of the intense 2019 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.)

For more event information: www.grayghostvineyards.com



Thank You!

A pandemic, business uncertainty and a Mother's Day freeze. Despite all of this, once again, the best part of our year was YOU! When the world was unexpectedly shut down, we saw an outpouring of support we never imagined possible. Maybe you just needed all that wine to kill the quarantine pain, but we also like to think that you really wanted to support Gray Ghost and for that we say thank you!

Thanks to your love and support, we kept the lights on, the summer staff employed and a small semblance of normalcy. When the world slowly started reopening—you came back in droves, came out to harvest and continued to introduce us to your friends. Thank you for the love!

We also want to thank you for your understanding and flexibility as we modify events and do our best to continue to deliver the best experience when you visit Gray Ghost.

As we head into the holiday season, we hope you and your loved ones are safe and healthy. We wish you peace and happiness this holiday season.

Sincerely,
The Kellert Family and Gray Ghost Vineyards



Wines with Food



After 26 years of being open, we are thrilled to be releasing our first dry rosé! The bright red berry notes make for an amazing complement to shellfish dishes. A great pairing is simple Old Bay® shrimp. But if you feel like cooking, give my exotic shrimp and cheese grits a try. A side salad, crusty French bread and Gray Ghost's Romantic Rosé and dinner is complete! Enjoy! Cheryl

Cheryl's Shrimp* and Cheese Grits

- 1 lb. shrimp; raw, peeled and deveined
- 1 stick unsalted butter
- 1 Tablespoon fresh minced garlic
- 1 teaspoon paprika
- 1 teaspoon black pepper
- 1/2 teaspoon onion salt
- 1/2 teaspoon oregano
- 1/2 teaspoon thyme
- 1/4 cup Romantic Rosé
- 1 cup of quick cooking grits
- 1/3 cup shredded Pecorino Romano cheese

Directions:

In a small bowl, mix together dried spices (paprika through thyme).

Heat unsalted butter and garlic in a large skillet. Add shrimp and spice mix, sautéing 1-2 minutes per side, until shrimp is opaque down the middle. Add a 1/4 cup of rosé and simmer until opaqueness is gone.

Meanwhile, cook quick grits according to package directions. Just before serving, stir cheese into grits.

Spoon one cup of cheese grits in a dish and top with a 1/4 of shrimp mixture. Serves 4.

**for a spicy alternative add: 1/4 teaspoon cayenne pepper and 1/4 teaspoon of crushed red chilis.*

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The Famous Cork Christmas Display!

We invite you to visit the world's largest cork Christmas display at Gray Ghost Vineyards! Each piece is hand-crafted by owner and winemaker, Al Kellert. The entire display contains over 250,000 corks. This year's cork Christmas display will be available for viewing from Friday, November 27 through Thursday, December 31, during publicized open hours.

Vintage at a Glance

It has been "one of those years" in so many ways. While the pandemic has been a primary focus of attention and distraction, this year's growing season presented its own challenges.

Presented with two consecutive nights of temperatures in the 30s, the second night proved to be more than the vines could withstand. Two hours of sub-freezing temperatures the morning of May 10th changed the entire trajectory of the 2020 growing season. The "Mother's Day freeze" took its greatest toll on the Chardonnay, the first variety to break bud. Gray Ghost's single biggest planting, we went from inviting 80 volunteer harvesters, to having 4 staff members with little red wagons do the picking. The freeze resulted in mixed results in the remaining varieties. The winter-hardy Vidal Blanc actually saw an increase in volume, whereas all the remaining varieties were impacted in some fashion.

For the health of the vines, the same amount of work is required whether there is fruit to pick or not, so we continued our hard work in the vineyard. Summer was hot and dry, almost breaking the record of 33 consecutive days over 90 degrees. Fall brought slightly more rain than we would prefer, but once again—Amisville saw significantly less rainfall than other regions. While the amount of wine produced in 2020 will be significantly decreased, we are currently optimistic that the quality will continue to be at the level you have come to enjoy and expect from Gray Ghost!

GIRL POWER! 2020

As many of you know, the entire management and care of the vineyards is done by Kellert family members and the wonderful high school and college students we hire each summer. This year we were particularly blessed with a group of hard-working, self-motivated, enthusiastic young women. Through a difficult year of crop loss and pandemic concerns, they were not only amazing employees, but also a bright spot of laughter and fun for us each week. And a thank you to this crew would not be complete without recognizing Jason Wehri, friend, neighbor and Al's right-hand man, who faithfully led this spunky crew. We raise a glass to the 2020 Summer Staff we affectionately referred to as "*GIRL POWER!...and Jason.*"

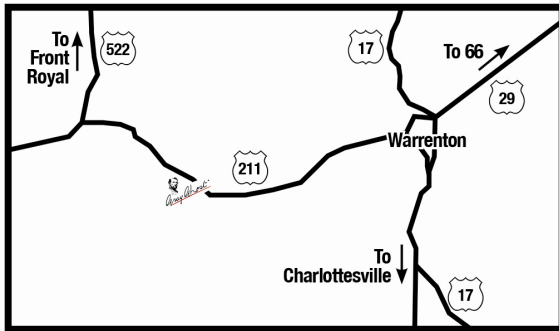


From left: Stephanie, Blake, Paxton, Ellie, Alyssa....and Jason



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Gray Ghost Vineyards
14706 Lee Highway
Amissville, VA 20106
Telephone 540-937-4869
www.grayghostvineyards.com



**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

