

## New Releases

### 2015 Ranger Reserve

Rich and intense, Gray Ghost's 2015 Ranger Reserve exhibits all the complexity of a Bordeaux blend. Every sip delivers different flavors: juicy notes of pomegranate, black cherry, black pepper, vanilla, mocha, ripe plum and toasty oak. Eighteen months of French oak aging lends a complex, velvety finish. The Ranger Reserve is an elegant complement to any cut of steak, rich red-sauced Italian dishes, goat cheese and dark chocolate desserts.



Blend: 35% Cabernet Sauvignon, 22% Petit Verdot, 16% Merlot, 15% Cabernet Franc, 12% Malbec. Currently available. Cases produced: 145. \$30 per bottle.

### 2015 Cabernet Sauvignon

Already a gold medal winner, Gray Ghost's 2015 Cabernet exhibits all the luscious dark berry notes that have made this wine so popular. A hint of Merlot and Cabernet Franc add a layer of complexity to this rich Cabernet. A fresh aroma of plum and toasty oak gives way to a palate with intense flavors of blackberry, earthy black cherry and cassis notes. Eighteen months of French oak aging imparts dense tannins in this 2015 release. For the lovers of Cabernets, this new release is sure to please! Pair with any cut of steak, Gorgonzola cheese and dark chocolate desserts. Currently available. Cases produced: 244. \$28 per bottle.

### 2016 Chardonnay

Gray Ghost's popular Chardonnay delivers the perfect balance of fruit and oak. Ripe pear and soft vanilla are featured on the lush aroma. This masterly crafted white is rich in flavors of ripe fig, juicy apple, silky vanilla with a hint of butter. Bright acidity on the rounded finish makes this a lovely complement to hearty seafood, poultry, Asiago cheese and even pork chops. A restaurant wine list favorite! Release date: Fall. Cases produced: 216. \$19 per bottle.



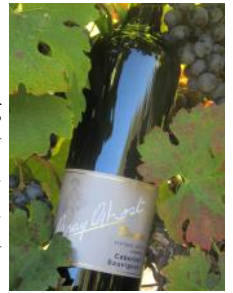
### 2016 Adieu

Luscious and elegant, Gray Ghost's famous dessert wine delivers enticing aromas of rich peach and apricot notes. Candied orange peel, ripe white peach and creamy honey highlight the complex palate. Sweet with a rounded mouthfeel the finish is bright and refreshing. Serve the Adieu with an array of fruit based desserts, pumpkin and pecan pies as well as soft cheeses. Release date: Winter. Cases produced: 165. \$28 per bottle.

## New Releases

### 2014 Reserve Cabernet Sauvignon

Silky and seductive, Gray Ghost's Reserve Cabernet is the winery's flagship red. Winner of eight medals including Platinum and Gold, this wine is only produced in exceptional growing seasons. Free run juice, malo-lactic fermentation and three years of new French oak aging combine to make a complex wine surpassed by no other.



An aroma of ripe blackberry and subtle mocha precede a palate bursting with dark berry, juicy plum and cassis flavors. French oak aging yields a lingering velvety vanilla finish. Elegant and refined, this wine pairs beautifully with beef tenderloin, grilled steaks, venison, Gorgonzola and bittersweet chocolate. Release date: Oct 28. Cases available for sale: 65. \$50 per bottle.

### 2015 Petit Verdot

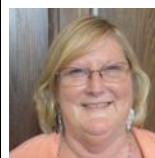
Dense and tannic with lush berry notes, Gray Ghost's Petit Verdot delivers rich flavors of blackberry jam, dried blueberries and cherry preserves. A full-bodied delight, this wine is a lovely pairing with spicy meat dishes, grilled steak, veal, lamb and a vast array of cheese. Release date: Dec 2. Cases available for sale: 82. \$35 per bottle.

## Thank You!

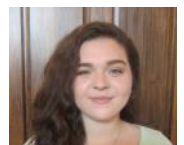
Thank you for another year of fun and friendship! We thoroughly appreciate the love and support you show us at Gray Ghost! Thank you for visiting, for introducing us to family and friends and for being the greatest ambassadors anyone could ask for! It means so much to us that you would celebrate your greatest occasions at Gray Ghost or with Gray Ghost wine on your table!

Best wishes to you and your loved ones for a joyous holiday season and prosperous new year!

Sincerely,  
The Kellert Family and Gray Ghost Vineyards



Center: Kellert family. From top left: Cathy Medlock, Susie Mountcastle. From lower left: Sheila Smith, Paige Paul.



## Upcoming Events

### Oct 28 and 29 Release Party: Celebrating the Release of the 2014 Reserve Cabernet Sauvignon

Gray Ghost's newest Reserve Cabernet Sauvignon is unveiled! Tess Miller will serenade guests with her beautiful harp music while guests enjoy the Reserve Cabernet and hors d'oeuvres in the barrel room. \$40 per person, reservations recommended. 540-937-4869



**Nov. 12:** Taste four sold out vintages of Gray Ghost reds in the wine library. Featured wines: 2010 and 2009 Reserve Cabernet Sauvignon and 2004 and 1998 Cabernet Sauvignon. 2:00-4:00 pm. (Winery tour at 1:00 pm optional) Reservations recommended. \$25 per person includes current release wine tasting.

**November 24: Holiday Kick-off** Al's 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. Free wine tastings all day 11:00 am to 5:00 pm.



**December 2 and 3: Christmas Cork and Cheese Celebration!** See the world's largest cork Christmas display while listening to live music and enjoying Gray Ghost wine with an array of cheeses. Event entry: 11:00 am to 4:00 pm, winery open until 5:00 pm. \$20 per person includes wine tasting, glass of wine, holiday logo glass and cheese plate! \$10 under 21.

**December 10: 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 3 through August 31. You must register in person in the tasting room**



Andrea Payette

### Feb. 10 and 11: Irresistible Chocolates & Cabernet

Celebrate the 24th 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 collectable Valentine glass. Event entry: 11:00 am to 4:00 pm, winery open until 5:00 pm. \$25 per person.



## Upcoming Events

**March 3 and 4: Annual Barrel Tasting** This fun and educational event is held in the barrel room. Taste developing wines and experience blending! This is the ONLY opportunity to reserve futures of the elegant 2016 Cabernet Sauvignon. 11:00 am to 5:00 pm. \$20 per person includes logo glass and light hors d'oeuvres. (Futures orders may be phoned in this weekend only.)

### April 28: Vertical Reserve Cabernet Sauvignon Tasting:

This candlelit, black-tie optional evening features past vintages of Gray Ghost's Cabernet Sauvignons and Reserve Cabernet Sauvignons. The evening includes gourmet hors d'oeuvres and discussion. Advanced ticket purchase required. \$135 inclusive. 7:30—10:00 pm. Tickets currently on sale.

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

## Vintage at a Glance

Vintage 2017 has been an absolutely perfect growing season. The winter was warmer than normal. Bud break occurred very early in the Chardonnay and Cabernet Franc with other varietals following suit. Thankfully, there was no late frost to affect new shoots. Although we experienced a rainy spring, there was no resulting disease issues.



Kaitlyn Kellert



Albert Kellert helped with heavy lifting!

Mid-summer was cooler than normal, however late August and September was very hot and dry. The Seyval Blanc was harvested early, but the dry September and October delayed future harvest dates and resulted in the Cabernet Sauvignon being picked later than normal.

It was an unusually active hurricane season, although none of the hurricanes affected Gray Ghost. In fact, we experienced almost a solid month of rain-free days just prior to harvest. What a glorious way to finish a growing season!



The 2017 summer staff!



Owners and winemakers, Al and Cheryl Kellert with the fruits of their labors!

As the whites finish their fermenting and the reds begin, we are already thrilled with the vibrant aromas and depth of colors that we are seeing. We look forward to sharing the amazing 2017 vintage



## Wines with Food



My most-requested recipe is making its newsletter debut...and just in time for the holiday season! These decadent cheesecakes make the perfect dessert for Thanksgiving, Christmas or even that potluck party! Serve with Gray Ghost's award-winning Adieu and you will be the hit of the party!

Cheryl

### Gray Ghost Miniature Cheesecakes

- 1 box vanilla wafers, crushed
- 4 8 oz. package cream cheese
- 1 cup sugar
- 4 eggs
- 1 tsp. vanilla
- 1 box 100 mini-size bake cups



#### Directions:

Put 1-teaspoon vanilla wafer crumbs in each mini-size baking cup.

Beat eggs in a large bowl. Add cream cheese, sugar and vanilla and beat until fluffy.

Put about 1 tablespoon of batter into each cup. Bake 12 minutes at 350 degrees.

For an extra treat—top each cheesecake with raspberries, blueberries or shaved bittersweet chocolate.

Number of servings: 70.

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## Reserve Cabernet Release Weekend!

Saturday and Sunday, October 28 and 29, 2017

12:00—3:00 pm

\$40 per person. Reservations: 540-937-4869

This weekend event celebrates Gray Ghost's flagship red and is the only time the Reserve Cabernet is opened! Set in the ambiance of the barrel room, with harpist Tess Miller serenading, join Al and Cheryl Kellert as they unveil the newest Gray Ghost release!



Admission includes a glass of the 2014 Reserve Cabernet in your own signature 22kt Gold crystal balloon glass as well as an array of hors d'oeuvres and current release wine tasting.



### Visit the Christmas Cork Display!

This year's cork Christmas display will be available for viewing from Friday, November 24 through Sunday, December 24.

## Winery Events Explained: Part 2

This is a continuation from the spring newsletter. Here we explain winery events, why they are conducted and what you can expect to achieve by attending.

### Winemaker Dinner

**Definition:** A food and wine pairing event where the winemaker describes each wine before each food course.

**Purpose:** Often held at a restaurant, winemaker dinners provide an in-depth sensory experience and allow guests to intimately experience the featured winery and restaurant! Consisting of four to six courses, the chef and winery work closely together to provide an amazing sensory experience where certain characteristics of the wine and/or food are emphasized. Guests often find they enjoy wines they normally wouldn't have simply because of the food pairing experience.

**Gray Ghost:** We participate in multiple dinners a year, held in the winter or summer. Visit Gray Ghost's website for up-to-date information.

### Barrel Tasting

**Definition:** Sampling wines directly from a barrel.

**Purpose:** A barrel tasting allows participants to experience wine as it is developing in the barrel. Guests see how a wine evolves and what it tastes like at different stages. Participants use this as an opportunity to "predict" what the finished wine will taste like.

**Gray Ghost:** Held in the barrel room, Gray Ghost opens selected barrels once a year (March) for guests to taste developing wines. This is the only weekend that futures are offered. "Futures" are a pre-order of wine that results in a substantial discount from release pricing.

### Vertical Tasting

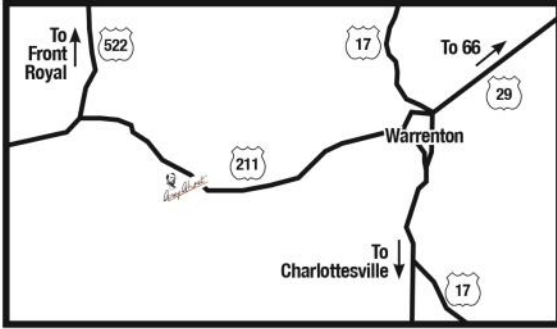
**Definition:** Tasting multiple wines, of the same type of wine, made by the same producer where the only difference is in the years. (For example: 2001, 2002, 2003 and 2004 Cabernet Sauvignon)

**Purpose:** In addition to experiencing older vintages and evaluating aging, a vertical tasting also allows you to compare different vintages of the same wine against one another. This comparison gives guests the opportunity to evaluate the impact certain variables have on a wine: the age of the wine, the impact of that vintage year's growing season, any differences in winemaking – yeast, oak selection, length of time in oak, etc.

**Gray Ghost:** We host one vertical a year – usually in the spring. It is a seated, black-tie optional event held in the foyer of the barrel room. Seating is limited to 24 people.



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

