

## New Releases

### 2015 Reserve Cabernet Sauvignon

The first vines planted on Gray Ghost's 32 year old property deliver the highly acclaimed Reserve Cabernet Sauvignon. Seductive in aroma and flavor, the wine delivers notes of blackberry liquor, black raspberry and subtle mocha on the nose that follow through on the powerful, yet elegant palate. A well-balanced frame is achieved through three years of new French oak aging and malolactic fermentation. Intense fruit and silky smooth vanilla oak tannins highlight the lengthy, complex finish. Enjoy this blockbuster wine with any cut of steak, Gorgonzola, venison and grilled tuna. Release date: October 20 and 21. Cases produced: 76. \$50 bottle

### 2017 Vidal Blanc

The 2017 Vidal Blanc displays exotic aromas and flavors of star fruit, mango and honeydew melon. Bright citrus notes with a hint of sweetness makes this a refreshing wine with ethnic cuisine, spicy food or picnics. Release date: Winter. Cases produced: 200. \$18 bottle



### 2017 Chardonnay

Always a crowd pleaser, Gray Ghost's 2017 Chardonnay is elegant and easy-drinking. The bouquet bursts with apple, pear and spice and is followed by a smooth, refined palate of ripe fig, Bosch pear and tropical fruit. Notes of subtle vanilla linger on the lush finish. Perfect with seafood, poultry or sipping by itself. Release date: Winter. Cases produced: 225. \$19 bottle

### 2016 Petit Verdot

Intense in both color and flavor, the 2016 Petit Verdot begins with a bouquet of blueberry, blackberry preserves and cedar shavings. The powerful palate delivers waves of complexity with dried blueberry, dark plum and boysenberry flavors. French oak aging contributes to the silky smooth, lingering finish. The Petit Verdot is excellent with beef, but also complements exotic cuisine—bison, venison, spicy sausage, duck and lamb. Release date: Winter. Cases produced: 98. \$35 per bottle

### 2016 Cabernet Sauvignon

Rich and weighty, this Platinum medal winning wine delivers an enticing aroma of blackberry with a hint of toasty oak. The lush palate delivers layered flavors of black cherry and boysenberry with a hint of dark chocolate. A hint of Cabernet Franc and Merlot contribute to the complexity. Eighteen months of French oak again provides a firm tannin structure with a lengthy velvet finish. Always a lovely choice for your favorite cut of beef, blue cheese, beef stew and dark chocolate desserts. Release date: Winter. Cases produced: 180. \$28 per bottle

## Top Awards from Coast to Coast

Gray Ghost's 16th consecutive year topping the 100 medal mark includes some heavy-hitting awards in 2018!

Gray Ghost's 2017 Gewürztraminer took "Best of Class" honors at the International Women's Wine Competition in Sonoma County, California where a total of over 1,150 wines were entered. Gray Ghost surpassed every California, Oregon and Washington State Gewürztraminer entry to secure top honors!

While the Gewürztraminer is soon to be 'sold out', the following top honors come on upcoming new releases. Gray Ghost's 2017 Adieu won The Grand Star Award at the Lone Star International in Grapevine, Texas. Equivalent to "Best of Class", this is the fifth time Gray Ghost has brought home this accolade in this competition. Gray Ghost's Adieu also won Gold medal honors at the Los Angeles International Wine Competition and was selected to be featured at the Gold Medal Tasting

The varietals Cabernet Sauvignon and Chardonnay dominate the global wine scene which makes us especially proud to have won "Best of Category" for the 2015 Reserve Cabernet Sauvignon and 2016 Reserve Chardonnay at the Atlantic Seaboard Wine Competition. The largest competition in the nation focusing exclusively on East Coast wines, it was an honor to receive top recognition in these categories from a pool of entries originating from Maine to Florida.



## Reserve Cabernet Release Weekend!

Saturday and Sunday, October 20 and 21, 2018

12:00—3:00 pm

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

Enjoy a casual, relaxing afternoon in the barrel room as Al and Cheryl Kellert unveil the newest Gray Ghost Reserve Cabernet Sauvignon! Afternoon festivities include gourmet hors d'oeuvres, a glass of 2015 Reserve Cabernet in a souvenir 22Kt Gold wine glass and beautiful music by local harpist Tess Miller. Gray Ghost's full wine tasting is included.



## Upcoming Events

**October 20 and 21 Release Party: Celebrating the Release of the 2015 Reserve Cabernet Sauvignon** Named “Best of Category” at the Atlantic Seaboard Wine Competition, we spend the weekend celebrating Gray Ghost’s 2015 Reserve Cabernet Sauvignon! Enjoy the Reserve Cabernet with heavy hors d’oeuvres in the barrel room, complete with beautiful harp music. 12:00—3:00 pm. \$40 per person. Reservations recommended: 540-937-4869

**November 10: Civil War Authors Day** Sip some wine while discussing history with some of our favorite authors. This is the perfect opportunity to shop signed books for your loved ones this holiday season. 12:00-5:00 pm. Free

**November 11: Wine Library Tasting** Taste four sold out vintages of Gray Ghost reds in the wine library. Featured wines: 2008 and 2004 Reserve Cabernet Sauvignon and 2004 and 1996 Merlot. 2:00-4:00 pm. (Winery tour at 1:00 pm optional) Reservations recommended. \$25 per person includes current release wine tasting.

**November 23: 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. Free wine tastings all day. 11:00 am to 5:00 pm.



**December 1 and 2: Christmas Cork and Cheese Celebration!** Enjoy live holiday music, stroll 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 includes wine tasting, glass of wine, holiday logo glass and cheese plate! \$10 under 21.



**December 9: 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 2 through August 31.  
You must register in person in  
the tasting room.**

**January 27: 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. 2:00-4:00 pm. (Winery tour at 1:00 pm optional) Reservations recommended. \$25 per person includes current release wine tasting.

## Upcoming Events

**February 9 and 10: Irresistible Chocolates & Cabernet** Celebrate the 25th 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. \$25 per person.

**March 2 and 3: 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 2017 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 27: Vertical Reserve Cabernet Sauvignon Tasting:** This candlelit, black-tie optional evening features past vintages of Reserve Cabernet Sauvignons. The evening includes gourmet hors d’oeuvres and discussion. Advanced ticket purchase required. \$150 inclusive. 7:30 to 10:00 pm. Tickets currently on sale.



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

## Thank You!

As we eagerly anticipate our 25th Anniversary in 2019, we would like to take this opportunity to thank you for another amazing year! Thank you for continuing to support family, agriculture and small business by supporting Gray Ghost.

In addition, we are especially touched by the number of you who went through great lengths to help us harvest this year— moving appointments (doctor and otherwise), leaving vacation early and postponing anniversary plans. They say actions speak louder than words and we just want you to know how much we felt your love this year!

Best wishes to you, your family and loved ones for a blessed holiday season and prosperous new year! We look forward to celebrating 25 years with you in 2019!

Sincerely,  
The Kellert Family and Gray Ghost Vineyards

## Wines with Food



It's fun to treat yourself at home with a meal you would normally order at a restaurant. My Filet Mignon with Cabernet Mushroom Wine Sauce fits the bill nicely. Use our regular Cabernet in the gravy but treat yourself to any vintage of Gray Ghost Reserve Cabernet Sauvignon with the meal. Because of the nice gravy I like to serve it with garlic mashed potatoes and steamed asparagus spears. Enjoy!

Cheryl

### Filet Mignon with Cabernet Mushroom Wine Sauce

- 1 Tbs olive oil
- 2 filet mignon steaks ( 8 oz each, 1 inch thick)
- 1/2 tsp Kosher salt
- 1/4 tsp ground black pepper
- 1 Tbs butter
- 1 large shallot, chopped
- 12 ounces sliced baby bella mushrooms
- 1 cup Gray Ghost Cabernet Sauvignon
- 1/2 cup beef broth
- 1 1/2 tsps. Chopped fresh thyme
- 1 tsp cornstarch
- 2 Tbs water

#### Directions:

Heat olive oil in a large nonstick skillet over medium-high heat. Sprinkle the filets with salt and pepper, place them in hot skillet and sear until well-browned on each side, about 2 minutes per side. Remove steaks to a platter, tent with aluminum foil and keep warm.

Turn the heat down to medium and melt the butter. Cook and stir the shallot and mushrooms in the butter until the shallots are translucent and the mushrooms give off their liquid, about 5 minutes. Stir in the wine, beef broth and thyme. Simmer the sauce until it begins to reduce, about 6-10 minutes. Return the steaks to the sauce, simmer briefly until they start to become firm and are reddish-pink and juicy in the center (about 2-4 minutes per side for medium-rare). Remove the steaks to serving dishes.

In a small bowl, stir the cornstarch and water until it forms a smooth paste. Stir the cornstarch mixture into the pan sauce and cook and stir until thickened, about 30 seconds. Top each steak with mushroom wine sauce and serve.

Number of servings: 2.

Newsletter Copyright: 2018 (Cover photo: Seyval Harvest)

**Gray Ghost celebrates 25 years in 2019!**  
**Watch the website and your emails for all the fun.**  
**We look forward to celebrating with you!**

## Vintage at a Glance

Vintage 2018 has been a test of the farmer and a year to know your producer. With record rainfall during certain portions of the year, attention to detail in the vineyard was the key to success and microclimates made all the difference in the world.

First of all, we felt blessed to have over-staffed this summer. Little did we realize we would need every student we hired! We also found our unique micro-climate—being located directly East of the mountains—helped reduce the amount of rainfall we received.



Winter saw temperatures slightly above average with below average precipitation. Spring saw our initial influx of rain. While we prefer to receive our moisture in the spring time, the excessiveness occurred during bloom and had a negative impact on berry set and ultimately the quantity of fruit we harvested.

The significant amount of rainfall we received in April and May coupled with the unusually hot May, resulted in rapid shoot growth and a very busy summer in the vineyard. Between the excessive heat and rainfall, we found ourselves working diligently to keep up with vineyard maintenance. Al did a masterful job maintaining his spray schedule which was evident by no disease or rot issues as we approached harvest.

While this was not a “perfect growing” season as we have witnessed in recent years, seasoned growers who were working hard in their vineyards were able to mitigate rain damage and come away with a clean harvest.

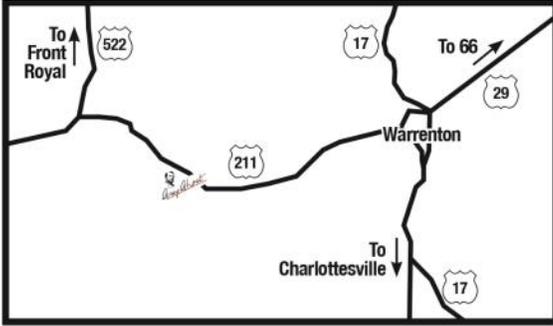


At Gray Ghost, we are focused on producing quality wines and that effort begins in the vineyard. We are proud our efforts resulted in harvesting a clean crop despite the weather issues we faced this year. Volume will be down, due to the reduced berry set in the spring, but the wine quality will continue to be what you have come to expect from Gray Ghost!

We are excited to share the “fruits of our labor” with you this year!



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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 2018**  
**Celebrating 24 Years!**  
**1994-2018**