

New Releases

2016 Reserve Cabernet Sauvignon

Silky smooth and elegant, the Reserve Cabernet Sauvignon greets the nose with vibrant aromas of blackberry jam and ripe black cherries. The complex palate delivers dark fruit notes intertwined with a hint of mocha and lush vanilla tannins. Malolactic fermentation and three years of new French oak aging provides a lengthy, velvet finish. Already a winner of Double Gold and Gold in California, this intense wine pairs beautifully with Prime Rib, beef tenderloin, braised meats, dark chocolate, aged cheddar, gouda and blue cheeses. Release date: October 19 and 20. \$50 bottle

2018 Vidal Blanc

Vibrant, floral and fruity, Gray Ghost's Vidal Blanc is our favorite summertime wine! Honeydew melon and papaya flavors are prevalent on the palate with a hint of fresh pineapple on the finish. Pair with anything hot and spicy. The Vidal is a refreshing choice for summer picnics. Try it with blue cheese for an unforgettable taste treat. Release date: Winter. \$19 bottle



2018 Chardonnay

Always the perfect marriage of fruit and oak, the 2018 Chardonnay delivers another vintage of elegance. Lush tropical fruit aromas with a hint of green apple greets the senses. The palate delivers bright flavors of Bradford pear, Granny Smith apple with a note of fig. Soft vanilla lingers on the smooth finish. Fermented in French oak and aged for eight months, this Chardonnay is a perfect crowd-pleaser. Enjoy with poultry dishes, fish, shrimp, crab, Asiago and Camembert. Release date: Winter. \$20 bottle



2017 Ranger Reserve

It is a rare treat to experience a Bordeaux blend or Meritage with all five of the Bordeaux grape varieties. Gray Ghost delivers another blockbuster with the 2017 Ranger Reserve. Every sip delivers a different flavor. Raspberry, blackberry, dried blueberry and a hint of spice tantalize the tongue. Velvety tannins leave a smooth mouthfeel in the complex, yet elegant wine. Enjoy with steak, Italian cuisine, dark chocolate, Camembert or Brie. Blend: 30% Cabernet Sauvignon, 25% Petit Verdot, 20% Cabernet Franc, 15% Malbec and 10% Merlot. Release date: Winter. \$32 bottle

New Releases

2017 Petit Verdot

Intense in color and flavor, Gray Ghost's 2017 Petit Verdot exhibits lush aromas of blackberry jam and crushed berries that follow through on the complex palate. Eighteen months of French oak aging yields firm tannins and a lengthy finish. Excellent with any cut of steak, Petit Verdot also makes a lovely complement to venison, bison, spicy sausage and lamb. Release date: Winter. \$35 bottle



2019 Riesling

The first release of this amazing season, the 2019 Riesling greets the nose with bright citrus and a hint of rose petal. The crisp palate delivers layered flavors of star fruit, quince, Meyer lemon and red grapefruit. The finish lingers with a subtle hint of sweetness. Off-dry in character, the Riesling is a perfect accompaniment to any type of food including Sea Bass, salty ham, fresh fruit, creamy cheeses or even a vinaigrette salad. Release date: Early Spring. \$25 bottle

Vintage at a Glance

2019 proved to be a vintner's dream. Ample ground water was provided in 2018. The Spring rains stopped in time for bloom and berry set. This was followed by an unusually dry and hot summer for Northern Virginia. The result was small berries with very good sugars and balanced acidity. Because of the great weather, harvest was over by late September.

All indications are that 2019 may prove to be one of the truly great years in our 26 year history.

We look forward to sharing the results of this glorious season with you!



Gray Ghost's 2019 Cabernet Sauvignon volunteer harvest crew!

Upcoming Events

October 19 and 20 Release Party: Celebrating the Release of the 2016 Reserve Cabernet Sauvignon Celebrate the Double Gold and Gold medal winning 2016 Reserve Cabernet Sauvignon with heavy hors d'oeuvres in the barrel room. Relax to beautiful harp music while sipping your Reserve Cabernet from a souvenir crystal wine glass. 12:00—3:00 pm. \$40 per person. Reservations recommended: 540-937-4869

November (every weekend): 25th Anniversary Celebration Continues! We just had to add more fun to the anniversary year! For the first time ever, enjoy the Reserve Cabernet Sauvignon by the glass or flight. While supplies last, take home your 25th Anniversary logo glass!



November 10: Wine Library Tasting Taste four sold out vintages of Gray Ghost reds in the wine library. Featured wines: 2005 Reserve Cabernet Sauvignon, 2008 Ranger Reserve, 2001 Cabernet Sauvignon 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 29: 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 7 and 8: Christmas Cork and Cheese Celebration! Enjoy wine tastings, gourmet cheeses and live holiday music while strolling Gray Ghost's famous cork Christmas display. 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. Under 21: \$10.

December 15: 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 registration:
February 1 through August 31. You
must register in person in the tasting
room.**



Upcoming Events

January 26: 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.

February 8 and 9: 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. \$30 per person.

March 7 and 8: 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 elegant 2018 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!

What a tremendous milestone celebrating Gray Ghost's 25th Anniversary this year. Your support all these years made this occasion possible. We continue to be humbled by your friendship, patronage and all-around Gray Ghost enthusiasm!

Best wishes to you, your family and friends for a blessed holiday season and prosperous new year. We look forward to sharing more fun and fabulous wine with you in the upcoming year!

Sincerely, The Kellert Family and Gray Ghost Vineyards



Wines with Food



With Fall's nip in the air we tend to gravitate to heartier dishes than the summer light fare. This Beef Pasta Bake fits the bill nicely. Serve with a salad and Gray Ghost Petit Verdot or Ranger Reserve and you'll welcome the changing of seasons!

Cheryl

Beef Pasta Bake

12 oz penne pasta
1 lb ground beef or venison
1 cup chopped onion
2 Tbsp chili powder
1 can (14.5 oz) diced tomatoes, undrained
1 can (8 oz) tomato sauce
1 cup salsa
1 can (7 oz) diced green chilis, drained
1/2 cup Gray Ghost Cabernet Sauvignon
2 cups shredded Mexican cheese

Directions:

Cook pasta according to package directions, drain. Cook meat and onion in large skillet, drain. Add chili powder, undrained tomatoes, tomato sauce, salsa, green chilis and wine. Cook 5 minutes. Toss together pasta and sauce. Spoon into 9X13 baking dish. Top with cheese. Bake at 350° F for 20 minutes.

Number of servings: 6.

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Reserve Cabernet Release Weekend!

Saturday and Sunday, October 19 and 20, 2019

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. Already a winner of Double Gold and Gold in California, experience Gray Ghost's flagship wine at this memorable event! Afternoon festivities include gourmet hors d'oeuvres, a glass of 2016 Reserve Cabernet in a souvenir 22Kt Gold wine glass and beautiful music by local harpist Tess Miller. Gray Ghost's current release wine tasting is included.

Show Me, Don't Tell Me

As all great English and writing teachers will tell you, the best stories are written by authors that "show you, don't tell you." A well-crafted, memorable tale is born from exquisite detail shared by the author.

It is the same with Gray Ghost.

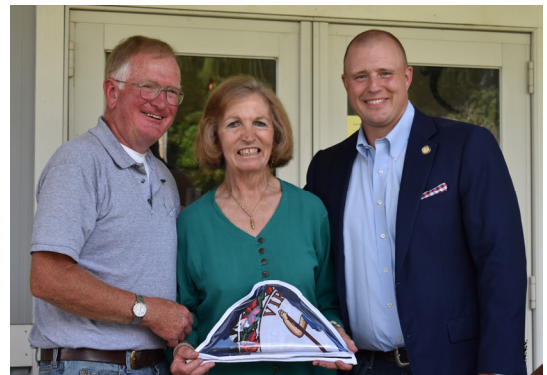
After 25 years in business there has been an evolution in the Virginia Wine industry—while some wineries choose to expand to beer, spirits or wedding venues—Gray Ghost continues to focus on its core mission: quality, award-winning wine production.

As we enter our 26th year, please join Gray Ghost as we show you, not tell you, how focused we are on wine. Experience Gray Ghost quality.



- The 25th Anniversary celebration continues in November, where for the first time three vintages of Reserve Cabernet will be offered by the glass or by flight!
- Mark your calendar to attend a wine library event where old vintages are opened and you experience the longevity and quality of aged Gray Ghost wines.
- In March, experience wine from the barrel as we show you the early stages of wine development.
- In 2020 Gray Ghost will introduce daytime vertical wine tastings. Experience multiple vintages of the same wine and compare growing seasons. The quality of Gray Ghost wine from year to year is impressive.

Thank you for experiencing Gray Ghost and allowing us to show you our commitment to quality wine production.

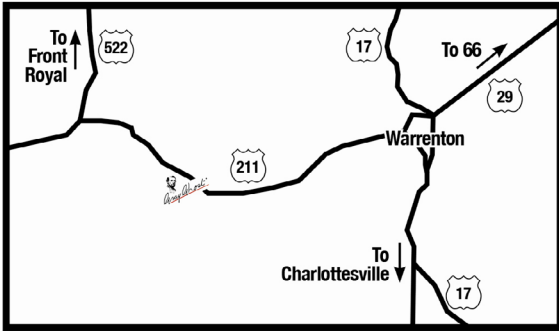


Thank you to all our friends, family and fans for attending Gray Ghost's 25th Anniversary Celebration in July. Delegate Michael J. Webert presented Al and Cheryl Kellert with the Virginia flag flown over the Capitol on July 9, 2019 in honor of Gray Ghost's 25th Anniversary opening day!



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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

