

## New Releases

### 2015 Riesling

The first release of the 2015 vintage exhibits all the lusciousness of this amazing growing season! Gray Ghost's 2015 Riesling bursts with aromas of tropical fruit with a hint of lemon peel and rose petal. The complex palate displays bright fresh flavors of tangerine, mango and lemon. The finish is both lively and smooth, balancing a delightful "zing" with just a hint of silky sweetness on the finish. This Riesling pairs wonderfully with mild seafood, duck, apricots, pears, apple pie, rosemary, and a variety of sauces: sweet, spicy, BBQ, chutney and caramel! Currently available. 20 cases remain.



### 2015 Gewürztraminer

Bursting with aromas of lime zest and starfruit, Gray Ghost's 2015 Gewürztraminer exhibits complex flavors of pineapple and ginger with a hint of white pepper on the finish. This spicy white has a beautiful balance of fruit and spice with a hint of sweetness on the finish. Our "go to" Thanksgiving wine, the Gewürztraminer pairs lovely with turkey, Thai food, and salty country ham. Release date: May 7 and 8. 120 cases produced.



### 2015 Seyval Blanc

Crisp and refreshing, Gray Ghost's 2015 Seyval Blanc is the perfect complement to a hot summer day! Bright citrus and lemon notes give way to a rich, mineral mid-palate with a hint of oak to round out the lengthy finish. This wine is a delightful enhancement to light poultry and seafood dishes, mild cheeses and picnic fare. Release date: May 28 and 29. 130 cases produced.

### 2015 Vidal Blanc

Vibrant, floral and fruity, Gray Ghost's 2015 Vidal Blanc is like "summer in a bottle". Fresh fruity and floral aromas are followed by luscious notes of honeydew melon, tropical fruit and ripe peach. The off-dry finish balances bright acidity to make a refreshingly fruity wine. The Vidal Blanc is wonderful paired with Asian cuisine, spicy Thai, light seafood, summer picnics and sunsets. Release date: June 18 and 19. 210 cases produced.



## New Releases

### 2015 Cabernet Franc

Gray Ghost's first red wine release of the 2015 vintage displays the richness expected from this banner year. Lush aromas of cherry and black pepper are followed by a palate rich with raspberry and black cherry flavors with a hint of spice. Aged in French oak, this medium-bodied red has a silky smooth vanilla finish. Just in time for grilling season, the Cabernet Franc pairs with grilled meats and vegetables, lamb, barbecue and pizza. Release date: June 18 and 19. 100 cases produced.

### 2014 Ranger Reserve

Gray Ghost's 2014 Ranger Reserve exhibits all the complexity of a Bordeaux blend. Every sip delivers different flavors—blackberry, black cherry, vanilla, mocha, juicy plum, cassis and toasty oak. Twenty months of French oak aging lends a complex, velvety finish. The Ranger Reserve is an elegant complement to any cut of steak, bleu cheese, goat cheese and dark chocolate desserts. Release date: July 9 and 10. 150 cases produced.



### 2015 Chardonnay

Gray Ghost's 2015 Chardonnay is the quintessential crowd pleaser. Fermented and aged in a combination of new and older barrels, the aromas and flavors offer a perfect fruit to oak balance. Flavors of Bartlett pear, tropical fruit and apple complement a rich mouthfeel of smooth vanilla. Sipped by itself or paired with seafood dishes, poultry, Asiago, cream dishes and pesto, everyone loves this Chardonnay! Release date: Late Summer. 275 cases produced.

### 2015 Adieu

Gray Ghost earned 22 medals on last year's vintage with half the awards rated "Best of" and Golds and this new release is promising similar results! Extended hanging of Vidal Blanc fruit coupled with botrytis resulted in ultra-sweet grapes at harvest. The Adieu has a rich mouthfeel of ripe peach and dried apricot with lingering notes of honey. Sweet and refreshing, the Adieu is a wonderful stand-alone dessert or pairs lovely with fruit crisps, fresh berries and vanilla ice cream, cheesecake, pecan and pumpkin pies. Release date: Late Summer. 168 cases produced.



## Vintage 2015: Sweet!

Vintage 2015 impressed us in all the ways we anticipated back at harvest. The growing season gifted us with perfect moisture, no late frosts in the Spring and higher than normal temperatures in August. The result meant the highest sugar levels we have seen in the grapes in years as well as a 30% increase in quantity! We are also pleased to report the fourth consecutive "Reserve" quality year!



## Barrel Fermenting versus Barrel Aging

The fine nuances involved with making wine are endless. From yeast and barrel choices to blending decisions to length of time aging, no two wines can ever be alike. Wine-makers make these decisions based on characteristics they hope to achieve in their final product.

To that end, Al and Cheryl Kellert made the decision when Gray Ghost was established that the Chardonnay and Reserve Chardonnay would be fermented in oak, not just aged. Fermenting a white in oak adds a complexity to the wine that cannot be achieved by simply barrel aging. Fermenting a wine in the barrel allows a better integration of oak with the wine.

Fermentation is the process of converting sugars into alcohol. When a wine is fermented in oak, the wood contributes a small exchange of oxygen into the barrel thus resulting in a broader mouth feel and firmer structure.

When fermentation is over, the lees (dead yeast cells) remain in the barrel. As these yeast cells break down and the barrels are stirred, extra-cellular material is excreted through the cell wall of the yeast building the mouth feel, roundness and suppleness of the wine.



Gray Ghost's Chardonnays are so popular and receive acclaim because of the beautiful integration of the oak with the fruit. By fermenting in the barrel the wine and oak truly marry, whereas simply barrel aging adds an "addition" of oak to the wine, not a merging with the fruit.

## Upcoming Events

**May 7: Live Music:** Just in case you need to celebrate Mother's Day early, enjoy live music by Dave Goodrich from 1:00 to 4:00 pm. Wine tastings: \$5 per person

**May 8: Mother's Day at Gray Ghost!** Treat mom to free wine tasting, winery tours at 1:00 and 3:00 and live music by Valerie Von Fange from 2:00-4:00 pm! The highly anticipated release of the 2015 Gewürztraminer happens this weekend! Bring a picnic or light food will be available for purchase! 11:00 am to 5:00 pm.

**June 4: Bordeaux Blending Class:** Join winemaker Al Kellert as he guides participants through the fine art of blending wines. Taste each component and make your own blend. Advance ticket purchase required. \$60 includes class, box lunch and glass of wine. 10:00 am to 12:00 pm. Tickets currently on sale. 540-937-4869

**June 18: Live Music:** Celebrating Father's Day early? Enjoy live music by Robbie Limon from 1:00 to 4:00 pm. Wine tastings: \$5 per person

**Father's Day: Sunday, June 19:** Gray Ghost is releasing the 2015 Cabernet Franc and 2015 Vidal Blanc to commemorate the occasion of Father's Day! Bring dad to Gray Ghost for free wine tastings and winery tours. Winery tours: 1:00 and 3:00 pm. Live music by Valerie Von Fange: 2:00 to 4:00 pm. Bring a picnic! 11:00 am to 5:00 pm.

**July 9 & 10: 22nd Anniversary Celebration!** Gray Ghost celebrates 22 years with a relaxing weekend filled with winery tours, vineyard tours, craft vendors and live music: 1:00 - 4:00 pm! Winery tours: 11:30, 1:30 and 3:30 each day. Vineyard tours: 12:30 and 2:30. 11:00 am to 5:00 pm. Admission is Free. Wine tastings only \$5!

**August 7:** 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.

### August-October: Harvesting at Gray Ghost



Register now for the most popular harvest event in Virginia! Gray Ghost's "Official Harvesters" spend a fun-filled morning picking grapes and then enjoy lunch while watching the production process. Each harvester receives a limited edition "Gray Ghost Official Harvester" T-shirt. For a chance to participate, register at the winery.

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



## Wines with Food

Who doesn't love a little pasta dish every once in awhile? And besides, everything tastes better with bacon! I found wine in a cream sauce gives an extra dimension of flavor to this dish. Grab a baguette and tossed salad for a comforting meal. Serve with 2014 Reserve Chardonnay.

Cheryl

### Creamy White Wine Chicken and Bacon Fettucine

- 1 lb. cooked chicken breast, cut into slices
- 3 cloves garlic, minced
- 2/3 cup heavy cream
- 2/3 Vidal Blanc
- 1 cup shredded mozzarella
- 1/4 cup grated Parmesan
- 4 cups cooked fettucine (8 oz. uncooked)
- 6 strips cooked bacon, crumbled
- Salt and pepper to taste

#### Directions:

In a large skillet over medium heat, add the minced garlic and sauté for 1 minute, then add in the cream and wine. Bring the garlic mixture to a boil, then add in the mozzarella and Parmesan cheese and stir until melted. Turn off the heat and mix in the cooked pasta. Arrange the chicken slices and bacon over the noodles. Fold everything together and serve.

**Note:** I like to use grilled chicken, but if you are starting with uncooked chicken breasts, sauté them in 1 Tbs olive oil before slicing into strips. Then you can continue into step one by sautéing the garlic in the same pan using the leftover olive oil.

Serves 4-6.

Newsletter Copyright: 2016

### Wine Library Tastings

**2:00 to 4:00 pm library tasting (1:00 pm optional tour)**

\$25 per person includes library tasting and tasting of current releases Reservations: 540-937-4869

Have you ever wondered how an "aged" wine tastes? Gray Ghost continues its popular wine library tasting series. Enjoy tasting past vintages of Gray Ghost wines in the wine library with owners and winemakers Al and Cheryl Kellert. A limited number of each wine is available for sale for tasting participants.

#### August 7, 2016

2006 Merlot  
 2004 Cabernet Sauvignon  
 Reserve  
 Cabernet Sauvignons  
 2002 1999

#### November 6, 2016

2007 Cabernet Franc  
 Reserve  
 Cabernet Sauvignons  
 2008 2005 1997

## Mother's Day at Gray Ghost

**Sunday, May 8, 2016**

**11:00 am to 5:00 pm**

**Free tastings all day for Mom and her guests!**

**2015 Gewürztraminer Release!**

**Live music by Valerie Von Fange 2:00 - 4:00 pm**

### Winery Tours

1:00 pm and 3:00 pm

Join Al Kellert, owner and winemaker with his wife Cheryl, for an informative and entertaining tour of the winery!

No reservations necessary! Bring a picnic lunch or light food options will be available for purchase on Mother's Day.



### Tips for Planning Winery Visits

Spring, summer and fall are the perfect seasons to enjoy the great outdoors and local wineries. Making arrangements ahead of time can enhance your experience and make the most of your day!

**Get an early start.** Arriving at your first (or only) winery between 11:00 and 1:00 usually means a quieter tasting room and a more relaxed atmosphere to taste wines and interact with your host. If you stay for the day, you will have the best selection of seating.

**Know closing times.** There is nothing worse than ordering that glass of wine to sit and relax, only to be told the winery closes in 15 minutes.

**Plan for food.** Some wineries allow picnics, others do not. Know if you are allowed to bring food or if you must purchase food. (Gray Ghost welcomes picnics!)

**Have a group of 8 or more? Call ahead!** Most wineries offer group specials with advanced reservations. At Gray Ghost we offer an amazing private tasting experience...but only if we know you are coming in advance! (Some wineries turn groups away—don't learn the hard way!)

**Want a tour? Call ahead!** Having your reservation time on the calendar guarantees a staff member dedicated to showing you the winemaking facility.

**Pets or children?** Policies vary on that as well. Gray Ghost welcomes younger guests indoors and furry friends outdoors.

Remember your water and enjoy Virginia Wine Country!



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

**TASTINGS & SALES**  
**Fridays, Saturdays &**  
**Sundays**  
and Federal Monday Holidays  
11:00 am to 5:00 pm

**January & February:**  
**Open Saturdays, Sundays and**  
**Federal Monday Holidays**

Sales by appointment: Monday-  
Thursday.

Tours are conducted Saturday and  
Sunday by appointment.

**Closed:** Thanksgiving Day,  
Christmas Day, New Years Day and  
Easter

