

New Releases

2017 Riesling

Gray Ghost's 2017 Riesling has vibrant aromas of dried apricot, quince and lychee with a hint of lemon peel. The enticing aroma is followed by lively flavors of citrus, star fruit, delicate mango and sweet honeydew melon. The Riesling finishes on a crisp note with a full-rounded mouthfeel. The wine's bright acidity makes it a lovely pairing with soft cheeses, cured meats, oysters, trout, bass, cod and berries. 88 Wine Enthusiast. Currently available. Cases produced: 112.

2017 Gewürztraminer

Aromatic and spicy, Gray Ghost's newest Gewurztraminer bursts with the aromas and flavors that make this wine so popular. Shaved ginger and sweet pineapple greet the nose. The palate explodes with lively flavors of passion fruit, white pepper and honeysuckle. The wine finishes with lovely spice notes complemented by a hint of sweetness. This exotic wine pairs beautifully with equally exotic foods—Thai, Indian and especially that Thanksgiving turkey. 87 Wine Enthusiast. Release date: May 12. Cases produced: 207

2017 Seyval Blanc

Clean, crisp and dry, Gray Ghost's 2017 Seyval Blanc delivers lovely mineral notes in the aroma that carry through to the palate. Bright acidity and citrus overtones make this a lovely complement to light seafood dishes, pork and poultry. Release date: Cases produced:



2017 Cabernet Franc

Silky, smooth and luscious, the 2017 Cabernet Franc is our favorite pick for grilling season. The aroma begins with a burst of cherry followed by a subtle hint of oak. The bright fruit notes extend through the palate with concentrated flavors of red raspberry, bing cherry and a hint of subtle spice. French oak aging lends a rounded vanilla finish. The lingering acidity makes this wine an excellent accompaniment to barbecue, grilled meats and vegetables and red sauce pasta dishes. Release date: Cases produced:

2016 Ranger Reserve

Gray Ghost's popular Bordeaux blend delivers another blockbuster vintage. The 2016 Ranger Reserve displays vibrant notes of blueberry, black cherry and black pepper on the nose. These notes carry through to the palate and combine with layered flavors of plum and toasty oak. Silky smooth vanilla tannins leave a long, complex finish. In a wine that delivers so much diversity in every sip—it pairs beautifully with teak, Italian dishes, blue cheese and dark chocolate desserts. Release date: Cases produced:



Upcoming Events

May 12: Live Music Celebrate Mother's Day early! Enjoy live music by Valerie Von Fange from 2:00 to 4:00 pm. Wine tastings: \$5 per person. Picnics welcome.

May 13: Mother's Day at Gray Ghost! Treat mom to free wine tasting, winery tours at 1:00 and 3:00 and live music by Tess Miller from 1:00-4:00 pm! Enjoy the new release 2017 Gewürztraminer! Bring a picnic or light food will be available for purchase! 11:00 am to 5:00 pm.

May 26 and 27: Live Music Memorial Day Weekend!

Bring a picnic and relax in the gazebo and gardens at Gray Ghost! Saturday's feature: Robbie Limon from 1:00 to 4:00 pm, Sunday: Tess Miller from 1:00 to 4:00 pm.



June 16: Live Music Bring a picnic and celebrate Father's Day early! Enjoy live music by Dave Goodrich from 1:00 to 4:00 pm. Wine tastings: \$5 per person

June 17: Father's Day Gray Ghost is releasing the 2017 Cabernet Franc! Bring dad to Gray Ghost for free wine tastings and winery tours. Winery tours: 1:00 and 3:00 pm. Live music by Tess Miller: 1:00 to 4:00 pm. 11:00 am to 5:00 pm. Picnics welcome!

July 7 & 8: 24th Anniversary Celebration! Gray Ghost celebrates 24 years with a relaxing weekend filled with winery tours, vineyard tours, 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. Enjoy lunch from the Fork'd food truck! 11:00 am to 5:00 pm. Admission is Free. Wine tastings only \$5!

July 22: Wine Library Tasting 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-Oct.: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. Must be 21 years old.



For more event information: www.grayghostvineyards.com

Put a Cork in It: Wine Closures Explained

With so many wine bottle closure options on the market, how does a winery decide what method is best? There are many factors to be taken into consideration—practicality, age ability, quality and cost. And don't underestimate the power of tradition in Old World winemaking regions.

Natural Cork is the oldest type of wine closure, dating back to Greek times. Corks are cut from the thick barks of the *Quercus Suber* (scientific name for cork tree). Natural cork is sterilized to ensure it has no contaminants. Natural corks are classified in eight different categories of quality. Still considered the perfect closure for wine aging, a natural cork will allow the right amount of oxygen in contact with the wine to allow it to mature. In addition, natural cork offers a perfect closure during storage, adapting to the internal irregularities of the bottleneck (expansion or contraction of the glass during temperature variations).

Agglomerated Cork is manufactured from the unusable material of natural cork (granulated cork or cork dust) and bound with food contact glue (FDA) to produce a wine closure. Far cheaper than natural cork, an agglomerated cork can be used for wines designed to be drunk within a year, but not for wines intended for cellaring.

A **Double Disk Cork or 1+1** has an agglomerated body with a disc of natural cork at each end. It is cheaper than natural cork as well as more impermeable. This cork is not intended for wines with long bottle aging.

Synthetic Cork is made from a plastic called polyethylene. Inert synthetic corks are unable to expand and contract with glass thereby not providing a tight seal between cork and bottle. This could allow more oxygen to enter a wine and thereby "oxidize" it or age it too quickly. Cheaper than natural cork, synthetic cork is another example of a closure not designed to be used with wines that age.

A **Screw Cap** closure is a metal cap that screws onto threads of a wine bottle. Because a screw cap is considered a perfect seal, no oxygen enters a bottle at all. This closure keeps youthful wines fresh, but does not provide the necessary oxygenation to age a wine.



Wine closures from left: Natural cork, Agglomerate, 1+1, Synthetic, Screw Cap, Zork, Vinolok

Zork is a combination closure and pull-off capsule. Easy to open and recork, it is made of polyethylene (like synthetic cork). Trendy for a while, manufacturing has ceased of this closure.

Vinolok, a glass stopper, can be used to close a bottle again. This closure arrived on the scene in 2005, so it has not been tested on wines that need to be aged. It is a much pricier option than natural cork.

At Gray Ghost we use the highest possible quality of natural cork. We pride ourselves in the time, quality and love that go into making a bottle of Gray Ghost wine. To that end, we want the best possible closure to ensure the quality of each and every bottle of Gray Ghost wine—whether you drink it today or fifteen years from.

2014 Reserve Cabernet Sauvignon Sets Record!

Gray Ghost's 2014 Reserve Cabernet recently achieved the milestone of becoming the most awarded Reserve Cabernet in Gray Ghost winery history. With 17 medals and an impressive review in Wine Enthusiast Magazine, this vintage has secured Gray Ghost's position as a nationally recognized premium Cabernet producer.



Gray Ghost Finishes 2017 on Top!

For the 15th consecutive year, Gray Ghost finished the competition season with over 100 medals earned in International and regional wine competitions. Some highlights include "Best Dessert Wine" honors at the Wines of the South competition, platinum awards for the 2014 Reserve Cabernet Sauvignon and 2016 Adieu at the Wine Lovers of Tasters Guild Consumer competition and four wine reviews in Wine Enthusiast magazine's "Best of 2017" issue.





Wines with Food

This restaurant-styled dish will amaze you how easily something this delicious can be pulled off! Serve with brown rice and steamed asparagus. Don't forget to pair it with Gray Ghost Reserve Chardonnay.

Cheryl

Seared Scallops with Pan Sauce

- 3 Tbs butter
- 1 Tbs olive oil
- 1 1/2 lb seared scallops (at least 1 inch across)
- Salt and freshly ground black pepper
- 1 Tbs minced garlic
- Juice of 1 lemon
- 1/2 cup Gray Ghost Chardonnay
- 2 Tbs chopped fresh chives (optional)

Directions:

Cut 2 Tbs butter into pea-size pieces, put on a small plate and put in freezer. Heat a large skillet over medium-high heat for 3 to 4 minutes. Add the remaining tablespoon of butter and the olive oil. Wait for the butter to melt. Pat the scallops dry with paper towels, add them to the pan and sprinkle with salt and pepper. Cook, turning once, until they are well browned on both sides, about 2 minutes per side. (Be sure not to crowd the scallops in the skillet or they will steam instead of brown. Work in batches if necessary.) Transfer scallops to a plate.

Stir in the garlic, lemon juice and wine and scrape the brown bits of the skillet with a spatula. Lower the heat to medium and cook a minute or two, then whisk in the freezer butter one bit at a time, to make a creamy sauce. Add a little more wine if needed.

Return the scallops to the skillet and add the chives. Adjust heat so sauce bubbles gently and toss to coat the scallops with the sauce. Transfer the scallops to a platter and a spoon the sauce over. Makes 4 servings.

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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

Enjoy experiencing "aged" wine while 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.

July 22, 2018

2000 and 2003

Cabernet Sauvignon

1997 and 2001

Reserve Cabernet Sauvignon

November 11, 2018

1996* and 2004* Merlot

*premier library feature

2004 and 2008

Reserve Cabernet Sauvignon

Vintage 2017: Perfection!

Vintage 2017 represents the sixth consecutive reserve quality growing season but more importantly it rivals some of the most historic growing seasons we have experienced in 30 years of commercial grape-growing.



Every season of 2017 was picture perfect. Winter was warmer than normal with plenty of moisture. We were thankful for no late frosts after an early bud break. The cool mid-summer gave way to hot and dry conditions throughout September and October. In fact, the growing season was drier and hotter than normal, contributing to the outstanding quality fruit.

The 2017 wines are exhibiting the intensity of aroma, color and flavor that we would expect from such an intense growing season. The first release of the season –the crisp and vibrant 2017 Riesling won silver in both the San Diego International and Finger Lakes International. The 2017 Chardonnay was a crowd favorite at the barrel tasting in March. The 2017 reds are deep in color and rich in berry notes, promising so much depth in the year ahead.

We look forward to sharing this historic growing season with you!



Mother's Day at Gray Ghost

Sunday, May 13, 2018

11:00 am to 5:00 pm

Free tastings all day for Mom and her guests!

2017 Gewürztraminer Release!

Live music by Tess Miller

1:00 - 4:00 pm



Winery Tours

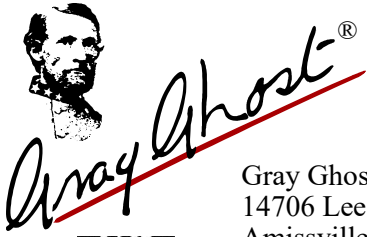
1:00 pm and 3:00 pm

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

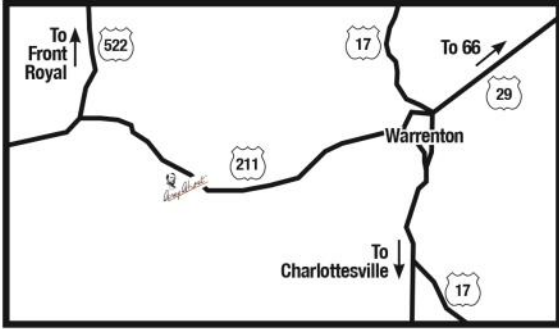


No reservations necessary!

Bring a picnic lunch or light food options will be available for purchase on Mother's Day.



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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



VINTAGE SPRING 2018
Celebrating 24 Years!
1994-2018