



1994 Opening Day

25 Years and Counting!



1994 Kellert Family



2019 Current View

Opening Day
July 9, 1994

25th Anniversary!
July 13 and 14, 2019



2019 Kellert Family

Help us celebrate 25 years!

Two Day Grand Event: Saturday and Sunday, July 13 and 14, 2019
11:00 am to 5:00 pm

Opening Reception Saturday, July 13, 10:00 am
(Opening reception is free, RSVP requested: 540-937-4869)

Schedule of Events:

11:00 am to 5:00 pm: Current Release Wine Tastings

Tasting of Limited Release 2017 Merlot (only 24 cases produced, only weekend we will pour for tasting!)

12:00 to 4:00 pm: Winery Library Open—Four vintages of library wines featured

Barrel Tasting of Gray Ghost 2016 Reserve Cabernet Sauvignon (First time a Reserve barrel has been opened!)

11:45 to 12:30 and 3:30 to 4:15

Live Harp music featuring Tess Miller in the barrel room: 12:30 to 3:30

1:30: Winery Tour with owner, Al Kellert

2:30: Vineyard Tour with owner, Cheryl Kellert

Live music on the grounds from 1:00 to 4:00 pm

Saturday: Robbie Limon, Sunday: Dave Goodrich

Self-guided tour of 25 years of Gray Ghost history!

Taste of the Mountain Seafood on site 12:00 to 4:00 pm

Early bird tickets: \$35 Tickets at the door: \$40

Ticket includes current release wine tasting including 2017 Merlot, wine library tasting, Reserve Cabernet Sauvignon barrel tasting and commemorative 25th Anniversary crystal wine glass



2019 Barrel Room



2019 Over 2,500 medals awarded



1994 Barrel Room

Join us in the Celebration!



1994 Vidal Blanc: Two medals

New Releases

2018 Riesling

Gray Ghost's 2018 Riesling greets the nose with an intense aroma of rose petal, honeysuckle and nectarine. The palate displays vibrant notes of honeydew melon, pineapple and apricot layered with an elegant minerality. The smooth and lengthy finish with a whisper of sweetness makes it a wonderful food pairing. Perfect with trout, sea bass, smoked sausage, duck, Havarti, Gouda or even apple pie. It also complements sauces that range from sweet to spicy to barbecue. Currently available. 73 cases produced. \$25 per bottle.

2017 Adieu

A vibrant bouquet of honeysuckle and ripe peach greet the senses. Lush flavors of nectarine, peach and candied orange rind skate across the tongue. Waves of complexity highlight the finish of this refreshing dessert wine. Perfect with peach cobbler or apple pie, it is also a decadent complement to cheesecake, pumpkin pie or pecan pie. Consider serving as an aperitif with your favorite salty or creamy cheese. Already a winner of 2 Best of Class, 2 Double Gold and 7 Gold. Release date: Spring. Cases produced: 104. \$30 per bottle.

2018 Gewürztraminer

Gray Ghost's 2018 Gewürztraminer bursts with aromas of ripe pineapple and ginger. The complex palate delivers layered flavors of white peach, quince, melon and white pepper. Juicy fruit balances exotic spice on the lengthy, lush finish. Excellent with turkey, Gewürztraminer also pairs beautifully with Thai food, Indian food, fresh fruit and salty ham. Release date: May 11. Cases produced: 145. \$25 per bottle.

2018 Cabernet Franc

Exotic cherry notes greet the nose and follow through on the lively palate. Smooth vanilla oak tannins provide a lengthy, rounded mouthfeel. A hint of black pepper accentuates the finish. The bright acidity makes a perfect accompaniment to tomato-based dishes, grilled meats and vegetables, spicy sausage and even sushi! Release date: June 15. Cases produced: 75. \$28 per bottle.

2018 Seyval Blanc

Lemon zest and flint punctuate the aroma followed by lush minerality and a hint of bright citrus on the lively palate. Crisp acidity and a smooth, rounded finish makes the Seyval Blanc an excellent complement to light seafood dishes, oysters, scallops, chevre and feta. Release date: Summer. Cases produced: 101. \$19 per bottle.

2017 Merlot

Ripe blackberry, raspberry and dried cherry greet the nose and follow through on the rich, complex palate. Lush tannins from French oak aging provides a lengthy finish. From Italian dishes to steak, it make a wonderful food pairing. Release date: July 13. Cases produced: 24. \$30 per bottle.

Upcoming Events

May 11: Live Music Celebrate Mother's Day early! Enjoy live music by Valerie Von Fange from 1:30 to 4:00 pm. Wine tastings: \$5 per person. Picnics welcome.

May 12: Mother's Day at Gray Ghost! Treat mom to free wine tasting, winery tours at 12:00 and 2:00 and live music by Dave Goodrich from 1:00-4:00 pm! Enjoy the new release 2018 Gewürztraminer! Bring a picnic or light food will be available for purchase! 11:00 am to 5:00 pm.

May 25 and 26: Live Music Memorial Day Weekend!

Relax in the gazebo and gardens at Gray Ghost! Saturday's feature: Kristin Gibbs from 1:00 to 3:00 pm and Leon Rector from 4:00 to 7:00. 716 Slice Food Truck from 1:00 to 7:00 pm. Sunday: Robbie Limon from 1:00 to 4:00 pm.

June 8: Summer Concert Series 4:00 to 7:00 pm
Musician: Jacob Allen Food truck: Graze to Griddle.

June 15: Live Music Bring a picnic and celebrate Father's Day early! Enjoy live music by David Gilmore from 1:00 to 4:00 pm. Wine tastings: \$5 per person

June 16: Father's Day Gray Ghost is releasing the 2018 Cabernet Franc! Bring dad to Gray Ghost for free wine tastings and winery tours. Winery tours: 12:00 and 2:00 pm. Live music by Robbie Limon: 1:00 to 4:00 pm. 11:00 am to 5:00 pm. Picnics welcome!

June 22: Summer Concert Series 4:00 to 7:00 pm
Musician: Leon Rector Food truck: Catch the Chef

July 6: Summer Concert Series 4:00 to 7:00 pm
Musician: David Gilmore Food truck: Two Smooth Dudes

July 13 & 14: 25th Anniversary Celebration! Gray Ghost celebrates 25 years with a weekend packed with activities! (see page 1) Opening reception 10:00 am on Saturday (please RSVP). Festivities scheduled 11:00-5:00 both days. Admission includes current release wine tastings, library tastings, barrel tasting, tours and live music!

July 20: Summer Concert Series 4:00 to 7:00 pm
Musician: Mo Safren Food truck: Flyin' the Coop

August 3: Summer Concert Series 4:00 to 7:00 pm
Musician: Leon Rector Food truck: 716 Slice

August 17: Summer Concert Series 4:00 to 7:00 pm
Musician: David Gilmore Food truck: The UFO Truck

August 31: Summer Concert Series 12:00 to 7:00 pm
Musician: Robbie Limon 12-3, Kristin Gibbs 4-7
Food truck: Flyin' the Coop

September 1: Live Music Enjoy Dave Goodrich from 1:00 to 4:00 pm

August—October: Harvest at Gray Ghost!

For more event information: www.grayghostvineyards.com



Wines with Food

This one-pot recipe is easy and very fragrant when simmering. Serve with steamed broccoli and a tossed salad. Exotic spices call for exotic wines and this dish pairs beautifully with Gray Ghost's Riesling and Gewürztraminer!

Enjoy!
Cheryl

One Pot Chicken and Rice

- 6 Skinless, boneless chicken thighs
- 2 Tbs butter
- 1 small onion, chopped
- 1 large lemon, sliced
- 1 cup uncooked brown basmati rice
- 1 cup chicken broth
- 1/2 cup of Riesling or Gewürztraminer
- 2 tsp allspice
- 1 tsp ginger
- 1 tsp ground turmeric
- Salt and pepper to taste

Directions:

Season the thighs with salt, pepper and allspice. In a large pot or Dutch oven melt butter over medium high heat, add chicken and cook, turning once, until browned on both sides about 10 minutes. Transfer thighs to a plate. Add lemon to pot; brown on both sides and remove to plate. Add onion and ginger; cook stirring occasionally until mixture starts to brown, about 5 minutes. Add turmeric and rice, stirring constantly until fragrant, about 1 minute. Return thighs to pot on top of rice. Pour in chicken broth and wine; bring to a boil. Add lemon slices; cover and cook over low until thighs are cooked through and rice is tender, about 20 minutes. Remove pot from heat and let rest with lid on for 10-15 minutes. Serves 6.

Newsletter Copyright: 2019

ALL NEW! Summer Concert Series! **Every other Saturday beginning** **Saturday, May 25 through Saturday, August 31**

Enjoy a relaxing evening at Gray Ghost! The winery will be open until 7:00 pm with live music from 4:00 to 7:00.

A food truck will also be on hand beginning mid-afternoon! Kick-off day and grand finale day we'll have music ALL day! Wine tastings end at 5:00 pm.

Wine bottle and glass sales only from 5:00 to 7:00 pm.

Visit www.grayghostvineyards.com for featured musician and food truck.

Vintage 2018: Commitment to Quality!

Every vintage year provides a new slate for achieving greatness. Vintage 2018 challenged our skills as farmers and we are certainly reaping the rewards of hard work!



A rainier season than we have been accustomed to meant long hours in the vineyard. We were blessed with less rain than many of our colleagues. Between Al's attention to detail on the tractor and the hard work of our faithful summer staff, we had no disease or rot issues going into harvest.

The barrel tasting in March gave us the opportunity to showcase the rich fruit character and vibrant colors we reaped in the 2018 harvest. The medals are already pouring in more vigorously than the rain!

Vintage 2018 was a year to know your producer. Thank you for trusting Gray Ghost to deliver another blockbuster vintage! We look forward to sharing the fruits of our labor with you.



We Want You!

The time has arrived for an updating of the Gray Ghost mailing list!

If you would like to continue to receive Gray Ghost's bi-annual newsletter in the mail, please let us know! Provide us your current/updated name and address to one of these contacts:

Email: replies@grayghostvineyards.com

Phone: 540-937-4869

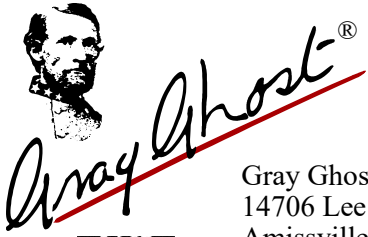
Mail: Gray Ghost Vineyards
14706 Lee Highway
Amissville VA 20106

Gray Ghost's spring and fall newsletters can now be found at: www.grayghostvineyards.com/newsletters

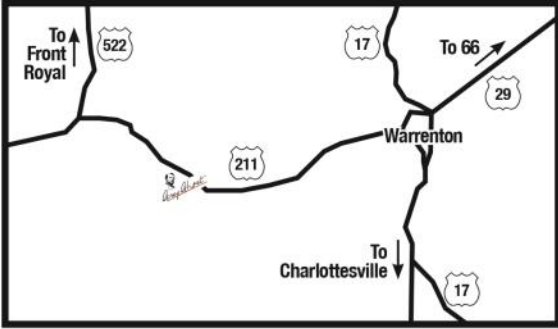
If you would prefer to find the newsletter online or have us email you the link – that is fine! If you are not receiving Gray Ghost emails you can sign up on our homepage or contact us via one of the above methods.

Gray Ghost's new postal list will go into effect for the Fall 2019 newsletter.

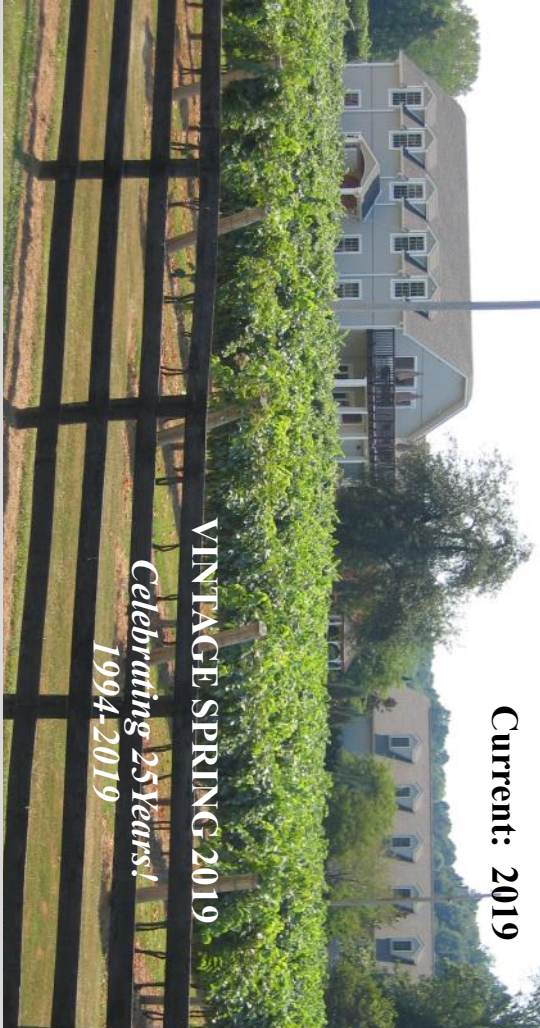
Thank you for being a loyal Gray Ghost friend and customer!



Gray Ghost Vineyards
14706 Lee Highway
Amissville, VA 20106
Telephone 540-937-4869
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

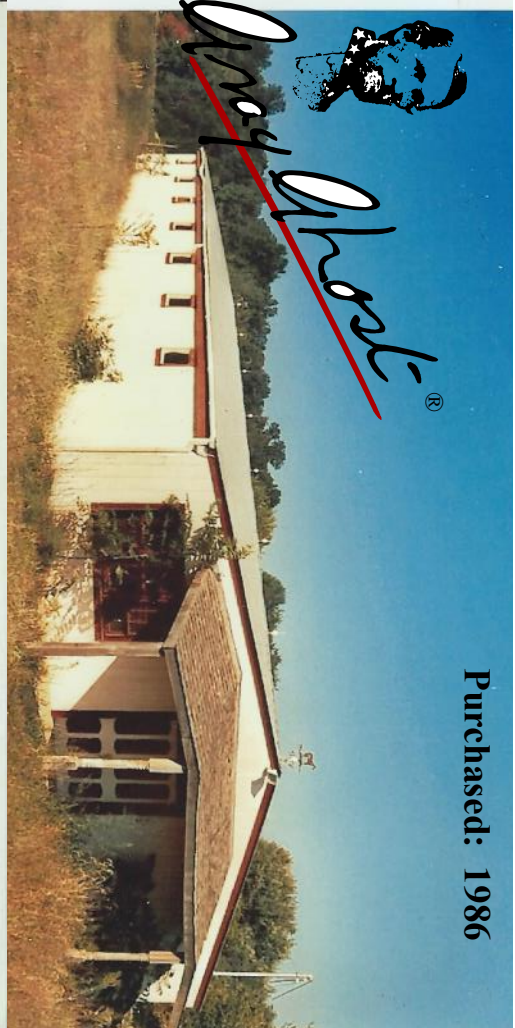


VINTAGE SPRING 2019
Celebrating 25 Years!
1994-2019

Current: 2019



Opened: 1994



Purchased: 1986

