

Gray Ghost Golds in California

Gray Ghost's 2017 Cabernet Sauvignon earned Double Gold honors at the 20th Anniversary of the San Francisco Chronicle Wine Competition in California. Gray Ghost's Cabernet was the only East Coast Cabernet to take Double Gold honors out of 800 entries across seventeen different Cabernet Sauvignon categories.

The largest competition of North American wines in the world, the San Francisco Chronicle received 6,700 entries from 1,000 wineries across the country.

"A double gold occurs when all judges vote the wine a gold. It has to be unanimous. A double gold is what all wineries hope for when judging a wine," according to Cary Fraser, Wine Entry Coordinator.



In addition, Gray Ghost's 2016 Reserve Cabernet Sauvignon earned Gold medal honors in the ultra-premium Cabernet category at the 2020 East Meets West Wine Challenge also in California. Gray Ghost swept both wine competitions, earning a total of 11 medals for all wines entered.

"Best of Class" in California for 2017 Reserve Chardonnay

Gray Ghost's 2017 Reserve Chardonnay was named "Best of Class" at the 30th Annual Jerry Mead New World International Wine Competition in California! Gray Ghost took top honors as the ONLY Chardonnay to be recognized outside of West Coast Chardonnays!

Categorized with Chardonnays twice its price, Gray Ghost's Reserve Chardonnay won Gold and was recognized as the best Chardonnay in its category.



"Winning Double Gold, Gold and "Best of Class" honors at three different California wine competitions is the highest reward to our winemaking efforts. California Cabernets and Chardonnays are famous across the globe and to be recognized for producing that level of quality is the acknowledgement we work towards," said Al Kellert, Gray Ghost owner and winemaker.

The "Best of" Happy Half Hour

We truly enjoy our Happy Half Hours with you! One of the benefits is the Q & A portion which has been very valuable to us. Some of the questions are worth repeating since the information is worth sharing with everyone. Here are some of our favorites:

What has been the biggest challenge since you opened? It was developing an identity that was uniquely Virginia. As wineries started in Virginia, they tried to duplicate California. We have a very different growing condition and once we learned to accept this, wines from Virginia can now stand on their own.

What is the hardest part of wine-making? Producing quality fruit in the vineyard and dealing with how Mother Nature can work for or against us. Once the fruit is picked and processed, temperature control, cleanliness and monitoring aging are important steps to be maintained throughout the process.



Tell us more about the 2018 vintage? In a difficult growing season such as 2018, it is important to "know your winery". We have been growing grapes at Gray Ghost for 33 years and over that time have learned to operate in a constant state of fear! By doing so, we take extra measures to avoid problems. For example, 80% of your problems occur in the first 20% of the growing season, when the vineyards are most susceptible to disease. By managing the vineyards properly early in the season, one can avoid issues late in the season. In addition, location and microclimate play a significant role. So in terms of 2018, because of our location and microclimate, Gray Ghost had significantly LESS rain than other parts of the state and because of diligent vineyard practices, we avoided disease pressures at the end of the growing season.

Has the quality of the wines changed as the vines aged? As far as reds are concerned, we have seen more intense flavors while the vines' production has decreased. Whites on the other hand tend to be very consistent over time while grape production has decreased only a bit.



What would you have done if you hadn't gotten into the wine business? We can't really picture ourselves doing anything other than what we do right now. We truly love our work!

New Releases

2019 Gewurztraminer

One of Gray Ghost's most popular white wines must be experienced! The 2019 Gewurztraminer is an elegant display of fruit and spice. Layered notes of ginger, pineapple, white pepper and jasmine greet the nose and follow-through on the long, lengthy palate. The finish is full and lingering with a whisper of sweetness. While it is an amazing Thanksgiving wine (great with turkey!), it is also a staple of summer. The Gewurztraminer pairs wonderfully with hot Thai or Asian dishes, duck, chicken, shrimp, bacon and crab. Currently available. \$25 per bottle



2019 Seyval Blanc

Dry and refreshing, Gray Ghost's 2019 Seyval Blanc greets the nose with citrus and mineral notes that carry through to the palate. Layered flavors of Meyer lemon, persimmon and tart apple makes the Seyval a lovely pairing with delicate fish, oysters, tangy goat cheese and herbed cheeses. A grape unique unto itself, it mimics the fruit of Pinot Grigio with the minerality of Sauvignon Blanc. Currently available. \$20 per bottle



2019 Cabernet Franc

The 2019 Cabernet Franc exhibits all the intensity we expect from the perfect growing season. Bright cherry aromas greet the nose, while the palate explodes with juicy flavors of bing cherry, raspberry jam and black cherry. Ten months of French oak aging provides a smooth, vanilla-laced velvet finish while retaining the bright fruit character. The first red wine release from 2019 is an extraordinary "taste" of all there is to come! The Cabernet Franc is an excellent complement to barbecue, grilled meats, lamb, duck, tomato-based dishes, Brie and Gouda. Release date: June 20. \$28 per bottle



New Releases

2017 Reserve Chardonnay

Gray Ghost's blockbuster Chardonnay wowed the competition in California, taking "Best of Class" honors over Chardonnays twice its price! Rich and elegant, the 2017 Reserve Chardonnay begins with an enticing aroma of vanilla, ripe pear and fig. Highly structured flavors of baked apple and creamy butter intertwine with a hint of vibrant tropical fruit. A Chardonnay for Chardonnay enthusiasts, Gray Ghost delivers another blockbuster vintage from an amazing growing season. Enjoy with salmon, halibut, cod, lobster, risotto or creamy dishes. Summer 2020. \$28 per bottle



2019 Adieu

Rich aromas of honeysuckle and dried apricot greet the nose of the 2019 Adieu. Lush flavors of succulent peach, viscous honey and candied orange peel are layered through an exceptionally long finish. The Adieu's popularity has long been attributed to a perfect balance of fruit and sweet without a cloying finish. While introduced as a dessert wine that pairs beautifully with cheesecake, fruit desserts, apple pie, pecan pie and pumpkin pie, the subtle sweetness also makes a nice pairing with salty or creamy cheese before or after dinner. Fall 2020. \$30 per bottle

2017 Cabernet Sauvignon

Four-time Gold medal winner, including the only East Coast Cabernet awarded 'Double Gold' honors at the San Francisco Chronicle wine competition will blow you away! Dense aromas of mocha, blackberry and black cherry are followed by rich notes of dark berries, dried blueberry, and subtle vanilla undertones with a firm, tannic finish. French oak aging leaves a velvet, lingering mouthfeel on this intense Cabernet. Pair with premium cuts of beef, venison, hard and semi-soft cheeses, and dark chocolate. Currently available. \$35 per bottle



Gray Ghost Ships in Virginia!

Gray Ghost now offers UPS Ground shipping in Virginia.

Orders can be placed by calling: 540-937-4869 or by email: replies@grayghostvineyards.com

Shipping rates (includes adult signature fee)

1 or 2 bottles: \$24, 3 bottles: \$26, 4 bottles: \$27, 6 or 12 bottles: \$20

(Purchases of 12 or more bottles receive a 10% discount)



Wines with Food

It is often said: “anything is better with bacon.” It proves to be very true with my Tilapia fillets. Serve with steamed brussels sprouts and brown or wild rice. Pairs nicely with our Vidal Blanc.

Enjoy! Cheryl

Bacon-Wrapped Tilapia Fillets

- 8 slices bacon
- Salt and pepper to taste
- 4 (6 oz.) Tilapia fillets
- 4 oz Gray Ghost Vidal Blanc (to sip while cooking the bacon)

Directions:

Preheat oven to 375°. Line cookie sheet with aluminum foil.

Cook bacon in a large skillet over medium-high heat, turning occasionally, until cooked but still pliable and not crisp, about 4 minutes. Transfer bacon to paper towel-lined plate. Sprinkle fillets with salt and pepper. Wrap 2 bacon slices crosswise around each fillet; secure with toothpick through fillet and bacon. Place fillets on cookie sheet and place on middle rack in preheated oven. Bake for 20 minutes. Serves 4.

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Cover photo: Kellert Family Zoom Fun!

Thank You!

We cannot begin to thank you all for your incredible support you have given us during these uncertain and unsettling times. We have always felt that our family extended far past our little winery. You all have just confirmed it with the love we have received from everyone, whether it was calls, emails or personal visits.

Our intent is to continue to work toward a new “normal” when we can once again be with you in person. This means our continued effort to produce the very best wines of which we are capable. Naturally, we will be toasting you all with those wines.

In the meantime, please be safe and healthy. We love you all! God Bless!

The Gray Ghost Family



Vintage 2019: Perfection!

Vintage 2019 proved to be one of the greatest growing seasons in our 33 years of grape growing! We enjoyed a mild winter with ground water replenished in 2018 and from early spring rains. Bud break was early. Because the rain stopped and there was no late frost, we experienced a wonderfully bloom and berry set.

The summer growing season was much drier than normal and also warmer. In Amissville, there was no rain at all between July 4 and October 1. Because of the hot, dry summer, it was an early ripening season and harvest was completed by the end of September.

The resulting 2019 wines are an expression of sheer perfection. Enticing aromas, concentrated fruit, and complex, lengthy finishes can be found in every release.

Covid-19 may have delayed or canceled wine competitions, but it has not delayed our enjoyment of these amazing new releases. We look forward to sharing them with you!



Upcoming Events

At press time, Gray Ghost is beginning the early stages of re-opening. We will notify you of event updates via email as well as on the Gray Ghost website. To sign-up for emails please visit the Gray Ghost website home page: www.grayghostvineyards.com

In the meantime, please join us for Happy Half Hour Saturday evenings at 5:15 pm on Facebook Live. A different wine is featured each week, along with a wonderful history of Al and Cheryl’s relationship, the beginning of Gray Ghost and some witty repartee. You do not have to have a Facebook account to watch—only a sense of humor. Google: Gray Ghost Vineyards Facebook and click on the video button on the left. Continue to refresh your page as 5:15 arrives.

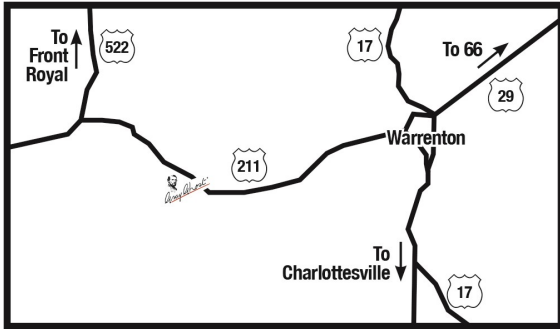
Did you miss early episodes? Visit Gray Ghost’s YouTube page for a little binge watching entertainment.





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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



Thomas & Andrea



Cheryl & Al



Big Al



Kaitlyn & Albert



Becca



Amy

VINTAGE SPRING 2020
Celebrating 26 Years!
1994-2020