

Gray Ghost Events!

May 13 and 14, 2023

Mother's Day Weekend at Gray Ghost

2022 Gewüztraminer Release

Saturday: Live music by Heartstrings, 12:30 to 4:30 pm
Sunday: Live music by Mo and Mary Mac, 1:00 to 4:00 pm
Bill's Backyard Barbeque all weekend!



May 27 and 28, 2023

Memorial Day Weekend at Gray Ghost

2021 Ranger Reserve Release

Saturday: Live music by California Bob, 1:00 to 4:00 pm
Food by Talk of the Mountain Seafood
Sunday: Live music by Tess Miller, 1:00 to 4:00 pm



June 17 and 18, 2023

Father's Day Weekend at Gray Ghost

2022 Cabernet Franc Release

Saturday: Live music by Tess Miller, 1:00 to 4:00 pm
Sunday: Live music by Robbie Limon, 1:00 to 4:00 pm
Bill's Backyard Barbeque all weekend!

July 8 and 9, 2023

Gray Ghost's 29th Anniversary Celebration

Saturday: Live music by Heartstrings, 12:30 to 4:30 pm
Sunday: Live music by Robbie Limon, 1:00 to 4:00 pm
Talk of the Mountain Seafood all weekend!
Winery tour: 12:00 pm



September 2 and 3, 2023

Labor Day Weekend at Gray Ghost

Saturday: Live music by Mo and Mary Mac, 1:00 to 4:00 pm
Bill's Backyard Barbeque all weekend!
Sunday: Live music by John Sweet, 1:00 to 4:00 pm
Food by Talk of the Mountain Seafood



September 16 and 17, 2023

Fall Fun at Gray Ghost

Saturday: Live music by Robbie Limon, 1:00 to 4:00 pm
Food by Blue Ridge Seafood
Sunday: Live music by Ben Mason, 1:00 to 4:00 pm
Bill's Backyard Barbeque all weekend!

August-October:

Harvest at Gray Ghost!

For more event information:
www.grayghostvineyards.com



New Releases



2022 Adieu (Late Harvest Vidal Blanc)

Fresh aromas of ripe apricot and honeysuckle greet the nose. This elegant dessert wine displays layered flavors of viscous peach, apricot and orange blossom honey. The finish is luscious and smooth with the perfect amount of sweetness. A lovely after-dinner drink, the Adieu also pairs beautifully with peach cobbler, apple pie, pumpkin pie, cheesecake and even with a little blue cheese. Currently available. **\$35 bottle**

2022 Riesling

Gray Ghost's 2022 Riesling bursts from the glass with aromas of honeysuckle and candied orange peel that follow through on the complex palate. Additional fruit flavors explode with layered notes of star fruit, lemon and bright citrus. Zippy acidity balances a hint of sweetness on the finish and makes this a lovely pairing with appetizers, salads, fish, poultry, pork, Asian food, Havarti and curry. Currently available. **\$28 bottle**

2022 Gewürztraminer

One of Gray Ghost's most popular wines, the 2022 Gewürztraminer has an enticing aroma of ripe pineapple with a hint of ginger. The palate delivers complex flavors of white pepper, juicy mango, light ginger and a hint of jasmine. Luxurious tropical fruit with a hint of spice marry to an exquisite off-dry finish. Our Thanksgiving dinner pick, it also pairs beautifully with exotic ethnic food (Indian, Thai, Moroccan and Alsatian) as well as light fish, shellfish, duck and egg dishes. Release date: May 13. **\$28 bottle**

2022 Seyval Blanc

The 2022 Seyval Blanc delivers a bright aroma of lemon zest with a subtle grassy note. The vibrant palate has rich citrus flavors with a hint of minerality. Crisp acidity punctuates the zippy finish. Enjoy with oysters, light seafood and charcuterie. Currently available. **\$28 bottle**



2022 Cabernet Franc

Bright red berry notes greet the nose of the 2022 Cabernet Franc. Bing cherry and ripe strawberry notes weave beautifully with soft oak tannins. Limited oak aging provides a fruit-forward Loire-style Cabernet Franc with bright acidity and a lingering smooth finish. Enjoy with barbecue, lamb, grilled meats and pizza. Release date: June 18.

\$38 bottle

New Releases

Victorian Red

Gray Ghost's Victorian Red bursts from the glass with enticing red berry aromas. Luscious notes of cranberry, cherry and raspberry dance on the palate. Bright and refreshing, the wine finishes with a hint of sweetness that perfectly balances the crisp, fruity acidity. Our favorite pairing for anything...it is also a beautiful complement to barbecue, pizza, charcuterie, chicken, crab and shrimp. Serve chilled or cellar temperature. Currently available. **\$24 bottle**



Victorian White

Gray Ghost's stainless steel Chardonnay delivers a refreshing Chardonnay experience without the oak! It has an enticing aroma of tropical fruit and a palate that displays fun fruity notes of apple, ripe pear and candied orange peel. A hint of sweetness rounds out the lengthy finish. Enjoy with chicken, fish, creamed soups, salads with vinaigrette and salty cheeses. Release date: Late Spring. **\$24 bottle**

2021 Ranger Reserve

Rich and complex, Gray Ghost's Bordeaux blend delivers intricate notes of blackberry, dried blueberry and boysenberry with a hint of chocolate. French oak aging leaves a rounded, lengthy toasty oak finish. Enjoy with any cut of steak, Italian food, lamb, Parmesan, blue cheese or dark chocolate desserts.

Blend: 40% Cabernet Sauvignon, 30% Petit Verdot, 15% Cabernet Franc, 8% Malbec, 7% Merlot.

Release date: May 27. **\$40 bottle**

2022 Vidal Blanc

Bright and lively, the Vidal Blanc displays fresh notes of papaya, mango and honey dew melon. Zesty citrus mingles with a hint of sweetness on the finish. Our favorite summer sipper, the Vidal makes a delicious accompaniment to light seafood, mild cheeses and spicy cuisine. Release date: Late Spring. **\$24 bottle**

2021 Merlot

Rich and luscious, Gray Ghost's 2021 Merlot has an enticing black cherry aroma. The complex palate exhibits intertwining notes of black cherry, ripe plum and raspberry preserves with a hint of mocha. Eighteen months of French oak aging delivers a luxurious, lengthy velvet tannin finish. Only 25 cases produced.

Currently available. **\$40 bottle**



Wines with Food



Springtime screams shrimp and lighter dishes. Our Penne Primavera with Shrimp fits the bill. Serve with crusty French bread and Seyval Blanc for a light, satisfying dinner.

Cheers! Cheryl

Penne Primavera with Shrimp

- 1 1/2 cups baby carrots
- 1 1/2 cups, about 12 oz sugar snap peas
- 8 oz Penne Rigate (3 cups uncooked)
- 1 Tbsp olive oil
- 2 cloves garlic, minced
- 1/4 tsp ground black pepper
- 1/4 tsp salt
- 12 oz fresh shrimp, peeled and deveined
- 1/4 cup Gray Ghost Seyval Blanc
- 1/2 cup half & half
- 1 Tbsp lemon juice
- 3 cups baby arugula or spinach
- 1/4 cup grated Parmesan cheese

In a large pot bring 2 quarts of water to a boil. Add carrots and peas and cook 3 minutes. Remove with a slotted spoon. Add pasta to the water and cook according to package directions. Heat oil in a large skillet, medium high heat. Add garlic and sauté for 1 minute. Add carrots, peas, salt and pepper and cook 2 minutes. Add shrimp and wine and cook until wine has evaporated. Add half & half and lemon juice, reduce heat and simmer 3 minutes. In a large bowl, toss pasta with shrimp and vegetables, arugula and Parmesan cheese. Serve immediately. Serves 4.

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Reserves Awarded Gold in California!

Gray Ghost's 2019 Reserve Cabernet Sauvignon earned Gold medal honors at the 2023 San Francisco Chronicle wine competition! In a category dominated by West Coast wines, Gray Ghost's Reserve Cabernet Sauvignon was the only East Coast Cabernet to win Gold medal honors across 17 categories and over 800 entries.

In Long Beach, Gray Ghost's 2019 Reserve Cabernet Sauvignon and 2020 Reserve Chardonnay earned Gold medal status at the Annual Artisan Awards! Artisan Awards showcases traditionally made products from producers around the world and is more about the skill, ingredients and traditional methods that go into making the product.



Kellerts Presented Prestigious Award

The Atlantic Seaboard Wine Association is proud to acknowledge Al and Cheryl Kellert's pioneering work in the Virginia Wine Industry with the 2023 Wine Grape Productivity Award.

Since the planting of the Amissville property in 1986, Al has served on the Governor's appointed Virginia Wine-growers Advisory Board, been active in the Virginia Wineries Association and spoken at trade shows across the country for the American Wine Society and Wineries Unlimited Trade Show.

Cheryl served as Treasurer and Board member of the Virginia Vineyards Association and was presented a certificate "for her vast achievements, leadership in the community, and character and dedication as a Woman in Business in the Commonwealth of Virginia" at the Governor's Mansion in Richmond.

Together they have supported viticultural research at Virginia Tech and continue to be steadfast supporters of the local community.



Congratulations Thomas!

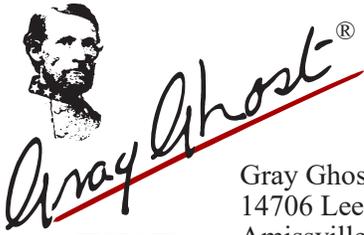
Thomas Jackson Payette, II, second grandchild of Al and Cheryl Kellert, graduates from Orange County High School in the Blue Ridge Virtual Governor's School program in May.

A member of the National Honor Society, Thomas has been active in sports throughout his life. Thomas served as Captain of the Varsity Lacrosse team for three of his four seasons on the team. In addition to being the team's high scorer, he has been recognized as 2nd Team All-District twice and 2nd Team All-Region (we will see what Senior season brings!). Thomas played Varsity Golf his senior season as the third seed and was starting football player his freshman and sophomore years.

Thomas is looking forward to attending Virginia Tech's Pamplin College of Business in the Fall with a focus on Residential Real Estate Investment and Development.

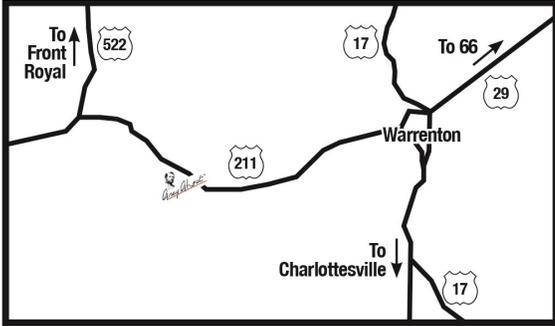
Al and Cheryl are thrilled to have another member of the 3rd generation helping at Gray Ghost—even if he did ask for a raise after his first day of work as a 7 year old.





Gray Ghost Vineyards
 14706 Lee Highway
 Amissville, VA 20106
 Telephone 540-937-4869
www.grayghostvineyards.com

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TASTINGS & SALES Friday, Saturday & Sunday and Federal Monday Holidays 11:00 am to 5:00 pm
 Additional seasonal hours in summer and fall—see the website.
January & February: Open Saturday, Sunday and Fed. Mon. Holidays
 Sales by appointment: Monday-Thursday.
 Tours conducted Saturday and Sunday by appointment.
Closed: Thanksgiving Day, Christmas Day, New Years Day and Easter

