

Gray Ghost Events!

April 27 and 28, 2024: Seafood Boil with Blue Ridge Seafood

Saturday: Live music by Robbie Limon 1:00 to 4:00 pm
Sunday: Live music by Jeremiah Prohett 1:00 to 4:00 pm

May 11 and 12, 2024: Mother's Day Weekend

Saturday: Live music by J. Michael Henry 1:00 to 4:00 pm
Sunday: Live music by Shree! 1:00 to 4:00 pm
Sunday's Food truck: Bill's Backyard BBQ

May 25 and 26, 2024: Memorial Day Weekend

Saturday: Live music by Jeremiah Prohett 1:00 to 4:00 pm
Saturday's Food: Talk of the Mountain Seafood
Sunday: Live music by John Sweet 1:00 to 4:00 pm
Sunday's Food: Bill's Backyard BBQ

June (all month)

Wine Library Flight: Cabernet Sauvignons ('05, '03, '01)

June 9, 2024: Wine Library Tasting 1:00 to 4:00 pm

June 15 and 16, 2024: Father's Day Weekend

Saturday: Live music by Shree! 1:00 to 4:00 pm
Saturday's Food: Bill's Backyard BBQ
Sunday: Live music by California Bob 1:00 to 4:00 pm
Sunday's Food: Talk of the Mountain Seafood

July 13 and 14, 2024: 30th Anniversary Celebration!

Saturday: Live music by John Sweet 1:00 to 4:00 pm
Saturday's Food: Talk of the Mountain Seafood
Sunday: Live music by Heartstrings 12:30 to 4:30 pm
Sunday's Food: Cousins Maine Lobster

August (all month)

Wine Library Flight: Merlots ('19, '07, '98)

August 31 and September 1, 2024: Labor Day Weekend

Saturday: Live music by Mo and Mary Mac 1:00 to 4:00 pm
Saturday's Food: Bill's Backyard BBQ
Sunday: Live music by J. Michael Henry 1:00 to 4:00 pm
Food by Talk of the Mountain Seafood

September 14 and 15, 2024: Celebrate Fall!

Saturday: Live music by Jeremiah Prohett 1:00 to 4:00 pm
Food by Bill's Backyard BBQ
Sunday: Live music by John Sweet 1:00 to 4:00 pm
Food by Cousins Maine Lobster

Harvest at Gray Ghost! August, September, October

For more event information: 540-937-4869



2023 Vidal Blanc Harvest Crew!

New Releases

2023 Adieu (Late Harvest Vidal Blanc)

Luscious aromas of ripe peach with a hint of tropical fruit burst from the glass. Bright, viscous notes of apricot preserves, juicy peach and subtle pineapple tantalize the tongue. A hint of honey and a magical balance of complex fruit character intertwine with a soft, smooth sweet finish making this dessert wine an annual favorite! Enjoy with cheesecake, fruit-based desserts, pecan pie, pumpkin pie, creamy cheeses, salty cheeses or all by itself! Currently available. **\$35 bottle**

2023 Riesling

Aromas of papaya and candied orange peel greet the nose of this fresh and fruity Riesling. The palate explodes with juicy flavors of vibrant starfruit, orange marmalade and dried apricot. An off-dry Riesling with a only a whisper of sweetness, this Riesling displays all the beauty Riesling fruit has to deliver! The most versatile of all wines, it pairs with appetizers, salads, fish, poultry, pork, spicy ethnic dishes, blue cheese, Havarti and curry. Currently available. **\$28 bottle**



2023 Gewürztraminer

A bouquet of enticing spice mingled with tropical fruit greet the nose of Gray Ghost's most popular white wine. The palate is full and luxurious with flavors of ginger, white pepper, juicy pineapple and ripe mango. Perfect with turkey, Gray Ghost's 2023 Gewürztraminer also pairs beautifully with spicy ethnic food, grilled or smoked fish, tropical fruit chutneys, duck and truffles. Release date: May 11. **\$28 bottle**

2023 Seyval Blanc

The 2023 Seyval Blanc delivers bright lemon and mineral notes on the nose. Lean and tart, zippy flavors of lemon zest, candied orange peel and minerality dance on the tongue. Crisp and refreshing, the Seyval is lovely paired with oysters, seafood in garlic or citrus marinades and grilled fish. Currently available. **\$28 bottle**



2023 Cabernet Franc

The first red release from the intense 2023 vintage, Gray Ghost's Cabernet Franc greets the nose with enticing aromas of crushed raspberries and subtle toasty oak. A full, rich, fruit-forward palate delivers layered flavors of black cherry and raspberry preserves with a soft, lingering oak finish. The Cabernet Franc is a beautiful accompaniment to red-sauced dishes, lamb, grilled vegetables and pork.

Release date: June 15. **\$38 bottle**

New Releases

Victorian Red

Bright ripe raspberry notes greet the nose with a hint of candied orange peel undertone. Vibrant flavors of Bing cherry, juicy raspberry and strawberry preserves weave through the lengthy, complex palate. Subtle tannin notes intertwine seamlessly with a hint of sweetness on the finish. A tasting room and food friendly favorite, the Victorian Red pairs with shrimp, chicken, barbecue, pork, pizza, burgers and charcuterie. Or enjoy it all by itself sipping on the porch or by the pool. Serve chilled or cellar temperature. **\$26 bottle**



Victorian White

Gray Ghost's newest vintage of Victorian White is an explosion of tropical fruit, Fuji apple and Bosc pear on the aroma and palate. This stainless steel Chardonnay delivers a rich, fruity mouthfeel with a hint of sweetness on the finish. A luscious sipping wine, this also pairs well with seafood, poultry dishes, vinaigrette salads and mild cheese. **\$25 bottle**

2023 Vidal Blanc

Bursting with aromas and flavors of honeydew melon, vibrant citrus and ripe kiwi, this Vidal Blanc is a party in your mouth! The flavors intertwine beautifully on the palate with bright acidity and a subtle sweetness to the finish. Our pick for exotic ethnic food, the Vidal is also an easy summer sipper and perfect picnic wine. Release date: Late Spring. **\$25 bottle**



2022 Ranger Reserve

Elegant and intricate, Gray Ghost's Bordeaux blend delights the nose with enticing notes of crushed cherry, blackberry preserves and a hint of toasted oak. The complex blend of five grape varieties delivers a different flavor experiences with each sip—ripe raspberry, a hint of spice, blackberry, blueberry and rich toasty oak. French oak aging leaves luxurious tannins on the lengthy, smooth finish. The most versatile red wine for pairing, enjoy the Ranger Reserve with steak, lamb, red-sauced pasta dishes, Blue Cheese, duck, roasted chicken and dark chocolate desserts.

Blend: 40% Cabernet Sauvignon, 25% Petit Verdot, 15% Cabernet Franc, 10% Malbec, 10% Merlot.

Release date: Summer. **\$40 bottle**

Wines with Food



This recipe gives new meaning to the word EASY! Serve this one pan wonder with a big salad and brown rice or couscous. Our favorite pairing is Reserve Chardonnay.

Cheers! Cheryl

Chicken in White Wine Sauce with Artichokes

1 1/2—2 lbs thin-sliced boneless, skinless chicken breasts
2 tsp. dried oregano
1/2 tsp. dried thyme
1 tsp. sweet paprika
1/2 tsp. Kosher salt and black pepper
3 Tbs. unsalted butter
1/4 cup extra virgin olive oil
5 large garlic cloves, minced
1/4 cup Gray Ghost Chardonnay
1 lemon, zested and juiced
2 Tbs. capers, drained
1—15 oz can artichoke hearts, drained

In a small bowl, mix together oregano, thyme, paprika, salt and pepper. Pat the chicken dry and season on both sides with the spice mixture.

In a large pan with a lid, melt the butter over medium-high heat. Add the olive oil and wait for it to shimmer. Add the garlic and cook, stirring regularly, until fragrant, about 30 seconds. Add wine, simmering briefly until it is reduced by half. Add lemon juice and capers, turn heat to medium.

Add the chicken and artichoke hearts to the pan, spooning some of the sauce on top. Cover and simmer on medium heat for 4 minutes. Uncover, flip the chicken, cover and simmer another 5 to 6 minutes or until the chicken breasts are fully cooked through and no longer pink in the middle. Garnish with lemon zest and serve immediately. Serves 6.

Newsletter Copyright: 2024

Vintage 2023

Vintage 2023 represents Gray Ghost's 37th vintage as a commercial grape grower. While we have experienced many exceptional growing seasons, 2023 will go down in history as a picture perfect year for Virginia. Every season delivered perfect conditions for the best possible fruit at harvest—a mild winter with moisture, normal bud break, no frost, a warm and exceptionally dry summer through harvest. Small, concentrated berries will yield intense wines. Wines we look forward to sharing with you!



Celebrating 30 Years!

Two Day Grand Event:

Saturday and Sunday, July 13 and 14, 2024

11:00 am to 5:00 pm

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

Schedule of Events:

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

12:00 to 3:00 pm: Winery Library Open
Four vintages of library wines featured

Sneak Peek Tasting of Gray Ghost's
2021 Reserve Cabernet Sauvignon

1:30: Winery Tour / 2:30: Vineyard Tour

Live music on the grounds both days!
Saturday: John Sweet, Sunday: Heartstrings

Food trucks all weekend!
Taste of the Mountain Seafood on site Saturday
Cousins Maine Lobster on site Sunday

Early bird tickets: \$40 Tickets at the door: \$50
Ticket includes current release wine tasting, wine library
tasting, Reserve Cabernet Sauvignon tasting and
commemorative 30th Anniversary crystal wine glass.

Grafting Vines

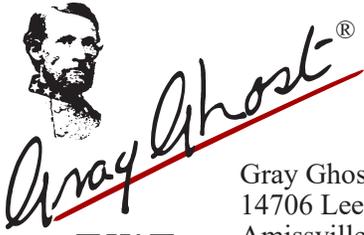
One of the most common questions we receive during vineyard tours is about grafting. Vines in the Vinifera or European family (i.e. Chardonnay and Cabernet Sauvignon) cannot survive on their own roots in the United States. This is due to a small underground insect called the **grape phylloxera** that eats the roots and ultimately kills the vines.

American vines from the Labrusca family (i.e. Concord and Niagara) have developed natural defenses to the grape phylloxera and therefore are not susceptible to its damage.

Therefore, if we wish to grow European varieties, then these vine cuttings must be grafted onto the American rootstock. Over time, different root stocks have been developed to thrive in our geographic soil and climate conditions which therefore makes it possible to produce great wines from the European vines.

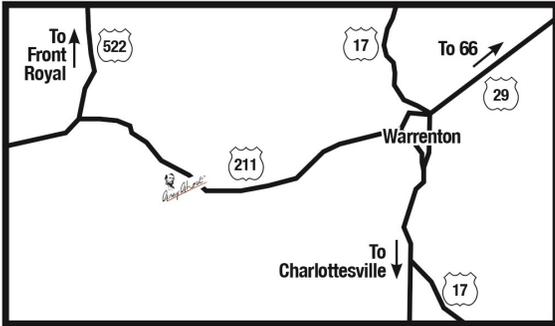
To avoid grafting, vines have also been created by crossing the Vinifera vines with American vines. This makes it possible to grow these without the need to graft. Some varieties include the Seyval Blanc and Vidal Blanc. These are referred to as French American Hybrids.

During your next visit to Gray Ghost, a more detailed discussion can take place to understand why grafting has played such a vital role in the wine production in the United States.



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

PRSR FIRST CLASS
 U.S. POSTAGE & FEES
 PAID
 Gray Ghost Vineyards



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

