

Calendar of Events

October 17 and 18, 2026

Release of the 2023 Reserve Cabernet Sauvignon!

Live music from 1:00 to 4:00 pm!

Food trucks all weekend

October 24 and 25, 2026

Library Flight offered all weekend

Sunday, November 1, 2026

Wine Library Tasting

1:00 to 4:00 pm

Reservations recommended: 540-937-4869

Friday, November 27, 2026

Holiday Kick-off!

The world's largest cork Christmas display makes its annual debut!

Live music with Valerie Von Fange 2:30-4:30 pm

Decorations available for viewing through early January

December 5 and 6, 2026

Christmas Cork and Cheese!

Live Music all weekend 1:00 to 4:00 pm

Tickets by phone: 540-937-4869

Or online: www.grayghostvineyards.com

Sunday, December 13, 2026

Santa Visits Gray Ghost

1:00 to 4:00 pm

February 1: **Harvest Registration begins!**

February 6, 7, 13 and 14, 2027

Irresistible Chocolates and Cabernet

11:00 am to 5:00 pm (closing at 4:00 pm on February 14)

March (TBD) 2027

Annual Barrel Tasting

11:00 am to 4:00 pm

Please see the Gray Ghost website for event date!

April (TBD) 2027

Annual Seafood Boil with Blue Ridge Seafood

Please see the Gray Ghost website for event date!

For more event information and ticket sales:

www.grayghostvineyards.com



2026 Vidal Blanc Harvest Crew!

New Releases

2024 Reserve Chardonnay

A Chardonnay for Chardonnay enthusiasts! Gray Ghost's Reserve Chardonnay continues to be one of the most awarded wines at Gray Ghost. The 2024 vintage delivers an enticing aroma of toasted oak and baked spiced apple. The rich, luscious palate delivers flavors of ripe fig, pear preserves and spiced apple. Malo-lactic fermentation and 18 months of French oak aging yields a lingering, creamy, buttery finish. A restaurant wine list favorite, this Chardonnay pairs beautifully with rich seafood dishes such as lobster and salmon, Asiago cheese and creamy poultry dishes. Currently Available.

\$38 bottle

2023 Reserve Cabernet Sauvignon

An absolute blockbuster red from an extraordinary growing season, the 2023 Reserve Cabernet Sauvignon greets the nose with an intense blackberry aroma layered with toasty oak. The palate delivers smooth, elegant flavors of blackberry preserves, black cherry, subtle mocha and rich vanilla oak notes. Aged three years in French oak and the only red to go through malo-lactic fermentation, the finish lingers long and luscious with velvety smooth tannins. Enjoy with beef tenderloin, Ribeye, mushroom dishes and hard cheeses. Release dates: October 17 and 18. **\$65 bottle**

2024 Ranger Reserve

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

Gray Ghost's elegant Ranger Reserve delivers complexity in every sip and breath. Beautifully intertwined notes of raspberry, blackberry, cocoa and spice greet the nose and then arrive on the fruit-filled palate. Extended French oak aging yields layers of luscious oak weaving through the myriad of fruit flavors. Gray Ghost's Bordeaux blend pairs beautifully with steak, pork, lamb, Italian dishes and both soft and hard cheeses. Release date: Winter. **\$42 bottle**

2024 Cabernet Sauvignon

From an amazing growing season, the 2024 Cabernet Sauvignon entices the nose with dark berry aromas intertwined with nuances of toasty oak. The palate explodes with dense flavors of blackberry, black cherry, blackcurrant and velvety oak. Eighteen months of French oak aging delivers firmly structured tannins leaving a complex, lingering mouthfeel. Enjoy today or in ten years, the 2024 Cabernet Sauvignon is a lovely pairing with Ribeye, New York Strip, slow-braised short ribs, roasted Portobello mushrooms, aged Gouda and dark chocolate desserts. Release date: Winter. **\$49 bottle**



New Releases

2024 Petit Verdot

From an exceptional growing season comes another blockbuster red for Gray Ghost. The 2024 Petit Verdot has intense aromas of blueberry preserves and violet. The bold palate delivers notes of ripe plum, crushed blueberries and dried herbs. Aged 18 months in French oak, the intense fruit character is balanced with toasty vanilla oak notes. Our first choice for game meat pairings, the Petit Verdot is also a lovely complement to roasted lamb, hearty chilis, black bean dishes and hard cheeses. Release date: Winter. **\$45 bottle**

Thank You

From the entire Kellert family and Gray Ghost staff, we would like to thank you for your incredible support during this past year. We are so grateful for the outpouring of love and support when we lost Cheryl—cards, flowers, memorial contributions, food and expressions of sympathy. We are equally grateful for your continued visits and support of the winery, especially after what was also our most challenging and heartbreaking growing season in 40 years. Truly, it is difficult to find words to express our profound gratitude.

This holiday season, we wish you, your families and loved ones peace and prosperity in the coming year.

Much love, The Kellert Family & Gray Ghost Vineyards



Riesling Awarded "Best of Class"

Gray Ghost's 2025 Riesling was named "Best of Class" at the 2026 International Women's Wine Competition in Santa Rosa, California making it the top Riesling surpassing entries both across the United States and Internationally. Gray Ghost's Riesling earned a score of 98 and was also awarded a Double Gold. To receive Double Gold honors, every judge must rate the wine Gold medal quality. Judge's notes included comments of lime zest, "sunshine in a bottle" and "sitting on a boat" to describe the wine.

In its 19th year, the International Women's Wine Competition was founded on the premise that the majority of wine purchased for home consumption is bought by women. The judging panels consist entirely of professional women in the wine and spirits industries — winemakers, distillers, marketers, buyers, sommeliers, educators and journalists.



Wines with Food



With Cheryl gone, I am now beginning to realize how much fun she had creating her many recipes that she shared with you in each newsletter. I am not Cheryl, but I am going to give it a try anyway. First, give me a little slack. Secondly, mine tend to be designed to be made fast.

Chicken and Mushroom Casserole

1 cup half & half
2 Tbs minced garlic
2 Tbs thyme
1 cup shredded smoked Gruyère
3 Tbs butter
1 lb mushrooms (sliced)
4 cups shredded fried chicken (used leftover from picnic)
1/2 cup shredded parmesan cheese
1 Tbs parsley flakes

Directions:

Preheat oven to 450°. In a saucepan, blend half & half with thyme and garlic. Heat but don't bring to boil. Add Gruyère cheese and stir. Set aside.

Melt butter in a skillet and add mushrooms. Sauté until soft. Salt and pepper to taste. Add chicken and heat for about 2 to 3 minutes to heat completely.

Put chicken and mushrooms in a baking dish. Pour the half & half mixture over the chicken and mushrooms and mix until evenly coated. Top with an evenly spread a layer of parmesan cheese and parsley flakes. Bake for 7 to 10 minutes. Remove from oven and serve.

I had it with Gray Ghost Chardonnay and enjoyed a glass or two of Gray Ghost Romantic Rosé while making it. I don't know if this last step was part of Cheryl's creative method, but it sure worked for me. Bone Appetite, Al
Serves 6-8. Newsletter Copyright: 2026

Vintage at a Glance

Ah.....farming. Between the two weeks of extreme cold the vineyards experienced in February, to the devastating freeze on April 21, this has been one of the most difficult growing seasons we have experienced in 40 years.

We are thankful that all varieties produced some form of a crop, even if drastically reduced for 2026. AND, thanks to extensive vineyard management, the 2026 fruit is of exceptional quality and the vines look healthy going into next year!



2026 Vidal Blanc

First Annual N.A.H.H.P.

If you have been a fan or follower of Gray Ghost for any length of time, you are aware of our volunteer harvest program. 2026 marked the 30th Anniversary of this popular experience! Regrettably, the April 21st freeze meant a substantial reduction in crop and less hands needed for harvest. How then, could we possibly disappoint the 1,000 people on our registered list?

Introducing Gray Ghost's 1st Annual Not a Harvest Harvest Party! (NAHHP) Our efforts to resurrect some fun! All registered harvesters were invited to participate in this exclusive get-together. There were no grapes to pick (on party day), but we enjoyed each other's company, Al's entertainment, the harvest buffet and of course, plenty of wine. We had games, contests, prizes and ONE DAY only wine specials! AND....the first NAHHP t-shirt! Please take a moment to enjoy the newsletter cover photo and Al's grandchildren, Thomas and Andrea, modeling the 2026 Harvest t-shirt and the 1st NAHHP t-shirt.

We are so grateful to everyone who attended to support the winery and enjoy the festive gathering. We are optimistic that next year the ACTUAL harvests will continue. In the meantime, consider registering for harvest beginning in February. We may even extend this party invite to everyone next year!



Roger and Anna Conlin wearing harvest t-shirts from 2000!



Raise your hand if you've picked!



Vintage t-shirts on display in the tasting room



Faithful supporters, from left: Mary Anne, Faye, Will, Drew & Danny

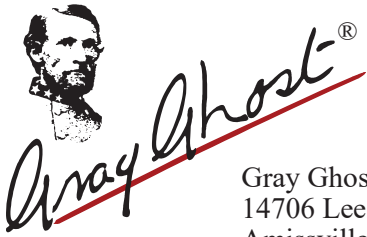


Party greeters! From left: Amy, Kaitlyn, Becca and Andrea



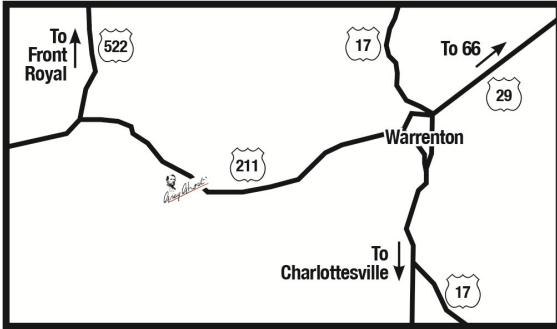
Gray Ghost's awesome tasting room staff! From left: Maureen, Wendy, Cathy, Abby, Renée & Sheila





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

PRSRT 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**
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

