

LOXTON



BOOMERANG CLUB NEWSLETTER

FALL 2021

FALL WINE CLUB RELEASE

WINEMAKER'S SELECTION

2019 CHARDONNAY, HAWK HILL (RUSSIAN RIVER VALLEY)

2018 ZINFANDEL, ROSSI RANCH SONOMA VALLEY)

2017 SYRAH, SONOMA VALLEY (SONOMA VALLEY)

2017 SYRAH, ESTATE (SONOMA VALLEY)

2014 SYRAH, ROSSI RANCH, CELLAR AGED RE-RELEASE (SONOMA VALLEY)

2017 CABERNET SHIRAZ—GRANDFATHER'S CUVEÉ (SONOMA VALLEY)

OPTIONS FOR CUSTOM ORDERS

ALL WINES FROM OUR WEBSITE ARE AVAILABLE, BUT THE FOLLOWING ARE PARTICULARLY HIGHLIGHTED

SONOMA REDS LOT 16 (SONOMA VALLEY)

2019 PINOT NOIR, HAWK HILL VINEYARD (RUSSIAN RIVER VALLEY)

2016 CABERNET SAUVIGNON, RANDOM RIDGE VINEYARD (MT. VEEDER, NAPA VALLEY)

2016 PORT (SONOMA VALLEY)



My father was 87 when he helped his grandson, Steve, pick Pinot noir for his first commercial wine in South Australia

Fall 2021

Dear **First Name**,

My first wine for Loxton Cellars was made 25 years ago and I quickly became involved in the grape growing rather than just buying grapes. Although I had much to learn, I had an incredible resource just a phone call away as my father was involved in growing grapes and other crops since he left school as a teenager. We shared even more when I opened the winery in 2004 and he made time in between picking his Syrah and Cabernet to fly out from Australia to help me move in and be here for our first barrel tasting weekend open house. He made it out here 6 times in the first 10 years. When he couldn't, he would call as soon as the doors closed on the Saturday night of barrel tasting to see how it went. It became even more fun when I leased the vineyard in 2012 and we would call each other to talk about how we dealt with frost, rain or drought, or how many tons were harvested. His ability to estimate the crop was extraordinary and it made me laugh how he might be off by just a ton or less out of 100 tons. Not done by counting bunches and weighing them but just looking and thinking about all the previous years! Although our harvests were separated by 6 months and 6000 miles, we both got so much fun out of the shared experiences and one of my fondest memories is being up on top of a machine harvester with him well after midnight watching his grapes being picked when he was 85.

All of which makes this year's harvest just a little more challenging as it will be the first without him. Dad passed in May after a battle with cancer. So I was cheered immensely when I got a phone call from my nephew Steve this month wanting some advice on his Chardonnay. Steve started his own brand a few years ago and my father, at 87, was one of the picking crew. Its now my turn to pass on knowledge to the next generation and to the interns that we sometimes get here at the winery.

Not that there haven't been other challenges this year but I seem to one of the lucky ones. Drought has been a big issue in CA this year and we are fortunate to have enough water to bring the crop to harvest. It's just luck and location, some places have water and some, like Griffin's Lair vineyard, have found their wells run dry and their reservoir run empty when still about 2 months from harvest. My other vineyard sources expect smaller crops due to drought, but I anticipate intense and high quality wines.

After much deliberation I decided that all grapes picked last Fall during our fires after September 6th showed some evidence of smoke taint and the wines have been dumped back to the vineyard. While some good wines were made in 2020, I just couldn't guarantee that those from where I get grapes would show as I want and we will just move on to the 2021 harvest.

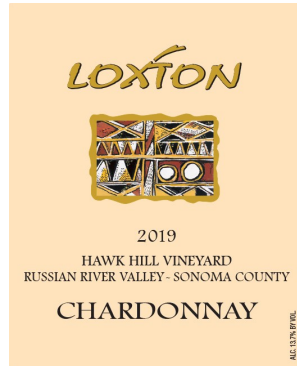
Finally I want to say thanks to Alyssa who ran the wine club for the last 11 years and to introduce Ryan. After trying to juggle children, schooling and work in a pandemic, Alyssa has found a job that she can do from home but you will soon get to know Ryan who worked the harvest here in '16 and is now managing our wine club.

Cheers,



Chris Loxton

2019 CHARDONNAY - HAWK HILL VINEYARD



Appellation: Russian River Valley

Blend: 100% Chardonnay

pH: 3.44

Alcohol: 13.7%

Closure: Screwcap

Production: 222 cases

Bottled unfined & lightly filtered July 6th, 2020

Release Price: \$34

The Hawk Hill vineyard sits just 4 miles in from the Pacific ocean and while its an incredible site for growing Chardonnay and Pinot noir (an area which we now know as Freestone) it also sits on a major flightpath for birds. I'm a big fan of birds but when they feed on grapes the damage becomes an entryway to a whole host of insects and microbes. I've noticed that once the berry is punctured we soon find jellowjackets, bees and even ants coming in to feed on the sugar. These in turn bring in bacteria and yeast that begin to multiply and some of these can cause problems in the winery. While judicious use of sulfites can control some of these microbes when the grapes arrive at the winery, excess damage can quickly lead to the proliferation of acetic acid (vinegar) producing microbes. It just means that we need to minimize bird damage to our grapes!

From when I first worked with Hawk Hill fruit in 2001 until just a few years ago this was achieved with bird netting; put up every Summer and then lowered to allow picking and then painstakingly rolled up in the Winter and stored for the next year. It's a particularly labor intensive process. When the netting began to fall apart a few years ago, Bill and Margaret Yarak briefly looked at the laser system used at Griffin's Lair vineyard, but decided to use the fright kites that I've been using here to protect our Viognier. Looking and behaving like a predatory falcon, birds are encouraged to go elsewhere. Between these and yellowjacket traps they seem to have bird damage under control.

Which is a great thing as quality of the new Chardonnay shows. Exceptional fruit makes wonderful wines and the 2019 Chardonnay continues the unbroken line of Chardonnays since 2001. It has the good acidity, low influence of oak barrels and the signature richness of flavor that makes it a great pairing from seafood to chicken dishes. Will improve for another 3-5 years for those with a good cellar and patience.



Inspecting the new fright kites at Hawk Hill vineyard prior to harvest in 2021

2018 ZINFANDEL - ROSSI RANCH



Appellation: Sonoma Valley

Blend: Field blend. Zinfandel with some Petite sirah, Alicante Bouschet and mixed whites

pH: 3.82

Alcohol: 14.2%

Closure: Screwcap

Production: 197 cases

Bottled unfined & lightly filtered August 26th, 2019

Release Price: \$32.00

There are no secrets in the wine making process here at Loxton Cellars! Everything is done right in front of the winery entrance and our visitors can see all that we do. I like this as it allows people to see ‘behind the curtains’ and I’ve been asked just about every question that can be asked. The wine industry tends to cultivate a certain mystique, perhaps to justify high bottle prices, but I suspect people might enjoy my wines more if they know what goes into making a bottle of wine. Perhaps that isn’t true for all things; I don’t really want to know what goes into sausage!

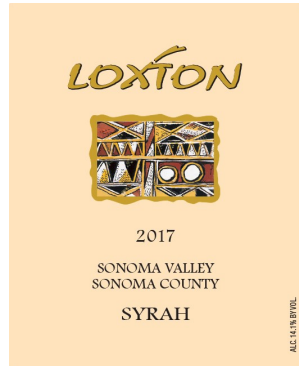


Val Rossi told me that his father planted some table grapes for the pickers to eat.

It gives me pause though when we receive the Rossi Ranch Zinfandel. Like many old vineyards (this one originally planted in 1910) it is a field blend of many grape varieties including some white grapes. Our “Zinfandel” arrives at the winery with the occasional white grape bunches mixed in, some looking more like table grapes. For the first few years I used to patiently pick through and discard them, then I asked the crews not to pick them, but lately I’ve just been adding a few to the mix and it seems to work just fine. The problem is in trying to explain the apparent random nature of the fruit. One year I just told people it was a “white Zinfandel” just like the wine, hoping that they would see the humor as there isn’t such a grape.

It matters not as the wine is consistently delicious. On a recent trip to the mountains I took along a bottle of the 2016 version and it had just the right amount of structure to match the great red berry fruitiness and I wished I’d kept more back in the cellar. I expect this 2018 version to follow much of the same path. I like it now with anything grilled and think it will get better for the next 3 or 4 years if you have the patience. No wonder the vines weren’t pulled out in 100 years!

2017 SYRAH - SONOMA VALLEY



Appellation: Sonoma Valley

Blend: 100% Syrah, 85% Estate, 15% Rossi

Ranch

pH: 3.57

Alcohol: 14.1%

Closure: Screwcap

Production: 169 cases

Bottled unfinned and lightly filtered July 22, 2019

Release Price: \$28.00

The Estate Syrah is usually made up of the most intense of the 7 or so different pickings taken from the individual soil types and clones I have here on the property. In 2017, however, there was one lot I wanted to keep out of the blend to see how it would evolve. It was made from the younger vines planted in 2013. While the original plantings of Syrah were done before I took over the farming, these vines of clone 470 were planted on my watch and I've taken it upon myself to do most of the vineyard work. I've weeded and mowed and manicured the vines and dropped excess fruit in order to allow the vine to develop more fully, attending to every plant. I needed to know if all the care and attention made something special just for my peace of mind.

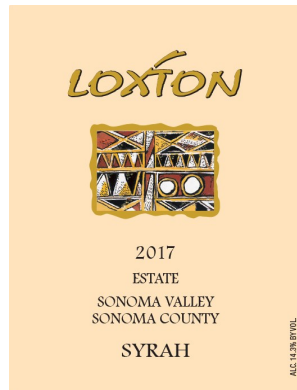


We used no herbicides on the young vines and everything was done by hand

One thing I noticed even prior to picking was the excellent color and flavor even at lower sugars than our other blocks. This allows a wine with the flavor but at lower alcohol. Evaluating the wine in barrel over the first 9 months it consistently showed a highly floral fruit character and I decided to preserve the freshness and aromatic nature of the wine by continuing the aging in a 420 gallon oak Foudre. A small addition of Rossi Ranch Syrah added flavor volume to complement the lovely red fruit notes from our younger vines without changing the overall fruit profile.

This wine is a great counter example of the theory handed down over the years that old vines make better wines. My belief is that with the right location, it is intensive farming practices that really makes the best wines. A more elegant style than the estate wine also offered in this selection, with more red fruit and freshness. I find this wine a little more versatile with food as it doesn't need heavier dishes to find the right match. Drink now and for the next 5 years in good storage conditions.

2017 SYRAH - ESTATE



Appellation: Sonoma Valley

Blend: 100% Syrah

pH: 3.69

Alcohol: 14.2%

Closure: Screwcap

Production: 195 cases

Bottled unfiltered and lightly filtered March 18, 2019

Release Price: \$35.00

I find it so interesting to head over to Napa Valley and look at vineyards. The neatly manicured vines remind me how well behaved the Cabernet sauvignon vine is (and how much farming one can do when you get hundreds of dollars for a bottle of wine!). It has an upright growth habit and short distances between leaves so there are enough leaves to ripen fruit even on shorter branches. These attributes make it ideal to grow in the vertical trellis systems that we also use. Coming back to the Estate vineyard I see this happening with our Grenache vines but our Syrah is a completely different story!

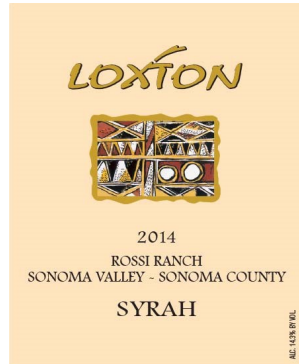
My Grandfather's copy of "Grape Varieties of South Australia" published in 1966 describes Syrah/Shiraz as having a spreading and trailing habit as compared to the "upright and short nodded" habit of Cabernet and Grenache. All this means that we need long canes to have enough leaves to ripen the fruit and it just doesn't want to stay in the nice tidy trellis systems that we now like to use. I guess it just offends my sense of neatness and orderliness!



The somewhat unruly nature of the Syrah

The thing is, I just love Syrah wines so I've learned to live with how it grows, even though it requires more intensive farming than some of our other varieties. After all, it's what is inside the bottle that counts. I do believe though that some of the vine's nature does end up in the bottle as Syrah tends to show more than just simple fruit flavors and text books comment on the meaty, tarry, bacony and sometimes peppery flavors that demonstrate its wild side. Our Estate Syrah is a selection of the most intense lots made in 2017 and will be at its best with richer foods and will be a great candidate for aging in the cellar for another 5-8 years. More structured than the '16 version, it combines both the fruit and wild sides of the Syrah grape and is one of the best of the Estate Syrah's to date.

2014 SYRAH - ROSSI RANCH - CELLAR AGED RE-RELEASE



Appellation: Sonoma Valley

Blend: 100% Syrah

pH: 3.50

Alcohol: 14.3%

Closure: Screwcap

Production: 100 cases held back for re-release

Bottled unfinned and lightly filtered July 10 2016

Re-Release Price: \$35

Winter is the slow time for the winery (a chance to make a quick trip to Australia where it's Summer!). Harvest equipment has been put away and the wines are safely in the winery, finishing up their second fermentation and beginning to go clear as the yeast and other sediment falls to the bottom of the barrel. All the work done to prevent soil erosion in anticipation of Winter rain has long ago been done and for the first time in months I find that I've finished my work by 5 o'clock. There might be some Government reports to do but overall I'm more relaxed and more able to appreciate the complexity of wines that have been aging in my cellar. When I'm busy I like the bold fruit flavors of younger wines as I sometimes don't have the time to notice the secondary notes of leather and the subtle integration of tannins and fruit and acid that comes with aging red wines.



Showing Malaco the beautiful Rossi Ranch and my section of the Syrah vines

Winter also means cold weather and my thoughts turn towards slow cooked dinners, braising, stews, things that can take hours to cook and we just don't have the time for that in the busy months. There is something about the cold weather, a warming fireplace, the aromas of a hearty meals with Winter vegetables and having the time to evaluate a bottle of something special.

I suggest that a good candidate would be this 2014 Rossi Syrah. The vineyard always gives me the most robust Syrah that I make, an expression of the unique soil and climate of the place. Aging has added some leathery and bacony notes to go with the black fruit shown in its youth and the oak and tannins have retreated to just be a part of the whole. While I think this wine can be aged for another 5 years, there is no need to do so and it would be perfect with roast pork or cassoulet, or just about any cold night.

2017 CABERNET SHIRAZ - GRANDFATHER'S CUVEÉ



Appellation: Sonoma Valley

Blend: 78% Cabernet Sauvignon (McGraw Vineyard, 22% Syrah (Estate)

pH: 3.75

Alcohol: 14.3%

Closure: Cork (Diam)

Production: 193 cases

Bottled unfined and lightly filtered July 22, 2019

Release Price: \$35.00

I remember the 2017 vintage mostly as the year of our big fire. All my grapes had been harvested but on the night of the fire (October 8th) I had more than 50% of my fruit still in fermentation tanks when the power was cut off. Next morning I scraped off the top inch or so of grape skins to get rid of any ash, dust and smoke that might have come in. After the tank covers were retrieved from various parts of the vineyard we taped them down. From there we just lifted off the covers several times a day to plunge down the skins into the fermenting juice to extract color and flavor. It was a full 2 weeks before power was restored and we could run the press and pumps to put the wine to barrel.

While there isn't a positive that came from the destruction in 2017, it serendipitously allowed us to follow a winemaking technique used in Bordeaux and to great effect in the Stag's leap area of Napa. "Extended maceration" calls for the tanks to be sealed at the end of fermentation and the skins left in the tank for periods that may extend up to a month or more post fermentation. Done in large closed tanks, not usually in open top tanks covered with plastic sheets that I had, the idea is the same. It builds the tannin structure and adds middle palate weight to the wine. It doesn't work with all vineyards and varieties and the critical part is to get the wine out of tank before picking up any bitterness from the seeds.

In this case our unplanned experiment worked particularly well for both the McGraw Vineyard Cabernet and the Estate Syrah which are the components for the Cabernet Shiraz. Compared to previous vintages I find the '17 to have more "density" which I define not as heaviness, but in flavor weight. There is lots of fruit to match the structure of the wine that will guarantee a particularly long cellar life. It should be a great match to meat dishes or anything with good fat content. One of my favorite Cabernet Shiraz wines. Drink now or age for another 10 years.



No electricity needed when we do punch-downs manually!

SONOMA REDS - LOT 16

**Sonoma Valley • pH: 3.86 • Alc: 14.1% • 249 cases • Screwcap
Bottled unfinned and lightly filtered, August 9, 2021 • Release Price: \$20**

The new Sonoma Reds carries on the style of the previous 2 versions. It is based on Cabernet sauvignon from the abundant 2019 and 2018 vintages, along with selected lots of estate Syrah and smaller lots of other grapes. Each component receives the same care and attention as all other wines here at Loxton but they are selected for an earlier to drink style. Case price discounts apply to make this a wine that you can enjoy on any occasion. Drink now and for the next 3 years.

2019 PINOT NOIR - HAWK HILL VINEYARD

**Russian River Valley • 100% Pinot Noir • pH: 3.80 • Alc: 13.1% • 76 cases • Screwcap
Bottled unfinned and lightly filtered, August 24th, 2020 • Release Price: \$40**

Although I've bottled Pinot noir from Hawk Hill vineyard in 2005, 2007 and 2018, this is the first wine to carry the vineyard designation and is 100% from this famous vineyard. It is all I want in a pinot noir, delicate yet intense, aromatics of rose petals and red cherry, sweet fruit but not sweet. Pinot at its best is a wine of contradictions, but above all it must be enjoyable. Sonoma Coast is one of the best places to really allow the grape to shine and this vineyard is clearly in the top group. Drink now and over the next 5 years and I highly recommend a large bowl glass to allow for full enjoyment of the incredible aromatics. It goes particularly well with salmon and chicken dishes.

2016 CABERNET SAUVIGNON - RANDOM RIDGE VINEYARD

Mt. Veeder, Napa Valley • 90% Cabernet sauvignon 10% Cabernet franc • pH: 3.72 • Alc: 14.4% 147 cases • Cork Finish • Bottled unfinned and lightly filtered August 22, 2018 • Release Price: \$45

Mt. Veeder Cabernet sauvignon wines always tend to have a great tannin structure that demands some time in bottle to really show at their best. They require patience and this wine saw 23 months in oak barrels and now has had 3 years in bottle and is drinking wonderfully. Random Ridge is one of the highest elevation vineyards in the Appellation and it sees some cooling influence of winds from the Pacific and is a little cooler than the Valley floor. This allows for excellent fruit flavor development. The addition of Cabernet franc adds more aromatics and is a wine to cellar or enjoy now.

2016 PORT

**Sonoma Valley • 100% Syrah, Estate • pH: 3.78 • Alc: 18.2% Sugar 8.8% • 216 cases
Cork Finish • 500mL • Bottled unfinned and unfiltered, August 22, 2017 • Release Price: \$30**

I occasionally open some of my older Ports just to see how they are ageing and to see if there has been much style evolution over the years. Two things stand out. Firstly, they age very well under good storage conditions and I've recently enjoyed the 2002 and 2005 versions. Secondly, there has been very little change in style although current versions may be a little less sweet than older versions. This is the newly released 2016 from a particularly good year here in Sonoma Valley and provided a lovely way to finish the meal. Drink now or can be aged for 10+ years.

Wine Club Weekend Pickup Days!
Every Weekend in November 11:00-5:00

In mid-Summer I was hoping that we might be able to resume our Annual Fall release event with a food truck, but it seems that current guidelines would suggest that we wait a little longer to host a large event. Instead, to give you a chance to taste the new releases and make in-person changes before taking your order home, we have decided to make every weekend in November a Wine Club pickup day! We will have the new lineup of fall releases available to taste outside in our picnic area where groups will be socially distanced allowing you to relax and enjoy the new wines while looking out at the incredible views of the Mayacamas.

To make sure we can plan for proper social distancing and ever-changing county regulations please let us know when you plan to pick up your wine by contacting us at winery@loxtonwines.com or 707-935-7221



First pick of the year was with Estate Viognier on September 1st

SHIPPING RATES

To help bring Loxton to you, we will again offer a flat rate shipping program:

CA, NV, AZ, ID, NM, OR and WA shipping is **\$15 per case up to 12**

All other states (except AK and HI), shipping is **\$35 per case up to 12**

Additional charge will apply if address is incorrect or package is undeliverable resulting in redirection or return

Wine Club Order For:				
PLEASE MAKE ANY CUSTOMIZATIONS OR UPDATES TO YOUR INFO ONLINE, VIA E-MAIL, MAIL OR PHONE BY 10/20				
UNFORTUNATELY WE ARE NO LONGER ABLE TO ACCEPT FAXES				
STANDARD ORDERS WILL BE BILLED 10/27 AND SHIPPED 11/4, PICKUPS AVAILABLE STARTING 11/4				
Standard 6 <input type="checkbox"/>				Custom <input type="checkbox"/>
QTY	PRICE	THE WINES	TOTAL	TOTAL
1	\$34	2019 CHARDONNAY, HAWK HILL		
1	\$32	2018 ZINFANDEL, ROSSI RANCH		
1	\$28	2017 SYRAH, SONOMA VALLEY		
1	\$35	2017 Syrah, Estate		
1	\$35	2014 SYRAH, ROSSI RANCH RE-RELEASE		
1	\$36	2017 CABERNET SHIRAZ - GRANDFATHER'S CUVEÉ		
OPTIONS FOR CUSTOM ORDERS				
0	\$20	SONOMA REDS - LOT 16 *25% CASE DISCOUNT		
0	\$40	2019 PINOT NOIR - HAWK HILL VINEYARD		
0	\$45	2016 CABERNET SAUVIGNON-RANDOM RIDGE VINEYARD		
0	\$30	2016 PORT 500ML		
6	\$200	SUBTOTAL		
	-\$40	LESS 20% WINE CLUB DISCOUNT *SONOMA REDS CASE DISCOUNT IN PLACE OF OTHER DISCOUNTS		
	\$160	PRE-TAX TOTAL		
CA	Out-of-state	8.5% SALES TAX ON CA ORDERS (LOCAL TAXES APPLY IN MI, MO, NH, OK, TN,VA)		
\$13.60	\$0			
\$173.60	\$160	WINE TOTAL WITH TAX (IF APPLICABLE)		
		SHIPPING CHARGES (SEE TABLE ON OPPOSITE PAGE)		
		TOTAL		
MAILING ADDRESS			SHIPPING ADDRESS	
CREDIT CARD INFORMATION				
NEW VISA/MC:			EXP:	
SIGNATURE:				

P.O. Box 70, 11466 DUNBAR ROAD, GLEN ELLEN, CA 95442, PHONE (707)935-7221