



BOOMERANG CLUB NEWSLETTER

FALL 2022

FALL WINE CLUB RELEASE

WINEMAKER'S SELECTION

2021 SENCILLO (SONOMA COUNTY)

2019 ZINFANDEL, ROSSI RANCH (SONOMA VALLEY)

2018 SYRAH (SONOMA VALLEY)

2018 SYRAH, CUVÉE ELLEN (SONOMA VALLEY)

2018 BIN 32 (SONOMA VALLEY)

2018 CABERNET SHIRAZ, GRANDFATHER'S CUVÉE (SONOMA VALLEY)

OPTIONS FOR CUSTOM ORDERS

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

SONOMA REDS - LOT 17 (SONOMA VALLEY)

2018 CABERNET SAUVIGNON, RANDOM RIDGE VINEYARD (MT. VEEDER, NAPA VALLEY)

NV PETITE SIRAH, ESTATE (SONOMA VALLEY)

2017 PORT (SONOMA VALLEY)

Dear **First Name**,

Although this is my 27th harvest for Loxton, it's still a year of many firsts. Just as harvest started on the long weekend, we had 8 days of 100 degree weather, with most of Sonoma County having their highest temperatures ever recorded. With extreme drought and temperatures of 100-115 for a week, there just aren't guide books on what to do. We harvested Viognier on the Friday before the long weekend and it was a great start with the base wine for the Sencillo being picked by family and staff on a cool foggy morning, but by that afternoon things started to go crazy. I had delayed the Pinot harvest as the grapes just weren't optimal and then by Saturday the expected highs had gone from 104 to 112 and this brings the possibility of fruit loss to heat damage and cooked flavors. Although I've never picked grapes on a Sunday ever, late Saturday afternoon I made the call to pick for Rosé and was able to put together a "family and part timers" crew to get it done next morning as the sun (and temperature) was rising. By Monday I was working with the Yarak's of Hawk Hill vineyard to have a professional crew pick the Pinot noir during the cooler temperatures of the nighttime. You never know if you are making the right call as weather and crew availability are outside your control, but you can be sure the market place will tell you in a few years when you go to sell the wine!

While this may sound all too chaotic, it's also part of the fun and challenge of trying to make the best wine possible. It still only works when all of the people work towards the same goal; from the vineyard crews, foreman, vineyard owners and my staff here at the winery, that sometimes juggle days off just to make it work. I'm so fortunate to have a great team, and tasting the grape juice from these first few picks made me quite certain we made the right call as they taste fabulous! For my off site vineyard sources it's a flurry of texts and calls to arrange crews and logistics, we rely on each other, and it becomes even more complex when multiple winery clients are involved. I'm sure in Spring next year we will have (mostly) forgotten the craziness and hopefully everyone will be happy that we made the calls we did.

This is a reason to make sure that when we expand the "family", they will be a great fit to what Loxton Cellars wants to be. I'm very happy to welcome a new Wine Club and Tasting Room Manager, Nancy Espinoza, who joined us in August. Many of you will be interacting with Nancy and she has great training and experience at bigger wineries and will be getting a chance here to see all facets of the wine business. I'm also excited to be bringing in a new vineyard partner, Keith Kunde's Wildwood vineyard, a new source of Moon Mountain District cabernet sauvignon from a really exciting site that sits high up on a steeply terraced site across the valley from us at the winery.

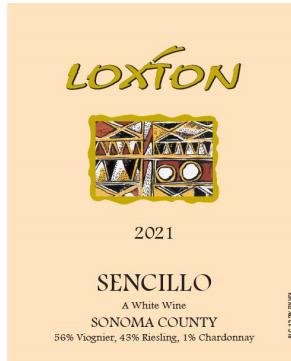
The past few years have seen many of us staying a little closer to home. By coincidence, the Fall '22 releases show this too with 5 of the 6 wines containing fruit from our Estate vineyard. We have also been reminded of the importance of family and the new releases include 3 wines that have special significance for me as they have connections to my family. These wines are the Ellen Syrah (for my grandmother Ellen), the Grandfather's Cuvee Cabernet Shiraz and a new wine, the Bin 32 Syrah/Cabernet blend (my father was born in 1932).

Chris



First pick of the year was with the staff picking the Estate Viognier on September 2nd, 2022

2021 SENCILLO - SONOMA COUNTY



Appellation: Sonoma County
Blend: 56% Viognier, 43% Riesling, 1% Chardonnay
pH: 3.22
Alcohol: 13.2%
Closure: Screwcap
Production: 140 cases
Bottled unfined & lightly filtered February 25th, 2022
Release Price: \$28

I believe that 90% of a wine's quality is already determined by the time the grapes come into the winery. It's the reason my assistant Malaco and I do so much work in the vineyard and then my role is mostly not to mess it up! It still leaves us the last 10% to maximize. The Sencillo wine (Spanish for "simple") doesn't really allow too much to be done with winemaking techniques though, as I have wanted to make the wine without overt oak flavors or without any buttery notes that come through secondary fermentation. This is our crisp white wine to emphasize just what the vineyard can give us.

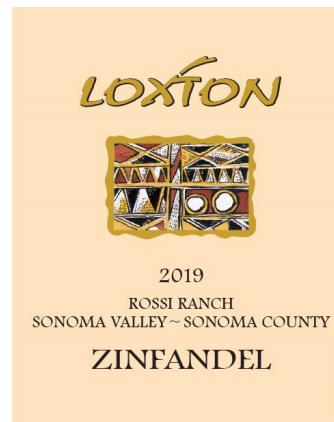
With this vintage I have added a new element and that is to build up texture in the wine using a relatively new style of barrel. Normally I use barrels that have been used for many years and they don't impart any oak flavor. I still do this but did try a larger format "ovonum" barrel whose shape purportedly causes the yeast to stay in suspension for a long period and this adds texture into the white wine. In Chardonnay I might do this by occasionally stirring the yeast back up into suspension, but here the egg shape does this without the need to stir. It might be just a good story (and the wine industry is full of good stories that aren't true!), but the results have been so impressive that I've ordered another.

The style is a crisp and clean white wine to have with shellfish, chicken, and salads. Simple in concept but not in flavor, this version shows the stone fruit character of our Estate Viognier together with the floral and citrus characters of Riesling from "The Gables" vineyard in Santa Rosa. As both vineyards are getting a little older, I have noticed more depth in flavors and this vintage is our best effort by far. Is this because of the vintage, the ovonum or vine age? I really don't know but I intend to put aside enough bottles to "research" the issue over the next 2-3 years when I think it will be at its best.



Some of the Viognier was fermented in our Ovonum

2019 ZINFANDEL - ROSSI RANCH



Appellation: Sonoma Valley
Blend: Field blend. Zinfandel with some Petite sirah, Alicante Bouschet and many others
pH: 3.83
Alcohol: 14.4%
Closure: Screwcap
Production: 170 cases
Bottled unfined & lightly filtered August 24th, 2020
Release Price: \$33

I remember Tom Rochioli telling me years ago that he often thought of giving up on making Zinfandel as it was just too difficult. This was coming from the owner and winemaker for one of California's premium wineries with great wines, particularly of the fickle Pinot noir. With experience, I can now fully understand his frustration. Old Zinfandel vineyards are mostly field blends of many different varieties and as they all ripen at different times, it makes a picking decision difficult. Throw in Zinfandel's penchant for uneven ripening, with raisins, pink berries and perfect fruit all on the same bunch and sampling becomes a real challenge!

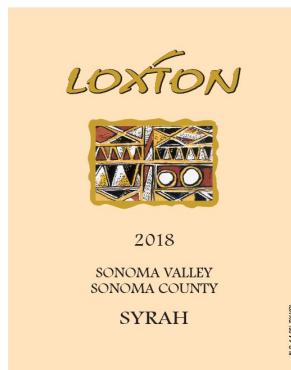
Normally I walk up and down the rows, systematically taking berries from right and left to get an overall representative sample. This works fine with Pinot noir and Syrah, but I've never been able to get good data on old Zinfandel vineyards. Instead, I wander up and down, eating grapes and thinking about flavors, assessing vine health and water stress, collect some berries for lab work and then I consult the weather report. For my Zinfandel style of mostly red fruit flavors and not too much alcohol, there isn't much room for error as it can go from under ripe to raisin very quickly in hot weather and it is one of the most stressful decisions all harvest!



Malaco and I assessing heat then rain damage to our Rossi Zinfandel in 2022

We'll take the stress though, as these old field blends, and Rossi Ranch in particular, offer loads of delicious and intense flavors that work so well with bold flavored meals. This release is my second decade working with Rossi fruit and I've found that experience is the best teacher. I expect it will be at its best now and for the next 4-5 years.

2018 SYRAH - SONOMA VALLEY



Appellation: Sonoma Valley
Blend: 100% Syrah, 67% Estate, 18% Rossi Ranch, 15% Shumahi Vineyard
pH: 3.67
Alcohol: 14.0%
Closure: Screwcap
Production: 147 cases
Bottled unfined and lightly filtered March 16, 2020
Release Price: \$28

I've found that a successful harvest is not just one with excellent quality wines, but one where you have successfully navigated the inevitable chaos. Every year I put together a game plan and it only seems to hold together for the better part of the first day! With the weather, scheduling and availability of a picking crew, you have to expect the unexpected.

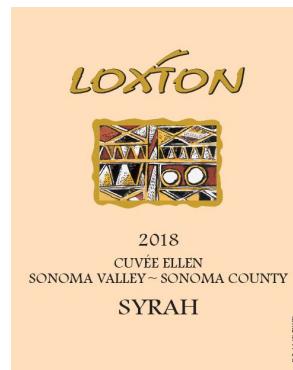
The harvest of '18 has some outstanding wines and it was a late ripening year with just a few lots picked in September. In the first week of October, it became chaotic, in the space of 5 days I took in Pinot noir, Cabernet sauvignon, Cabernet franc, and 2 lots of Zinfandel and Syrah from 4 different vineyards. I had plans for keeping every lot separate and experimented with some estate Syrah. I added whole clusters of grapes into the fermenter (it adds an herbal lift to the aromatics and also adds structure) but we didn't have enough tanks or space. More Syrah came in from Rossi than expected but it was a very small harvest at Shumahi so one fermenter had some of each vineyard. After fermentation was completed it soon had to be blended with the whole cluster lot and with 3 vineyards blended together it became the basis for a Sonoma Valley Syrah.

Serendipity seems to be a wonderful thing and the wine needed just a barrel of Estate Syrah to become this wine. While I might imagine that the Rossi fruit gives the structure, the Shumahi the sweetness and the Estate gives the aromatics, the blend works particularly well. Medium bodied and complex, it will accompany many different foods and is a wonderful expression of Sonoma Valley, of Syrah, and the 2018 vintage. I expect it will continue to improve for another 5 years.



First day of night picking and someone forgot to set the hand brake. Fortunately my Pinot wasn't loaded but it still took 10 rows of vines and irrigation lines to stop it!

2018 CUVÉE ELLEN SYRAH



Appellation: Sonoma Valley
Blend: 100% Syrah, 100% Estate
pH: 3.54
Alcohol: 14.1%
Closure: Screwcap
Production: 168 cases
Bottled unfined and lightly filtered July 6, 2020
Release Price: \$38

During the harvest of 2018 our intern was Christiaan Nigrini, a winemaker from South Africa. It's a win/win situation for us both. I get help and for interns from the southern hemisphere it is their off season and they get harvest experience and see quite different conditions than they would otherwise. I make sure that they get to see all aspects of what we do here.

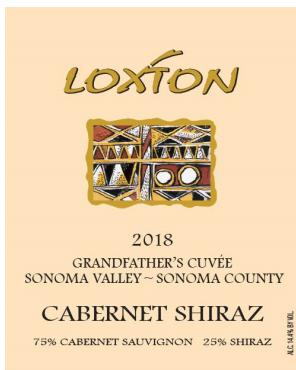
Despite the chaos of that harvest, Christiaan's help with picking and processing enabled us to pick each area of the Estate vineyard at the perfect time. We ended up with 7 different lots just for Syrah, keeping each clone and soil type separate until formal evaluation in mid-May, some 7-8 months after harvest. This is a fun tasting, the wines are all tasted blind, of course, and I keep copious notes. Although the wines were impressive, there emerged 2 separate personalities. Some were a little more elegant and having freshness, a blend I initially called "Finesse" while the other was more dense and rich that called "Power". Perhaps, if I may, one more European and one more Californian. The problem was, I didn't know which one I preferred. It is a humbling experience to find that even though I have made the wines the same way, they have turned out to be so different, reminding me that I'm not in all that much control!



Intern Christiaan Nigrini and Malaco heading out to pick Syrah

To preserve the wonderful fruit characters of the "Finesse" wines they were blended to a 500-gallon oak Foudre for another year of aging. This larger vessel with its thicker oak staves slows the aging process and preserves freshness. By the time it was ready for bottling it was an easy decision to bottle this wine with the Cuvée Ellen label, a tribute to my grandmother Ellen and made from fruit grown here in Glen Ellen. The first Ellen Syrah was made in 2007, also with more restrained Syrah components, and that blend continues to show well today. This is a lovely wine that can be enjoyed now but should continue to improve for another 5-8 years.

2018 CABERNET SHIRAZ - GRANDFATHER'S CUVÉE



Appellation: Sonoma Valley
Blend: 75% Cabernet Sauvignon, 25% Syrah
pH: 3.73
Alcohol: 14.4%
Closure: Cork (Diam)
Production: 193 cases
Bottled unfined and lightly filtered July 6, 2020
Release Price: \$38

In July I had the pleasure of hosting Australian winemaker Stefano Lubiana for a few days when he was visiting the US from his namesake winery in Tasmania. I'd had the occasional bottle of his wine over the years when I visited my family, but it had been a long time since I'd seen him and wife

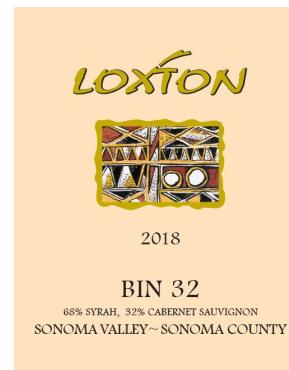
Monique. 30 years ago I had dinner with them in South Australia before he left for Tasmania. I was at University of Illinois, but thinking of leaving my job to go into winemaking and he had recommended I should consider enrolling in one of the Oenology degree programs. It was only after he left that I thought of the generations of connections. My brother went to school with him, and my mother worked in his father's tasting room at the Lubiana winery in my hometown. My grandfather sold grapes to his father for the Cabernet Shiraz blend that mentioned my grandfather on the label. How interesting that we had both left the hot interior valley of South Australia for cooler wine growing regions in our quests for making outstanding wines.

His visit made me reflect on the fun I've had by continuing the tradition of the Cabernet Shiraz blend that worked even in the hotter Riverland area we came from. I suppose some ideas are so good they work even in many different regions. The basis for the wine is the 2018 McGraw vineyard cabernet that was released in Spring of this year and it provided the structure and fruit while the addition of the estate Syrah softens the tannins and fills out the middle palate. The proportions of Cabernet and Syrah change each year, shaped by the conditions of the vintage and my assessment of cellaring potential and being able to be enjoyed upon release. This release of the 2018 is one of the best and will age in the cellar for 10+ years for those with time and good storage. Recommended with meat dishes or hearty foods or just to contemplate life's many connections.



The family vineyard with Lubiana winery in the background (above kangaroo!). Some wine styles remain the same

2018 BIN 32



Appellation: Sonoma Valley
Blend: 68% Syrah (Estate), 32% Cabernet Sauvignon (McGraw Vineyard)
pH: 3.65
Alcohol: 14.5%
Closure: Screwcap
Production: 148 cases
Bottled unfined and lightly filtered July 6, 2020
Release Price: \$38

In the last few years before my father retired (at 85!) and for several years after, I would visit during the harvest time in February. As we approached harvest I'd go with him to check sugar levels in the grapes. He'd race around on his quad bike taking samples and then head back to the shed to crush up grapes and take a sugar reading. His numbers would always be what the winery would find at harvest and I suppose that tells you about experience. The shed was a bit scary, it housed his tractor and all sorts of vineyard things and also a lounge chair to take a nap if he needed a rest. I made mention of the numerous "red-back" spiders (black widows) but he didn't seem too worried and mentioned there was a brown snake that seemed to live there as well (they're quite deadly!).



My father doing sugar analysis in his shed, which he shared with numerous spiders and snakes

I thought about this one day when I was doing blending trials with cabernet and Syrah. One wine in particular stood out way above the others, all similar in terms of alcohol, acid and pH, but it must have had some synergy in its components to make it the winner. It had equal components of the Estate Syrah, Ellen Syrah and McGraw vineyard cabernet. After topping barrels it ended up at 68% Syrah and 32% Cabernet. 32 is a special number for me as dad was born in 1932 and this wine became Bin 32, using the bin number scheme often used in Australia to designate where wines were stored for later labelling.

This first Bin 32 may be my favorite wine from the vintage. Great color, excellent structure, ready to drink now or able to improve in the cellar for 10 years or more.

SONOMA REDS - LOT 17

Sonoma Valley • pH: 3.79 • Alc: 14.0% • 196 cases • Screwcap
Bottled unfined and lightly filtered, August 18, 2022 • Release Price: \$21

Every version of the Sonoma Reds is different, but each continues a theme. A wine to enjoy with food and friends and always one that receives the same care and attention as any of my other wines. This one is based on Syrah and Zinfandel, with smaller amounts of Cabernet sauvignon and grenache but also has some rose and viognier left over from the Spring bottling. A wine to enjoy anytime for the next few years. Special case pricing is being offered.

2018 CABERNET SAUVIGNON - RANDOM RIDGE VINEYARD

Mt. Veeder, Napa Valley • 88% Cabernet sauvignon, 12% Cabernet franc • pH: 3.70 • Alc: 14.5%
76 cases • Diam cork finish
Bottled unfined and lightly filtered, August 24th, 2020 • Release Price: \$45

After the fire ravaged 2017 harvest, Random Ridge has bounced back with an excellent, albeit, very small harvest in 2018. My section, coming from the TeePee and Old Vine blocks, produced a scant 3 barrels, but the wine is a blockbuster. This is true Mt. Veeder cabernet; excellent tannin structure and brushy fruit notes that seem to reflect the chapparel of the hillsides. At its best with a steak or with time in the cellar.

NV PETITE SIRAH - ESTATE

Sonoma Valley • pH: 3.63 • Alc: 14.3% • 68cases • Screwcap • Bottled unfined and lightly filtered
March 2, 2021 • Release Price: \$35

As Petite sirah can be such a big wine, we have held back most for the Fall offering as it will pair so well with the more robust meals of winter. A blend of the '18 and '19 vintages with small amounts of Grenache and Syrah to add fruit and soften the tannins. This wine is showing very well at the moment and will reward further time in the cellar.

2017 PORT

Sonoma Valley • 100% Syrah, Estate • pH: 3.75 • Alc: 18.2% Sugar 9.1% • 186 cases
Diam Cork Finish • 500mL • Bottled unfined and unfiltered, July 22, 2019 • Release Price: \$30

The new Port carries on a 15-year line of balanced and not too sweet dessert wines made from the Estate Syrah. The addition of grape alcohol has left the wine with enough residual sugar to accompany a dessert or cheese course, but without being too sweet or heavy. Good now and for 3-4 weeks after opening, or for 10+ years in the cellar.

Fall Release Party November 6th, 2-5

After a way-too-long hiatus, we will be going back to something semi-normal and will be having a Release Event! Join us to celebrate the harvest and sample the new release wines. We will be having the event outside and will have a food truck here so you can enjoy the views, the wines, and we look forward to seeing you here again.

Please RSVP to winery@loxtonwines.com or call us at (707) 935-7221 by October 28th so we can arrange staffing and food.

Members: no charge, Guests \$15 (we also extend wine club discounts to your guests).



Sampling Cabernet grapes at Wildwood vineyard is a physical challenge!

SHIPPING RATES

Unfortunately, shipping prices have continued to rise this year. However, I had been heavily subsidizing shipping to focus on cash flow without increasing the cost of my wines which have risen little over the years. As a benefit to club members though, I will continue to offer flat rate shipping as follows:

CA shipping is \$15 per case up to 12
NV, AZ, ID, NM, OR and WA shipping is **\$25 per case up to 12**
AK, HI shipping is \$75 per case up to 12
All other states, shipping is **\$45 per case up to 12??**

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

LOXTON CELLARS
P.O. Box 70
GLEN ELLEN, CA 95442



Tasting Room: 11466 Dunbar Road, Glen Ellen, CA 95442
707.935.7221 • winery@loxtonwines.com
www.loxtonwines.com

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

CUSTOM ORDERS WILL BE BILLED AND SHIPPED SHORTLY AFTER THEY ARE RECEIVED

Standard 6 <input type="checkbox"/>		Custom <input type="checkbox"/>	
QTY	PRICE	THE WINES	TOTAL
1	\$28	2021 SENCILLO, VIOGNIER RIESLING	
1	\$33	2019 ZINFANDEL, ROSSI RANCH	
1	\$28	2018 SYRAH, SONOMA VALLEY	
1	\$38	2018 Syrah, Cuvée ELLEN	
1	\$38	2018 BIN 32	
1	\$38	2018 CABERNET SHIRAZ - GRANDFATHER'S CUVÉE	

OPTIONS FOR CUSTOM ORDERS

0	\$21	SONOMA REDS - LOT 17 *25% CASE DISCOUNT	
0	\$45	2018 CABERNET SAUVIGNON, RANDOM RIDGE	
0	\$35	NV PETITE SIRAH, ESTATE	
0	\$30	2017 PORT 500ML	
6	\$203	SUBTOTAL	
-\$40.60		LESS 20% WINE CLUB DISCOUNT *SONOMA REDS CASE DISCOUNT IN PLACE OF OTHER DISCOUNTS	
\$162.40		PRE-TAX TOTAL	
CA	Out-of-state	8.5% SALES TAX ON CA ORDERS (LOCAL TAXES APPLY IN MI, MO, NH, OK, TN, VA)	
\$13.80	\$0		
\$176.20	\$162.40	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

«Customer_Firstname» «Customer_Lastname»
«co_address_»
«Street_Address_Line_1»
«Address_2»
«City», «State» «Zip»