

**LOXTON****BOOMERANG CLUB NEWSLETTER****SPRING 2023****SPRING WINE CLUB RELEASE**

WINEMAKER'S SELECTION

**2022 SENCILLO** (SONOMA COUNTY)**2021 LRW** (SONOMA COUNTY)**2021 PIONEER CUVÉE, ESTATE** (SONOMA VALLEY)**2018 SYRAH, ESTATE** (SONOMA VALLEY)**2018 SYRAH, ROSSI RANCH** (SONOMA VALLEY)**2019 CABERNET SAUVIGNON, MCGRAW VINEYARD** (SONOMA VALLEY)

OPTIONS FOR CUSTOM ORDERS

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

**2022 ROSÉ, VIN GRIS OF SYRAH** (SONOMA VALLEY)**SONOMA REDS - LOT 17** (SONOMA VALLEY)**2015 SYRAH, ROSSI RANCH, CELLAR AGED RELEASE** (SONOMA VALLEY)**2018 CABERNET SAUVIGNON, RANDOM RIDGE VINEYARD** (MT. VEEDER, NAPA VALLEY)**2017 PORT** (SONOMA VALLEY)

Our new Grenache will be 2 years old this Spring and I expect a small crop this year

Dear **First Name**,

Everywhere I look there seems to be a news report about our rains and floods. It seems a bit sensational and certainly there were problems, but we need a lot more to impact our severely depleted underground aquifers. Dormant vines are usually not affected by the waterlogged soils if the duration is short but our biggest potential issue with 20 inches of rain in a little over 2 weeks is for erosion. We cannot sustainably farm when we lose our soil. Due to our decision to do no till and minimal tilling of the soil, our cover crops are healthy, and we have seen no significant erosion issues.

For us, perhaps the bigger story was being named winner in Open Table's Top 10 Diner's Choice in the Bay area. It was lovely to get the recognition, and doing tastings outside has meant putting some serious wear and tear on our footwear, but everyone has reacted positively to tasting wines right next to the vines. I did have to chuckle though, as we don't even have food! I wish the award had gone viral like the video of me doing punch downs in last year's harvest which now has over 7 million views. You may have seen it on our Instagram and Facebook!

My winemaker nephew, Steve, just got married and I was able to get back to Australia for the first time in 3 years and the break allowed me to think about the last few years. It seems that the industry is changing more quickly than I've ever seen before. The challenges to growing grapes keeps advancing and we have had to adapt to fires, droughts, and extreme weather. Despite the extreme heat and dramatically condensed harvest in 2022, I'm finding that now when the wines have settled down in barrel they are showing quite well. Some of this was luck and some was just old-fashioned hard work. As picking crews were stretched so thin for the short harvest it was fortunate that I was able to get the job done with the staff so that we could pick before grapes became too ripe. Even the sales part of the business seems to be changing. We have had to adapt to closures, tastings done outside and the movement towards offering "experiences" rather than just allowing people to taste our wines. I'm not sure this last item is best for everyone, and we are committed to being able to help people even without a booking if they want to taste our wines. Adapting keeps us on our toes, but I do hope that the industry doesn't forget that deep down we are just farming! One of the things I love about the move towards outside tastings is that people see the vines and the team that make the wine happen and it connects what they see to what they taste.

I hope you enjoy the new wines. The offering includes 2 from the latest 2022 harvest and our final releases from the excellent 2018 vintage. After the setbacks with fires in 2020 we bounced back with outstanding wines in 2021, although in much smaller quantity and we feature 2 from that vintage. As always, feel free to ask about any other wines from our website as well.

## 2022 SENCILLO - SONOMA COUNTY



Appellation: Sonoma County  
Blend: 60% Viognier, 40% Riesling,  
pH: 3.24  
Alcohol: 13.6%  
Closure: Screwcap  
Production: 150 cases  
Bottled unfiltered & lightly filtered February 23<sup>rd</sup>, 2023  
Release Price: \$28

My January trip to South Australia to see family reminded me what a good idea it is to have a crisp Summer white wine. I wanted to revisit Horseshoe Bay where I had this wonderful experience many years ago with an aunt and uncle who had retired to the area. We had lunch at a lovely restaurant and looked out over the sparkling ocean on a hot day and washed down lunch with a dry South Australian Riesling. The water was so blue, the wine was so good, and the lower alcohol content meant we could still go for a walk when we were done. I suppose I've been chasing that holy grail ever since.



Horseshoe Bay

I don't need to recreate that wine exactly as I have different conditions here in California and I base my Sencillo wine on our Estate Viognier. The concept was crisp, dry, and ideally suited for a hot day. Previous versions have sold out quickly and I had been hoping to increase production in 2022. Our Viognier crop was a little light due to the drought conditions but the Riesling at "The Gables" was their best yet, as their young vines were reaching full size. It was looking fantastic right up until a few days before harvest when we had two days of the hottest temperatures ever recorded in Santa Rosa. Young vines don't have a very big root system and we found that they were not able to keep the fruit cool in a water stressed environment. While most of the fruit looked perfect, the side that saw any afternoon sun just dried up and about 30% of the fruit was lost!

Fortunately flavors in both our Viognier and the Riesling were excellent, even though supply is limited, and this year's wine seems to be very similar to the 2021 version released last Fall. I suggest having one handy to put into the fridge during Summer and it should remain good drinking for another 2 years or so.

## 2021 LRW



Appellation: Sonoma County  
Blend: 55% Pinot noir (Hawk Hill Vineyard) 45% Syrah (Estate)  
pH: 3.68  
Alcohol: 13.2%  
Closure: Screwcap  
Production: 99 cases  
Bottled unfiltered & lightly filtered August 18<sup>th</sup>, 2022  
Release Price: \$35

In much of the New World wine industry there aren't rules on what you can grow and where you can grow it. This is quite the contrast to most areas of Europe where they have very strict rules that regulate what grapes are allowed in the various appellations and sometimes how they can be grown and when they can be picked. In our freewheeling approach, we sometimes find Europe has got it right, but sometimes we find something wonderfully new. I remember once opening a sparkling shiraz from Australia for a French winemaker from the Rhone and he couldn't even express if he liked it or not, he couldn't comprehend why they did such a thing. I loved it, of course, but then again Australians love Vegemite too, so go figure!

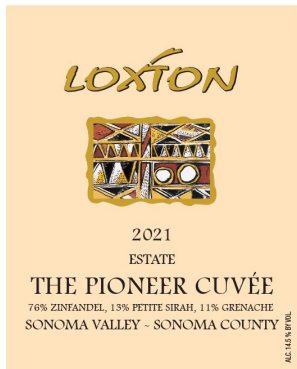


Spring brings new growth and some of our vineyards use sheep to do the mowing!

The LRW is a perfect example and I've seen some in Australia and Oregon as well. Pinot noir is known for its pale color and its wonderful aromatic expressions that can bring roses, cherry, and forest floor comparisons. Syrah, on the other hand, has dark color and a personality that is more savage with roasted meat and peppery notes. This is my second version of "Light Red Wine" that combines the best of both worlds.

The abundant pinot noir harvest in 2021 allowed me to divert a few barrels to make a light red wine and I've chosen some Pinot noir from older oak barrels and a more aromatic lot of the estate Syrah to make the blend. It will be able to accompany salmon, chicken, and lighter meats. I love its brightness and lower alcohol and that it has retained the pinot aromatic expression but with a little more body and richness which is undoubtedly from the Syrah. I expect that it will be at its best this Summer and for another 5 years or so and I think it will build in flavor over time.

## 2021 PIONEER CUVÉE, ESTATE



Appellation: Sonoma Valley  
Blend: 76% Zinfandel, 13% Petite sirah, 13% Grenache  
pH: 3.84  
Alcohol: 14.5%  
Closure: Screwcap  
Production: 121 cases  
Bottled unfined & lightly filtered August 18<sup>th</sup>, 2022  
Release Price: \$35

When I first moved to this property before the winery opened, I woke up each morning looking out over the 100+ year old vines on the neighboring Pagani Ranch. Just like the Rossi Ranch that I deal with, it is a field blend with many different grape varieties interplanted throughout the field. I appreciate that the differing grape varieties offer something to the overall blend with some contributing color, some acidity, and complexity in flavor.

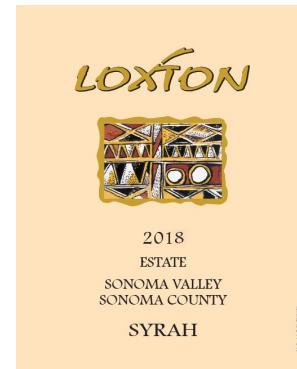
The estate vineyard has a Zinfandel block that is 100% Zinfandel, and it isn't feasible to interplant other grapes into the block. We have, however, planted additional blocks of Petite sirah (known for color and structure) and Grenache (known for good acidity and heat tolerance), and this was done to make my best selling GSP wine. When there are enough of these wines available it also gives me blending options for my "Pioneer Cuvée", a tribute to these old vineyards of California. I've only been able to do this in some years when I have more wine than needed in the GSP, I have the blending options available, and this is the first since 2018. The wines are made separately, then blending trials are done 6 months after harvest before we put the Pioneer Cuvée together.

This wine shows the bright raspberry fruit notes of Zinfandel, coupled with the structure of Petite sirah, and kept fresh with the contributions of Grenache. I strongly recommend this wine with any grilled foods over Summer, and it should keep its fruit and intensity for another 3-5 years if you have patience and cellaring space. I think it is a lovely tribute to those old pioneers in the California wine industry who worked so hard to establish this wine region.



Our vineyard looks out at the 130 year old Pagani vines.

## 2018 SYRAH, ESTATE



Appellation: Sonoma Valley  
Blend: 100% Syrah  
pH: 3.62  
Alcohol: 14.5%  
Closure: Screwcap  
Production: 200 cases  
Bottled unfined and lightly filtered March 16<sup>th</sup>, 2020  
Release Price: \$38

Even though I was brought up on a vineyard, I didn't quite understand what was truly involved. Dad just got up at midnight for frost protection because that was what you did. If I was lucky, I got to go with him after dinner to start the irrigation. I would run ahead with a flashlight to open the valves and let the water flood down the rows. If we were away for any reason, my grandfather would take over and do what was needed. It was all rather simple through a child's eyes.

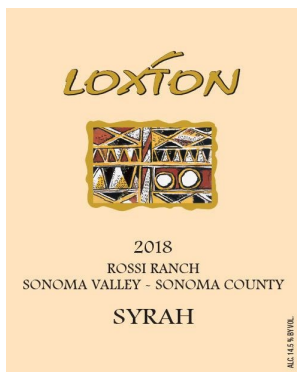
When I took over the farming here on the estate in 2012, I gained a new appreciation for the sacrifices that are required, it also gives me a much better appreciation for what I ask from my grape grower partners. There are no set hours, no set rules, and each year brings a different challenge that requires a separate solution whether it's drought, frost, rain, or pests. This is the best reason for bottling a wine from a single vineyard; a testament to the perseverance of the grower as much as it is an expression of that site. Not every grower or every vineyard site can offer a complete story to warrant being bottled separately, but it is worth seeking out those that can.

The estate Syrah has shown that it deserves to be bottled separately and my remaining bottles from 2003 are still delightful. Conditions in 2018 were almost ideal, going into harvest without the heat spikes of 2017. The wine is a shade more elegant than the '17 version though and has such a lovely balance that makes it one of my favorite wines from that vintage.



Frost protection on my grandfather's vineyard 50 years ago. The ice protects the young shoots from damage. We use a mist system now to minimize water use.

## 2018 SYRAH, ROSSI RANCH VINEYARD



Appellation: Sonoma Valley  
Blend: 100% Syrah  
pH: 3.58  
Alcohol: 14.5%  
Closure: Screwcap  
Production: 127 cases  
Bottled unfinned & lightly filtered March 16<sup>th</sup>, 2020  
Release Price: \$38

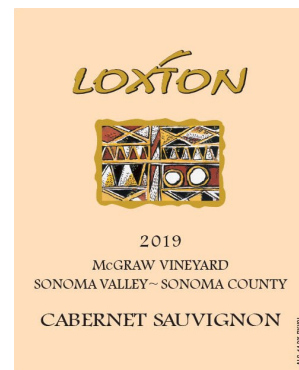
Rossi Ranch is a fascinating vineyard through which to explore the European concept of “terroir”, which is the influence of climate, soil, and farming on the character of the wine. I took my first Rossi Ranch Syrah back in 2009, and because the vines were still young and small, I needed 3 different blocks to get enough fruit for what I needed. Two blocks were on red soils and the last was on more whitish soils, all only several hundred yards apart and I kept them all separate for the first year in barrel to explore the differences. As the vines matured, the amount of fruit increased, and by 2012 I needed just the red soil blocks. Vineyard yields remained economically unsustainable, however, and new vineyard management gradually pulled and replaced with different rootstocks, trellising and vine density. Consequently, my last fruit from those red soils was in 2015 (now being re-released as a cellar selection in this newsletter) and I was transitioned back to the white soils block which had been replanted.



Since 2016 my Rossi Syrah comes from this block which faces north and west and looks out toward the Mayacamas mountains. My Wild-wood cabernet block is in the upper center.

The winemaking techniques, Syrah clone, and vineyard practices have remained basically the same. However, the soil type, rootstocks, vine density, trellising and slope aspect, (red soils facing southwest and white soils more northwest) have all changed. Against my expectations, the wines have stayed very much in the same style with dark color, robust tannin structure, and flavors of chocolate covered cherries. It is an interesting exercise to try this new release from 2018 with the re-released wine from 2015. The wines clearly show the signature of Rossi Ranch itself and perhaps tell me that climate might play the biggest role in this particular case. They also tell me that Rossi Ranch is a great site for Syrah! Rossi is always my biggest Syrah and the last one to release to give it time to soften and is probably the best candidate for the cellar or a sturdy meal. Drinking well now and for the next 7-10 years.

## 2019 CABERNET SAUVIGNON, MCGRAW VINEYARD



Appellation: Sonoma Valley  
Blend: 100% Cabernet Sauvignon  
pH: 3.86  
Alcohol: 14.3%  
Closure: Cork (Diam)  
Production: 147 cases  
Bottled unfinned & lightly filtered July 14<sup>th</sup>, 2021  
Release Price: \$37

2019 marks the last vintage for me of the McGraw cabernets, a run that goes back to the 2003 vintage. 2020 was the year of smoke taint issues here in Sonoma Valley, and with basically no wines from that vintage, I took time to reconsider my Cabernet Sauvignon program. A difficult decision was made to consolidate my Napa and Sonoma cabernets, yet still stay with mountain-based fruit and I have transitioned to the Wildwood vineyard across the valley and up in the Moon Mountain District. More news on those wines will follow in the years to come.

Meanwhile, McGraw goes out on a very solid note in yet another excellent vintage for Sonoma County. I've always had a soft spot for this vineyard for several reasons. There has been a personal connection which is always important to me, and it was farmed by my neighbor Dino from Pagani Ranch from 2014 until 2021. The McGraw's helped me immensely when the winery first opened and are genuinely nice people (and that counts a lot!). The first few vintages were made here and bottled under the Loxton brand, and some went to the McGraw label for them to sell. After deciding to not sell wine and just grow grapes, vintages after 2007 were all done with the Loxton label. The wines have always been on the elegant and approachable end of the spectrum, showing the herbal nature of cabernet and what are relatively soft tannins which have made them very food friendly.



The first few wines were also bottled with the McGraw label for their own wine project

This version continues that thread, medium bodied, showcasing fruit with the tannins and oak playing in the background. Because it is so food friendly, I think it can complement a wider array of foods than the more traditional meat dishes. Ready to drink now and for the next 5 years!

### 2022 ESTATE ROSÉ, VIN GRIS OF SYRAH

Sonoma Valley • 100% Syrah • pH: 3.39 • Alc: 13.5% • 265 cases • Screwcap  
Bottled unfiltered and lightly filtered, February 23, 2023 • Release Price: \$21

The 2022 Rosé was almost the wine that never happened. The region experienced the hottest temperatures ever recorded just as we approached the Rosé harvest. Extreme heat leads to high sugars and high alcohol, which is not what we want for Rosé. By doing a Sunday pick (my first ever!) and picking on the last cool morning of a day that went up to 115F in the afternoon, we got most of the grapes in safely and just in time. The result may be a slightly less pale version of our popular Rosé, but with the same fruit flavors as always. A wine to enjoy over the next 18 months with a wide variety of meals.

### SONOMA REDS - LOT 17

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

Small quantities remain of our very popular everyday red wine. A Syrah and Zinfandel blend with smaller amounts of other available varieties. At its best now and for the next few years. Extra Case discount applies.

### 2015 SYRAH, ROSSI RANCH (CELLAR AGED RELEASE)

Sonoma Valley • 100% Syrah • pH: 3.57 • Alc: 14.4% • 70 cases kept back for re-release • Screwcap  
Bottled unfiltered and lightly filtered July 9th, 2017 • Release Price: \$38

This wine was originally released back in 2019. As the Rossi Syrah is always the biggest and most structured of my Syrah wines, it is a great cellar candidate. Sometimes it is difficult to find ideal storage conditions, so I did it for you! Extra time in bottle has allowed the wine to fill out as tannins have mellowed and secondary flavors are emerging to accompany the chocolate covered cherries of its youth. It remains a bigger wine to have with robust meals or for further aging 3-5 years.

### 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 unfiltered and lightly filtered, August 24th, 2020 • Release Price: \$45

Only 3 barrels of this mountain grown cabernet were produced from one of the highest elevation vineyards on Mt. Veeder. Typical Mt. Veeder chapparal notes and excellent tannin structure make this wine best with hearty foods or extended time in the cellar.

### 2017 PORT

Sonoma Valley • 100% Syrah • pH: 3.75 • Alc: 18.2% Sugar 9.1% • 186 cases  
Diam Cork Finish • 500mL • Bottled unfiltered and unfiltered, January 2023 • Release Price: \$30

Our dessert wine made in a port style using grape based alcohol to stop the fermentation. The result is a wine to have after dinner or with a cheese course. Excellent now and for 3-4 weeks after opening, or for 10+ years in the cellar.

### Spring Release Party Sunday April 2nd, 2-5

It was so fabulous to see so many people at our Fall Wine Club Release event. Despite the cold weather and shorter days (daylight savings) it was a welcoming return to a sense of normalcy. And it was so much fun that we want to do it again! As we have done for many years, we will have a food truck and all the new releases will be open for tasting. Plan on a picnic (but it is Spring, so check the weather) and we hope to see you there.

Please RSVP to [winery@loxtonwines.com](mailto:winery@loxtonwines.com) or call us at (707) 935-7221 by March 24th so we can arrange staffing and food.

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



Last year's Fall Release party was a blast!

### SHIPPING RATES

We strongly suggest that you use a business address for shipping, as it saves the inconvenience of having to be there to sign for the package. Also, shipping companies are not holding shipments for very long for repeat delivery attempts. I will continue to subsidize shipments for club members, but to a lesser extent and more so for case shipments.

CA shipping is \$18 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



«Customer\_Firstname» «Customer\_Lastname»  
«co\_address\_»  
«Street\_Address\_Line\_1»  
«Address\_2»  
«City», «State» «Zip»

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 <b>03/24</b>				
STANDARD ORDERS WILL BE BILLED 03/29 AND SHIPPED 04/04, PICKUPS AVAILABLE STARTING 04/02				
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	TOTAL
1	\$28	2022 SENCILLO, VIOGNIER RIESLING		
1	\$35	2021 LRW		
1	\$35	2021 PIONEER CUVÉE, ESTATE		
1	\$38	2018 Syrah,, Estate		
1	\$38	2018 SYRAH, ROSSI RANCH		
1	\$37	2019 CABERNET SAUVIGNON, MCGRAW VINEYARD		
OPTIONS FOR CUSTOM ORDERS				
0	\$21	2022 ROSE, VIN GRIS OF SYRAH		
0	\$21	SONOMA REDS - LOT 17 *25% CASE DISCOUNT		
0	\$38	2015 SYRAH, ROSSI RANCH, CELLAR AGED RELEASE		
0	\$45	2018 CABERNET SAUVIGNON, RANDOM RIDGE VINEYARD		
0	\$30	2017 Port 500ML		
6	\$211	<b>SUBTOTAL</b>		
		LESS 20% WINE CLUB DISCOUNT		
		*SONOMA REDS CASE DISCOUNT IN PLACE OF OTHER DISCOUNTS	-20%	
	<b>-\$42.20</b>			
		<b>PRE-TAX TOTAL</b>		
		<b>\$168.80</b>		
CA	Out-of-state	8.5% SALES TAX ON CA ORDERS		
		(LOCAL TAXES APPLY IN MI, MO, NH, OK, TN,VA)		
\$14.35	\$0			
\$183.15	\$168.80	<b>WINE TOTAL WITH TAX</b> (IF APPLICABLE)		
		<b>SHIPPING CHARGES</b> (SEE TABLE ON OPPOSITE PAGE)		
		<b>TOTAL</b>		
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