

LXV

LXV FALL 2021 CLUB RELEASE

Inspired by our recent travels to Bordeaux, we present to you the LXV 2021 Fall Club Shipment. Primarily, we focus on LXV's Bordeaux style wines with Reserve Semillon and blends such as the 2019 Spell, the 2019 Secret, and the 2019 Tempo. The Rhone highlight will be the Reserve 2019 LXV Syrah from White Hawk Vineyard in Santa Ynez. In pursuit of balance and complexity, the wines will feature fruit from Paso Robles and Santa Ynez.

HIGHLIGHTS

New Releases (wines will vary based on club level)

2019 RESERVE SYRAH (White Hawk Vineyard, Santa Ynez)

2018 RESERVE CABERNET SAUVIGNON (Onx Estate Vineyard, Templeton Gap)

2018 SECRET (Cabernet Sauvignon, Cabernet Franc, Petit Verdot) paired with Perfumed Garden (Hibiscus, Lavender, Coriander, Cumin, Black pepper, Persian lime, Black garlic, and other spices)

2019 SPELL (Cabernet Sauvignon, Syrah)

2019 TEMPO (Merlot – Cab Franc)

2020 RESERVE SEMILLON (Happy Canyon AVA) paired with Bells of Bali (Coconut, Shallots, Cilantro, Lemongrass, Lemon, Garlic, Hatch Chilli, and other spices)

WINES

2020 LXV SEMILLON RESERVE

100% SEMILLON SANTA YNEZ VINEYARD

HAPPY CANYON OF SANTA BARBARA

CASES: 165

LXV SPICE PAIRING: SHINTO* (White sesame, Coffee, Miso, Ginger, Lemon, Lemon Peel, Wasabi, Honey and other spices)*



HIGHLIGHTS: honeycomb, citrus blossom, slate, vibrant minerality with a pleasant acidity... with time notes of Elberta peach, ripe melon, and toasted brioche

TASTING NOTES: "The 2019 LXV Semillon stands between two worlds. Its one foot is firmly entrenched in the traditions of the Bordeaux and its other foot is brazenly perched upon new world winemaking style. Upon first pour, the old world style of this fruit is clear as notes of honeycomb, citrus blossom, and slate all greet the taster. On the palate, this wine is all vibrant minerality with a pleasant acidity to carry it to a beautiful finish. However, as the wine opens up, its new world nature shows through, like looking at a stodgy banker who leaves the office and

unbuttons his shirt to reveal a full set of tattoos. However, as the wine opens up, its new world nature shows through, like looking at a stodgy banker who leaves the office and unbuttons his shirt to reveal a full set of tattoos. With air and a touch of warming, notes of Elberta peach, ripe melon, and toasted brioche begin to emerge. The palate also displays a thought provoking layered texture and complexity of weight thanks to the barrel fermentation and regular lees stirring the wine received during its upbringing. This in turn gives way to a satisfying, lengthy finish that makes this wine a pairing for nearly any meal." - Jeff STrekas, Winemaker

FOOD PAIRINGS: This is the perfect wine for raw and lightly cooked shellfish or white fish especially with Asian flavors like the black cod recipe from the Fall 2020 shipment. Spring vegetables such as asparagus and peas; dishes with fennel; dishes with a touch of citrus; salads with goat cheese. Decadent dishes such as foie gras, scallops in cream sauce, corn fed chicken with morels or salted caramel desserts. Also an obvious match for cheese platters.

WINEMAKING NOTES:

The pick timing, fermentation, and élevage of this Semillon was all performed with the intent of crafting a rich, layered, complex white wine that captures both the expressive flavors and aromatics for which the grape is known along with nurturing a texture and richness that make it a perfect complement to both light and heavy fare! As a special tribute to Neeta and her love of Sauternes (of which Semillon is a key component), this wine was fermented using a special Sauternes yeast isolate known to produce wines with great aging potential! RS data above is provided in g/L.

VINEYARD: The vineyard is located at the warmer, eastern end of Happy Canyon. The temperate climate with positas fine sandy loam, cobbles of serpentine and chert soils are low in fertility and provide an ideal location for growing Bordeaux varietals.

HARVEST DATE: 9/15/2020

VINIFICATION: Harvested at 23.5 brix to ensure a delicious balance of varietal flavor and aroma along with maintaining refreshingly natural acidity, this Semillon was picked early in the morning, immediately whole-cluster pressed cold upon delivery, racked off the lees after a 48 settling, and then fermented in neutral, French oak barriques with regular stirring.

AGING AND DURATION: This Semillon was kept on the fermentation lees in barrel for eight months with regular barrel stirring prior to racking and bottling in order to encourage a full, round texture and mouthfeel in the wine, ensuring enough complexity and layering to stand up to even hearty meals.

Alc:14.2 | pH: 3.52 | RS: 0.0

Meaning of the Verse on the label: Earth, water, fire, air, space, mind, intellect, and ego—these are components of my material energy. Those steadfast in this karm yog, always think, “I am not the doer,” even while engaged in seeing, hearing, touching, smelling, moving, sleeping, breathing, speaking, excreting, and grasping, and opening or closing the eyes. With the light of divine knowledge, they see that it is only the material senses that are moving amongst their objects

2019 LXV THE SPELL



51% CABERNET SAUVIGNON, 49% SYRAH

SLIDE HILL VINEYARD – EDNA VALLEY STAR LANE CS – SANTA BARBARA COUNTY ONX ESTATE CS – TEMPLETON GAP DISTRICT OF PASO ROBLES

BARRELS: 8

LXV SPICE PAIRING: UMAMI* (Black Truffle salt, cumin, onion, ginger, garlic, and other spices)*

HIGHLIGHTS: balanced, smooth | bright red fruit, smoke | Soft yet firmly structured

TASTING NOTES: Finding a perfect balance between two diametric opposites, one the king of the Rhone and the other of Bordeaux, this wine combines the best elements of both into something rather unique. The elegantly rounded red fruits from the Cabernet Sauvignon dance with those brighter darker tones from the cooler climate Syrah. All the while a faint breeze of smoke weaves in and out of the fruit, reminiscent of a day old campfire after the rain. The flavor found in both further helps to cement this dynamic interplay. Soft yet firmly structured, this wine exudes both power and finesse in equal measures.

FOOD PAIRINGS: Balanced wines are a treat to drink, but tricky to pair. Strong pairings can disturb the harmony of the wine. The Spell is all about balance, so pair with dishes that are harmonious with simple proteins such as chicken, white fish cooked/served with emulsified sauces such as aiolis, Béarnaise, garlic, and mayo.

VINEYARDS:

Slide Hill Slide Hill is located in the southeast section of the Edna Valley AVA. This Biodynamic Vineyard was planted in 2005 and contains mainly Chamise Shaly Loam and Tierra Loam soils. These soils are moderately to very well drained - making this site a perfect home to syrah vines with intense flavors and aromas.

VINIFICATION: Harvested between October 10th, 2019 and October 30th, 2019 the lots used to make the 2019 LXV Spell were fermented and macerated in small, 1-ton open topped tanks and were on skins for 19 to 24 days. These fermenters were punched down or pumped over 2-3 times per day.

AGING AND DURATION: Aged in French oak barriques and one once-used 500L French oak puncheon for 16 months prior to bottling, equating to 30% new French oak. Number of Bottles Produced:

2019 LXV RESERVE SYRAH



WHITE HAWK SYRAH - LOS ALAMOS

Barrels: 5

HIGHLIGHTS: violets, notes of pepper, purity of fruit, tensile structure

TASTING NOTES: The wine is an explosion of red fruit on the nose, where subtle hints of violets and intense notes of pepper can also be detected. This wine, for laying down, is instantly seductive due to the power of its tannins and later, due to its smooth and velvety texture.

There is purity of fruit here with its brightness and its spice-saturated red character. and, although the tannins are less ferocious, there is still a tensile structure on display that bodes well for its development in bottle.

VINEYARD: White Hawk

The Syrah is sourced from White Hawk Vineyard in the Santa Barbara County AVA where it's embraced by early morning fog and then warmed by the afternoon sun as the fruit thrives to survive at a steep elevation, producing small yields and intense berries. The White Hawk Vineyard is planted on nearly pure sand. White Hawk's proximity to the Pacific Ocean helps to insure a cool even growing season. The often nutrient deficient sandy soils cause the vines to struggle, yielding wines with greater concentration, and intense aromatics. Another plus for this vineyard - the farming practices used are "sustainable and primarily-organic farming methods!"

Vinification: Harvested at 24.5 brix on October 11th, 2019, this Syrah was 100% destemmed and fermented in small, 1-ton open top fermenters. These fermentations were punched down 2-3X per day for 21 days prior to being pressed in a small, 12hL basket press.

Aging and Duration: This wine was aged in one new French oak puncheon and three once used barriques for 20 months prior to racking and bottling.

Alc: 14.3% | **pH:** 3.87 | **RS:** 0.0

Harvest Date 10.11.2019

Winemaker Comments: This was our first chance working with the incredible fruit from the famed block 6 at the top of the sand dune that is White Hawk Vineyard in Los Alamos and couldn't be more thrilled with the result. Combining the heft and body of a warmer climate Syrah and the incredible aromatics of cool climate Syrah, this White Hawk bottling is sure to please!

RECIPES

BELLS OF BALI: SEARED OCTOPUS WITH LXV 2020 SEMILLON

Spice Pairing: LXV Bells of Bali : A blend of Coconut, Shallots, Cilantro, Lemongrass, Lemon, Garlic, Hatch Chili, and other spices



This is a very simple yet striking dish. You can order a pre-cooked octopus from : bit.ly/3ABIXdF

PS: You can substitute octopus for large shrimp

Ingredients

1 lb fully cooked Octopus Tentacles 2 tbsp LXV Bells of Bali 2 Tbsp Olive Oil 1 Lemon - juiced 3 cloves of garlic - crushed 1 tsp red chilli flakes (make that 2 if you love heat) Fresh Herbs - minced (dill, parsley) 1/4 cup dry white wine (optional)

Mix olive oil, 1 Tbsp of LXV Bells of Bali, garlic, red chilli flakes. and some salt and brush it generously on the octopus tentacles. heat a cast iron pan and sear the octopus just until lightly browned all over, 2 to 3 minutes.

Transfer the octopus to a cutting board and slice into approx 3 to 4 inch pieces.

Optional step: deglaze the pan with a dry white wine

Mix lemon juice, 1 tbsp of LXV Bells, of Bali, minced herbs, deglazed wine (optional) in a bowl and toss the seared octopus in this mix. Finish with a nice finishing salt like Maldon.

Serve with a Farro salad or a hearty pasta.

PERFUMED GARDEN: LAMB CHOPS WITH LXV 2018 THE SECRET

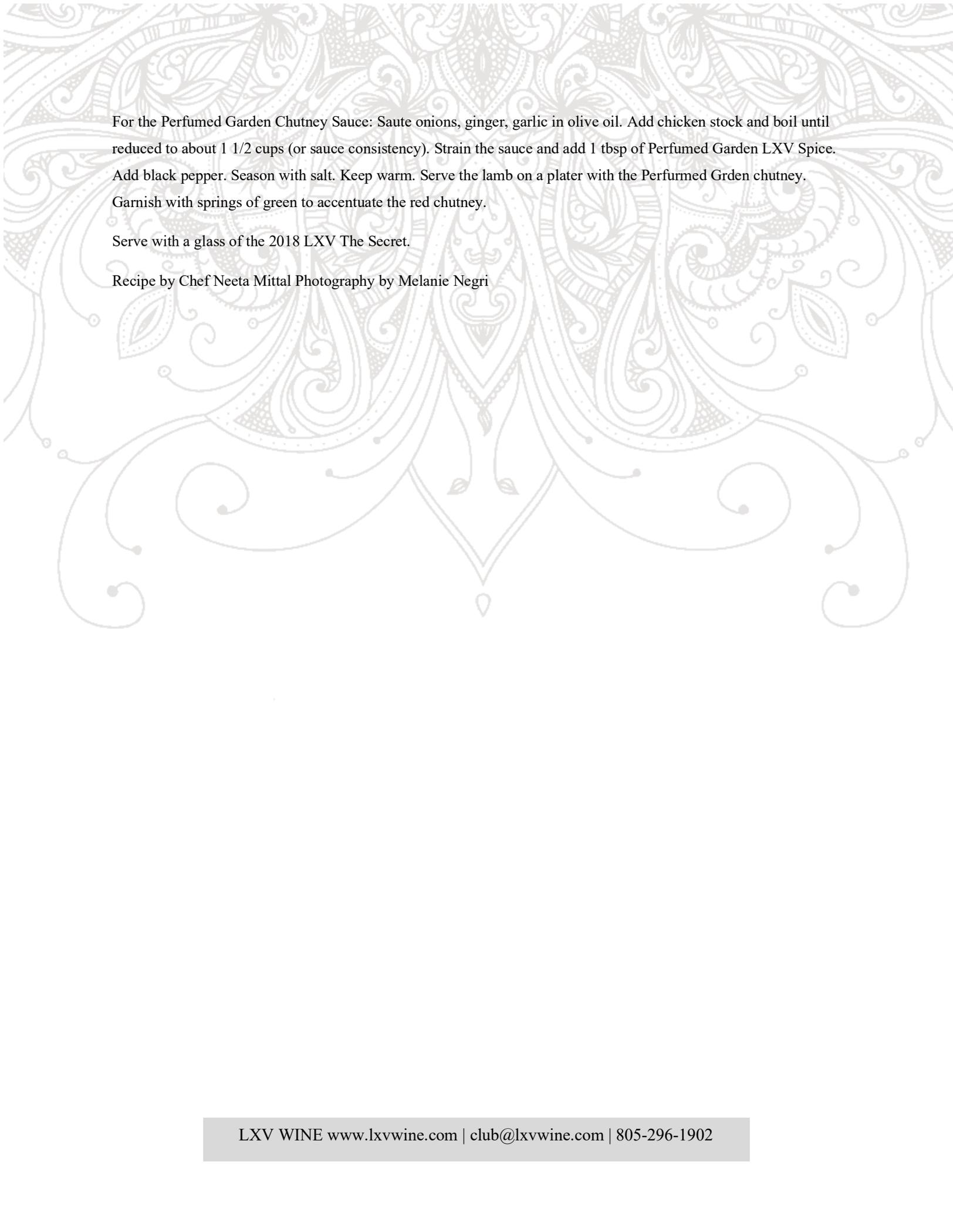
Spice Pairing: LXV Perfumed Garden Spice: A blend of Hibiscus, lavender, coriander, cumin, black pepper, Persian lime, black garlic & other spices.



Ingredients 1 medium red onion, finely diced 1 tbsp fresh ginger, grated 1 clove garlic, finely chopped 4 cups enriched home-made chicken stock 8 (4 to 5-oz) porterhouse lamb chops 2 tbsp Olive oil Salt & freshly ground black pepper to taste Cilantro leaves, garnish Finely chopped chives, garnish

A classic grill recipe gets a contemporary flair!

For the Grilled Lamb Chops: Heat the grill to high or a grill pan over high heat. Brush chops on both sides with oil and season with salt and pepper. Grill until golden brown on both sides and cooked to medium doneness, About 6 minutes total. Remove lamb from the grill, loosely tent and let rest 5 minutes before serving.



For the Perfumed Garden Chutney Sauce: Saute onions, ginger, garlic in olive oil. Add chicken stock and boil until reduced to about 1 1/2 cups (or sauce consistency). Strain the sauce and add 1 tbsp of Perfumed Garden LXV Spice. Add black pepper. Season with salt. Keep warm. Serve the lamb on a plater with the Perfumed Grden chutney. Garnish with springs of green to accentuate the red chutney.

Serve with a glass of the 2018 LXV The Secret.

Recipe by Chef Neeta Mittal Photography by Melanie Negri