

THE SHIPMENT

INCLUDED IN THIS SHIPMENT ARE THE NEW RELEASES BELOW. AND A PACK OF TANDOORI MASALA - RIGHT FROM NEETA'S MOM'S KITCHEN IN INDIA - FOR YOUR THANKSGIVING TURKEY!



The **2015 LXV Lover's Spell** truly demonstrates the beauty and gestalt of blending! This blend of Cabernet Sauvignon and Syrah from four of our favorite vineyards throughout Paso Robles combines the best elements of those sites and varieties and weaves them together into veritable symphony of flavor and texture. Upon being poured into a glass, the wine generously evokes aromas of tart cranberries, luscious raspberries, and succulent plums. On the palate, more subtle notes of baking spice, leather, and crushed herbs begin to emerge. The tannins of this Lover's Spell are fine grained and meticulously integrated, giving an amazingly soft finish for a wine with this much weight. This is a wine that is ready to be enjoyed now, but will surely reward your patience with some aging in the bottle.



The **2015 LXV Cira Vineyard Reserve Merlot** is definitely the most immediately expressive and exuberant of the new lineup! As is befitting the little brother of Cabernet sauvignon, this wine rushes headlong right out of its glass with all the brashness of youth! The nose immediately serves up ample amounts of bright red cherry and raspberry to go pleasant undertones of garrigue, dried tobacco, and roasted sage. On the palate, this wine packs a surprising heft and its finish is carried by its ample, chewy tannin and pleasant notes of vanilla cream. This is most definitely a merlot that will not fade quickly into the night!



The **2015 LXV Bootjack Ranch Reserve Cabernet Franc** kicks things up a notch. Bold notes of blue fruit, violets, roasted coffee beans, and fresh pink peppercorns can all be found layered into the wine's aroma like threads in an intricate tapestry. On the palate, this Franc reveals hints of fresh picked herbs and black currants. A fresh burst of acidity on the mid-palate heralds in an unyielding, full-bodied structure. Much like the foundations of an ancient pyramid, this wine is built to last!

THANKSGIVING SPECIAL

FREE SHIPPING

Dearest Club Member,

Four years in the tasting room (official!), one year in the barn (very unofficial)!

Celebrating 5 years with all of you who helped us get here!

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REORDER ANY 6 LXV BOTTLES AND WE WILL SHIP THE WINE TO YOU FOR **FREE!**

805-296-1902 | club@lxvwine.com

*You will never know the true value of a moment,
until it becomes a memory!*

**LXV HOLIDAY
CULINARY BOX**

*Four wines + Pairing spices +
Recipes + a personal note from you*

SUMMER SATINE
(100% Viognier)
Garam Masala

CRIMSON JEWEL
(Sangiovese-Petit Verdot)
*Porcini Mushroom, Saffron, Dry Mango
Powder, Black Sea Salt*

SECRET CRAVING
(Cabernet Franc-Syrah-Merlot)
*Lapsang Souchong tea, paprika, garlic,
black pepper, fennel, sarsaparilla,
rosemary and marjoram*

LOVER'S SPELL
(Cabernet Sauvignon-Syrah)
*Black Truffle Salt, Nutmeg, Cinnamon,
Ginger, All Spice*

*"Aka ... the Blue Apron of the wine world"
(not our words!)*



LXV HOLIDAY BOX

WINE + SPICE + RECIPES

Regular: \$235

Club/Industry: \$155

Aphrodisiac Club: \$135

FLAT SHIPPING: \$15 (Except AL, HI)

Tandoori Turkey in your conventional oven by Neeta Mittal

A fabulous EASY recipe that will WOW your Mother-in-law! But first things first...

“Tandoori” is clay oven fired by wood charcoal that people believe exists in every household in India (another misconception, although not as interesting as snake charmers!) But we will use a regular oven and create the same magic!

“Tandoori Spice” is a mix of spices that are applied to the traditional Tandoori Chicken.

“Tandoori Turkey” is my desire to make everything spicy and interesting (We brought it to wine tasting... so how could we leave turkey behind!)

So here goes... A sensational Indian recipe for your Thanksgiving table!

Locate a SMALL LOCAL YOUNG Turkey – about 11 to 13 lbs. A good-nurtured, previously unfrozen bird, makes a huge difference.

MARINATE IT – *Letting the bird get yummiest overnight!*



In a nonreactive bowl mix the entire packet of the **Tandoori Spice** to 2 cups of whole milk yogurt and 3 tbsp each of fresh ginger and garlic and kosher salt according to your taste.

Whisk it all together, **keep ¾ cup away** (very important), and then marinate the bird inside out. Leave it overnight in a refrigerator.

COOK IT – *As you have done every year!*



Remove the bird from the refrigerator, one hour before it goes into the oven.

Put a few onion halves, lemon halves and ginger slices inside the cavity of the bird.

In the oven, lay out a few unglazed ceramic tiles or pizza stones at the bottom shelf. Preheat the oven to 350 degrees F (175 degrees C). Place the turkey on a rack in a roasting pan, and cook for 3 to 3.5 hours, continually basting with Indian ghee (or butter) for the first hour and then

with the au jus that collects at the bottom of the pan.

When you have checked the bird is cooked (180° F in thigh and 165° F in breast), remove the bird from the oven, apply the rest of the Tandoori mix we had saved on the outside and let it stand, till we get our “Tandoor” ready!

“TANDOOR IT” – *Creating tandoor Magic in your kitchen!*



This is where we convert the oven into a tandoor- well, sort of!

Crank the heat of the oven up to the highest temperature of the oven – mine goes up to 500C – for about 30 mins. The tiles in the oven retain and radiate heat, like a traditional tandoor. Put the bird back in the oven and cook just enough to create that beautiful crimson charred coating on the outside (about 15 mins).

“FLAUNT IT” – *Play with the cuts and colors and flavors*



Remove the bird from oven and let sit for 10 mins. Collect Au jus in a separate bowl. Rub lemon juice on the entire bird. Remove the onions, ginger and lemons from the cavity and carve the meat along with the crimson charred skin.

Serve with Naan and garnish of chopped onions, tomatoes and lemon juice and sprigs of Mint and Cilantro. And, of course, the Au Jus.

WINE PAIRING! – *the “Umami” of it all!*

The whole idea about paring wine is to pair with the seasonings and the sauces, not the protein (a common mistake). Regardless of whether you make this recipe or not, please use this principle to pair the wines for your Thanksgiving table.

As for the Tandoori – what better than the **Lover’s Spell** to complement the spiciness and savoriness! And if there is some Tempranillo in the mix – few of us do that – the smokiness and tobacco notes complement the “tandoor” style! So, I would go for a GSM with great acidity (with no residual sugar please!) or, better still, a Tempranillo used to modify the traditional GSM!

If you have any questions about the pairings for your Thanksgiving table – Tandoori or not – please feel free to email me at neeta@lxvwine.com

NEXT MORNING! – *the best part of Thanksgiving!*

When the last car leaves, remove the leftover turkey and try these recipes:

- 1) As tacos with wheat tortillas, a layer of egg (like an omelet), turkey pieces, and a garnish of mint chutney.
- 2) Put some mozzarella on the left-over naans, add the turkey, some fresh bell peppers, and stick it in the oven for a flatbread
- 3) Turkey panini?
- 4) Heat oil, stir fry some cumin, cooked basmati rice and turkey
- 5) You can always drop off left overs for me at the Lounge ☺

Here’s to a sensory Thanksgiving to titillate your loved ones!