

# LOXTON



## BOOMERANG CLUB NEWSLETTER

### SPRING 2025

#### SPRING WINE CLUB RELEASE

WINEMAKER'S SELECTION

**2024 SENCILLO** (SONOMA COUNTY)

**2023 GRENACHE, ROSE RANCH** (SONOMA VALLEY)

**2022 GSP, ESTATE** (SONOMA VALLEY)

**2022 SYRAH, SONOMA VALLEY** (SONOMA VALLEY)

**2021 SYRAH, ROSSI RANCH** (SONOMA VALLEY)

**2021 CABERNET SAUVIGNON, WILDWOOD VINEYARD** (MOON MOUNTAIN)

OPTIONS FOR CUSTOM ORDERS

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

**2024 ROSÉ, VIN GRIS OF SYRAH** (SONOMA VALLEY)

**SONOMA REDS - LOT 19** (SONOMA VALLEY)

**NON-VINTAGE SHIRAZ** (SONOMA VALLEY)

**2018 PORT** (SONOMA VALLEY)



For those who only visit in Summer, it can be a surprise that Winter often brings abundant rainfall.

Spring 2025

Dear **First Name**,

Like most people, I've watched this Winter's fires in Los Angeles with some alarm. Having gone through fires and evacuation orders in 2017 and 2020, my thoughts have been with those affected. Consequences of extreme weather events that seem to be coming more frequently became more real when I got my insurance renewal earlier this year and found that it went up 37%. Farmers are being forced to react to the new reality and in the past few years I've changed some of my thoughts on what I can do to mitigate the risks I face here from fire and drought.

In my Fall 2019 newsletter I discussed how we were leaving the vegetation in the creek that runs through the property. This follows County recommended practices to prevent erosion, help recharge our underground aquifer and provide a corridor for wildlife. This is a great goal but then presents a fire hazard when the creek stops running in the Summer and the grasses die. Last year I decided to cut this vegetation back soon after the creek went dry to mitigate fire, leaving the grass just high enough so roots were still intact to stop erosion and to allow the vegetation to quickly grow back. This wasn't an easy decision, and it turns out we didn't have fire in the Fall, but it is an example of making the best of competing interests.

Much of our vineyard was planted with very low vigor rootstocks and the idea was low vigor vines would have smaller leaf areas and more water stress, and this would produce smaller berries and less shade on the fruit (less mildew and mold). However, in drought years this led to too much water stress, requiring us to irrigate more often and to till the soil to get rid of weeds that also use water resources. Tilling can then lead to more erosion. With our newer plantings of Petite sirah I've used a more vigorous rootstock. While we will have to do more intensive farming practices to manage the increased vine vigor in the wetter years, we will be able to irrigate less as the roots will go much deeper. It also allows us to keep permanent cover crops which we only need to mow. This prevents erosion and these plants compete with the vine to control some of the extra vine vigor. This allows me to be prepared for another drought which is never far away in California, while also being able to handle flooding should that happen.

The efforts of our work, and those of the trusted growers I work with, are evident in this year's Spring releases. I think it is an excellent line-up, featuring some of our most popular releases such as GSP and Sencillo, and I'm very excited about introducing a new vineyard for me, the Rose Ranch and its grenache. As Grenache handles heat very well, this vineyard should help us the next time we see extreme heat and drought, as we seem to be seeing these events more than the expected "once in a lifetime"! As always, feel free to substitute anything from our options page, or email us regarding other wines on our website.

Cheers,

## 2024 SENCILLO - RIESLING VIOGNIER



Appellation: Sonoma County  
Blend: 63% Riesling (The Gables) 37% Viognier (Estate)  
pH: 3.24  
Alcohol: 12.7%  
Closure: Screw Cap  
Production: 155 cases  
Bottled unfiltered & lightly filtered February 24th, 2025  
Release Price: \$29

I like simple solutions to problems. I know that some problems aren't simple, but too often we can get carried away. I love the new cars that offer cameras and windscreen sensors and the ability to tell us how to get to a place, but my vehicle is an 18-year-old manual transmission pickup, and it allows me to get to my vineyards with picking bins and bring wines from the warehouse to the tasting room just fine. It gives me time to look at the beauty of Sonoma County without having to make hands free calls and tell me the time to my destination. I'll just enjoy the view and get there when I arrive.

When we make white wine, we have so many tools at our disposal and the most used are new oak barrels and different types of yeasts that our suppliers tell us will enhance all sorts of flavors and nuances. But there is something special about a wine that has none of these bells and whistles, tasting just of the grape and the vineyard. I'm inspired by the Australian Rieslings and Semillons from Clare/Eden and Hunter Valleys respectively. Wines made from juice that are put into stainless steel fermenting tanks and then bottled within a few months of the harvest. At their best they show a richness and depth of flavor that belie their simplicity and lower alcohol and are delicious wines to have in Summer!

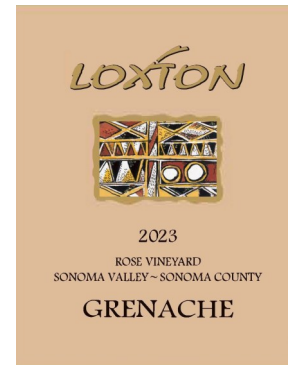
This version shares much of this vision, going from vine to well used oak barrels (hence no oak flavor) for fermentation within hours of picking. We have only added minimal amounts of sulfites to stop bacteria while native yeasts complete the fermentation, then the wine is bottled 5 months from picking. Simple! (Sencillo in Spanish).

The Riesling comes in with lower alcohol and steely citrus notes, while the estate Viognier has more richness and stone fruit flavors to give the wine texture. A lovely wine to enjoy with grilled chicken, fish or when it's warm outside. An extra year of aging will certainly add more depth and richness but there is no need to wait.



Viognier juice drips from the press within a few hours of picking and is on its way to barrel that same day.

## 2023 GRENACHE, ROSE RANCH



Appellation: Sonoma Valley  
Blend: 97% Grenache, 3% Estate Syrah  
pH: 3.50  
Alcohol: 14.3%  
Closure: Screw Cap  
Production: 151 Cases  
Bottled unfiltered & lightly filtered August 14th, 2024  
Release Price: \$32

While I've been making my Grenache, Syrah, Petite sirah blend since 2013, this is my first ever varietal Grenache. I made an experimental barrel of it in 2000 from Timbervine Ranch in Russian River, but due to that vineyard's foggy conditions the vines just didn't set much crop and were quickly removed. I remember the grower delivering the fruit and it looked just like a bin of stems with a few berries in it and he was so embarrassed that he didn't even charge me! Although a great blending grape, I didn't consider a varietal Grenache wine until 2022 when 8 days over 100F and 2 days of 115F during harvest cooked my Zinfandel grapes. My Grenache went through this without damage, and I began thinking about another variety that could still deliver when extreme weather events persist.

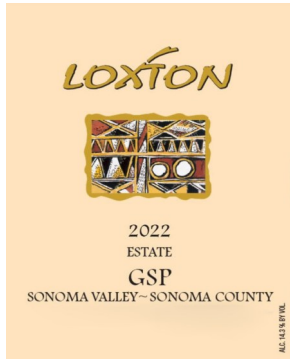
Grenache has a vigorous nature and is best grown in poor soils but needs some heat to ripen. When I visited the area in Southern France where it is grown, I was stunned by the rocky soil, particularly in Châteauneuf-du-Pape. On my tour at Château de Beaucastel I was shown their new tractors and vividly remember wondering what they do with them, just go out and rearrange the rocks? I thought of that visit when I went to Rose Ranch to look at their grenache. The vineyard is located just a few miles away in Kenwood at the base of the Mayacamas range near the entrance to Sugarloaf State Park. In what must be an old alluvial fan I was pleased to see rocks throughout the vineyard. Rose Ranch is also certified Biodynamically Farmed which just added to the interest.



The rocky soils of Rose Ranch

2023 was a cool year and we finally picked at the end of October on a morning where the temperature dropped to freezing. I've never had such cold hands while sorting grapes in all my 30+ harvests! Those memories have faded somewhat, and I'm able to enjoy the wine we made. This is a light-medium body wine, a little heavier than a Pinot noir, but with similar cherry fruit and the signature Grenache tannins that provide balance to the fruit. I see it being a great summer wine with enough freshness and fruit to match burgers and grilled chicken. Drink now and for the next 2-3 years.

## 2022 GSP, ESTATE



Appellation: Sonoma Valley  
Blend: 63% Grenache, 22% Syrah, 15% Petite sirah  
pH: 3.65  
Alcohol: 14.5%  
Closure: Screw Cap  
Production: 121 cases  
Bottled unfined & lightly filtered August 14th, 2023  
Release Price: \$38

Although there is much to love about Grenache as a grape variety, certain parts of its nature drive us crazy. It withstands heat very well, grows in an upright manner that makes farming easier than the floppy Syrah, and makes such lovely wines, but it just can't handle bad weather at flowering time. We usually have nice weather in May during flowering, but if there is extreme heat, wind or rain, the flowers don't get pollinated, and the berries don't develop. 2022 was such a year. The second week of May saw 4 nights of frost (unheard of!), then a few weeks later it was 100F which was followed by some rain. A certain recipe for poor fruit set for our Grenache!

For the first time we didn't thin out any of the fruit to balance yields and we had to pick every bunch, even those with hardly any berries as the fruit was so precious. It was painfully slow picking, and the net result was that we have less than half the quantity we had of the '21 version.

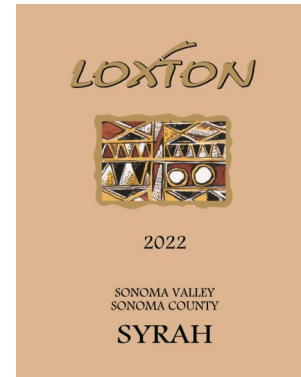
The next problem was that I didn't have enough wine to fill the 500-gallon oak Foudre that I normally age the blend in. I usually blend in Spring and then age the wine in this larger tank for 12 months as its thicker wood protects wine from oxidation (Grenache tends to lose fruit if exposed to any air that might come through the barrel staves). This forced the decision to bottle the wine earlier than normal as I also do with my Pinot noir. Being a farmer, it seems important to have a plan, but even more important to ditch the plan and have a backup when things just don't work out.

The tiny yields may be the reason that the wine has more concentration than I think I've had in any of the preceding 10 vintages. Early bottling has also allowed us to retain the great black cherry fruit of Grenache. The slightly higher Petite sirah content has balanced the fruit to make a very powerful wine without making it too heavy. I expect this wine to age well (even the original '14 Estate GSP is still drinking wonderfully) although I would suggest enjoying this over the next 5 years with robust meals.



The upright growth habit of Grenache makes the vine much easier to farm.

## 2022 SYRAH, SONOMA VALLEY



Appellation: Sonoma Valley  
Blend: 94% Estate, 6% Rossi Ranch  
pH: 3.67  
Alcohol: 14.5%  
Closure: Screw Cap  
Production: 172 cases  
Bottled unfined and lightly filtered May 16th, 2024  
Release Price: \$28

Grapevines are susceptible to a disease called "Eutypa" and in Australia we call it more descriptively "dead arm" disease. It is caused by a fungus infection that enters the wood, typically from a pruning wound, and the wood slowly dies back causing the shoots to wither and die. It also affects apricots which we used to grow when I was a kid. It spreads slowly, giving us a chance to remedy the situation. What we can do is take a replacement sucker from the trunk of the vine and allow this to grow for a year or two and then cut back the upper part of the vine until no more dead wood is found. It's a slow process and one that we have been doing this year in the block of Syrah next to the picnic area. The sight of large piles of vine arms that we have removed has caused some queries from visitors, but it's all part of the ongoing maintenance of our vineyards. Between that and removing vines affected by virus issues, even our "down time" seems rather busy!

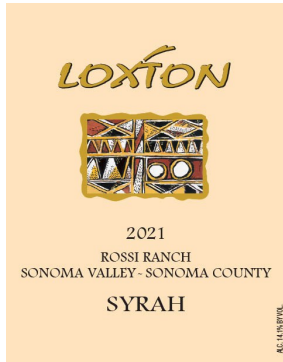
I think it is rather interesting that one well known winery in Australia makes this problem a marketing plus and calls their best Shiraz "The Dead Arm". Their claim is that the decreased yield when part of the vine dies means all the energy is funneled into whatever fruit remains, thus making the wine more intense. It's a lovely idea and I suppose that some might even believe it.

I'm relieved that the issue for us is mostly in one of the blocks where we normally source some of our Rosé. There is certainly some Eutypa in our older blocks planted in 2000, and maybe, just maybe, it helps with the depth of flavor we have here in our Sonoma Valley Syrah. This wine is blended from both Estate and Rossi Ranch fruit and was aged in our second Foudre to maintain wonderful freshness and fruit flavors. It has a little less tannin than our vineyard designated Syrahs and this allows it to match a wider variety of foods. Drink now and over the next 5 years.



Crisantos cutting away a diseased arm from the vine to prevent Eutypa fungus reaching down to the roots.

## 2021 SYRAH, ROSSI RANCH



Appellation: Sonoma Valley  
 Blend: 100% Syrah, Rossi Ranch  
 pH: 3.85  
 Alcohol: 14.1%  
 Closure: Screw Cap  
 Production: 148 cases  
 Bottled unfinned & lightly filtered June 1st, 2023  
 Release Price: \$38

When Phil Coturri took over the vineyard management of Rossi Ranch in 2013, he immediately transitioned the vineyard to being farmed organically. It can be a bit confusing to the customer, as there is conventional farming, sustainable, organic, biodynamic, and lately there has been a lot of talk in the trade about regenerative farming. The Rose Ranch, where I now source some Grenache, is farmed biodynamically and follows the principles laid down by Rudolph Steiner almost 100 years ago. It is rather strict and while I have some reservations, the fruit is terrific, so I don't need to ask for a change. Here on the estate, I farm sustainably and want the land to be in better shape than when I found it, but also consider worker's safety and livelihood, to make sure they are also better for being here. I also appreciate organic grape growing and have been slowly moving in that direction since taking out the lease on our vineyard in 2012.

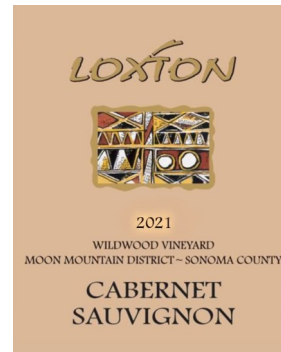


It takes several years to become certified organic and the Rossi Ranch displays this with pride.

The fact that Rossi is certified organic means that they don't use any chemical sprays other than those allowed (like sulfur dust for combatting mildew) and don't use chemical fertilizers, preferring compost and cover crops. Tilling is allowed and this sometimes worries me as it can lead to soil erosion. What I do like most though, and it seems like just common sense, is that one must avoid a problem rather than fixing it. This usually requires doing a lot of work in the field trying to maintain air flow and sunlight in the vine canopy, a little like how we grow roses.

The cost of labor, insurance, and the availability of this labor all make such intensive vineyard practices quite costly, and Rossi Ranch is amongst my most expensive fruit. However, as I love the wines made from this vineyard, I still think I'm getting a bargain! This vintage is no exception. The inky color, aromas of violets and red fruit and great structure to the wine are classic Rossi Syrah. Opening any of the older Rossi Syrahs demonstrate how well these wines age but they are also great now with robust meals. Drink now and over the next 7-8 years.

## 2021 CABERNET SAUVIGNON, WILDWOOD VINEYARD



Appellation: Moon Mountain District, Sonoma Valley  
 Blend: 100% Cabernet sauvignon  
 pH: 3.50  
 Alcohol: 14.5%  
 Closure: Cork (Diam 30)  
 Production: 155 cases  
 Bottled unfinned & lightly filtered June 1st, 2023  
 Release Price: \$40

It is often said that it comes down to who you know. 2021 was the second year of a historic drought in the Southwestern US. Yields were down in our vineyards and the situation was much worse up at high elevations where the soil is thin. My Cabernet crop up on Mount Veeder was so low I ended up blending in some Syrah to make the Cabernet Shiraz wine released last Fall. I was bemoaning the low yields to winery friend Dave Crockett when that fruit came in and he said, "I'll make a phone call".

That evening I got a phone call from Keith Kunde at Wildwood Vineyard just across the Valley. He asked how much I needed and whether I'd be willing to pay \$6,000 per ton (I knew the average for Sonoma County cabernet was about \$3,000). I've always thought that when you get great quality it seems like a bargain, so I agreed, providing that the fruit was excellent. By happenstance, that night he was harvesting up in the Moon Mountain part of his ranch on one of his best blocks, so the deal was done. Just before he hung up, he asked, "would I need a contract?" and I just responded with, "No, you know where I am and I know where you are, so no contract was needed". Next morning at 7am I had 2 1/2 tons of fabulous mountain grown fruit. This is what I love about the wine business, there is a sense of all being in it together and a trust that the right thing would be done. I've been so happy that we now have a long-term contract!



Maybe I should have strapped on diving weights when doing the punch downs!

While I loved the fruit I did have to learn a few things. The first is not to fill a tank too full: Mountain grown fruit is mostly skin and seeds, not much juice, and while this makes for great wine, it becomes almost too difficult to push the floating skins down into the juice. A video of me suspended in mid-air and then slowly sinking down into the tank while doing a punch down went viral on our social media with millions of views <https://www.instagram.com/p/CjBfd-Ajg7/>. Fame seems so fleeting, but at least the wine continues, and I suspect that with good cellaring conditions this wine will age gracefully for 10-15 years. It has great fruit and structure and will be best with hearty meals.

## 2024 ROSÉ, VIN GRIS OF SYRAH

Sonoma Valley • 100% Syrah • pH: 3.48 • Alc: 13.1% • 165 cases • Screwcap  
Bottled unfiltered and lightly filtered, February 24, 2025 • Release Price: \$22

The fever for Rosé might be abating, but this just means that it leaves the field to those serious about making it. I take great pride in this wine even though it is my least profitable product. The old adage applies; when you do something, do it properly. We take the same measures to farm these grapes as for our best Syrah and handle the grapes like our best Chardonnay, except to use no new oak barrels as we don't want any oak flavor. The wine is then bottled early to preserve freshness. The result is a Rosé that works great with food or just to enjoy in the summer months and will be at its best over the next 18 months.

## SONOMA REDS — LOT 19

Sonoma Valley • pH: 3.66 • Alc: 14.2% • 273 cases • Screwcap  
Bottled unfiltered and lightly filtered, August 14, 2024 • Release Price: \$21

We still have limited supplies of our popular everyday red wine, the Sonoma Reds, released last Fall. Zinfandel and Grenache are the main players but smaller quantities of all that I make go into the blend. Case discounts of 25% apply and this wine can be mixed with the Shiraz to make up the case.

## NON-VINTAGE SHIRAZ

Sonoma Valley • 100% Syrah • pH: 3.79 • Alc: 14.5% • 100 cases • Screwcap  
Bottled unfiltered and lightly filtered • Release Price: \$25

Over the last 12 years I have occasionally bottled selected barrels from my Syrah program as a lower priced offering for occasions that don't demand a more expensive wine. These offerings are usually multi-year blends, so they do not have a vintage date but are given the same care and attention as my vineyard designated wines. This wine continues that tradition and can be combined with the Sonoma Reds in case lots to qualify for the 25% case discount.

## 2018 PORT

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

For after dinner sipping, these port-style wines are wonderful as they remain good for up to a month after opening. Excellent with a cheese course or by itself, they can round out a lovely evening. Made from Syrah grown here on the estate property and with the fermentation stopped using neutral alcohol distilled from white wine.

## Spring Release Party Sunday, April 6<sup>th</sup>, 2-5 pm

It was amazing to see so many people at our Fall Wine Club Release event, that we can't wait to do it all again for Spring! As we have done for many years, we will have a food truck, and all the new wines will be open for tasting. Plan on a picnic (it is Spring, so check the weather) and we hope to see you here soon!

Please **RSVP** to [winery@loxtonwines.com](mailto:winery@loxtonwines.com) or call us at (707) 935-7221 by March 25<sup>th</sup> so we can arrange staffing and food.

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



Rain or shine, we have wine and can't wait to celebrate Spring together!

### SHIPPING RATES

Although I subsidize shipping for club members, I am being charged excessive fees for redirects and returned shipments, so we strongly suggest that you use a business address for shipping. This also alleviates the inconvenience of having to be there to sign for the package. When you round out to a case the subsidy is much higher.

**CA** shipping is \$28 for 6 bottles, \$35 for 7-12 bottles  
**AZ, ID, NM, NV, OR** and **WA** shipping is \$34 for 6, \$41 for 7-12 bottles  
**CO, MT, WY** shipping is \$40 for 6, \$48 for 7-12 bottles  
**KS, NE, ND, OK, SD** shipping is \$42 for 6, \$50 for 7-12 bottles  
**AR, IA, IL, LA, MN, MO, TX, WI** shipping is \$48 for 6, \$54 for 7-12 bottles  
**AK, HI** shipping is \$85 for 6, \$100 for 7-12 bottles  
**All other states** shipping is \$48 for 6, \$58 for 7-12 bottles

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 03/26 AND SHIPPED 04/08, PICKUPS AVAILABLE STARTING 04/06 <b>CUSTOM ORDERS WILL BE BILLED AND SHIPPED SHORTLY AFTER THEY ARE RECEIVED</b>				
Standard 6 <input type="checkbox"/>				Custom <input type="checkbox"/>
QTY	PRICE	THE WINES	TOTAL	TOTAL
1	\$29	2024 SENCILLO, RIESLING VIOGNIER		
1	\$32	2023 GRENACHE, ROSE RANCH		
1	\$38	2022 GSP, ESTATE		
1	\$28	2022 SYRAH, SONOMA VALLEY		
1	\$38	2021 SYRAH, ROSSI RANCH		
1	\$40	2021 CABERNET SAUVIGNON, WILDWOOD VINEYARD		
OPTIONS FOR CUSTOM ORDERS				
0	\$22	2024 ROSÉ, VIN GRIS OF SYRAH		
0	\$21	SONOMA REDS—LOT 19 *25% CASE DISCOUNT		
0	\$25	NON- VINTAGE SHIRAZ *25% CASE DISCOUNT		
0	\$30	2018 PORT - 500ML		
6	\$205	<b>SUBTOTAL</b>		
<b>-\$41</b>		LESS 20% WINE CLUB DISCOUNT *SONOMA REDS CASE DISCOUNT IN PLACE OF OTHER DISCOUNTS	-20%	
<b>\$164</b>		<b>PRE-TAX TOTAL</b>		
CA	Out-of-state	9% SALES TAX ON CA ORDERS (LOCAL TAXES APPLY IN MI, NH, OK, TN)		
\$14.76	\$0			
\$ .60	\$0	<b>CRV Charge on CA Orders Only</b>		
\$179.36	\$164	<b>WINE TOTAL WITH TAX (IF APPLICABLE)</b>		
		<b>SHIPPING CHARGES (SEE TABLE ON OPPOSITE PAGE)</b>		
		<b>TOTAL</b>		
MAILING ADDRESS		SHIPPING ADDRESS		
CREDIT CARD INFORMATION				
NEW VISA/MC:			EXP:	
SIGNATURE:				