



LXV

The LXV Wine Story

“ LXV is a living canvas! Of the many vibrant experiences Kunal and I have had, and continue to have, in our pursuit of great wines, transformative food, and unforgettable dialogues.- Neeta Mittal

Like all good stories, the story of LXV is one of romance. We met while Neeta was at Berkeley. Kunal came from a well-traveled metropolitan past with curated meals and international muses. He was a hardcore technologist who indulged in flying, magic, and ballroom dancing. Neeta was raised in the small town of Kolhapur, where smiling faces and open farmers' markets were as experiential as it got. Neeta was a classical Indian dancer pursuing engineering experiments in labs while always daydreaming of a creative forum to own. As such, we had very little in common.

Wine and food evolved into our shared dialect. The pivotal moments for us were dinner at José Andrés' Bazaar in LA and a tasting at Peju Winery in Napa. We traveled all around the world seeking experiences in wine, food, language, and culture. Bordeaux became a mecca for everything we were seeking as a young couple doused in enthusiasm for creating memories.

In Paso Robles, Bordeaux's legacy guided us to intricately weave tradition with modernity, emphasizing the nuanced dialogue between terroir and technique to sculpt wines of profound character and complexity. LXV, inspired by the rich tapestry of Indian culture and the 64 sutras, is a space where we bring the flavors from around the world to our tasting table – through wines and through pairings. Our approach to wine is influenced by global traditions, aiming to embody the elegance, hedonism, and showmanship of renowned wine regions. Maison Mittal will be an homage to our love for Bordeaux.

Paso Robles, with its intimate community and diverse terroir, mirrors the warmth of our home country, India. Here, we've planted our roots, sourcing diverse grape varietals and crafting unique wines that stand out in the market. Our pursuit of excellence, in the vineyards, the cellars, and in hospitality, has earned us repeated recognition as one of the top wine experiences in America.

Ultimately, we aspire to create a movement that inspires and heightens moments, transcending the personal, business, and community.

– Neeta & Kunal Mittal



Vineyards of LXV

As our winemaker, Frederic Ammons, likes to say:

"the greatest wines are a continuation of their agricultural endeavor."

LXV's extraordinary wines owe their unparalleled quality to the profound dedication and meticulous practices embraced by renowned vineyards like G2 (North) and Gateway in Willow Creek of Paso Robles, Bien Nacido in Santa Maria, White Hawk in Happy Canyon of Santa Barbara, and our own Estate vineyard, Armaan, nestled within the esteemed Willow Creek AVA.

These esteemed growers aren't merely cultivators; they are the custodians of the land. Sustainability, organic methods, and regenerative farming are ingrained in their ethos. Through our deep-rooted relationships, we collaborate on specific vineyard parcels, implementing tailored techniques.

A remarkable instance was the unprecedented harvest of 2022 when our winemaker, Jeff Streckas, orchestrated two separate picks of Cabernet Franc from the same parcel from the G2 (North) property - spaced 4 weeks apart! The lots were used in two very different wines - one for 'Meso by LXV' and one for 'Maison Mittal.' This level of precision was achievable due to the unwavering commitment of growers like Bill Gibbs, who prioritize the optimal expression of their fruit. Viticulture, therefore, becomes a synergy between people and the land, shaping the very essence of terroir.

It is about time acknowledge the pivotal role of "people" in shaping terroir. So here we stand, dedicated to seeking out like-minded growers worldwide who cultivate for the love, legacy, and future of their land.



CENTRAL COAST
OF
CALIFORNIA

G2 (NORTH)

GATEWAY

ARMAA.N

ONX ESTATE

BIEN NACIDO

PORTICO HILLS

WHITE HAWK

VOGELZANG



*the "human" element in terroir
Armaa (W) Vineyard
Willow Creek, Paso Robles
Inaugural harvest of 2022*



*Fog from Pacific Ocean
Bien Vacido,
Santa Maria
Summer of 2022*



*Mid-night harvest
G2 North
Willow Creek, Paso Robles
Harvest of 2022*



*75 year old vine
Chateau Four Perey
Saint-Emilion Grand Cru
Winter of 2024
First bottling of Maison Mittal*

Wines of LXV

At LXV, Bordeaux isn't just a region; it's a benchmark of excellence that captivates and continually inspires us.

Bordeaux stands as an exemplar within the viticultural sphere, distinguished by its rich mosaic of terroirs, pioneering vinicultural techniques, the artful mastery of assemblage, and an economic foresight that intertwines with viticultural heritage, crafting a robust framework for sustained prosperity and nuanced market evolution.

LXV Wines are defined by the core principles of Bordeaux:

Terroir First: Emphasis on the unique interaction between grape variety, soil, climate, and topography to express the distinct character of each vineyard. Efforts to minimize over-manipulation in winemaking to ensure the wine reflects its origin's terroir.

Precision Viticulture: Detailed attention to vineyard management, including pruning, canopy management, and sustainable practices to enhance grape quality.

Controlled Fermentation: Careful temperature control during fermentation to preserve fruit character and ensure consistent quality.

Aging and Oak Influence: Strategic use of oak barrels, to impart complexity, tannin, and flavor depth, tailored to each wine's profile.

Blending Artistry: Masterful blending of different grape varieties to achieve a balanced and complex wine, utilizing the strengths of each varietal.

Innovation and Tradition: Balancing historical techniques with modern innovations in both the vineyard and winery to continuously improve wine quality.

Quality over Quantity: Focus on producing high-quality wines, even if it means lower yields, through rigorous selection processes.

Sustainability and Environmental Stewardship: Increasing adoption of organic and biodynamic practices to protect the land and produce wines more in harmony with nature.

At LXV we are engaging in a conversation with history, innovating while respecting the timeless traditions of Bordeaux.

- Vignerons, Neeta & Kunal Mittal

- Winemaker, Jeff Strekas (previously of Round Pond, Napa)

- Winemaker, Frederick Ammons (previously of Rudd Estate, Harlan, Napa Valley Reserve)



Spring - Summer Releases



Reserve Cabernet Sauvignon
ONX Estate Vineyard
Templeton Gap District of
Paso Robles
Production ~ 7 barrels

Impressions | Notably refined and elegant for a Paso Cab; distinct acidity and tannin; rich, fruity, and well-structured

Vineyard | influenced by Templeton Gap, with warmer days with cooler nights; rocky calcareous soils, and sandy, gravelly loams - great drainage and stressed vines. This is Jeff's favorite Cabernet block on the ONX site. This 337 clone block always produces wine with vibrant acidity and refined, fine-grained tannins.

LXV Flavor Pairing
"Herbes de Vie"

savory, thyme, basil, marjoram, tarragon, oregano, mint, lavender, & other spices



Reserve Sangiovese
Santa Ynez Vineyard
Happy Canyon of Santa Barbara
Production ~ 6 barrels

Impressions | Sour, dusty, and bright. The warmth of the California sun envelopes this Tuscan classic.

Vineyard | This vineyard is composed of depleted limestone and shell and forms a beautiful bench in the eastern portion of Happy Canyon, nestled right into the mountains. This Sangiovese is low yielding, European in flavor, and delicious!

LXV Flavor Pairing
"Crescendo"

cocoa, honey, aleppo pepper, cherrywood smoked sea salt, & other spices



*Sauvignon Blanc -
Semillon*

*Vogelzang Vineyard
Happy Canyon,
Santa Barbara
production ~ 250 cases*

Impressions | Vibrant palate with jubilant aromatics, the wine exalts like a sparkling and pairs like a maestro.

Vineyard | Gravelly loam soil strewn with rock and rubble. Long heat days. Late afternoon cooling maritime winds. Vines with low vigor & proper drainage.

LXV Flavor Pairing
"Khmeli Suneli"

blue & indian fenugreek, marigold, mint, dill, honey, savory, orange peel, & other spices



The Jewel
Sangiovese-Petit Verdot
Central Coast
production ~ 300 cases

Impressions | Light, yet luscious, with bright acidity, this is the red wine for warmer days and balmy nights.

Vineyards | Cooler sites. Great drainage, causing stress. White Hawk-maritime influence; sandy hills. ONX - rocky alluviums, sandy, gravelly loams; Templeton Gap cooling

LXV Flavor Pairing
"L'essenza Del Ragu"
sattu (roasted gram), herbs, shiitake, nutritional yeast, tomato, & other spices



The Spell
Cabernet Sauvignon - Syrah
Central Coast
production ~ 300 cases

Impressions | A display of balance with fruit from warmer and cooler climates. Soft yet firmly structured, this wine exudes both potential and finesse in equal measure., yet luscious, with bright acidity, this is the red wine for warmer days & balmy nights.

Vineyards | Esteemed sites with a reputation for drainage, cooling maritime effects, low yields, and sustainable farming practices leading to greater flavor concentration.

LXV Flavor Pairing
"Ryori Encanto"
cocoa, miso, coconut, caraway, tarragon, cardamom, vanilla, & other spices



Blanc de Sangiovese
Whitehawk Vineyard,
Los Alamos, Santa Barbara County
production ~ 100 cases

Impressions | a wine as mad as the Sirocco, complex as a lover's words, dramatically bright as Van Gogh, unfathomable as your soul.

Vineyard | Nutrient deficient sandy soils causing the vines to struggle, yielding wines with greater concentration, and intense aromatics. South facing slope. Proximity to the Pacific Ocean. Cool, even growing season. Small yields and intense berries.

LXV Flavor Pairing
"A Foil"
apple, apricot, hibiscus, cranberry, orange peel, honey, nutmeg, & other spices



Reserve Cabernet Franc
Portico Hills Vineyard
Santa Barbara County
production ~ 5 barrels

Impressions | Whispers of the earth in a glass, a dance of red fruits and herbs, kissed by Santa Ynez's sun, cradled in velvet tannins

Vineyard | own-rooted Cab Franc block. Steep hillsides just west of the town of Los Alamos. Sandy-loam with veins of limestone that provides good drainage and heat retention.

LXV Flavor Pairing
"Silk Road"
basil, dill, limu omani (persian lime), black pepper, garlic, onion, mustard powder, & other spices



Reserve Syrah
 White Hawk Vineyard,
 Santa Barbara County
 production ~ 5 barrels

Impressions | Cooler Climate Syrah, intriguing, given the uniqueness of the site. A whiff of seaweed-iodine spiciness, copious but super fine textured tannins. Generous acidity

Vineyard | nutrient deficient sandy soils causing the vines to struggle, yielding wines with greater concentration, and intense aromatics. South facing slope. Proximity to the Pacific Ocean .Cool, even growing season. Small yields and intense berries.

LXV Flavor Pairing
 “Nautica”
 seaweed, blackberry, orange peel, fennel pollen, white pepper, celery salt, & other spices



the Secret
 Cabernet Sauvignon,
 Cabernet Franc, Merlot, Petit
 Verdot
 Central Coast
 production ~ 325 cases

Impressions | An homage to the left-bank, particularly Margaux, this blend is deep ruby in color, perfumed and floral, particularly with notes of violets and lilacs, and soft, silky tannins.

Vineyards | Esteemed sites with a reputation for drainage, cooling maritime effects, low yields, and sustainable farming practices leading to greater flavor concentration.

LXV Flavor Pairing
 “Chai Spice”
 milk, black tea, tulsi, cardamom, star anise, rose petals, cloves, fennel, & other spices



the Tempo
 Cabernet Franc - Merlot
 Central Coast
 production ~ 325 cases

Impressions | An homage to the right-bank, this duet is a classic interplay of the bright fruit and voluptuousness of Merlot with the perfumed fragrance and herbaceousness of Cabernet Franc.

Vineyards | Esteemed sites with a reputation for drainage, cooling maritime effects, low yields, and sustainable farming practices leading to greater flavor concentration.

LXV Flavor Pairing
 “Turkish Shores”
 brazilian coffee, orange peel, tamarind, amchur (dry mango powder), coriander, lavender, & other spices



LAV

The image features a central arrangement of various spices and dried flowers on a light-colored, patterned background. The word "LAV" is prominently displayed in a large, black, stylized serif font in the center. Surrounding the text are several distinct piles of ingredients: a mound of bright orange-red powder (likely saffron or turmeric) at the top; a cluster of yellow and blue dried flowers (possibly saffron and lavender) to the right; a pile of small, reddish-brown berries (possibly sumac) at the bottom left; and a mix of white and pink dried petals and brown, flake-like particles (possibly cardamom or other spices) at the bottom right. The entire composition is set against a background with a repeating geometric pattern of small, interconnected shapes.

LXV
FLAVOR
PAIRINGS

*playground
for the palate*



Wine Tastings & Flavor Pairings

Every LXV wine is meticulously paired with seasonings, sprinkled on a neutral cheese, designed to match, complement and/or contrast the highlights of the **wine**.

When you introduce the flavor pairings, the tasting experience goes from a monologue about wine and its intent to an inclusive dialog because now you are interacting in a language that is familiar to **you**.

A standout pairing featured Dulce flakes from Ireland, Miso, Pink Peppercorn, Mustard Powder, Amchur (dry mango) powder, Cardamom, and Black Vanilla, which we paired with our Right-Bank-inspired Bordeaux blend.

Any protein in the world can dance with any wine in the world, so long as we build a bridge between the two using herbs, spices, sauces, the accompaniments.

This world of alchemy becomes apparent only through experience.

How to do the flavor pairings at home?

- 1 DECANT** | Pour the wine in a glass. Allow it to breathe for 10 minutes
If it is a young wine, then decant for a few hours
- 2 MARINATE** | Cut a neutral cheese, such as Basque (preferred) or Monterey Jack into small cubes
Toss one cup of cheese cubes with 2 tsp of flavor mix till it coats well
Set aside for a 10 minutes
- 3 TASTE** | Make note of your first impressions of the wine: color, nose, palate.
Don't be burdened by the semantics. *This is your language*
- 4 PAIR** | Now try the wine with the paired flavors.
Don't rush into making notes. Rather notice impressions, memories, & experiences that come to your mind.

What can you cook with the spices?

5 OPTIONAL BUT SIMPLE!!!

If you feel inspired by the pairing - make a very simple recipe. Cook your favorite pasta. Mix 2 tsp of the LXV flavor mix in 2 Tbsp of excellent quality Olive oil. Toss 1 cup of cooked pasta with the flavor mix. Sprinkle some flaky salt to finish

or

Use the LXV flavor mix as a rub on any protein of your choice. Yes - wine does not pair primarily with the protein; rather it dances with the top note in the dish.



Ryori Encanto | Cocoa, Miso, Coconut, Caraway, Tarragon, Cardamom, Vanilla, & other spices

LXV Wine pairing: the Spell (Syrah - Cabernet Sauvignon), the Tempo (Cab, Cab Franc, Merlot, PV)

Other Wines to pair: bold, fruity, with some spiciness; off-dry whites; sweet wines

syrah | riesling | sherry

Easy Recipes: add to fav shortbread recipe, sprinkle over steamed vegetables or mix into cooked rice



L'essenza Del Ragu | Sattu (Roasted Gram), Shiitake, Nutritional Yeast, Tomato, & other spices

LXV Wine pairing: the Jewel (Sangiovese - Petit Verdot), Reserve Sangiovese, Blanc de Sangiovese

Other Wines to pair: med - full body, balanced acidity, moderate tannins, rich fruit

macabeo | chardonnay | chianti | pinot noir | sangiovese | barbera

Easy Recipes: toss with pasta - literally tastes like Ragu sauce! add to a vegetable soup, marinate tofu



Khmeli Suneli | Fenugreek, Marigold, Mint, Dill, Honey, Savory, Orange Peel, & other spices

LXV Wine pairing: Sauvignon Blanc - Semillon, the Jewel (Sangiovese-PV)

Other Wines to pair: red & white wines - vibrant with richness & complexity

chenin blanc | verdejo | unoaked chardonnay | dry riesling | pinot noir | garnacha | cab franc

Easy Recipes: Georgian-Style Bean Stew (Lobio), add to chicken marinade, rub for roasted potatoes



Chai Spice | Milk, Black Tea, Tulsi, Cardamom, Star Anise, Rose Petals, Cloves, & Other Spices

LXV Wine pairing: the Tempo, Reserve Petit Verdot

Other Wines to pair: fruity, spicy, and robust reds

zinfandel | syrah | malbec | cab sauvignon | tempranillo | barolo | châteauneuf-du-pape | amarone

Easy Recipes: phenomenal steak rub, season roasted root vegetables, roast chickpeas with the spice



Silk Road | Basil, Dill, Limu Omani (Persian Lime), Black Pepper, Garlic, Onion, Mustard powder, & other spices

LXV Wine pairing: Sauvignon Blanc, Reserve Cabernet Franc, Reserve Cabernet Sauvignon

Other Wines to pair: Herbal, fruity, crisp acidity, some with earthy or mineral undertones.

Riesling | Verdejo | Grüner Veltliner | Chablis (unoaked Chardonnay) | Fiano | Barbera | Cabernet Franc

Easy Recipes: add to your fav meatball recipe, or simply roll the meatballs in it, marinade for grilled portabella mushrooms, season a roasted parsnip and carrot medley



Turkish Shores | Brazilian Coffee, Orange peel, Tamarind, Dry mango powder, Corinader, Lavender, & other spices

LXV Wine pairing: the Jewel (Sangiovese - Petit Verdot)

Other Wines to pair: med - full body, balanced acidity, moderate tannins, rich fruit

chianti | chardonnay

Easy Recipes: toss with pasta - literally tastes like Ragu sauce! add to a vegetable soup, marinate tofu for stir fry



Perfumed Garden | Hibiscus, Lavender, Coriander, Cumin, Persian lime, Black garlic & other spices

LXV Wine pairing: Reserve Sangiovese, Rose of Cab Franc, the Secret

Other Wines to pair: floral, citrusy, and deep savory flavors.

gewürztraminer | riesling (dry or off-dry) | provencal style rose | chenin blanc | right-bank bordeaux

Easy Recipes: marinade for roasted chicken, toss with cooked rice, add to plain hummus



Smolder Notes | Lapsang Souchong tea, Garlic, Fennel, Rosemary, Black Pepper, Paprika, Marjoram, & other spices

LXV Wine pairing: Reserve Cabernet Sauvignon, Reserve Syrah

Other Wines to pair: fruity, spicy, and robust reds

zinfandel | shiraz/syrah | malbec | cab sauv | tempranillo | barolo | châteauneuf-du-pape | amarone

Easy Recipes: phenomenal steak rub, season roasted root vegetables, roast chickpeas with the spice & some oil

For all LXV Flavor pairings
that you have
in your drawers...

Cook your favorite pasta.

Mix 2 tsp of the LXV flavor mix in
2 Tbsp of excellent quality Olive
oil.

Toss 1 cup of cooked pasta with th
flavor mix.

Sprinkle some flaky salt to finish

or

Use the LXV flavor mix as a rub
on any protein of your choice.

Yes - wine does not pair primarily
with the protein; rather it dances
with the top note in the dish.

Please look at the Flavor pairing page
for individual recipe recommendations
for the flavor pairings.



Steamer Clams + Ryori Encanto

For an interactive gathering of nine aficionados

Prep Time: 15 mins

Cook Time: 10 mins

Servings: 4

2 lbs fresh steamer clams
1 cup dry white wine
4 cloves garlic, minced
2 tbsp butter; 1 tbsp olive oil
1 tbsp fresh lemon juice
2 tbsp fresh parsley, chopped
Salt and black pepper, to taste
1 tsp LXV Ryori Encanto

Clean Clams: Rinse clams under cold water, scrubbing off dirt. Discard any with broken shells or that don't close when tapped.

Sauté Garlic: In a large pot, heat olive oil and butter over medium. Add garlic; sauté until fragrant, about 1 minute.

Simmer Wine: Add white wine; simmer for a few minutes to evaporate alcohol.

Steam Clams: Add clams, cover, and steam over high heat for 5-7 minutes until opened. Discard unopened clams.

Prepare Broth: Remove clams with a slotted spoon. To the pot, add lemon juice, parsley, LXV Ryori Encanto mix, salt, and pepper. Simmer for a minute.

Serve: Pour broth over clams, garnish with parsley. Serve with crusty bread to dip in the broth.



Crispy Breaded Eggplant + L'essenza Del Ragù

For a cozy evening by the fireplace

Prep Time: 30 mins

Cook Time: 20 mins

Servings: 4

1 large eggplant
1 cup all-purpose flour
2 large eggs, beaten
2 cups breadcrumbs (regular or panko)
1 tsp garlic powder
1/2 tsp salt
Vegetable oil for frying
Marinara sauce for serving
1 tsp LXV L'essenza Del Ragù

Prepare Eggplant: Slice the eggplant into 1/2 inch rounds. Optionally, peel for smoother texture.

Setup Dredging Stations: Arrange three dishes - one with flour, one with beaten eggs, and one with a mix of breadcrumbs, garlic powder, salt, and LXV L'essenza Del Ragù mix.

Bread Eggplant: Dredge each slice in flour, dip in eggs, then coat in breadcrumb mixture.

Fry: Heat vegetable oil (1/4 inch deep) in a skillet over medium-high. Fry eggplant slices for 2-3 mins per side until golden. Drain on paper towels.

Serve: Enjoy hot with marinara sauce on the side.



Labneh with Spring Vegetables + Khmeli Suneli

For a refreshing picnic in the park

Prep Time: 2 days (but not really)

Cook Time: 20 mins

Servings: 4

16 oz Greek yogurt
10 stalks asparagus, cleaned, sliced in thirds
½ cup snap peas, sliced in half
Sliced prosciutto (optional)
Olive loaf bread
1 tsp salt
Olive oil
1 *thsp* LXV *Khmeli Suneli*

Day 1: Mix Labneh: In a medium bowl, combine Greek yogurt and LXV spice blend. Place in a fine mesh strainer over a bowl. Cover and refrigerate overnight.

Day 2: Toast Olive Loaf: Preheat oven to 375°F (190°C). Slice olive loaf and toast on a baking sheet for 10 minutes.

Sauté Vegetables: Heat a sauté pan over medium-high with a splash of olive oil. Add asparagus and snap peas, sautéing for 5-6 minutes. Season with salt.

Assemble: Spread labneh on toasted olive loaf. Top with sautéed vegetables and optional prosciutto.

Enjoy this delightful combination of creamy labneh, crisp vegetables, and hearty olive loaf, perfect for a spring meal.



Grilled Pork Chops + Garam Chai

For a great Spring BBQ with close friends

Prep Time: 5 mins

Cook Time: 10-15 mins

Servings: 2

2 pork chops (bone-in or boneless)
2 tablespoons olive oil
Salt and pepper to taste
2 *thsp* LXV *Garam Chai Spice*

Marinate the Pork Chops:

Combine LXV *Garam Chai Spice* and olive oil. Season pork chops with salt and pepper, then massage them with the marinade. Refrigerate for 30 minutes to overnight.

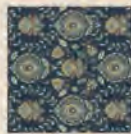
Cook Pork Chops:

Preheat grill or skillet to medium-high heat. Cook pork chops for 4-5 minutes on each side until cooked through.

You can also cook the pork chops in a skillet over medium-high heat for the same amount of time until cooked through.

Serve:

Rest pork chops for a few minutes. Serve with roasted vegetables, rice, or a simple salad.



Seared Duck Breast + Smolder Notes

For a romantic evening on the patio

Prep Time: 10 mins

Cook Time: 30 mins

Servings: 2

1 duck breast (approx. 7 oz) with thick fat layer
Sea salt, to taste
Olive oil (for searing)
Potato Au Gratin (for serving)
2 *thsp* LXV *Smolder Notes spice blend*

Preparation:

Pat dry duck breast and score fat layer. Rub with LXV *Smolder Notes* and sea salt.

Cooking:

Sear fat-side down in hot cast iron pan for 15 mins. Finish in 350°F oven for 5 mins.

Serve:

Slice into medallions, sprinkle with more *Smolder Notes* and salt. Serve on Potato Au Gratin.

Recipes by Neeta Mittal & Chef Rachel Ponce

For additional recipes:

www.lxvwine.com/recipes



LXV by Flight

Dip your toes into a sensory experience with “LXV by Flight” , where the pleasures of a private wine tasting unfold in the sanctuary of your personal space.

We have carefully cultivated a beautiful box to present four wines, preserved with Coravin technology, four spice pairings, and a workbook with detailed wine information. The products are displayed beautifully in our carefully designed, locally made gift box. We will even ship directly to them!

LXV by Flight gives you a private tasting at your own pace via our guided videos, or schedule a one-on-one experience with one of our tasting associates!

This is perfect for:

That special **date night** that you want to highlight with an unforgettable, romantic experience.

As a gift for that **special boss** who is hard to impress, showcasing your sophistication.

An evening with those endearing **wine friends** who seek remarkable tasting "experiences"

An animated conversation with a **food lover** who is all about flavors.

lxvwine.com/wine-tasting-flight





MAISON
MITTAL

at the crossroads of time and tradition



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&
ARMAA.N

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