

LXV



## THE LXV STORY OF FRIENDSHIP

*Across a large farm table in the sunlit kitchen of a small château in St. Émilion, two men were deep in an animated conversation, with the help of Google Translate. Kunal was trying to navigate the viticulture of the Maison Mittal Block alongside winemaker Jean-Luc Marteau . The challenge? Kunal didn't speak a word of French, and Jean Luc's English was charmingly limited.*

*Within a couple of hours, they set aside their phones. A large roast was turning on the hearth, and we were savoring the treasures of Bordeaux, including a 1985 Margaux. Over the next few hours, plans for the upcoming vintage took shape, and inspirations flowed from both sides of the pond, forging a cohesive vision for creating wine together in Bordeaux. This moment marked the beginning of a lasting friendship.*

*Such is the story of LXV - a journey filled with serendipitous meetings and unexpected friendships. Like Ron Denner, who guided us in purchasing Armaa.N Vineyard after a conversation sparked over a borrowed cigar by the famous hearth. Or Frederick Ammons, our consulting winemaker in Bordeaux, whom we met on a cold Covid afternoon when he visited with his son as we warmly hosted a large family of Indian friends. Then there's Rachel Ponce, who was helping out a caterer at one of our events while pregnant and radiant. Between pizzas, we shared our passion for food and wine, and she has since shaped our culinary program. Famed grower Bill Gibbs of G2 Vineyards walked into LXV one day, and I recognized him by his logo hat. With the help of a club member to handle an unruly puppy named Bubbles, I pursued the gentleman and convinced him to plant the Armaa.N Vineyard. That club member is now like family, as are so many of our LXV patrons.*

*And then there was the time we met our winemaker Jeff Streckas, and Kunal's bond over a shared love of whiskey quickly turned into a deep friendship. The connections forged in moments like these are what have made our journey so extraordinary.*

*With this edition of our Fall 2024 Club Allocation, we honor the bonds and shared moments that elevate our journey...*

*– Neeta & Kunal Mittal*

T GRATUIT  
UEMENT  
AND

OUR OÙ L'ON ENFERMERA  
NS DANS LES PLACARDS  
ESTERA PEU DE MONDE



A stylized, monochromatic illustration in shades of orange and yellow. It depicts three women in profile, facing each other as if in conversation. The woman on the left is holding a wine glass. The woman in the middle is holding a plate of food. The woman on the right is also holding a plate. They are seated at a table with a striped tablecloth. The background is filled with various floral and leaf patterns. A solid orange vertical bar is on the left side of the image.

LXV FALL CLUB ALLOCATION

A COLLABORATION

BETWEEN

#COMEOVEROCTOBER

&

#FRIENDSGIVINGWITHLXV

# #COMEOVEROCTOBER & #FRIENDSGIVINGWITHLXV

For our Fall Club allocation, we are thrilled to collaborate with an inspiring campaign led by the renowned wine journalist

**Karen MacNeil, author of *The Wine Bible*.**

## #ComeOverOctober

It's a vital initiative for the wine industry, reinforcing wine's essential role in fostering social bonds and maintaining the cultural and economic significance of our industry. This campaign promotes genuine, real-world connections by encouraging people to host gatherings with wine throughout October.

## #FriendsgivingWithLXV

In the spirit of this campaign, we invite all our club members to host a Friendsgiving celebration on Saturday, Oct 26th. This club shipment is your perfect playground - featuring exquisite wines, spices, and recipes crafted to make your Friendsgiving gathering truly unforgettable.

**HOST** FRIENDSGIVING ON OCT 26TH

#FriendsgivingWithLXV #ComeOverOctober @lxvwine



# WHAT IS IN THE FALL 2024 SHIPMENT AND IN THIS GUIDE?

*This shipment is curated for hosting your dearest and this guide is written in a way that you can learn, write, clip, share, and much more...*



## WINES

### *ALL CLUBS*

2023 BLANC DE FRANC  
2022 SECRET  
2022 TEMPO  
2022 RESERVE CAB SAUV

### *KAMA CLUB ONLY*

2021 THE SECRET  
2021 THE TEMPO

### *WINE TAGS*

EASILY CLIP AND HANG ON  
WINE NECKS FOR QUICK REF-  
ERENCE IN YOUR CELLAR.



## SPICES

### *PHARAOH'S BRINE*

ONION, SALT, CRUSHED  
DRIED CAPERS, VINEGAR  
POWDER, SUGAR, GARLIC,  
SAGE, DILL, & OTHER  
SPICES

### *MYSTIC ORIENT*

RED MISO, GARLIC,  
SUGAR, SCALLIONS, CAB-  
BAGE, GINGER, CHILI,  
GARAM MASALA, TURMERIC,  
& OTHER SPICES



## RECIPES

FRIENDSGIVING TURKEY

UMAMI MARROW ROAST

GOLDEN CAULIFLOWER  
STEAKS

SPICY KIMCHI BREAD  
STUFFING

FLAVORS OF ASIA FRIED  
RICE



## TO HOST FRIENDSGIVING

Date: Sat, Oct 26th

wine | spices | recipes |  
printable menu

*Enter to win 10 LXV  
holiday spices when you tag  
all three below  
on or before  
Sat, Oct 26th  
#FriendsgivingWithLXV  
#ComeOverOctober  
@lxvwine*

# Friendsgiving Menu

printable menu

[lxwine.com](http://lxwine.com)

[/friendsgivingwith-  
LXV-menu](https://www.instagram.com/friendsgivingwithLXV-menu)



FOR OUR FRIENDS...

Date \_\_\_\_\_

## menu

### Friendsgiving Turkey

*Succulent turkey breast brined in LXV spices, roasted to golden perfection with a crispy skin.*

### Umami Marrow Roast

*Perfectly roasted bone marrow seasoned with a savory spice blend, dizzled with olive oil, and served with crusty bread.*

### Golden Cauliflower Steaks

*Tender cauliflower steaks roasted to perfection, infused with a rich spice blend, and garnished with grated Parmesan cheese.*

### Spicy Kimchi Bread Stuffing

*A bold and flavorful bread stuffing with a spicy kick, featuring home-made kimchi and aromatic spices.*

### Flavors of Asia Fried Rice

*Aromatic rice stir-fried with mixed vegetables and a special spice blend, topped with scrambled eggs and garnished with green onions.*

## LXV WINES

2023 BLANC DE FRANC | 2022 SECRET  
2022 TEMPO | 2022 RESERVE CAB SAUV



Please share your  
pictures and recipes on  
Instagram to win a gift  
box of 10 LXV spices

#friendsgivingwithLXV  
#comeoveroctober  
#pair\_with\_chef\_rachel

Recipes by  
**Chef Rachel Ponce**

For additional recipes:  
[lxwine.com/recipes](http://lxwine.com/recipes)





2023

## BLANC DE FRANC

ECKHERT FAMILY VINEYARD, PASO ROBLES

PRODUCTION ~ 325 CASES

RIPE PEAR | MEYER LEMON | GOLDEN RASPBERRIES |  
HAZELNUT | HONEYSUCKLE | CANDIED GRAPEFRUIT PEEL



*a vivacious expression of Cab Franc. Essence of refinement, merging delicate layers & balanced intensity, making it intriguing & sophisticated.*



*Eckbert Family Vineyard: Vineyard dedicated to growing Cab Franc, site offers the appropriate microclimate to burn off the pyrizines early.*



*The 2023 vintage in Paso Robles featured record rains, cool temperatures, delayed harvest by 4-5 weeks, and extended hang time, resulting in complex, robust flavors.*



*French oak barriques: 1/3 new (Tonnellerie Ó - blonde toast), 1/3 once-used, 1/3 neutral. Aged 10 months on lees.*



*LXV Spice pairing - A foil | Apple Powder, Hibiscus, Orange Peel, Cranberry Powder, Granulated Honey, Nutmeg*



*Nature of Dishes: Citrus and floral aromas complement seafood, fresh salads, and creamy cheeses.*



FOR EASY REFERENCE ON  
CELLAR TRACKER, VINOUS, OR  
FOR SOCIAL MEDIA :)





2022  
GABERNET FRANC  
CLUB RESERVE | BARREL SELECT  
PORTICO HILLS. SANTA YNEZ - 6 BARRELS ONLY

VIBRANT VIOLET | BLUEBERRY | ELDERBERRY |  
HIBISCUS | SAGE | BING CHERRIES | VANILLA | GRAPHITE

✧✧✧ *the Loire grace, delicate acidity, light red fruit, and herbaceous notes, softly deepened by a sunlit warmth.*

✧ *Portico Hills, Santa Ynez - Small, 1.5 acre, 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. This is important for the ripening of Cab Franc.*

✧ *Vintage 2022 was characterized by its early heat but moderated by the coastal influences in Santa Barbara, allowing for a gradual and full maturation of the Cabernet Franc.*

☪ *50 % Tonnellerie Quintessence (Montpensier forests)*

✧ *LXV Pairing - Silk Road | Savory, Thyme, Basil, Marjoram, Tarragon, Oregano, Mint, Lavender & other spices*

☪ *Pairing: Bright acidity and herbal notes pair with roasted vegetables, mushrooms, and lean meats.*



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CELLAR TRACKER, VINOUS, OR  
FOR SOCIAL MEDIA :)



# 2022 THE TEMPO

50% CABERNET FRANC, 42% MERLOT, 8% PETIT VERDOT  
CENTRAL COAST, CALIFORNIA | PRODUCTION ~ 300 CASES

STRAWBERRIES AND CREAM | CASSIS | RASPBERRY  
GRAPHITE | VIBURNUM | BUTTERSCOTCH.

- ✧ ✧ ✧ *an homage to the right bank of Bordeaux, the wine weaves together the graceful whispers of Cabernet Franc with the soulful embrace of Merlot*
- ☼ *Vineyards: ONX, G2 (North), Vogelzang | Vineyards focus on low yields, exceptional fruit quality, and the unique character of their site, ensuring each wine reflects its terroir with precision and authenticity.*
- 🍷 *2022 was a tale of two harvests: an early, rapid pick during intense heat; a delayed second harvest with balanced ripeness and phenolics.*
- 🍷 *Aged in combination of new (~50%) and neutral (~50%) French oak*
- 🌿 *LXV Spice pairing - **Mystic Orient** | Red miso, Garlic, Scallions, Sugar, Cabbage, Ginger, Garam masala, Turmeric, & other spices*
- 🍷 *Nature of Dishes: Juicy and fruit-forward, ideal with grilled meats, stews, and tomato dishes.*



LXV  
2022  
THE TEMPO  
CAB FRANC, MERLOT, PV  
drink by: 2031  
serving temp ~ 65°F  
just below room temp

Drink with \_\_\_\_\_



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FOR SOCIAL MEDIA :)



# 2022 THE SECRET

77% CABERNET SAUVIGNON, 15% PETIT VERDOT, 8% MERLOT  
CENTRAL COAST, CALIFORNIA | PRODUCTION ~ 325 CASES

RED CHERRY | CRANBERRY | VIOLET |  
FRESH HERBS | VANILLA | GRAPHITE

✧✧✧ *an homage to the left bank of Bordeaux with a deep desire to capture the poetic essence of Margaux*

☀️ *Vineyards: Gateway, G2 (North), ONX, Vogelzang | All vineyards that focus on low yields, exceptional fruit quality, and the unique character of their site, ensuring each wine reflects its terroir with precision and authenticity.*

🍇 *2022 was a tale of two harvests: an early, rapid pick during intense heat; a delayed second harvest with balanced ripeness and phenolics.*

🍷 *Aged in combination of new (~50%) and neutral (~50%) French oak*

🌿 *LXV Spice pairing - Pharaoh's Brine - ONION, SALT, CRUSHED-CAPERS, VINEGAR, GARLIC, SAGE, DILL, & OTHER SPICES*

🍷 *Nature of Dishes: Elegant with soft tannins; perfect for lamb, duck, and earthy sauces.*



FOR EASY REFERENCE ON  
CELLAR TRACKER, VINOUS, OR  
FOR SOCIAL MEDIA :)







## SPICY KIMCHI BREAD STUFFING (VEG)

+  
MYSTIC ORIENT  
(SPICE BLEND)

### *Ingredients:*

2 cups breadcrumbs/stale bread, torn into small pieces  
2 cups kimchi, chopped  
1/2 cup kimchi juice  
1 onion, chopped  
3 cloves garlic, minced  
1 tbsp soy sauce  
1 tbsp sesame oil  
1 tbsp spice blend  
2 cups vegetable stock

Preheat oven to 350°F. Heat a large skillet over medium heat, add chopped onion, and cook until soft and translucent, about 5 minutes. Add minced garlic and cook for another 1-2 minutes until fragrant. Add chopped kimchi, stir to combine, and cook for 5-7 minutes, stirring occasionally. Add breadcrumbs and toss.

In a small bowl, mix kimchi juice, soy sauce, vegetable stock, spice blend, and sesame oil. Pour over the stuffing mixture in the skillet and stir to combine. Transfer to a baking dish and bake for 30 minutes.

Remove from oven and serve! Enjoy!

**LXV Pairing: 2022 the Tempo | 2022 Reserve Cab Sauv**



## FLAVORS OF ASIA FRIED RICE (VEG)

+  
MYSTIC ORIENT  
(SPICE BLEND)

### *Ingredients:*

2 cups cooked rice (preferably day-old, cold rice)  
2 tbsp vegetable oil  
2 eggs, beaten  
1 small onion, chopped | 2 cloves garlic, minced  
1 cup mixed vegetables (such as peas, carrots, corn)  
2-3 tbsp soy sauce | 1 tbsp oyster sauce (optional)  
1 tbsp spice blend  
Green onions, chopped for garnish

Heat 1 tablespoon of vegetable oil in a large pan or wok over medium-high heat. Add the beaten eggs and scramble until cooked through. Remove and set aside.

In the same pan, add the remaining oil and sauté the onions and garlic until fragrant. Add mixed vegetables and cook until tender. Add cooked rice, breaking up any clumps.

Pour soy sauce and oyster sauce (if using) over the rice and vegetables. Stir well to combine. Add the scrambled eggs back into the pan and mix well.

Cook for a few more minutes, stirring occasionally, until everything is heated through. Season with spice blend. Garnish with chopped green onions.

**LXV Pairing: 2022 the Tempo | 2022 Reserve Cab Sauv**



FRIENDSGIVING TURKEY  
+  
PHARAOH'S BRINE  
(SPICE BLEND)

*Ingredients:*

2 - 3 lb turkey breast  
1 tbsp spice blend

In a large container, whisk together 1 tbsp LXV spice blend with 2 cups of water. Submerge a 2 lb turkey breast in the brine, cover, and refrigerate for at least 7 hours, or overnight for best results.

Preheat the oven to 325°F. Remove the turkey from the brine, pat dry, and place in a roasting pan. Roast for 20 minutes per pound.

For the last 20 minutes, increase the oven temperature to 400°F to crisp the skin. Let the turkey rest for 10 minutes before carving.

**LXV Pairing: 2022 the Secret**



UMAMI MARROW  
ROAST  
+  
PHARAOH'S BRINE  
(SPICE BLEND)

*Ingredients:*

2-3 pounds of beef bone marrow  
1 tbsp spice blend  
(plus extra for finishing)  
Crusty bread  
Olive oil

Preheat the oven to 400°F.

In a container, add 1 tbsp of the spice blend and cover with 2 cups of water. Whisk to combine. Add the bone marrow to the brine mixture and refrigerate for at least 7 hours, or overnight for best results.

Place the bone marrow on a baking sheet and drizzle with olive oil. Roast in the oven for about 20-25 minutes, or until the marrow is golden brown and bubbly.

Finish with more of the LXV spice blend and serve with toasted bread.

**LXV Pairing: 2022 the Secret**



GOLDEN CAULIFLOWER  
STEAKS (VEG)  
+  
PHARAOH'S BRINE  
(SPICE BLEND)

*Ingredients:*

1 large head of cauliflower  
1 tbsp spice blend  
Olive oil  
Optional: grated Parmesan cheese

Preheat the oven to 425°F. Remove the outer leaves from the cauliflower and trim the stem so it sits flat.

Slice the cauliflower into 1-inch thick "steaks" by cutting through the center of the head; you should get 2-3 steaks depending on the size.

Brush both sides with olive oil and place on a parchment-lined baking sheet. Sprinkle the spice mixture over both sides.

Roast for 25-30 minutes, flipping halfway through, until tender and golden brown. Remove from the oven and let rest before serving.

Serve with grated Parmesan cheese if desired.

**LXV Pairing: 2022 the Secret**







ABOUT LXV



### ***Jeffrey Strekas, Winemaker***

*Jeffrey Strekas, originally from northern Connecticut, holds a Chemical Engineering degree from Worcester Polytechnic Institute. During a six-year career in the biopharmaceutical industry, where he developed live virus vaccines and monoclonal antibodies, Jeffrey discovered his passion for wine. This newfound interest led him to pursue winemaking, completing the required coursework to enter the UC Davis Masters program in Viticulture and Enology.*

*His winemaking journey has since taken him to esteemed regions, including Napa Valley, where he worked at Merryvale, Franciscan, and Round Pond Estate. He also gained international experience in Australia at Mollydooker.*

*Jeffrey's winemaking philosophy centers on allowing vineyards to express themselves, focusing on crafting balanced and refreshing wines. His recent interests include Riesling from the Nabe, Arinto from the Azores, Caricante from Sicily, and Cabernet Franc from various regions. His engineering background, combined with his creative approach, contributes to the complexity and quality of the wines he produces.*

### ***Consulting Winemaker, Frederick Ammons***

*That the best wines are the result of an agricultural endeavor comes naturally to Frederick. Growing up on a farm in Colorado and after completing an undergraduate diploma in biology, his desire to marry old world tradition and craft with science and innovation lead him to Bordeaux where he became the 6th American to complete the Diplôme National d'Œnologie from the Faculté d'Œnologie at the University of Bordeaux.*

*With over 25 vintages of experience Frederick has worked with a number of prestigious domaines in France and California including Château Pape Clément, Opus One, Seavey, 9 years as winemaker at Harlan Estate Napa Valley Reserve and Rudd Estate, where he served as winegrower for 8 vintages. A futurist, always exploring the potential for an estate, his Franco-American experience, bridges the old world and new, applying the best of both in practice with a long term perspective.*

*Frederick launched VinCru in 2020 to invest his experience with new producers as well as established properties that share his belief that the pursuit of great wine begins in the estate vineyard. Frederick and his wife, Marie-Laure, produce their own wine under the label Nid Tissé.*

*For a believer in life long learning, wine growing is the culmination of multiple interests. It is the marriage between culture, science, history and taste -all grounded in agriculture, and challenges a deeper understanding with each vintage.*





NEETA AND KUNAL MITTAL, co-founders of LXV, vehemently declare themselves as “seekers”- together, they bring a relentless quest for discovery, cultural richness, and innovative vision to winemaking, creating exceptional wines that celebrate both heritage and modernity.

### ***Kunal Mittal***

*Kunal Mittal brings a unique blend of innovation and strategic vision to LXV. A computer engineer and avid pilot, Kunal approaches viticulture as an adventurous paradigm. He champions sustainable vineyard practices, including polyculture and organic farming, to enhance terroir expression and promote biodiversity. Beyond winemaking, Kunal sits on the board of various startups, leveraging his business acumen to foster growth and innovation.*

### ***Neeta Mittal***

*Neeta Mittal channels her insatiable curiosity and adventurous spirit into every aspect of her work. With a degree in engineering from Berkeley and experience in storytelling as a dancer and moviemaker, she masterfully weaves her Indian heritage into wine, crafting a unique wine and spice pairing experience recognized by Wine Enthusiast as one of the top tasting experiences. Her dedication extends beyond winemaking; she explores flavor impacts on taste recovery with the Cancer Support Community, mentors new entrepreneurs, and serves on the Paso Robles Cab Collective board, continuously fostering a sense of community.*



*fog from Pacific Ocean*  
Bien Nacido,  
Santa Maria  
Summer of 2022



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



*75 year old vine*  
Château Tour Percy  
Saint-Émilion Grand Cru  
Winter of 2024  
(first bottling of Maison Mittal)

# VINEYARDS OF LXV

*At LXV, we craft wines that embody the harmony of exceptional terroir, sustainable viticulture, and deep stewardship, delivering the purest expression of the land.*

## ***Site Sanctity***

*We carefully select vineyard sites based on unique soil compositions, climate, and topography, ensuring that each varietal thrives. Our commitment to preserving the environment is reflected in our avoidance of harmful practices like herbicides and overuse of chemicals, instead promoting biodiversity and healthy, live soils.*

## ***Precision Viticulture***

*At the core of our practices, we emphasize sustainability with efficient water use, controlled nitrogen, and balanced canopy cover for optimal ripening. Hand harvesting ensures careful grape selection, while ongoing data monitoring supports vineyard health and produce quality.*

## ***Holistic Stewardship***

*We embrace a holistic stewardship philosophy, recognizing the vital role of trees and natural ecosystems in enhancing soil fertility and climate resilience. By fostering biodiversity and supporting complex agroecosystems, we ensure the long-term vitality of our vineyards and the broader environment, preparing the land for future generations.*

*“The land is the real teacher. All we need as students is mindfulness.” - Robin Wall Kimmerer*

## OUR VINEYARDS

### *Willow Creek, Paso Robles*

Arnaa.N Estate  
G2 (North)  
Gateway

### *Santa Barbara AVA*

Bien Nacido  
Portico Hills  
White Hawk  
Vogelzang

### *Saint-Émilion, Bordeaux*

Château Tour Perey



# 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 a viticultural exemplar, known for its rich mosaic of terroirs, pioneering techniques, mastery of blending, and economic foresight that merges heritage with a framework for sustained prosperity and 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: Focused vineyard management, including pruning, canopy control, and sustainable practices to boost 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 & Tradition: Balancing time-honored techniques with modern innovations in vineyard and winery to consistently enhance 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)*



## FLAVOR PAIRINGS AT LXV

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

*The complex web of flavors includes familiar seasonings such as herbs and baking spices; exotic ingredients such as black truffle salt, miso, rose hips and rose petals; and some very unique elements such as nutritional yeast, mandarina hops, and Persian Lime.*

*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.*



## 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 pairing:** the Spell (Syrah-Cab Sauv), the Tempo (Cab, Cab Franc, Merlot, PV)

**Other Wines to pair:** Wines with a creamy, velvety texture or those with notes of chocolate, spice, and a hint of sweetness.

Merlot | Pinot Noir | Oaked Chardonnay | Grenache | Syrah | Viognier

**Easy Recipes:** Add to a marinade for pork or duck, sprinkle on roasted acorn squash, use in a chocolate sauce for grilled meats, or mix into a dessert recipe like chocolate mousse or spice-infused truffles.



**L'ESSENZA DEL RAGU** | *Sattu (Roasted Gram), Shiitake, Nutritional Yeast, Tomato, & other spices*

**LXV pairing:** the Jewel (Sangiovese - PV), Reserve Sangiovese, Blanc de Sangiovese

**Other Wines to pair:** med - fWines with a savory, umami character or those with bright acidity and earthy undertones.

Chianti | Barbera | Nebbiolo | Pinot Noir | Tempranillo

**Easy Recipes:** Incorporate into a classic tomato-based pasta sauce, use as a seasoning for roasted vegetables, mix into a risotto for a savory depth, or add to a breadcrumb topping for baked dishes.



**KHMELI SUNELI** | *Fenugreek, Marigold, Mint, Dill, Honey, Savory, Orange Peel, & other spices*

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

**Other Wines to pair:** Wines with herbal, citrusy notes or those with a delicate balance of sweetness and acidity.

Verdejo | Grüner Veltliner | Albariño | Riesling (dry) | Pinot Grigio

**Easy Recipes:** Use as a seasoning for grilled chicken or fish, sprinkle over a fresh salad, add to a yogurt-based dip, or mix into a honey glaze for roasted vegetables.



**CHAI SPICE** | *Milk, Black Tea, Tulsi, Cardamom, Star Anise, Rose Petals, Cloves, & Other Spices*

**LXV pairing:** the Tempo, Reserve Petit Verdot

**Other Wines to pair:** Wines with spiced, earthy notes or those that can balance the warmth and aromatic spices.

Port | Shiraz | Châteauneuf-du-Pape | Madeira | Zinfandel

**Easy Recipes:** Mix into a warm milk for a chai latte, infuse into a custard or crème brûlée, add to a spice blend for roasted meats, or incorporate into a cake batter for a chai-flavored dessert.



**SILK ROAD** | *Basil, Dill, Persian Lime, Black Pepper, Garlic, Onion, Mustard powder, & other spices*

**LXV 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 | Cab 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, Mango powder, Corinader, Lavender, & other spices*

**LXV Wine pairing:** the Tempo, Reserve Syrah, Reserve Cabernet Sauvignon

**Other Wines to Pair:** Rich, bold reds with a touch of spice or smoky notes; some off-dry whites.

Shiraz | Tempranillo | Petite Sirah | Malbec | Gewürztraminer (off-dry) | Chenin Blanc (off-dry)

**Easy Recipes:** Use as a rub for slow-cooked lamb, sprinkle on roasted sweet potatoes, add a twist to your favorite chili recipe, or use in a coffee-based marinade for beef or pork.



**PERFUMED GARDEN** | *Hibiscus, Lavender, Coriander, Cumin, Persian lime, Black garlic & other spices*

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

**Other Wines to pair:** Wines with floral, aromatic profiles, balanced acidity, and a touch of fruitiness.

Rosé | Gewürztraminer (dry) | Viognier | Pinot Gris | Torrontés | Albarino | Pinot Noir

**Easy Recipes:** Create a fragrant rub for grilled chicken, enhance roasted beet salad, add a floral twist to couscous, or incorporate into a vinaigrette for a fresh summer salad.



**SMOLDER NOTES** | *Lapsang Souchong Tea, Garlic, Fennel, Rosemary, BlackPepper, Paprika, Marjoram, other spices*

**LXV pairing:** Reserve Cabernet Sauvignon, Reserve Syrah

**Other Wines to pair:** Robust reds with smoky, earthy undertones, or full-bodied savory wines

Syrah | Mourvèdre | Malbec | Cabernet Sauvignon | Zinfandel | Sangiovese

**Easy Recipes:** Use as a rub for smoked meats, enhance grilled vegetables, add depth to stews and braises, or mix into a barbecue sauce for an extra layer of smoky flavor.

# THE LXV CLUB

## A VISION OF CONNECTION AND LEGACY

*Joining the LXV Wine Club is about more than enjoying exclusive benefits—it's about becoming part of a larger vision deeply rooted in culture, tradition, and a commitment to sustainability. At the heart of LXV is a vibrant community where members are valued not just for their love of fine wine but for the unique spirit they bring to our shared journey. Together, we honor the traditions of winemaking while embracing innovative, sustainable practices that respect the land and preserve it for future generations.*

*As a member, you are integral to our story, helping to shape the future of LXV while celebrating the rich heritage that defines us. Your access to our most exclusive wines is just the beginning; being part of this club means engaging in a deeper connection with the people, the land, and the culture that make LXV extraordinary. With every shipment, every event, and every shared experience, we create something meaningful together.*

*Beyond the usual perks, our club is about people—about you—and the collective impact we can make. Welcome to a community where every member matters, every tradition is cherished, and every moment is a step towards a greater vision. Welcome to LXV.*



**MESO** | *A site's unique micro-environment that can be influenced by human intention.*

**MESO by LXV** | *A curated collection of LXV's coveted site selections, emphasizing rich texture and complex profiles, specially curated for the distinguished wine lists of prestigious venues worldwide.*

**2021 LXV MESO CABERNET SAUVIGNON**  
GATEWAY VINEYARD IN WILLOW CREEK AVA

**2019 LXV MESO CABERNET SAUVIGNON**  
GATEWAY VINEYARD IN WILLOW CREEK AVA

**2021 LXV MESO SYRAH**  
BIEN NACIDO VINEYARD IN SANTA MARIA AVA

**2023 LXV BLANC DE SANGIOVESE**  
WHITE HAWK VINEYARD IN SANTA BARBARA AVA

**CLUB** | *Neeta and Kunal welcome you to join this exclusive group of wine connoisseurs and culinary enthusiasts.*

1 shipment per year X 6 bottles

This is an exclusive invitation!

You are cordially invited to an exclusive preview of our collection, "Meso by LXV."

"Meso by LXV" is an anthology of LXV wines that celebrates the finest vineyards we harvest. Derived from the viticultural term "mesoclimat," which refers to the climate of a single vineyard, these wines have been meticulously crafted and curated for discerning wine enthusiasts and esteemed fine dining establishments.

The wines will be paired with elements crafted by Chef Rachel Ponce.





**@CABFRANCMASTERS**

**SAT, MAR 15TH | SUN, MAR 16TH**  
*industry* *enthusiasts*

This third edition will highlight the exceptional terroir, dedicated stewardship, and the varied winemaking styles and philosophies of our revered vintners in Paso Robles. Agenda includes seminars, food pairings, and a grand tasting.



2024 will celebrate the inaugural launch of the International CAB Symposium (ICS).

75+ international and U.S. wineries will come together for the annual global celebration of Bordeaux varietals.

Guests will include trade, media, influencers, and wine enthusiasts.

Oct 30th to Nov 2nd

**LXV will be participating on the Cabernet Franc panel led by Sara Schneider, along with other illustrious wineries such as Andrew Will, Hourglass, Jonata, and the iconic Lang & Reed**

**VIRTUAL**

THE LXV MASTERCLASS SERIES

CHAPTER 1 | DIVE INTO THE LEFT BANK OF BORDEAUX  
(CLUB MEMBERS ONLY)

more info: [exploretock.com/lxv-wine](https://exploretock.com/lxv-wine)



## THE BORDEAUX AFFAIR

3 - Bottle Gift Box

\$225 | \$195 (club)



2023 SAUVIGNON BLANC

2022 CAB FRANC -BARREL SELECT

2021 PETIT VERDOT - RESERVE

"In the act of giving, the soul dances;  
a true gift is an echo of that divine joy." - Neeta Mittal

[lxvwine.com/gift-boxes](https://lxvwine.com/gift-boxes)



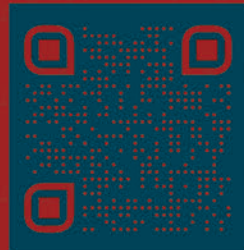
## PERFUMED GARDEN

*a tasting flight* - \$95

Here's your chance to share the LxV experience with  
family, friends, and co-workers...

- Set of four LxV wines  
(3.5oz | Coravined)
- Set of 4 pairing spices | reci-  
pes
- Instructional videos
- Option for Live tasting  
&
- One beautiful packaging!

[lxvwine.com/perfumed-garden](https://lxvwine.com/perfumed-garden)



**SAT,  
OCT 26TH**

YOU ARE INVITED TO HOST AN EXCLUSIVE FRIENDSGIVING!