



# FOXEN

## Anchor Club Newsletter

April 2025

Dear Members,

Happy Spring to all of our amazing wine club members! We hope you are all enjoying these longer days of sunshine and warmer weather like we are. Our goal for the wines in this release is to add to that sunshine!

Spring in the Santa Ynez and Santa Maria Valleys is a time of renewal and vibrant beauty. The landscape and our vineyards come alive with blooming wildflowers and bright green grasses, and we get budbreak in our estate vineyards, which came earlier this month. We had lighter than usual

rainfall this year, with the majority of inches happening in March, but just enough to keep the vines and cover-crop happy and healthy. We even had a light dusting of snow on our mountaintops in early March! The lack of rainfall, while always a concern for Californians, is something we have experienced before and are ready for and it is just part of the ups and downs of winemaking on the central coast.

This is always a joyfully busy time at the winery. David and the winemaking team had a successful bottling in March and are currently blending and racking wines to prepare to bottle again in early summer. There is a consensus among us all that these are some of the most exciting wines being bottled to date-- we can't wait for you all to try them!

This April we are celebrating our 40th year at Foxen... 40 is a big deal right? We kicked off the month with wine dinners and library tastings and we loved seeing so many of you come out to enjoy these special events. If you weren't able to join us for the merriment, we hope you can make it out to one of our Wine Club Tasting Room Takeover events. The next one is April 12... so come out and see us!

We look forward to celebrating with you and sharing the fruits of our labor. Thank you for being a valued member of the Foxen Wine Club.

Cheers,

The Foxen Team



### April 2025 Payment Detail

**Pickup Members:**

\$218.89 (including your 15% discount and local CA sales tax)

**Shipping Members:**

\$249.06 (including your 15% discount, local CA sales tax and CA shipping\*)

*\*Your state tax and/or shipping rate may be different depending on your shipping address.*

# Wine Notes

## 2021 PINOT NOIR, BIEN NACIDO VINEYARD - BLOCK 8

Our beloved “Block 8” at Bien Nacido Vineyard sits at 800 feet elevation on the north bank of the Sisquoc River. As is almost always the case, “Block 8” was our first Pinot Noir pick of the 2021 vintage, beginning August 27th. However, due to the diverse clones and aspects throughout the block, coupled with mild weather throughout August and September that slowed down the ripening process, the entirety of the block was not fully picked until September 30th, almost five weeks after we began picking. All five of the Pinot Noir clones here (Dijon clones 113 & 115, Pommard, Wadenswil, and Mt. Eden) were picked and vinified separately, before blending the following spring. The 2021 “Block 8” saw a total of 16 months in small French oak barrels, of which 35% were new. The nose here is full of bright red fruit aromas (strawberry, cherry, and pomegranate) with undertones of vanilla and a potpourri of dried herbs and spices. It is round and elegant, with just a hint of black tea-like tannins. Pair this with a light meat dish. We tried it with creamy tarragon chicken and it was exquisite! Drink now through 2032. -P. Bingo Wathen, Associate Winegrower

**Production: 467 cases | SIP Certified**

**Retail: \$68.00 | Anchor Club Price: \$57.80**

**94 points - Vinous**

**94 points - Wine Advocate**

**94 points - International Wine Report**

**93 points - Wine Enthusiast**

**92 points - Wine Spectator**

## 2022 PINOT NOIR, JOHN SEBASTIANO VINEYARD

John Sebastiano Vineyard lies at the eastern end of the Sta. Rita Hills AVA, where temperatures are on average a few degrees warmer than those sites at the western end of the appellation. However, due to its relatively high elevation and exposure to the western winds, John Sebastiano remains a rugged, cool climate site. Our blocks at John Sebastiano are comprised of three Pinot Noir clones (Swan, Dijon 667, and Pommard), all three of which were harvested on September 7th of that year. Each lot was vinified and aged separately before blending the following spring, then aged an additional year in barrel before bottling in March of 2024. This is a classic “JSV”: quite earth-driven upon opening, then growing into a bouquet of red and black fruits. It is round and plush on the palate, with a long, spicy finish. If we get a little more rain this year, this could line up nicely with a late-spring batch of chanterelle mushrooms. If not, go with a smashburger. Drink now through 2030.

-P. Bingo Wathen, Associate Winegrower

**Production: 446 cases**

**Retail: \$60.00 | Anchor Club Price: \$51.00**

**95 points - Owen Bargreen**

**94 points - Vinous**

# Wine Notes

## 2022 MOURVÈDRE, SANTA YNEZ VALLEY

We are excited to share this limited production Mourvèdre from Santa Ynez Valley, a first-time bottling for Foxen! It is a blend of two premium vineyard sites (Athyrium and Vogelzang) on the eastern side of the Santa Ynez Valley AVA. Both sites were picked during the third week of October in 2022. While originally intended as blending components for other cuvées, after tasting through the finished 2022 wines, both vineyards stood out enough that we decided to blend the two and keep them as a 100% Mourvèdre bottling. The 2022 Mourvèdre was aged for 20 months in neutral French oak barrels. The nose on this is intense, full of ripe red fruit aromas (strawberry and cherry) backed by notes of blackberry and tobacco. On the palate, there is both red and black fruit aplenty, as well as a bit of smoked meat and bitter chocolate, with just a hint of tannins on the long, fruity finish. Pair this with game meat like venison or wild boar, or a stew of root vegetables. Drink now though 2030.

-P. Bingo Wathen, Associate Winegrower

**Production: 327 cases**

**Retail: \$55 | Anchor Club Price: \$46.75**

## 2022 RANGE 30 WEST

The Range 30 West is our Santa Barbara County blend of Merlot (67%) and Cabernet Franc (33%). In 2022, the Merlot (from Vogelzang Vineyard in Happy Canyon) was harvested during the last week of September, followed by the Cabernet Franc (from our estate Tinaquaic Vineyard) two weeks later. Each lot was fermented and aged separately, before being blended prior to bottling in August of 2024. Overall, the "Range" was aged for 23 months in small French oak barrels, of which 50% were new.

The Merlot provides the core fruit in this blend with notes of cherry, black plum, cacao and star anise, as well as a velvety tannic grip; while the Cabernet Franc brings accents of raspberry and dried chiles, along with some firm acidity. One of our heavier reds, the Range 30 West works well with an oak-grilled ribeye with garlic bread and chimichurri. Drink now through 2034. -P. Bingo Wathen, Associate Winegrower

**Production: 297 cases**

**Retail: \$56.00 | Anchor Club Price: \$47.60**



## Upcoming Events



### April 4-6, 2025 - 40th Anniversary Weekend - FOXEN - Santa María, CA

We hope you will join us to celebrate 40 years of Foxen wines! The weekend will include food trucks, library tastings and live music. For more information and exclusive event tickets, visit <https://www.foxenvineyard.com/visit-us/events>.

### April 12, 2025 - Saunters & Sips - Museum of Ventura County - Ventura, CA

Taste over 25 Sta. Rita Hills wineries where they will be showcasing their current and new release Pinot Noirs, Chardonnays, and more! High on the Hog Catering will be providing delicious BBQ and snacks. Music by The Salty Strings will round out this event for a lovely Spring afternoon. For more information and to purchase tickets, visit <https://www.staritahills.com/events>.

### April 12, 2025 - Members Tasting Room Takeover - FOXEN - Santa María, CA

Mingle with Foxen family and friends while tasting a preview of your April Anchor Club wines and some new releases. To RSVP, please email us at [tastingroom@foxenvineyard.com](mailto:tastingroom@foxenvineyard.com).

### May 3, 2025 - Roar & Pour - Santa Barbara Zoo - Santa Barbara, CA

The animals stay out late and the wine flows at the Zoo's annual Roar and Pour wine festival. Featuring tastings from 25+ local wineries, tasty eats available for purchase from food trucks and Rincon Catering, music, train rides, giraffe feedings, and exclusive access to Zoo grounds after hours. VIP tickets include early entry, complimentary appetizers, and animal encounters. For more information and tickets, visit <https://www.sbzoo.org/events-calendar/event/4744100>.

### May 3, 2025 - Hella Chenin - Hammerling Wines - Berkeley, CA

Join Riley at a one-day festival all about giving Chenin Blanc the love it deserves. This year's event features 26 California winemakers and 10 from South Africa. All profits from the event will be donated to LA fire relief efforts. For more information and tickets, visit <https://hellacheninwinefest.com>.

### May 10, 2025 - Historical Vineyard Society in the City - Fort Mason - San Francisco, CA

Join us for a gathering of 20+ Historic Vineyard wineries. You'll have the opportunity to taste wines from dozens of historic vineyards, spanning from Calistoga Barbera to Santa Cruz Cabernet Sauvignon; from quintessential Alexander Valley Zinfandel to Contra Costa Carignan and Los Olivos Syrah. For tickets, visit <https://historicvineyardsociety.org/events/hvs-in-sf-2025>.

### May 12-18, 2025 - SB Culinary Experience - Santa Barbara, CA

The Santa Barbara Culinary Experience, in partnership with The Julia Child Foundation for Gastronomy and the Culinary Arts, is an annual celebration of all things food & drink in Santa Barbara County. Through our partnership with the Foundation, a portion of the proceeds from all Santa Barbara Culinary Experience events is used to make grants to local nonprofit organizations making a difference in Santa Barbara County's food system. For more information and tickets, visit <https://sbce.events>.

### June 28, 2025 - Anchor Club BBQ - FOXEN - Santa María, CA

Save the date for a fun afternoon of great wine, BBQ by Plemmons Catering, live music, and raffles. More details and ticket pricing will be sent in an upcoming wine club email.

**\*Don't forget to follow us on Facebook and Instagram to stay connected to all things Foxen\***