



FOXEN

Compass 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 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

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April 2025 Payment Detail

Pickup Members:

\$89.76 (including your 15% discount and local CA sales tax)

Shipping Members:

\$115.62 (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 CHARDONNAY, TINAQUAIC VINEYARD

Our dry-farmed estate vineyard lies on a hillside overlooking Foxen Canyon. “Dry-farmed” means these vines do not get irrigated and rely solely on rainfall for their water uptake. 2021 was considered a dry year, with rainfall amounts totaling nine inches. Despite the lack of water, the Chardonnay yields were actually above average, with the crop as a whole averaging 2.4 tons per acre, or 3.5 pounds per vine (this may have been partly due to above average rainfall the prior year – 16 inches!). Harvested the second and fourth week of September, this was fermented and then aged sur lie in 500-liter oak puncheons (1/4 new oak) for eight months before bottling in June of the following year. 2021 was also a relatively cool growing season, so in terms of aromatics this Chardonnay has less of the tropical fruit notes we find in warmer vintages, and instead a more subtle, nuanced profile:

yuzu, honeycomb, and brioche backed by notes of tarragon and lemon meringue. Round and juicy on the palate, this begs for a pairing of lobster, either split on the grill with butter or thrown in a roll with some béarnaise sauce. Drink now through 2028.

-P. Bingo Wathen, Associate Winegrower

Production: 889 cases

Retail Price: \$44

Compass Club price: \$37.40

94 points - Vinous

93 points - Wine Enthusiast

93 points - JebDunnuck.com

93 points - International Wine Report



Wine Notes

2021 CABERNET FRANC, TINAQUAIC VINEYARD

Our estate grown Cabernet Franc represents both the upper hillside block (Alta) and lower block (Bajita) of Tinaquaic Vineyard. In 2021, we harvested each block separately at optimal ripeness between the 8th and 19th of October. Fermentations were carried out over three to four weeks. The finished wine was put into barrels and left in the cellar until the following Spring, when it was racked off its lees (yeast particles and sediments) and then blended. This wine gets a total ageing of twenty months in French oak barrels (12% new). Located towards the southeastern corner of the Santa Maria Valley, the climate here is a sweet spot for growing Cabernet Franc. If it were any farther west, ripening would be troublesome due to the ocean's cooling influence. Any farther east, temperatures are warmer and we would miss out on those cool-climate Cab Franc characteristics like those found here: bright red fruit (Bing cherry and red currant), plum, herbs (marjoram and oregano) and fresh pencil shavings. On the palate, there is plenty of acidity and velvety tannins to keep this wine ageing in the cellar for years to come. I like to pair this with lamb chops or steak, and peperonata (Italian vegetable stew with peppers and tomatoes) or grilled vegetables. Drink now through 2036.

-P. Bingo Wathen, Associate Winegrower

Production: 619 cases

Retail Price: \$54.00

Compass Club Price: \$45.90

96 points - JebDunnuck.com

94 points - Vinous

92 points - Wine Enthusiast

92 points - Owen Bargreen

91 points - Wine Advocate



Upcoming Events

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

Mingle with Foxen family and friends while tasting a preview of your April Compass Club wines and some new releases. To RSVP, please email us at 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>.

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