



FOXEN

Compass Club Newsletter

November 2024

Dear Members,

Hello again from everyone here at FOXEN! We are happy to be back to our regular wine club releases after a whirlwind of a summer and start of fall. We hope everyone had a relaxing and joy-filled summer season.

Our summer was full of ups and downs and excitement –both good and bad! As many of you already know, Santa Barbara experienced our largest wildfire in many years in July. The Lake Fire burned more than 40,000 acres in the Los Padres National Forest and beyond, and the fire came uncomfortably close to FOXEN, within 4 miles, and we were forced to close the winery for a week. With the hard work of our amazing firefighters we had no damage to our property or vines. Thank you all for your lovely messages and calls during that stressful time.



September brought some of the warmest temperatures of the year. And after a year of above-average rainfall, our vines and yields are as happy and healthy as we have ever seen them. Overall, 2024 has been warmer on average than 2023 where we saw a much more mild summer.

We have some exciting news to share as of August 2024... Our estate vineyard at FOXEN, the Tinaquaic Vineyard, is officially SIP (Sustainability in Practice) Certified! This special certification has been a goal of Foxen and our winemaking team for quite some time. SIP Certification is a rigorous program for wineries and vineyards in California that emphasizes environmental stewardship, social equity, and economic viability. The process of becoming SIP certified involves a comprehensive third-party verification, ensuring that certified wineries adhere to sustainable practices such as water and energy conservation, habitat protection, and responsible pest management. It also considers the social aspects of sustainability, including fair treatment of employees and community engagement. You may have noticed a new stamp on the back labels of some of our wines, and now that will include all wines made from Tinaquaic Vineyard.

Thank you all for your continued loyalty and friendship. We hope you all have a wonderful and cozy end-of-year and enjoy this release of wines!

Cheers,
Dick Doré

November 2024 Payment Detail

Pickup Members:

\$71.44 (including your 15% discount and local CA sales tax)

Shipping Members:

\$97.30 (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

2023 Rosé of Pinot Noir

The morning we picked these Pinot Noir grapes marked the first day of our 2023 harvest, September 7th. This is all Dijon clone 115 from Riverbench Vineyard, which sits just across the road from the historic San Ramon Chapel that marks the entrance to Foxen Canyon from the north side. Picked on the earlier side to preserve freshness and acidity, the grapes were gently pressed to extract the juice and then racked into large, neutral (used), French Oak puncheons for fermentation. The finished wine was then aged an additional six months in barrel before bottling in March of this year. The 2023 Rosé opens up with notes of strawberry, orange peel, apricot, and Granny Smith apple backed up by zesty acidity on the palate. My favorite pairing with this is a stone fruit and burrata salad with a light balsamic drizzle. For optimal enjoyment, drink now though 2026.

Production: 563 cases | SIP Certified

Retail: \$28.00 | Compass Club Price: \$23.80



Wine Notes



2020 Pajarito

The 2020 Pajarito, Spanish for “little bird”, is our stalwart blend of Merlot and Petit Verdot, both hailing from Vogelzang Vineyard in Happy Canyon. A 50/50 blend this vintage, each lot was fermented and aged separately in a mix of French and American oak barrels for a total of 22 months, then blended and bottled without fining or filtration in July of 2022. Pajarito opens with very intense and complex aromatics: plush wild-berry fruit (blackberries and currants), sour cherries, cola, mint, cocoa powder, and vanilla. The dark flavors continue on the palate with notes of toasted oak integrating nicely into the velvety tannins. This should pair exquisitely with steak and potatoes with gravy, barbeque, or even stew. Open it now and enjoy over a couple days or hide it in the cellar and wait for it to evolve some more, which it should do wonderfully. Drink now through 2030.

Production: 294 cases • Retail: \$50 | Compass Club Price: \$42.50

Upcoming Events

November 8, 2024 - Santa Barbara Wine Auction -
Friday Evening Wine Tasting - The Ritz-Carlton Bacara Ballroom -
Santa Barbara, CA

Sample wines, enjoy small bites, and mingle with the winemakers behind the award-winning wines of Santa Barbara County. Enjoy a performance from the Tepusquet Tornados, a local band featuring some of our very own vintners! Browse and bid on unique silent auction items featuring rare local wines and wine country experiences and preview a custom painting by Featured Artist Pedro de la Cruz, created especially for the Gala's Live Auction. For tickets and more information, [click here](#).

November 16, 2024 - Los Potreros: Looking Both Forward and Back -
FOXEN Winery - Santa Maria, CA

Join us for a tasting of our Los Potreros Cabernet Sauvignon, including library and future release vintages. Each vintage will be expertly-paired with a cheese from Cailloux Cheese Shop, and your experience will be guided by Foxen's winemaking team and a cheese monger. Limited quantities of library and future vintages will be available for sale! For more information and to purchase your tickets, email jill@foxenvineyard.com.

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

Upcoming Holiday Tasting Room Hours

November

November 28, 2024 - Thanksgiving - CLOSED

December

December 24, 2024 - Christmas Eve - Close at 3 pm

December 25, 2024 - Christmas Day - CLOSED

December 31, 2024 - Close at 3 pm

January

January 1, 2025 - New Year's Day - CLOSED

Holiday Shipping Deadlines

Thanksgiving:

You must place your order by Monday, November 25th before 12pm and select UPS 2nd Day Air or UPS Next Day Air to ensure delivery by Wednesday, November 27th.

Christmas:

You must place your order by Friday, December 20th before 12pm and select UPS 2nd Day Air or UPS Next Day Air to ensure delivery by Tuesday, December 24th.